

CV of the Student applying for the position – LORENZO PEYER

Lorenzo PEYER

MSc ETH Food Sc

Swiss

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CAREER OBJECTIVE

A Master in Food Science with a Major in Food Processing has given me technological, analytical and scientific skills that are intrinsic to a career in Research and Development. Not only have I pursued my interest in agriculture and industrial processing in various internships - a Bristol microbrewery was one of the most recent experiences - but my passion for fermentation also led me down the path to backyard-brewing. I intend to continue on this path of cereal fermentation and dedicate my theoretical and practical skills to contribute new knowledge and products to the brewing sector.

EDUCATION

11.2011 – 11.2012	Master in Food Culture and Communications University of Gastronomic Sciences in Pollenzo, Italy Graduated with 27 / 30 Master Thesis: “Strike a Light for Independents: Knowledge, Variety, and Community as the Pillars for a Microbrewery in Bristol” Relevant subjects studied included: <ul style="list-style-type: none">- Beer history and processing- Beer tasting and sensory analysis- Molecular Basis of Taste
09.2008 – 03.2011	Master of Science ETH in Food Science Swiss Federal Institute of Technology Zurich, Switzerland Graduated with 5.63 / 6 Major subject: Food Process Engineering Minor subject: Safety and Quality in Agri-Food Chain Master Thesis: “Effect of shear-enhanced pore extrusion on the homogenisation of vesicle suspensions” Relevant subjects studied included: <ul style="list-style-type: none">- Biotechnology of Alcoholic Beverages- Food Fermentation Technology- Food Process design and optimization- Process-Microstructure-Property Relationship
10.2005 – 06.2008	Bachelor of Science ETH in Food Science Swiss Federal Institute of Technology Zurich, Switzerland Graduated with 5.58 / 6 Bachelor Thesis: “Characterisation of rheological properties of glue systems”

WORK EXPERIENCE

- 03.2013 – 04.2013 **Contract assistant confectioner**
St. Jakob Confectionery, Zurich, Switzerland
- Practical help in the production of handcrafted pralines
 - Technical assistant in the packaging technology for chocolate products
- 08.2012 – 10.2012 **Brewery Internship**
Bristol Beer Factory, Bristol, United Kingdom
- Complete study of the technological and economic nature of the microbrewery
 - Practical help in day-to-day brewing activities and product innovation
- 04.2011 – 08.2011 **Scientific assistant**
Research Station Agroscope, Wädenswil, Switzerland
- Projects on product development of fresh vegetable juices
 - Training and leading of sensory panels
 - Sensory evaluation of fruits and fresh fruit juices
 - Collaboration in scientific publications
- 09.2009 – 02.2010 **R&D Internship**
DELICA AG, Birsfelden, Switzerland
- Scale-up of a coffee roasting device and pilot experiments
 - Participation in the development of coffee blends and various dried products
 - Quality control and sensory evaluation of coffee and dried products
 - Implementation and optimization of laboratory analyses
- 03.2009 – 06.2009 **Teaching assistant in Physical Chemistry**
03.2008 – 06.2008 ETH University, Zurich, Switzerland
- Students' assistance during teaching classes
 - Correction of exercises and exams
- 08.2005 **Laboratory assistant**
Anamedica SA, Sant'Antonino, Switzerland
- Microbiological and chemical/physical analyses of water and foods

LANGUAGES

Italian: native language

English: fluent writing and oral skills

German: very good writing and oral skills

French: intermediate skills