

# Jihye An

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## Education

Mar. 2019 - Feb. 2024	<b>Ph.D.</b> <b>Sensory Science lab (supervisor: Jeehyun Lee)</b> <b>Department of Food Science and Nutrition, Pusan National University, Busan</b> Dissertation Title: Comparison of Check-all-that-apply and RATING for Consumer Sensory Characterization
Mar. 2017 - Feb. 2019	<b>M.S.</b> <b>Sensory Science lab (supervisor: Jeehyun Lee)</b> <b>Department of Food Science and Nutrition, Pusan National University, Busan</b> Thesis Title: Dysphagia-related Health Information Improved Consumers' Acceptability of Thickened Beverages
Mar. 2013 - Feb. 2017	<b>B.S.</b> <b>Department of Food Science and Nutrition, Pusan National University, Busan</b>

## Teaching Experience

Mar. 2023 - Oct. 2024	<b>Adjunct Assistant Professor</b> <b>Department of Food Science and Nutrition, Pusan National University, Busan</b> - Undergraduate courses: Food Science and Cooking Principles (Spring 2023, Spring 2024), Capstone Design (Spring 2023, Fall 2023, Spring 2024, Fall 2024), Western Cooking Practice (Fall 2024) - Graduate course: Food Science (Fall 2023)
May. 2018 - Oct. 2024	<b>Director &amp; Instructor</b> <b>Tongyeong Confectionery, Baking and Coffee Academy, Tongyeong</b> Subject: Confectionery, Baking, Coffee

## Abroad Experience

Oct. 2024 - Present	<b>Post-Doctoral Fellow</b> Poultry Science Department (Sensory Lab_Advisor: Dr. Sungeun Cho) Auburn University, AL, USA
Oct. 2019 - Sept. 2020	<b>Grand diplôme (Cuisine &amp; Pâtisserie)</b> Le Cordon Bleu Paris, France
Jul. 2014	<b>International Summer Lab, Course A -Special Food Technologies</b> Hochschule Osnabrück - University of Applied Sciences, Germany

## Publications

2026	Jessup, A. P., An, J., Hayden, M. D., & Cho, S. (2026). The Effect of Value-Added Labels on Consumer Acceptance, Purchase Intention, and Willingness to Pay for Chicken Breast Bites. <i>Applied Food Research</i> , 101759. <a href="https://doi.org/10.1016/j.afres.2026.101759">https://doi.org/10.1016/j.afres.2026.101759</a>
2025	<p>Barahona-Dominguez, L., <b>An, J.</b>, Baker-Cook, B., &amp; Cho, S. (2025). US consumer perception survey of animal welfare in broiler stunning. <i>Frontiers in Animal Science</i>, 6, 1620566. DOI: <a href="https://doi.org/10.3389/fanim.2025.1620566">https://doi.org/10.3389/fanim.2025.1620566</a></p> <p><b>An, J.</b>, Lee, J. (2025). What Foods and Beverages Korean Consumers Eat and Drink in the 2020s. In: Meiselman, H.L. (eds) Handbook of Eating and Drinking. Springer, Cham. DOI: <a href="https://doi.org/10.1007/978-3-319-75388-1_193-1">https://doi.org/10.1007/978-3-319-75388-1_193-1</a></p> <p>Jessup, A. P., Hayden, M. D., <b>An, J.</b>, Jones, J. M., Barahona-Dominguez, L. S., Dees, J. C., &amp; Cho, S. (2025). Influence of electrical-and gas-stunned broilers on sensory characteristics and consumer acceptance during chilled storage. <i>Journal of Food Science</i>, 90(3), e70076. DOI: <a href="https://doi.org/10.1111/1750-3841.70076">https://doi.org/10.1111/1750-3841.70076</a></p> <p>Kim, Y., <b>An, J.</b>, &amp; Lee, J. (2025). The espresso protocol as a tool for sensory quality evaluation. <i>Food Research International</i>, 115670. DOI: <a href="https://doi.org/10.1016/j.foodres.2025.115670">https://doi.org/10.1016/j.foodres.2025.115670</a></p>
2024	<p><b>An, J.</b>, &amp; Lee, J. (2024). Consumers' sensory perception homogeneity and liking of chocolate. <i>Food Quality and Preference</i>, 118, 105178. DOI: <a href="https://doi.org/10.1016/j.foodqual.2024.105178">https://doi.org/10.1016/j.foodqual.2024.105178</a></p> <p>Jung, W., Sim Y., Heo, S., Heo E., Kim G., <b>An, J.</b>, &amp; Lee, J., (2024) Consumers' preference and perceived sensory characteristics of oolong tea, <i>Korean Journal of Food and Cookery Science</i>, 40(1). (Korean) DOI: <a href="https://doi.org/10.9724/kfcs.2024.40.1.50">https://doi.org/10.9724/kfcs.2024.40.1.50</a></p>
2023	<p><b>An, J.</b>, &amp; Lee, J. (2023). Comparison of check-all-that-apply and intensity rating in orange juice and yogurt studies. <i>Food Science and Biotechnology</i>, 1-11. DOI: <a href="https://doi.org/10.1007/s10068-023-01413-y">https://doi.org/10.1007/s10068-023-01413-y</a></p> <p>Park, S., <b>An, J.</b>, &amp; Lee, J. (2023). Consumer acceptability and texture analysis of frozen dumplings using different cooking methods. <i>Food Science and Biotechnology</i>, 1-11. DOI: <a href="https://doi.org/10.1007/s10068-023-01389-9">https://doi.org/10.1007/s10068-023-01389-9</a></p>
2021	<b>An, J. H.</b> , Yoon, J. A., Shin, M. J., Kim, S. H., & Lee, J. H. (2021). Dysphagia-related health information improved consumer acceptability of thickened beverages. <i>Beverages</i> , 7(2), 32. DOI: <a href="https://doi.org/10.3390/beverages7020032">https://doi.org/10.3390/beverages7020032</a>

