

CURRICULUM VITAE SOO-YEUN LEE

Department of Food Science and Human Nutrition
University of Illinois, Urbana-Champaign (UIUC)
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DEGREES AND POSITIONS

DEGREES

Ph.D.	Food Science	University of California, Davis	2001
B.S.	Food Engineering	Yonsei University, Korea	1994

EMPLOYMENT HISTORY

2015-present	Professor Department of Food Science and Human Nutrition (FSHN) University of Illinois, Urbana-Champaign (UIUC)
2008-2015	Associate Professor FSHN, UIUC
2001-2008	Assistant Professor FSHN, UIUC

ADMINISTRATIVE POSITIONS

2014-2017	Assistant Dean, Office of Academic Programs, College of Agricultural Consumer Environmental Sciences (ACES), UIUC
2011-2014	Associate Head, FSHN, UIUC

ADMINISTRATIVE

Assistant Dean of Honors Program, College of ACES

- Manage honors program budget
- Enrich and manage James Scholars Honors Programming in College of ACES
- Establish undergraduate research journal i-ACES publication
- Chair College Courses & Curriculum committee – *Ex Officio*
- Provide administrative support for course articulation, course substitution, academic integrity-related efforts of the college

Associate Head for Undergraduate programs, Department of FSHN

- Chair Departmental Courses & Curriculum committee – *Ex Officio*
- Provide administrative support for IFT approval process
- Manage Research Apprenticeship Program for underrepresented minority students

TEACHING

COURSES

- ACES 298 (4CR): ACES International Experience
- ACES 399 (1CR): Honors Seminar
- FSHN 199 (3 CR): Taste of Food Science (Campus Honors Course)
- FSHN 302 (3CR): Sensory Evaluation of Foods
- FSHN 595 (3CR): Advanced Topics in Sensory Science
- FSHN 597 (1CR): Graduate Seminar
- FSHN 593 (2CR): Seminar in Foods and Nutrition
- NUTR 590B (1CR): Illinois Transdisciplinary Obesity Prevention Program Seminar

TEACHING ENHANCEMENT GRANTS

- Teaching Enhancement Grant, College of ACES, University of Illinois (2002, 2004, 2008, 2011, 2018)
- Provost Initiative for Teaching Advancement Grant, University of Illinois (2013)
- Teaching Advancement Board Travel Grant, University of Illinois (2014)

RESEARCH

SELECTED RESEARCH GRANTS AND GIFTS

- ILSI, North America (2020-2022)
- Private Industry Sponsors (2003-2022)
- USDA NIFA (2015-2017, 2017-2020)
- Dairy Research Institute (2012-2017)
- Korea Food Research Institute (2007-2016)
- USDA - Illinois Transdisciplinary Obesity Prevention Program (ITOPP) (2011-2016)
- Illinois Soybean Association (2004-2011)
- USDA, Future Foods Initiative (2004-2011)
- Midwest Advanced Food Manufacturing Alliance (MAFMA) (2003-2006)
- Illinois Corn Marketing Board (2001)

PUBLICATIONS

1. Lee S-Y, Luna-Guzman I, Chang S, Barrett DM, Guinard J-X. (1999) Relating Descriptive Analysis and Instrumental Texture Data of Processed Diced Tomatoes. *Food Quality and Preference*, 10:447-455.
2. Lee S-Y, Krochta JM. (2002) Accelerated Shelf-Life Testing of Whey-Protein-Coated Peanuts Analyzed by Static Headspace Gas Chromatography. *Journal of Agricultural and Food Chemistry*, 50(7):2022-2028.
3. Lee S-Y, Trezza TA, Guinard J-X, Krochta JM. (2002) Whey-Protein-Isolate (WPI) Coated Peanuts Assessed by Sensory Evaluation and Head-Space Gas-Chromatography. *Journal of Food Science*, 67(3):1212-1218.
4. Lee S-Y, Danganan KL, Krochta J.M. (2002) Gloss Stability of Whey-Protein/Plasticizer Coating Formulations for Chocolate. *Journal of Food Science*, 67(3):1121-1125.
5. Lee S-Y, Danganan KL, J-X Guinard, Krochta JM. (2002) Consumer Acceptance of Whey-Protein-Coated as Compared with Shellac-Coated Chocolate. *Journal of Food Science*, 67(7):2764-2769.
6. Lee S-Y, Guinard J-X, Krochta JM. (2003) Relating Sensory and Instrumental Measurements to Conduct an Accelerated Shelf-Life Testing of Whey-Protein-Coated Peanuts. In: *Freshness and*

