

ANEXO B

1. Name

Karla Guadalupe García Alanis

Education – degree, discipline, institution, year

Degree	Discipline	Institution	Year	Country
M Sc.	Food science and technology	Universidad de Cádiz y Universidad de Córdoba	2013	Spain
B. Sc.	Chemistry	Universidad Autónoma de Nuevo León	2009	México

Academic experience – institution, rank, title (chair, coordinator, etc. if appropriate), date (ex. 1990-1995), full time or part time

Institution	Title	Date	Responsibility
UANL	Professor full time	2013-present	Sensory analysis and Food Chemistry cathedra

Non-academic experience – company or entity, title, brief description of position, when (ex. 1993-1999), full time or part time

Company or entity	Title	Brief description of position	Date	Responsibility
• Quimik especializada, S.A.		Chemical analyst	2010	Quality control in development of new products sanitizers
• Laboratorio de Salud Pública de Cadiz. Junta de Andalucía, España		Chemical analyst	2012	Food and water quality control

Certifications or professional registrations

Certifications/Professional registrations	Institution	Date	Status
N/A	N/A	N/A	N/A

Current membership in professional organizations

Professional Organization	Title	Date	Status

Honors and awards

Title	Institution	Date	Status

Service activities (within and outside of the institution)

Activity	Institution	Date	Status

Briefly list the most important publications and presentations from the past five years—title, co-authors, if any, place of publication or presentation, and date of publication or presentation

TITLE 1. Setyaningsih,W., García, K.G., Rodríguez, M.C., Palma, M., Barroso, C. 2014. TOWARDS HEALTHY PRODUCTS ELABORATED WITH MELATONIN-RICH RICES. 1er Congreso Internacional sobre Innovación y Tendencias en Procesamiento de Alimentos.
TITLE 2 Baez, J., García K.G., García C. 2015. Control de la Actividad Acuosa en Dulces Tipo Gomita Adicionada con Vitamina C y Fibra de Nopal. 2ndo Congreso Internacional sobre Innovación y Tendencias en Procesamiento de Alimentos.
TITLE 3 Castillo S., Alanis G., García K., García C. 2015. Evaluación de la Viabilidad de bacterias Ácido Lácticas en Yogurt Procesado Mediante Diferentes Técnicas de Secado. 2ndo Congreso Internacional sobre Innovación y Tendencias en Procesamiento de Alimentos.
TITLE 4

Briefly list the most recent professional development activities

Professional Activity	Date
1 Participation Research projects	2011
3 Barchelor Thesis Supervised	2015-2016
Research stay (3 months) sensory evaluation of food	2014
Take part in activities reaccreditation of Food Science Program	2015
Take part in curricular redesign activities for the food science program	2012-1013
Take part in the Organizing Committee of the Congress of Food Science and Technology	2014-2015