## Awards

08. 2025	Poster Competition_3 <sup>rd</sup> place Issued by UKC-FAN (Food, Agriculture, and Nutrition)
07. 2025	Woopyeong Sensory Science Award Issued by KoSFoS T

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## **Poster Presentations**

08. 2025 [16<sup>th</sup> Pangborn Sensory Science Symposium, Philadelphia, USA]  
Effect of stunning method and cooking technique on warmed-over aroma in long-term frozen chicken  
Jacob Dees, **Jihye An**, Ainsley Jessup, Michelle Hayden, Sungeun Cho
08. 2025 [16<sup>th</sup> Pangborn Sensory Science Symposium, Philadelphia, USA]  
**Texture expectations and perceptions of drinkable yogurts among ethnic groups**  
**Jihye An**, Jacob Dees, Michelle Hayden, Sungeun Cho
08. 2025 [16<sup>th</sup> Pangborn Sensory Science Symposium, Philadelphia, USA]  
Consumer sensory evaluation repeatability of ready-to-drink black coffee  
Hakyeong Yu, Jeehyun Lee, **Jihye An**, Jia Kim, Junmin Lee, Jaeeun Mo, Edgar Chambers IV
08. 2025 [US-Korea Conference, SEED conference, Atlanta, Georgia, USA]  
**Comparison of texture expectations and perceptions of drinkable yogurt among three ethnic groups**  
**Jihye An**, Michelle Hayden, Jacob Dees, Sungeun Cho
07. 2025 [The Korean Society of Food Science and Technology, Gwangju, Korea]  
Consumer sensory evaluation repeatability of ready-to-drink black coffee  
Hakyeong Yu, **Jihye An**, Jaeeun Mo, Junmin Lee, Edgar Chambers IV, Jeehyun Lee
07. 2025 [The Korean Society of Food Science and Technology, Gwangju, Korea]  
Treatment Methods for Improving Aroma of Edible Insects: Maillard Reaction and Smoking Process of *Tenebrio molitor* and *Protaetia brevitarsis*  
Yeoeun Kim, Seohyeon Kim, **Jihye An**, Sungeun Cho, Yookyung Kim
07. 2025 [Poultry Science Association Annual Meeting]  
Effects of duck breeds and chicken production types on egg functionality and sensory evaluation through fourteen days of egg storage  
Matthew Hughes, Karla Casco, Javier Garcia, Brigid McCrea, **Jihye An**, Michelle Hayden, Sungeun Cho, Dianna Bourassa
07. 2024 [The Korean Society of Food Science and Technology, Deagu, Korea]  
Cross-cultural comparison of food involvement of consumers from 13 countries  
Suyeon Park, **Jihye An**, Chunxiao Pan, Yunjeong Cho, Jia Kim, Hakyeong Yu, Jeehyun Lee, Edgar Chambers IV
06. 2023 [The Korean Society of Food Science and Technology, Jeju, Korea]  
**Homogeneity evaluation and cluster analysis using Check-all-that-apply responses**  
**Jihye An**, Jeehyun Lee
06. 2023 [The Korean Society of Food Science and Technology, Jeju, Korea]  
Carbonation perception of soft drink over time  
Teamin Kim, Jeongmin Ahn, Sohye Min, Sumin Seo, **Jihye An**, Jeehyun Lee
06. 2023 [The Korean Society of Food Science and Technology, Jeju, Korea]  
Preference and Sensory Characteristics of Oolong tea  
Woonji Jung, Yejin Sim, Seongeun Heo, Eunjeong Heo, Geumrim Kim, **Jihye An**, Jeehyun Lee
09. 2022 [Eurosense 10<sup>th</sup>, Turku, Finland]  
The acceptability of variegated foliage plants  
Soyoung Park, Yejin Kim, **Jihye An**, Minsoo Kim, Woojeong Gim, Jeehyun Lee
06. 2019 [The Korean Society of Food Science and Technology, Incheon, Korea]  
**Flavor profile of green teas harvested at different seasons**  
**Jihye An**, Jungmin Lee, Bong-Yun Oh, Jeehyun Lee