- Shelf Life of Foods, Editors: Cadwallader, K.R. and Weenen, H., ACS symposium series 836, Chapt. 13, Washington D.C., pp 175-187.
7. Robinson KM, Klein BP, Lee S-Y. (2004) Utilizing the R-Index Measure for Threshold Testing in Model Soy Isoflavone Solutions. *Journal of Food Science*, 69(1):SNQ1-4.
 8. Mirarefi SM, Menke SD, Lee S-Y. (2004) Sensory Profiling of Chardonnay Wines by Descriptive Analysis, *Journal of Food Science*, 69(6):211-217.
 9. Brisske LK, Lee S-Y, Klein BP, Cadwallader KR. (2004) Development of a High-Energy, Nutrient-Dense Emergency Relief Food Product for Refugees and Displaced Persons. *Journal of Food Science*, 69(9):S361-7.
 10. N'Kouka KD, Klein BP, Lee S-Y. (2004) Developing Lexicons for Descriptive Analysis of Soymilks & Soy Protein Isolates. *Journal of Food Science*, 69(7):S259-263.
 11. Robinson KM, Klein BP, Lee S-Y. (2005) Utilizing the R-Index measure for threshold testing in model caffeine solutions. *Food Quality and Preference*, 16(4):283-289.
 12. McGowan MA, Padua GW, Lee S-Y. (2005) Development of Corn Zein Chewing Gum and Evaluation of Sensory Properties by the Time-Intensity Method. *Journal of Food Science*, 70(7):S475-481.
 13. Wan VCH, Kim MS, Lee S-Y. (2005) Water Vapor Permeability and Mechanical Properties of Soy Protein Isolate Edible Films Composed of Different Plasticizer Combinations. *Journal of Food Science*, 70(6):E387-E391.
 14. McGowan MA, Lee S-Y. (2006) Comparison of Methods to Analyze Time-Intensity Curves in a Corn Zein Chewing Gum Study. *Food Quality and Preference*, 17(2006):296-306.
 15. Zhou Q, Lee S-Y, Cadwallader KR. (2006) Inverse gas chromatographic evaluation of the influence of soy protein on the binding of selected butter flavor compounds in a wheat soda cracker system. *Journal of Agricultural and Food Chemistry*, 54:5516-5520.
 16. Kappes SM, Schmidt SJ, Lee S-Y. (2006) Color halo/horns and halo-attribute dumping effects within descriptive analysis of carbonated beverages. *Journal of Food Science*, 71(8):S590-595.
 17. Kappes SM, Schmidt SJ, Lee S-Y. (2006) Descriptive analysis of cola and lemon/lime carbonated beverages. *Journal of Food Science*, 71(8):S583-589.
 18. Kappes SM, Schmidt SJ, Lee S-Y. (2006) Mouthfeel detection threshold and instrumental viscosity of sucrose and high fructose corn syrup solutions. *Journal of Food Science*, 71(9):S953-956.
 19. Lee S-Y, Wan VCH. (2006) Edible Films and Coatings. In: *Handbook of Food Science, Technology and Engineering*, Editor: Hui, Y.H., CRC Taylor and Francis, Boca Raton, FL, Vol. 3: pp 135-1 – 135-12.
 20. Lee Y, Lee S-Y., Schmidt SJ. (2006) Probing the Sensory Properties of Food Materials with Nuclear Magnetic Resonance Spectroscopy and Imaging. In: *Handbook of Modern Magnetic Resonance*, Editor(s): Webb, G., Kluwer Academic Publishers, London, pp 1867-1872.
 21. Kappes SM, Schmidt SJ, Lee S-Y. (2007) Relationship between physical properties and sensory attributes of carbonated beverages. *Journal of Food Science*, 72(1):S001-011.
 22. Wan VCH, Lee CM, Lee S-Y. (2007) Focus Group Research on Biodegradable and Edible Films and Coatings. *Journal of Sensory Studies*, 22(3):353-366.
 23. Lee CM, Lee S-Y. (2007) Consumer Insights on Healthy Breakfast Cereal – A Focus Group Research. *Journal of Sensory Studies*, 22(4):417-432.
 24. Lee CM, Moskowicz MJM, Lee S-Y. (2007) Expectations, Needs and Segmentation of Healthy Breakfast Cereal Consumers, *Journal of Sensory Studies*, 22(5):587-607.
 25. McCall CA, Lee CM, Lee S-Y. (2007) Five Years Later – Looking at How the University Prepares Someone for a Career in Food Science. In: *Accelerating and Optimizing New Food Product Design*

