

CURRICULUM VITAE

Qun Sun

Assistant Professor of Enology
Department of Viticulture & Enology / Viticulture & Enology Research Center
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Education

8/2007 – 5/2011 Cornell University Ph.D. in Food Science and Technology (in Wine Chemistry)
9/2002 – 7/2005 Southwest Agricultural University (SWAU), China M.S. in Food Science
9/1998 – 7/2002 Southwest Agricultural University (SWAU), China B.S. in Food Science

Work and Research Experience

8/2017 – Present **Assistant Professor, Enology, California State University, Fresno**
Department of Viticulture & Enology
Teaching and research

01/2016-06/2016 **Lecturer, Department of Food Science and Nutrition, California State University, Fresno**
Teaching Food Analysis lecture and lab

04/2011- 07/2015 **Food Scientist, International Food Network, Inc.**
Planning and designing research projects for product development
Independently coordinating pilot and plant trials;
Writing reports, proposals for clients.
Working areas: product development and scale up, sensory evaluation, analytic testing, statistics, cost improvement, etc.

8/2007 –5/2011 **Graduate Research Assistant, Cornell University**
Supervisor: Dr. Gavin Sacks, Dr. Justine Vanden Heuvel & Dr. Terry Acree
Chemosensory and viticultural studies of hybrid grape species and resulting wines (Ph.D. dissertation)

7/2006 – 7/2007 **Research Assistant Volunteer, Cornell University**
Supervisor: Dr. Yong D. Hang
Controlling methanol content in grappa from fermented grape and apple pomace

9/2002 – 7/2005 **Graduate Research Assistant, Southwest Agricultural University (Chongqing, China)**
Advisor: Dr. Jianquan Kan
Development and application of microporous starch to food products

7/2002 – 8/2002 **Undergraduate Research Thesis, Southwest Agricultural University (Chongqing, China)**
Advisor: Dr. Jianquan Kan
Development of novel fermented soybean paste

Publications and Conference Paper

1. Sun, Q., Sacks, G., Lerch S. and Vanden Heuvel, J. E. 2012. Impact of Shoot and Cluster Thinning on Yield, Fruit Composition, and Wine Quality of Corot noir. *American Journal of Enology and Viticulture*. 63, 49-56.
2. Sun, Q., Sacks, G., Lerch S. and Vanden Heuvel, J. E. 2011. Impact of shoot thinning and harvest date on yield components, fruit composition, and wine quality of Marechal Foch. *American Journal of Enology and Viticulture*. 62, 32-41.
3. Sun, Q., Gates, M., Lavin E. Acree T. and Sacks G. 2011. Comparison of odor-active compounds in grapes and wines from *Vitis vinifera* and non-foxy American grape species. *Journal of Agricultural and Food Chemistry*. 59, 10657-10664.
4. Sun, Q., Vanden Heuvel, J.E., Lavin, E., Acree, T. and Sacks, G. Aroma composition of a red interspecific grape variety (Marechal Foch) by SPME-GC/O/MS. American Chemical Society National Meeting Fall 2009.
5. Hang, Y. D., Woodams, E. D. and Sun, Q. Effect of grape variety and formation time on the methanol content of grappa. Institute of Food Technologists Annual Meeting, 2007.
6. An, L., Sun, Q. and Zheng, W. Investigation of formaldehyde background of marine products from East China Sea. *Chinese Journal of Food Hygiene*. 2005 (6): 524-527.
7. Li, J. and Sun, Q. Advances in research of the content, forming mechanism and inspection methods for formaldehyde in aquatic products (I). *Chinese Fishery*. 2005(9): 65-66.
8. Sun, Q., Kan, J. and Zhao, G. The properties of soybean peptides and applications in food industry. *Journal of Cereals & Oils* (Chinese). 2003(12): 11-13.
9. Sun, Q., Kan, J. and Zhao, G. Research progresses of genistein. *Journal of Cereals & Oils* (Chinese). 2003(2): 44-46.
10. Sun, Q., Kan, J. and Zhao, G. Research advances in structure-activity relationship of active polysaccharides. *Guangzhou Food Science and Technology* (Chinese). 2004, 20(1): 104-106.
11. Sun, Q., Shen, G. and Wu, S. Preparation of fermented soybean paste. *Jiangsu Condiment and Subsidiary Food* (Chinese). 2004, 21(B10): 26-28.

