

Anastasia Eschevins

PhD Student



Activities / CV

FIELD

Food science

MY THESIS

[Beers & meals pairing from perception to consumers judgment in real eating and drinking situation](#)

ATTACHMENTS

[Centre des Sciences du Goût et de l'Alimentation, Dijon, France](#)

[Fonds InBev-Baillet Latour, Louvain, Belgique](#)

MY SKILLS

Use of different techniques in sensory evaluation (difference test, sensory profiles, napping, tastes mapping, creation and analysis of questionnaires...), project management (creation of protocol, field management), bibliographic search, registration of electrophysiologic parameters on man (EEG, ECG, electro-dermale response) after sensory stimulations, eye tracking, basic knowledge in statistics (parametric, non-parametric, ACP, ANOVA) and applied statistics to sensory evaluation.

MY CAREER

Professional experience

2015-today: PhD student at Center of Food and Hospitality Research at Institut Paul Bocuse, Ecully, and at Center of Food Science, Dijon.

Sept./Dec. 2014: Applied scientist, Center for Food and Hospitality Research at Institut Paul Bocuse, Ecully, France. Help in the management of European projects, management of internal projects in collaboration with companies

Internships

March/Sept. 2014: Intern R&D, Biofortis Sensory & Consumer, Nantes, France.

Intercultural consumer surveys (Brazil and China). Bibliographic researches, contact with the Brazilian and Chinese subsidiaries, establishment of a study in China and in Brazil, use of the software E-Prime, creation of a good practices guidance for the consumer surveys in China and in Brazil in English, creation of a poster for EUROSENSE 2014.

Feb./March 2013: Intern, Laboratoire de Neurosciences, Besançon, France.

Evolution of the hedonic perception of odorants: implication of the trigeminal system.

Diplomas

- 2014: Second year of Bachelor degree, integrative biology, physiology and neurosciences, specialized in physiology of perception and sensory evaluation
Université Claude Bernard Lyon 1 ; Lyon, France
- 2013: First year of Bachelor in Physiology, Neurosciences and Behavior
Université de Franche Comté. Besançon, France
- 2012: Bachelor Degree in Biochemistry, Cell Biology and Physiology
Université de Franche Comté. Besançon, France

Additional information

SCIENTIFIC RESPONSIBILITIES

- Participation in the organization of scientific events related to the Center for Food and Hospitality Research at Institut Paul Bocuse (Summer school, Symposium,...)
- Participation in the 8th edition of the « International Research Symposium »: establishment of a beer/cheese tasting session; help during the organization. (2015, April), Center for Food and Hospitality Research at Institut Paul Bocuse, Ecully, France.
- Participation in the Semaine du cerveau (Brain Week) in Lyon: Establishment of a beer/chocolate tasting session. (2015, March). Center for Food and Hospitality Research at Institut Paul Bocuse, Ecully, France
- Participation in Experimentarium (popular science event). Presentation of my work with children and teenagers (2016, March) Taste Sciences Centre and Food, Dijon, France.

ME IN 5 WORDS

Food and beverage pairing - Beer - Perception - Hedonic judgment - Aromatic similarity

PUBLICATIONS

Posters

- Eschevins, A., Giboreau, A. & Dacremont, C. (2015, April). Beer & food pairing: From perception to consumers' judgement in real eating and drinking situation. Center for Food and Hospitality Research at Institut Paul Bocuse, Ecully, France.
- Dreyfuss, L., Nicod, H. & Eschevins, A. (2015, August) Implicit association tests: new approaches to overcome cultural differences: A case study with Brazilian consumers. 11th Pangborn, Göteborg, Sweden.
- Dreyfuss, L., Nicod, H. & Eschevins, A. (2014, September) Social and Cultural Influences in Designing Cross-cultural Consumer Research. Case study in China and Brasil. 6th Eurosense, Copenhagen, Denmark.

Articles

- Eschevins, A., Giboreau, A., Allard, T. & Dacremont, C. The role of aromatic similarity in food and beverage pairing. Food Quality and preference. (accepté en décembre 2017).

Other communication

- Eschevins, A. (2015, Mars) « Food and beverage pairing » Approches méthodologiques et premiers éléments de compréhension. Center for Food and Hospitality Research at Institut Paul Bocuse, Ecully, France.

DETAILS

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MY PROFILE

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[September 14 & 15 2023 3rd edition of the Altered Taste symposium](#)

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Career

- > [PhD Position - HealthFerm - Social Science](#)
- > [Social Science Research Scientist F/M](#)
- > [PhD Position - Computational Neuroscience - Cognitive Neuroscience](#)