- and Development, Editors: Beckley, J.H., Foley, M.M., Topp, E.J., Huang, J.C., Prinyawiwatkul, W., Blackwell Publishers, Chapt. 10, Ames, IA, pp 133-147.
26. Yeu KS, Lee Y, Lee S-Y. (2008) Consumer Acceptance of Laboratory Developed Soy-Based High Protein and Fiber Multigrain Breakfast Cereal. *Journal of Food Science*. 73(1):S20-S25.
 27. Pruneda E, Peralta-Hernández JM., Esquivel K, Lee S-Y, Godínez LA, Mendoza S. (2008) Antioxidant properties of Mexican oregano-soy based edible films, *Journal of Food Science*. 73(6):C488-493.
 28. Lorjaroenphon Y, Cadwallader KR, Kim H, Lee S-Y. (2008) Evaluation of key odorants in chipotle pepper by quantitative analysis, calculation of odor-activity values and omission studies. In *Recent Highlights in Flavor Chemistry & Biology, Proceedings of the 8th Wartburg Symposium*, Hofmann, T., Meyerhof, W., Schieberle, P., Eds.; Garching, Germany, pp 191-200.
 29. Drake SL, Lopetcharat K, Clark S, Kwak HS, Lee S-Y, Drake MA. (2009) Mapping Differences in Consumer Perception of Sharp Cheddar Cheese in the United States. *Journal of Food Science*. 74(6): S276 - S285.
 30. Mahanna K, Moskowitz HR, Lee S-Y. (2009) Assessing consumer expectations for food bars by conjoint analysis. *Journal of Sensory Studies*. 24(6): 851-870.
 31. Andrae-Nightingale LM, Lee S-Y, Engeseth NJ. (2009) Textural changes in chocolate characterized by instrumental and sensory techniques. *Journal of Texture Studies* 40, 427-44.
 32. Mahanna K, Moskowitz HR, Lee S-Y. (2010) Consumer acceptance of food bars. *Journal of Sensory Studies*. 25(S1), 153-70.
 33. Allgeyer LC, Miller MJ, Lee S-Y. (2010) Drivers of liking for yogurt drinks with prebiotics and probiotics. *Journal of Food Science*. 75(4):S212-219.
 34. Neely EA, Lee Y, Lee S-Y. (2010) Drivers of liking for soy-based Indian-style extruded snack foods determined by U.S. and Indian consumers. *Journal of Food Science*. 75(6):S292-299.
 35. Neely EA, Lee Y, Lee S-Y. (2010) Cross-cultural Comparison of Acceptance of Soy-based Extruded Snack Foods by U.S. and Indian Consumers. *Journal of Sensory Studies*. 25:87-108.
 36. Allgeyer LC, Miller MJ, Lee S-Y. (2010) Sensory and Microbiological Quality of Yogurt Drinks with Prebiotics and Probiotics. *Journal of Dairy Science*, 93:4471-4479.
 37. Tamamoto LC, Schmidt SJ, Lee S-Y. (2010) Sensory profile of a model energy drink with varying levels of functional ingredients-caffeine, ginseng, and taurine. *Journal of Food Science*. 75(6):S272-278.
 38. Tamamoto LC, Schmidt SJ, Lee S-Y. (2010) Sensory Properties of Ginseng Solutions Modified by Masking Agents. *Journal of Food Science*. 75(7):S341-347.
 39. Lee S-Y, Neely EA, Lee Y. (2010) Sensory Evaluation Techniques to Promote Extruded Soy Foods Consumption and Increase Consumer Acceptance. In: *Chemistry, Texture and Flavor of Soy*. (Editors) Cadwallader, K.R., Chang, S.K.C. ACS symposium series. Chapter 20: 323-338.
 40. da Silva JB, Felberg I, Carrão-Panizzi MC, Lee S-Y, Prudencio SH, (2010) Relationships among Sensory Analysis, Isoflavone and Hexanal Contents of Soymilk Powder, *Brazilian Archives of Biology and Technology*, 53(5):1197-1204.
 41. Chung HS, Hong H-D, Kim KT, Cho C-W, Moskowitz H, Lee S-Y. (2011) Consumer Attitudes and Expectations of Ginseng Food Products Assessed by Focus Groups and Conjoint Analysis. *Journal of Sensory Studies*. 26:346-357.
 42. Chung HS, Lee Y-C, Rhee YK, Lee S-Y. (2011) Consumer acceptance of ginseng food products. *Journal of Food Science*, 76(9):S516-S522.
 43. Kreger JW, Lee Y, Lee S-Y. (2012) Perceptual Changes and Drivers of Liking in High Protein Extruded Snacks. *Journal of Food Science*. 77(4):S161-169.
 44. Lee S-Y, Allgeyer LC, Neely EA, Kreger J. (2012) Sensory Analysis of Fruit and Fermented Fruit

