

**Daniel C. Sharp**  
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Nationality: United States of America

**Contact Information**

Shellhammer Lab  
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**Current Position:** *April 2010 –Present*

- **Graduate student and research assistant** in Dr. Thomas H. Shellhammer’s lab in the Food Science and Technology Department at Oregon State University. Research focus is on the origins of hop aroma. Current project investigates the effect of brewing processes on hop aroma in beer.

**Experience:**

- **Brewing Lab Intern**, Ninkasi Brewing Company, Eugene, Oregon  
*Summer 2011*
- **Brewing Intern**, Oregon Trail Brewery, Corvallis, Oregon  
*September 2009 – January 2010*
- **Microbiology Technician**, Oregon Freeze Dry, Albany, Oregon  
*July-August 2009*
- **Brewing Intern**, Deschutes Brewing Company, Bend, Oregon  
*June 2009*
- **Shift Supervisor**, Viso Beverage Company, Portland, Oregon  
*February 2007-August 2009*
- **Apprentice Brewer**, Turtle’s Head Brewery and Pub, Quito, Ecuador  
*May 2006 – September 2006*

**Education:**

- M.S. Food Science and Technology Oregon State University  
*2013*
- B.A. University of Oregon  
*2005*

**Scholarships, Grants and Awards:**

- InBev-Baillet Latour Brewing and Malting Scholarship. *2012*
- American Society of Brewing Chemists Graduate Scholarship, Sierra Nevada Scholarship Fund. *2011*
- American Society of Brewing Chemists Graduate Scholarship, EcoLab Scholarship Fund. *2011*
- Barth-Haas Graduate Student Research Grant. *2011*
- Outstanding Teaching Assistant Award, Department of Food Science and Technology, Oregon State University. *2011*
- Oregon Section Institute of Food Technologists Student Scholarship Award, 2011

**Publications:**

- Sharp, D.C., Townsend, M.S., Qian, Y., Shellhammer, T.H. Harvest Maturity of Cascade and Willamette Hops. *Journal of the American Society of Brewing Chemists*. (In Review).

**Presentations:**

- Sharp, D, Townsend, S., Qian, Y., Shellhammer, T. Influence of harvest date on the chemical composition of Willamette and Cascade hops. Annual Meeting of the Master Brewers Association of the Americas. Minneapolis, MN. October 16, 2011.
- Sharp, D, Townsend, S., Qian, Y., Shellhammer, T. Hop maturity and its impact on hop oil composition. Annual Craft Brewers Conference. San Francisco, CA. March 26, 2011.
- Sharp, D. Hop Aroma and Research. University of Vermont Winter Hops Conference. Burlington, VT. March 19, 2012
- Sharp, D. Hollabaugh, J., Vaccaro, C., Shellhammer, T. Consumer description and preference of dry hop aroma. Annual Craft Brewers Conference. San Diego, CA. May 5, 2012.
- Sharp, D., Townsend, S., Qian, Y., Shellhammer, T. Hop aroma and harvest maturity. World Brewing Congress. Portland, OR July 28-August 2, 2012.

- Sharp, D, Townsend, S., Qian, Y., Shellhammer, T. Harvest timing and Hops. District Northwest Meeting of the Master Brewers Association of the Americas. Yakima, WA. October, 2013.

### **Professional organizations and Committees**

- American Society of Brewing Chemists  
Innovation Committee member
- Master Brewers Association of the Americas  
Scholarship Committee member
- Journal of the Science of Food and Agriculture  
Reviewer
- Oregon State University Department of Food Science and Tech.  
Student Promotion and Tenure Committee  
Food and Fermentation Club, Member, VP 2009

### **Skills and Interests:**

- Fluent in Spanish
- Ski Mountaineering
- Mountain Rescue Volunteer
- Cycling
- Hurling