

Reed Nicholson

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Education

Master of Science, Food Science

University of Guelph – *Guelph, Ontario*

2017-Present

- Graduate Excellence Entrance Scholarship

Bachelor of Science, Food Science (Co-op)

University of Guelph – *Guelph, Ontario*

2012-2017

- J.M. Christie Prize (2017)
 - GFTC Legacy Fund Undergraduate Scholarship (2014)
 - Dean's Scholarship (2013)
 - University of Guelph Entrance Scholarship; 90% average
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Graduate Teaching Assistantships

Introduction to Nutritional and Food Sciences

Fall 2017

University of Guelph – *Guelph, Ontario*

Work Experience

Research Assistant

University of Guelph - *Guelph, Ontario*

2014-2017

- Edible oil applications technology research
- Particle dispersion in dairy proteins research

Manager/Staff Supervisor

Applevale Orchards - *Milton, Ontario*

2007-2013

- Addressed the individual needs of customers to ensure satisfaction was met
 - Maintained all aspects of the farm
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Conference Presentations

Gravelle, A.J., Nicholson, R., & Marangoni, A.G. Influencing the macro- and microstructural properties of food gels using a model hydrophilic filler. 13th International Symposium on the Properties of Water, Lausanne, Switzerland, June 26–29, 2016.

Nicholson, R., Marangoni, A.G., Barbut, S. Particle dispersions in whey protein isolate and xanthan gum solutions. 13th International Food Hydrocolloids Conference, Guelph, Canada, May 16-19, 2016.

Nicholson, R., Marangoni, A.G., and Barbut, S. Ethylcellulose oleogels in cream cheese. Annual Meeting of the American Oil Chemists Society, Salt Lake City, Utah, May 1-4, 2016.

Wang, F.C., Gravelle, A.J., Nicholson, R., O'Sullivan, C., Peyronel, F., & Marangoni, A.G. Perspectives on oil structuring. Annual Meeting of the American Oil Chemists' Society, Salt Lake City, Utah, USA, May 1-4, 2016.

Gravelle, A.J., Davidovich-Pinhas, M., Nicholson, R., Barbut, S. and Marangoni, A.G. New strategies for tailoring the mechanical properties of ethylcellulose oleogels for food applications. International Symposium on Food Structure and Rheology, ETH, Zurich, Switzerland, June 7-11, 2015.

Gravelle, A.J., Davidovich-Pinhas, M., Nicholson, R., Barbut, S. and Marangoni, A.G. Synergistic Enhancement of Ethylcellulose Oleogels for Fat Replacement. Annual Meeting of the American Oil Chemists Society, Orlando, Florida, May 3-7, 2015.

Poster Presentations

Nicholson, R., Gravelle, A.J., Barbut, S., and Marangoni, A.G. Novel approaches to maximize gelator efficiency in ethylcellulose oleogels. Annual Meeting of the American Oil Chemists Society, Orlando, Florida, May 3-7, 2015.

Extra-Curricular Activities

Global Food Winter School (February 2016)

Wageningen UR – *Wageningen, Netherlands*

- One of 40 undergraduates selected from around the world
- Attended lectures from various industry professionals and European professors
- Toured Mars and Heineken factory facilities
- Completed product development assignments

CIFST Student Challenge

- Represented the University of Guelph at the 2014 IUFoST World Congress of Food Science and Technology conference in *Montreal, QB*
 - Attended weekly practice sessions covering general food science knowledge
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Volunteer Work

- La Rose Italian Bakery Italia Fest – in support of the Milton District Hospital
 - Iroquoia Trail Test trail guide
 - Scott Firefit Canada Championships
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Accomplishments/Awards

- Tony and Anne Arrell Scholarship (2014)
 - Recipient of the Chris Hadfield Scholarship; academic and athletic achievement (2012)
 - Recipient of the Michael Mutcherson Bursary; academic and athletic achievement (2012)
 - Larry Jaroslowski Award; exemplifying leadership and team spirit (2012)
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Interests

Obstacle course racing, trail racing, hiking, rock climbing, stand-up paddleboarding