- Flavors. In: Handbook of Plant-Based Fermented Food and Beverage Technology. 2nd Edition. Hui, Y. H., Chen, F., Nollet, M. L. M. (Editors), Wiley publications. Chapter 9: 165-178.
45. Chung HS, Lee S-Y. (2012) Modification of Ginseng Flavors by Bitter Compounds Found in Chocolate and Coffee. *Journal of Food Science*. 77(6):S202-S210.
 46. Suppavorasatit I, Lee S-Y, Cadwallader KR (2013) Effect of Enzymatic Deamidation by Protein-Glutaminase on Protein Solubility and Flavor Binding Properties of Soymilk. *Journal of Food Science*, 78(1):C1-C7.
 47. Kwak HS, Ahn BH, Lee Y, Kreger J, Lee S-Y. (2013) Correlation of liking and disliking measurements in consumer acceptance tests. *Food Quality and Preference*, 30(2):86-92.
 48. Kwak HS, Ahn BH, Lee Y, Kreger J, Lee S-Y. (2013) Comparison of the bipolar and bivariate measurements of liking and disliking. *Food Quality and Preference*, 30(2):328-335.
 49. Lee Y, Lee S-Y., Donovan J. (2014) Stability Characterization and Sensory Testing in Food Products Containing Microencapsulants. In: *Microencapsulation in the Food Industry-A Practical Implementation Guide*. Gaonkar A, Vasisht N, Khare A, Sobel R (Editors), Academic Press, Elsevier. Chapter 28: 367-381.
 50. Boquin M, Moskowitz HR, Donovan SM, Lee S-Y. (2014) Defining Perceptions of Picky Eating by Focus Group and Conjoint Analysis. *Journal of Sensory Studies*, 29(2014):126-138.
 51. Urbanus B, Cox GO, Eklund E, Ickes C, Schmidt SJ, Lee S-Y. (2014) Sensory Differences between Beet and Cane Sugar Sources. *Journal of Food Science*, 79(9):S1763-S1768.
 52. Wang C, Lee Y, Lee S-Y. (2014) Consumer Acceptance of Model Soup System with Varying Levels of Herbs and Salt. *Journal of Food Science*, 79(10):S2098-2106.
 53. Urbanus B, Schmidt SJ, Lee S-Y. (2014) Sensory Differences Between Product Matrices Made With Beet and Cane Sugar Sources. *Journal of Food Science*, 79(11):S2354-S2361.
 54. Urbanus B, Schmidt SJ, Lee S-Y. (2014) Does Information about Sugar Source Influence Consumer Liking of Products Made with Beet and Cane Sugars? *Journal of Food Science*, 79(11):S2362-S2367.
 55. Boquin M, Smith-Simpson S, Donovan SM, Lee S-Y. (2014) Mealtime Behaviors and Food Consumption of Perceived Picky and Non-Picky Eaters through Home Use Test. *Journal of Food Science*, 79(12):S2523-S2532.
 56. Kwak HS, Ahn BH, Kim HR, Lee S-Y. (2015) Identification of Sensory Attributes That Drive the Likeability of Korean Rice Wines by American Panelists, *Journal of Food Science*, 80(1):S161-S170.
 57. Koga CC, Becraft AR, Lee Y, Lee S-Y. (2015) Taste detection thresholds of resveratrol *Journal of Food Science*, 80(9):S2064-S2070.
 58. Donovan JD, Lee S-Y. (2015) How We Flipped: Student and Instructor Reflections of a Flipped-Class Model in a Sensory Evaluation Laboratory Course, *NACTA Journal*, 59(4):335-342.
 59. Christina J, Palma-Salgado S, Clark D, Kahraman O, Lee S-Y. (2016) Impact of Prior Consumption on Sour, Sweet, Salty, and Bitter Tastes. *Journal of Food Science*, 81(2):S477-S482.
 60. Kwak HS, Lee S-Y. (2016) Presentation methods for unidirectional scales to measure consumers' liking and disliking percepts *Food Quality and Preference*. *Food Quality and Preference*, 51:20-26.
 61. Clemens RA, Jones JM, Kern M, Lee S-Y, Mayhew EJ, Slavin JL, Zivanovic S. (2016) Functionality of Sugars in Foods and Health. *Comprehensive Reviews in Food Science and Food Safety*, 15(2016):433-470.
 62. Koga CC, Lee S-Y, Lee Y. (2016) Consumer Acceptance of Bars and Gummies with Unencapsulated and Encapsulated Resveratrol. *Journal of Food Science*, 81(5):S1222-S1229.
 63. Mayhew E, Schmidt SJ, Lee S-Y. (2016) Napping-Ultra Flash Profile as a Tool for Category Identification and Subsequent Model System Formulation of Caramel Corn Products. *Journal of Food Science*, 81(7):S1782-S1790.
 64. Bloom DJ, Lee S-Y. (2016) Sample Dimensionality Effects on d' and Proportion of Correct Responses in Discrimination Testing. *Journal of Food Science*, 81(9):S2246-S2251.

