

**Vipasha Sood** is native of Himachal Pradesh (HP), India. She obtained her Bachelor degree in Food Science and Technology in the only Hill Agricultural University in India, CSK Himachal Pradesh Agricultural University, Palampur, India. Throughout her degree, she was recipient of stipends from university academic funding for scoring highest CGPA in her class. She graduated in November 2015 and was awarded with the 'University Gold medal' and certificate of honour.



She is currently enrolled in the Master of Science program in Food Science at University of Manitoba, Winnipeg, Canada, under Dr. Argenis Rodas-González' supervision, a specialist in Meat Science. Vipasha's study focuses on "improving shelf life of fresh bison steaks treated with oregano and rosemary essential oils." The study examines the effect of essential oils on colour and oxidation (lipid and protein) stability, as well as determines possible changes in palatability attributes measured by trained panelists and consumers.

In her short term as a graduate student, Vipasha has received two important awards: International Graduate Student Entrance Scholarship (August 2016) and James W. Barlow Graduate Fellowship (December 2016). She wishes to pursue a doctorate degree, continue working in meat quality research, and make some contribution to the Canadian Meat Industry. She says "Meat science is giving a whole new dimension to the knowledge I possess and is continuously adding and is proving to be a milestone in my journey of becoming a part of the world, I always dreamt of."

*Winner of the 2017 Percy Gitelman Memorial Scholarship*