10. 2018 [The Korean Society of Food Science and Nutrition, Busan, Korea]  
**Influence of Providing Health Information on Dysphagia to Consumer's Perception of Thickened Beverages**  
**Jihye An**, Jiyun Yang, Jungmin Lee, Minsoo Kim, Jeehyun Lee, Jin A Yoon, Sang Hun Kim, Myung-Jun Shin
10. 2018 [The Korean Society of Food Science and Nutrition, Busan, Korea]  
 Consumer Evaluation of Acceptability of Commercial Surimi Products, Eomuk  
 Yoonkyung Choi, Minsoo Kim, Jiyun Yang, **Jihye An**, Jungmin Lee, Jeehyun Lee
09. 2018 [Eurosense 8<sup>th</sup>, Verona, Italy]  
**The thickened beverages evaluation using descriptive analysis and consumer test**  
**Jihye An**, Hyeri Kim, Jiyun Yang, Yoonkyung Choi, Jungmin Lee, Minsoo Kim, Hyo-jeong Ha, Jeehyun Lee
09. 2018 [Eurosense 8<sup>th</sup>, Verona, Italy]  
 Can consumer tests replace descriptive analysis?  
 Jungmin Lee, Jiyun Yang, Yoonkyung Choi, **Jihye An**, Minsoo Kim, Hyo-Jeong Ha, Jeehyun Lee
09. 2018 [Eurosense 8<sup>th</sup>, Verona, Italy]  
 Comparison study of descriptive analysis and consumer test of Check-All-That-Apply (CATA) and Rating method using Omija (*Schizandra chinensis*) carbonated beverage  
 Jiyun Yang, Yoonkyung Choi, **Jihye An**, Jungmin Lee, Minsoo Kim, Jeehyun Lee
09. 2018 [Eurosense 8<sup>th</sup>, Verona, Italy]  
 The sensory characteristics of soybean-based beverages and assessment of evaluation similarity between trained panel and consumers  
 Yoonkyung Choi, Jiyun Yang, **Jihye An**, Jungmin Lee, Minsoo Kim, Jeehyun Lee
06. 2017 [The Korean Society of Food Science and Technology, Jeju, Korea]  
 The use of consumer-based methodologies for understanding Korean consumers' perception of milk tea beverage  
 Yoonkyung Choi, JeongAe Heo, Yunseon Noh, **Jihye An**, Jungmin Lee, Jeehyun Lee
06. 2017 [The Korean Society of Food Science and Technology, Jeju, Korea]  
 Comparison of check-all-that-apply (CATA) and intensity rating of all attributes: Evaluation of significant difference among samples  
 Yunseon Noh, JeongAe Heo, Yoonkyung Choi, Jungmin Lee, **Jihye An**, Jeehyun Lee

### **Conference Participation**

08. 2025 16<sup>th</sup> Pangborn Sensory Science Symposium, Philadelphia, USA
08. 2025 US-Korea Conference, SEED conference, Atlanta, Georgia, USA
02. 2025 Science-Telling About Revolution (STAR) in Sensory Nudges, Arkansas, USA
07. 2024 KoSFoST International Symposium and Annual Meeting (The Korean Society of Food Science and Technology), Deagu, Korea
08. 2023 15<sup>th</sup> Pangborn Sensory Science Symposium, Nantes, France
06. 2023 KoSFoST International Symposium and Annual Meeting (The Korean Society of Food Science and Technology), Jeju, Korea
07. 2019 13<sup>th</sup> Pangborn Sensory Science Symposium, Edinburgh, UK
06. 2019 KoSFoST International Symposium and Annual Meeting (The Korean Society of Food Science and Technology), Inchon, Korea
10. 2018 KFN International Symposium and Annual Meeting (The Korean Society of Food Science and Nutrition), Busan, Korea

- 09. 2018 8<sup>th</sup> European Conference on Sensory and Consumer Research (Eurosense), Verona, Italy
- 06. 2018 KoSFoST International Symposium and Annual Meeting (The Korean Society of Food Science and Technology), Busan, Korea
- 08. 2017 12<sup>th</sup> Pangborn Sensory Science Symposium, Providence, Rhode Island, USA
- 06. 2017 KoSFoST International Symposium and Annual Meeting (The Korean Society of Food Science and Technology), Jeju, Korea