65. Donovan JD, Lee S-Y, Lee Y (2016) R-Index Measure of Microencapsulated Tributyrin in Gamma-Cyclodextrin Influenced by Drying Method. *Journal of Food Science*, 81(9):S2251-S2257.
66. Luchini V, Musaad SM, Donovan SM, Lee S-Y. (2017) Differences and Agreement in Perception of Child Picky Eating Among Center- and Home-Based Childcare Providers and Parents and Its Impact on Utilized Mealtime Strategies. *Nutrition and Metabolic Insights*,1-7.
67. Luchini V, Musaad SM, Lee S-Y, Donovan SM. (2017) Observed differences in child picky eating behavior between home and childcare locations. *Appetite*, 116(2017):123-131.
68. Manero J, Phillips C, Ellison B, Lee S-Y, Nickols-Richardson SM, Chapman-Novakofski KM. (2017) Influence of seasoning on vegetable selection, liking and intent to purchase. *Appetite*, 116(2017):239-245.
69. Cole NC, An R, Lee S-Y, Donovan SM. (2017) Correlates of Picky Eating and Food Neophobia in Young Children: A Systematic Review and Meta-Analysis. *Nutrition Reviews*. 75(7):516-532.
70. Mayhew E, Schmidt SJ, Lee S-Y. (2017) Sensory and physical effects of sugar reduction in a caramel coating system. *Journal of Food Science*, 82(8):1935-1946.
71. Cole NC, Wang AA, Donovan SM, Lee S-Y, Teran-Garcia M, STRONG Kids Team. (2017) Variants in Chemosensory Genes Are Associated with Picky Eating Behavior in Preschool-Age Children. *Journal of Nutrigenetics and Nutrigenomics*. 10(3-4):84-92.
72. Podlesak AKM, Mozer ME, Smith-Simpson S, Lee S-Y, Donovan SM. (2017) Associations between Parenting Style and Parent and Toddler Mealtime Behaviors. *Current Developments in Nutrition*, 117.000570.
73. Ickes CM, Lee S-Y., Cadwallader K. (2017) Novel Creation of a Rum Flavor Lexicon Through the Use of Web-Based Material. *Journal of Food Science*, 82(5): 1216-1223.
74. Mayhew E, Neal CH, Lee S-Y, Schmidt SJ. (2017) Glass transition prediction strategies based on the Couchman-Karas equation in model confectionary systems. *Journal of Food Engineering*, 214(2017): 287-302.
75. Mayhew E, Schmidt SJ, Lee S-Y. (2017) Temporal Texture Profile and Identification of Glass Transition Temperature as an Instrumental Predictor of Stickiness in a Caramel System. *Journal of Food Science*, 82(9):2167-2176.
76. Bloom DJ, Baik H-Y, Lee S-Y. (2017) Warm-up Effect in Panelist-Articulated-2-Alternative Forced Choice Test. *Journal of Food Science*, 83(1):162-166.
77. Lee S-Y. (2018) Why I flipped: Cruess Award Winner Essay, *Journal of Food Science Education*. 17(4):102-103.
78. Mayhew E, Schmidt SJ, Schlich P, Lee S-Y. (2018) Correlation of consumer perception of stickiness and contributing texture attributes to trained panelist temporal evaluations in a caramel system. *Food Quality and Preference*, 65(2018):72-80.
79. Feng Y, Albiol-Tapia M, Okada K, Castaneda-Lazo N, Chapman-Novakofski K, Phillips C, Lee S-Y. (2018) Consumer Acceptance Comparison between Seasoned and Unseasoned Vegetables, *Journal of Food Science*, 83(2):446-453.
80. Cox GO, Lee S-Y. (2018) Sodium Threshold in Model Reduced and Low Fat Oil-in-Water Emulsion Systems. *Journal of Food Science*, 83(3):791-797.
81. Cole NC, Musaad SM, Lee S-Y, Donovan SM, STRONG Kids Team. (2018) Home feeding environment and picky eating behavior in preschool-aged children: A prospective analysis, *Eating Behaviors*. 30(2018):76-82.
82. Killian LA, Chapman-Novakofski KM, Lee S-Y. (2018) Questionnaire on Irritable Bowel Syndrome and Symptom Management Among Endurance Athletes Is Valid and Reliable, *Digestive Diseases and Sciences*. 63(12):3281-3289.
83. Fiese B, Musaad S, Bost KK, McBride BA, Lee S-Y, Teran-Garcia M, Donovan SM. (2019) The STRONG Kids2 Birth Cohort Study: A cell-to-society approach to dietary habits and weight trajectories across the first five years of life. *Current Developments in Nutrition*. 3(3):nzz007.
84. Bloom DJ, Baik H-Y, Lee S-Y. (2019) Beverage Complexity Yields Unpredicted Power Results for Seven Discrimination Test Methods. *Journal of Food Science*, 84(3)606-612.