Oral Presentation

1. Sun, Q. Impact of Deficit Irrigation and Mechanical Leafing on Yield and Berry/Wine Composition of Cabernet Sauvignon in the SJV. Sonoma County Winegrowers Annual Sustainable Winegrowing Field Day. 2019.
2. Sun, Q. State and Trend of US Wine Industry, Sons In Retirement (SIRS) #175 meeting. Fresno, 2019.
3. Sun, Q. From Vine to Wine: Strategies to Improve Grape and Wine Quality in San Joaquin Valley. 2018 Grape Day, Fresno State. 2018.
4. Sun, Q. Research Update. 2018 San Joaquin Valley Winegrowers Association (SJVWA) Roadshow. 2018.
5. Sun, Q. Chemosensory and Viticultural Studies of Hybrid and non-vinifera Grape Species and Resulting Wines. Department of Chemistry, Fresno State. 2017.
6. Sun, Q., E., Lavin, E., Acree, T. and Sacks, G. Aroma composition of native American grape species wine by SPME-GC/O/MS. American Chemical Society National Meeting Fall 2010.
7. Sun, Q., Sacks, G., Lerch S. and Vanden Heuvel, J. E. Impacts of shoot thinning and harvest date on the polyphenol and volatile composition of Marechal Foch. American Society for Enology and Viticulture-Eastern Section Annual Meeting, 2010.
8. Sun, Q., Sacks, G. and Vanden Heuvel, J.E. Chemosensory and Viticultural Study of Marechal Foch. Cornell Recent Advances in Viticulture & Enology (CRAVE), 2008.

Teaching

2018 Fall	Enol 115 Analytical Methods for Wine, lecture and lab, Fresno State
2018 Spring	Enol 15 Introduction to Enology, Enol 45 Wine Tasting Technique, Enol 110 Grape and Wine Chemistry
2017 Fall	Enol 115 Analytical Methods for Wine, lecture and lab, Fresno State
2016 Spring	FSC 115 Food Analysis, lecture and lab, Fresno State
2014	Mentoring Cornell Disney – IFTSA Product Development Competition team, “Finding Dory and Friends” won the Grand Prize
2009	Teaching assistant for Wine & Grape Flavor Chemistry, Cornell University
2008	Teaching assistant for Understanding Wine and Beer, Cornell University
2004	Teaching assistant for Food Chemistry, SWAU, China

Students and Visiting Scholar Advising

- Laura Noguera. Evaluation of varieties and yeasts during secondary fermentation in the bottle for the production of naturally sparkling wine. 2018 Spring Independent Study
- Jingan Zhang. Challenge and opportunities for exporting California Wine to Chinese Market. 2018 Fall Independent Study
- Ryan Fifield, Research Assistant, 2018 Summer
- Joseph C Gilmer, Research Assistant, 2018 Summer
- Evan Colins, Research Assistant, 2018 Fall, 2019 Spring
- William Wurth, Research Assistant, 2018 Fall, 2019 Spring
- David Garcia, Research Assistant, 2018 Fall-present
- Dianna Vazquez-Rosas, Research Assistant, 2019 Summer-present
- John Wilson, Research Assistant, 2019 Summer-present
- Dr. Min Li. Visiting scholar from Gansu Agricultural University, China, 7/2018-7/2019
- Clémentine Deluc, Intern from Institute of Agronomy and Food Science (Agrosup Dijon), France, 3/2019-8/2019
- Dr. Wenjun Sheng. Visiting scholar from Gansu Agricultural University, China, 7/2019-7/2020

Funded Research Projects

- Sun, Q. The Effect of Gypsum and Compost on Soil Properties, Crop Yield, Vine Performance and Grape Quality in Vineyard Soils on the West Side of the San Joaquin Valley. Agricultural Research Institute, California State University, Campus Grant, 2018- \$50,000 for two years.
- Sun, Q. Evaluation of Interactive Effects of Mechanical Leafing and Deficit Irrigation on Berry Composition and Wine Chemistry of *Vitis Vinifera* cv. Cabernet Sauvignon in the San Joaquin Valley. Agricultural Research Institute, California State University, Seed Grant, 2018- \$10,000.
- Sun, Q (Co-PI). Evaluation of Interactive Effects of Mechanical Leafing and Deficit Irrigation on Berry Composition and Wine Chemistry of *Vitis Vinifera* cv. Cabernet Sauvignon in the San Joaquin Valley. American Vineyard Foundation, 2019- \$15,000.

Industry Service Projects

- The Wine Group- Evaluation of Interactive Effects of Mechanical Leafing and Deficit Irrigation on Berry Composition and Wine Chemistry of *Vitis Vinifera* cv. Cabernet Sauvignon in the San Joaquin Valley. 2018- \$15,000

Committees

2018.9 – 2018.12 Search committee member for an ASC 1 for VERC
2018.1 – Present Committee member for Jordan College Honors Council
2017.10 –Present Advisor for Enology Society student club
2017.9 – Present Fresno State Academic Senate
2017.9 – 2018.9 Chinese American Faculty Association (CAFA) Mentorship Program
2019.5 – Present President for Chinese American Faculty Association at Fresno State

Professional Societies

American Society for Enology and Viticulture (ASEV)
Institute of Food Technologists (IFT)