

Lisa Duizer Biography

Lisa Duizer is an Associate Professor in the Department of Food Science at the University of Guelph. She obtained her PhD in Food Technology from Massey University in New Zealand. She also has an MSc in Food Science and a BAsC in Applied Human Nutrition. Within the Department of Food Science, Dr Duizer teaches food product development and sensory evaluation courses to undergraduate students.

Dr Duizer is a sensory scientist and has spent much of her career measuring texture perceptions of food products. She has studied temporal responses of tenderness of meat and has examined the contribution of sound and bite force to perception of crispness. Dr Duizer is affiliated with the Agri-Food for Healthy Aging research group where she collaborates on projects examining food first approaches to improving nutrient intake in older adults. She currently has funding from the Natural Sciences and Engineering Research Council to investigate in-mouth interactions as they relate to perception of modified textured foods for individuals with dysphagia and collaborates on a National Institutes of Health project to examine the perception of thickened liquids. She also has funding from the Ontario Ministry of Agriculture, Food and Rural Affairs to look at improvement of the nutrient content of menus in long term care.