85. Killian LA, Lee S-Y. (2019) Irritable Bowel Syndrome is Underdiagnosed and Ineffectively Managed Among Endurance Athletes. *Applied Physiology, Nutrition, and Metabolism*. 44:1329-1338.
86. Cox GO, Lee Y, Lee S-Y. (2019) Drivers of Liking in a Model Retorted Creamy Tomato Soup System with Varying Levels of Sodium, Fat, and Herbs. *Journal of Food Science*, 84(9):2610-2618.
87. Buechler AE, Lee S-Y. (2019) Consumer Acceptance of Reduced Sodium Potato Chips and Puffed Rice: How Does Ingredient Information and Education Influence Liking? *Journal of Food Science*. 84(12):3763-3773.
88. Luu L, Manero J, Lee S-Y, Nickols-Richardson S, Chapman-Novakofski K. (2020) Role of Seasoning Vegetables on Consumer Behavior: Purchase, Intake, Liking, and Intention to Pay for Larger Servings. *Food Quality and Preference*. 82(2020) 103890.
89. Buechler AE, Lee S-Y. (2020) Drivers of liking for reduced sodium potato chips and puffed rice. *Journal of Food Science*. 85(1):173-181.
90. Albiol Tapia M, Lee S-Y. (2020) Can weekly discussions in a sensory science course influence students' perception and confidence in their professional success skills? *J Food Sci Edu*. 19(3):122-132.
91. Patel MD, Donovan SM, Lee S-Y. (2020) Considering nature and nurture in the etiology and prevention of picky eating: A narrative review. *Nutrients*, 2020, 12, 3409.
92. Iwinski S, Cole NC, Saltzman JA, Donovan SM, Lee S-Y, Fiese BH, Bost KK. (2021) Child attachment behavior as a moderator of relation between feeding responsiveness and picky eating behavior. *Eating Behaviors* 40(2021):101465
93. Luu L, Lee S-Y, Nickols-Richardson S, Chapman-Novakofski K. (2021) Larger serving size and seasoning's role in consumer behaviors toward vegetables. *Food Quality and Preference*. 88(2021):104105
94. Dunteman A, Yang, Y, McKenzie E, Lee Y, Lee S-Y. (2021) Sodium reduction technologies applied to bread products and their impact on sensory properties: a review. *International Journal of Food Science and Technology*. 56(9):4396-4407.
95. Killian LA, Muir JG, Barrett JS, Burd NA, Lee S-Y. (2021) High Fermentable Oligosaccharides, Disaccharides, Monosaccharides, and Polyols (FODMAP) Consumption Among Endurance Athletes and Relationship to Gastrointestinal Symptoms. *Frontiers in Nutrition*. 8:637160.
96. Albiol Tapia M, Baik H-Y, Lee S-Y. (2021) Sample context effect in acceptability rating of beverages: Are hedonic ratings absolute in evaluative sets with outlier samples? *Journal of Sensory Studies*. 36(6):e12694.
97. Albiol Tapia M, Baik H-Y, Simons CT, Lee S-Y. (2021) Context effect of environmental setting and product information in acceptability testing of tea and cola: A study comparing sensory engagement in a traditional sensory booth and a study commons. *Journal of Food Science*. 86(6):2640-2654.
98. Obas F-L, Lee S-Y, Thomas LC, Schmidt SJ. (2021) Characterization and categorization of commercial confectionary gels through napping-ultra flash profile (UFP) and hierarchical clustering analysis. *Journal of Food Science*. 86(6):2655-2670.
99. Dunteman, A., McKenzie, E., Yang, Y., Lee, Y. Lee, S-Y. (2022). Compendium of Sodium Reduction Strategies in Foods: A Scoping Review. *Comprehensive Reviews in Food Science and Food Safety*. 2022:1-36.
100. McKenzie EN, Lee S-Y. (2022) Sugar reduction methods and their application in confections: a review. *Food Science and Biotechnology*. *In Press*.

SELECTED INVITED LECTURES AND CONFERENCE PRESENTATIONS

- Relating sensory and instrumental measurements to conduct an accelerated shelf-life testing of whey-protein-coated peanuts. Freshness and shelf life of foods, ACS symposium series 836, Chicago, 2001.

