

Cesar A. Sepulveda

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CURRENT EDUCATION

M.S. in Animal Science. *Texas Tech University, Texas USA* 2018

EDUCATIONAL BACKGROUND

M.S. in Food Science. *National University of Colombia, Medellin, Colombia* 2012

*Thesis: "Effects of locust bean gum, kappa carrageenan and iota carrageenan on quality characteristics of cooked ham." GPA: 3.4/4.0

B.S. in Animal Science. *National University of Colombia, Medellin, Colombia* 2004

*Senior Thesis: "Evaluation of whey as a dietary supplement for growing pigs" GPA: 3.0/4.0

ACADEMIC WORK EXPERIENCE

University Lecturer, *Food Science Department, Antioquia University, Colombia* 2009-2014

- Taught classes on meat production and quality assurance.
- Classes covered premortem management, slaughtering, aging, cutting, packaging, shelf life and marketing.
- Made field visits to analyze and provide recommendations to meat packing plants and markets.

University Lecturer, *Animal Science Department, National University of Colombia* 2010-2012

- Taught classes on meat processing.
- Taught students how to develop their own formulations for and prepare products including bacon, ham, sausage, and cured meats.
- Emphasis was given to ensuring that proper characteristics such as temperature and pH were maintained during each step of the process.
- Performed texture analysis and sensory evaluations of the final products.

Short Term Scholar, *Microbiology Lab, Texas Tech University.* Lubbock, Texas Aug-Dec 2008

Made culture media and worked on laboratory experiments that were part of several doctoral research projects.

- I learned and applied proper laboratory techniques and also gained understanding on the importance of detailed laboratory work during research projects.

PROFESSIONAL EXPERIENCE

Agricultural Extension Agent, *Interactuar (non-governmental organization providing technical assistance to farmers and industry), Medellin, Colombia* 2008-2014

- Created curriculum for and taught courses to train small farmers and representatives from small value-added agricultural industries in technologies and best management practices to improve product quality, efficiency, yield and income.
- (Continued on next page)*

- Included advisory visits during and after the implementation of these practices.
- Designed small agricultural structures, evaluated livestock health, diet, and reproduction and made recommendations during such visits.

Meat Market Supervisor, Carnes Castillo Beef and Pork Market, Medellin, Colombia 2005-2006

- I was responsible for all production and retail operations for this market serving restaurants, value-added industries, smaller meat markets, and individual consumers.
- Managed 6 employees performing tasks including deboning, butchering, cold storage, product delivery, and sales. •Ensured meat quality met client requirements.
- Sales increased by 40% during my time as supervisor.

Supervisor of Deboning Line, Porcicarnes® Pork Packing Plant, Medellin, Colombia 2002-2004

- I was responsible for all activities and quality assurance in this deboning line that increased production 30% under my management.
- I had 11 employees under my supervision and was directly responsible for monitoring quality, pH, temperature and detecting pale, soft, and exudative (PSE) carcasses.

OTHER ACADEMIC EXPERIENCE

Thesis Committee Member, Food Science Department, National University of Colombia 2015

Reviewed master's thesis entitled "Effect of antemortem waiting (fasting) time on beef quality."

Reviewed drafts, provided feedback and evaluated final thesis defense.

PROFESSIONAL SOCIETY MEMBERSHIP

American Meat Science Association 2017

VOLUNTEERING WORK

Taste of Science: To educate children about animal and meat science (Science Spectrum Museum, Lubbock TX, Nov 11th 2016)

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PUBLICATIONS

Sepúlveda Cossio, César Augusto; Restrepo Molina, Diego Alonso; Cabrera Torres, Kenneth Roy. 2013. Effects of Locus Bean Gum, Kappa Carrageenan and Iota Carrageenan on the Syneresis, Texture and Some Sensory Characteristics of Cooked Ham. Revista Facultad Nacional de Agronomía, v. 66 no. 2 pp. 7095- 7106. <http://www.redalyc.org/articulo.oa?id=179930031010>

Sepúlveda Cossio, César Augusto; Restrepo Molina, Diego Alonso; Ciro Velásquez, Héctor José. 2013. Effect of addition of hydrocolloids in rheological properties of the brines used to prepare cooked hams. Revista Facultad Nacional de Agronomía, v. 66 no. 1 pp. 6969-6979. <http://www.redalyc.org/pdf/1799/179928411013>.