- Sensory properties of soy foods. 4th International soybean processing and utilization conference, Brazil, 2004.
- Recent trends in soy foods. Korean food research institute (KFRI), Korea, 2005.
- Soy flavor characterization. Recent trends in sensory science symposium. Annual meeting of the Korean society of food science and technology (Kosfost), Korea, 2005.
- Theory and sensory research applications of the R-index measure. North Carolina State University, 2007.
- Overview of consumer research tools. Design of products that will delight consumers. Sensory Evaluation Division Symposium series, Institute of Food Technologists (IFT) annual meeting, Chicago, IL, 2007.
- Sensory evaluation methods used for new ginseng product development for the U.S. market. Korea Food Research Institute (KFRI), Korea, 2007.
- Soy - Marketing with prospective of consumer acceptance. 3rd International Seminar on Soy Foods – Farm to Kitchen, Hyderabad, India, 2007.
- Fundamentals of sensory analysis for flavor profiling. Short course, National Taiwan University, 2008.
- Soy foods: Flavor characterization and market assessment. Chemistry, Texture and Flavor of Soy - American Chemical Society (ACS) symposium series, Philadelphia, PA, 2008.
- Bitterness perception of bioactive compounds. Monell Chemical Senses Center, Philadelphia, PA, 2010.
- Drivers of liking and disliking of Korean rice wines modified for American consumers. Kosfost, Korea, 2010.
- Bitterness perception of ginseng bioactive compounds. KFRI, Korea, 2010.
- Consumers' attitudes into and sensory characteristics of ginseng food products in the U.S. Annual Meeting of The East Asian Society of Dietary Life with the theme of "Globalization of Cuisine using Korean Ginseng." Korea, 2010.
- Trends in sodium content in processed foods related to the levels of fat and herbs/spices. Sensory Consumer Sciences Division Symposium series, Institute of Food Technologists (IFT) annual meeting, New Orleans, LA, 2011.
- Bridging sensory fundamentals and real world application. Sensory Track Sunrise Session, IFT Annual Meeting, New Orleans, LA, 2014.
- Lee S-Y, Donovan JD. Student Survey of a Flipped-class Model in a Sensory Evaluation of Foods Lecture. NACTA annual meeting, Bozeman, MT, 2014.
- Donovan JD, Lee S-Y. Instructor and Student Reflections of a Flipped-class Model in a Sensory Evaluation of Foods Laboratory Course. NACTA annual meeting, Bozeman, MT, 2014.
- Education Evolution: New Strategies and Technologies for Successful Teaching and Learning. Teaching & Learning Speaker Invitation, Institute of Food Technologists (IFT) Annual Meeting, New Orleans, LA, 2014.
- Developing healthy independent eaters. Ingestive Behavior Research Center, Purdue University, IN, 2015.
- Fundamentals of Sensory Science. IFT short course, IFT Headquarters, Chicago, IL, 2016.
- Lee S-Y, Kalita PK, Graber K, Kramer L. Novel education abroad experience via advanced seminar course structure. North American Colleges and Teachers of Agriculture (NACTA) annual meeting, University of Hawaii – Manoa, 2016.
- Use of cyclodextrins to improve sensory properties of bioactives in functional foods. Annual meeting of the Korean society of food science and technology (Kosfost), Korea, 2017.
- Applications of starches, hydrocolloids and their impact on sensory qualities of the product. IFT Carbohydrate Division Short Course, 2017.
- Food applications for *Panax ginseng Meyer*: Sensory properties and consumer perception of ginseng-containing foods for the U.S. market. International Symposium on Ginseng, 2018.

- Sodium reduction in snack foods via utilization of flavor enhancers: Sensory and marketing perspectives. Annual meeting of the Korean society of food science and technology (Kosfost), Korea, 2019.
- Nature vs. Nurture in picky eating: Developing healthy eaters. Annual meeting of the Korean society of food science and technology (Kosfost), 2020.
- "Ooh that stinky cheese...why do we love it so much?" Diversity of appreciation in olfaction, Institute of Genomic Biology, Lunchbox Seminar, 2021.
- Guiding Principles for Sodium Reduction in Foods. Institute of Food Technologists (IFT) Annual Meeting, 2021.
- Fundamentals of Sensory Science. IFT short course, 2021.
- MSG and Sodium Reduction. The International Glutamate Information Service Webinar, 2021.
- Translating Nutrition Science to Improve Dietary Intakes: Methods for Reducing Sodium in Foods. American Heart Association Industry Nutrition Forum, 2021.
- Food Innovations to Enhance Gastro-Intestinal (GI) Health. Brenntag Global Event, 2021.
- Sensory Approach to Develop Health-Targeted Food Innovation. The Archer-Daniels-Midland Company Technical Seminar, 2021.
- Sensory Science Evolution-Revolution, Tanner Lecture, Chicago Section IFT, 2021.
- Food Science Approach to Personalized Nutrition: Strategies for Sodium Reduction and Assessment through Sensory Evaluation Personalized Nutrition Initiative Symposium, 2021.

ORGANIZER AND CHAIR FOR CONFERENCES/MEETINGS

- Technical Oral Session. Sensory Evaluation Division, IFT annual meeting, 2006, 2007.
- Bridging the world of flavor chemistry and sensory science. Food Chemistry Division Symposium series, IFT annual meeting, 2008.
- Healthy ethnic foods and ingredients. Sensory Consumer Sciences Division Symposium series, Institute of Food Technologists (IFT) annual meeting, Las Vegas, NV, 2012.
- Educating Future Sensory Professionals – From Curriculum and Professional Development to Innovative Data Visualization. Roundtable Session, IFT Annual Meeting, 2017.
- Food Applications for Panax Ginseng Meyer: Expanding Boundaries to Snacks and Resolving Flavor Issues, IFT Symposium Session, 2017.

PROFESSIONAL SERVICE

ACADEMIC SERVICE AND PROFESSIONAL AFFILIATIONS

- Executive Committee, College of ACES, University of Illinois (2017-present)
- Academic Program Review Council, University of Illinois (2020-present)
- Dean Evaluation Committee, College of ACES, University of Illinois (2020-2021)
- Board of Directors, IFT (2017-2020)
- Academy of Teaching Excellence, College of ACES, University of Illinois (2010-2017)
- General Education Board, University of Illinois (2014-2017)
- Faculty Fellow for Teaching Academy, College of ACES, University of Illinois (2010-2014)
- Teaching Advancement Board, University of Illinois (2012-2015)
- Office of Undergraduate Research Advisory Board, University of Illinois (2012-2015)
- Faculty Senator, University of Illinois (2011-2013, 2018-2020)
- IFT Sensory Consumer Sciences Division (SCSD) – Past Chair (2013-2014)
- IFT SCSD – Chair (2012-2013)
- IFT SCSD – Chair-elect (2011-2012)
- IFT SCSD – Treasurer (2008-2011)
- IFT SCSD – member-at-large (2004-2006)
- IFT Food Chemistry Division (FCD) – member-at-large (2010-2011)

- IFT FCD – Scientific Committee (2007-2008)
- Associate Editor, Journal of Food Science (2013-present)
- Journal of Sensory Studies Editorial Board (2007-2010)
- Sensory Society for Professionals (SSP) – Scientific Committee (2010)
- Pangborn Symposium Scientific Committee (2007, 2014)
- IFT member since 1998 (SCSD, FCD, Chicago section)
- American Chemical Society member (2001-2009)
- Sigma Xi Honor Society (2001-2013)

Review Panels (e.g., for Governmental Agencies, Educational Institutions)

- Samuel Prescott Award Jury, IFT, 2021-present
- Chair, Sensory Science Track, Annual Meeting Scientific Program Advisory Panel, IFT, 2013-2014, 2015-2017.
- Chair, Sensory Achievement Award Jury, IFT, 2013-2014.
- Scientific Committee, Food Chemistry Division, IFT, 2007-2008.
- Scientific Committee, Sensory Society for Professionals, 2010.
- Scientific Committee, Pangborn Symposium, 2007.
- Reviewer, Small Business Innovation Research Proposal Review Panel, USDA, 2003.
- Chair, Pangborn Graduate Research Paper Competition Review Panel, Sensory Science Track, IFT, 2003.

RECOGNITIONS

- Fred W. Tanner Lectureship Award, Chicago Section IFT (2021)
- Future Leader Award, Yonsei University, Seoul, Korea (2019)
- Outstanding Advisor/Mentor Award, Food Science and Human Nutrition, University of Illinois (2007, 2019)
- Paul A. Funk Recognition Award, College of Agricultural Consumer Environmental Sciences, University of Illinois (2018)
- William V. Cruess Award for Excellence in Teaching, IFT (2017)
- North American Colleges and Teachers of Agriculture, Teaching Scholar Award (2015)
- Funk award for Excellence in Teaching-Senior, College of Agricultural Consumer Environmental Sciences, University of Illinois (2015)
- Regional award in Excellence in Teaching, USDA (2013)
- Campus award for Excellence in Undergraduate Teaching, University of Illinois (2012)
- Samuel Cate Prescott Award for Outstanding Research, IFT (2011)
- North American Colleges and Teachers of Agriculture, Teacher Fellow Award (2010)
- Funk award for Excellence in Teaching, College of Agricultural Consumer Environmental Sciences, University of Illinois (2009)
- List of Teachers Ranked as Excellent by Their Students for FSHN 199, FSHN 302, FSHN 595, FSHN 593, ACES 399 (2004-2021)