

**CURRICULUM VITAE**  
**Valerie B. Duffy, Ph.D., R.D.**  
**Updated: January 2009**

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Department of Allied Health Sciences  
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1275 West Woods Road  
Hamden, CT 06518  
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Married: Thomas C. Duffy  
Child: Christopher Duffy (5/31/00)

**EDUCATION:**

University of Connecticut, Department of Nutritional Sciences, Storrs, CT  
Doctor of Philosophy in Nutritional Sciences, 1992; Major Advisor—Ann M. Ferris, Ph.D., R.D.  
Dissertation—“Olfactory Dysfunction, Food Behaviors, Dietary Intake, and Anthropometric Measures in Single-Living, Elderly Women”

University of Connecticut, Travelers Center on Aging, Storrs, CT  
Certificate in Gerontology, 1992

Rush University, Chicago, IL  
Masters of Science in Clinical Nutrition, 1984  
Thesis—“The effects of intermittent peritoneal dialysis on serum amino acid concentrations”

Rush-Presbyterian-St. Luke's Medical Center  
Generalist Dietetic Internship, 1983

Cornell University, College of Human Ecology, Ithaca, New York  
Bachelor of Science in Nutrition, 1982

**CURRENT/PAST APPOINTMENTS:**

- 8/06            **Professor**, Department of Allied Health Sciences, College of Agriculture and Natural Resources, University of Connecticut, Storrs, CT
- 9/06            **Visiting Research Scientist**, Department of Neurobiology, Yale University School of Medicine, New Haven, CT
- 4/06            **Core Faculty**, Ph.D. in Public Health -Social and Behavioral Health Sciences Concentration, University of Connecticut.
- 8/00-           **Associate Professor**, Dietetics Program, School of Allied Health, University of Connecticut, Storrs, CT.
- 9/97-           **Joint Appointment**, Department of Nutritional Sciences, University of Connecticut, Storrs, CT
- 9/94-6/06      **Visiting Lecturer**, Department of Neurobiology (7/1/06; 9/94-6/30/06 Department of Surgery, Section of Otolaryngology), Yale University School of Medicine, New Haven, CT
- 9/94-6/00      **Assistant Professor**, Dietetics Program, School of Allied Health, University of Connecticut, Storrs, CT.

**EXPERIENCE:**

- 10/92-8/94     **Post Doctoral Associate**, Department of Surgery, Section of Otolaryngology, Yale University School of Medicine, New Haven, CT  
Research Mentor—Linda M. Bartoshuk, Ph.D.
- 1/91-9/92     **Graduate Research Assistant**, Department of Nutritional Sciences, Storrs, CT  
1/88 -11/89     Research Mentor—Ann M. Ferris, Ph.D.
- 7/90-9/92     **Graduate Research Assistant**, John B. Pierce Laboratory, New Haven, CT  
Research Mentor—William S. Cain, Ph.D.

**ADDITIONAL PROFESSIONAL WORK EXPERIENCE:**

- 9/93-12/93     **Lecturer**, Yale University School of Nursing, New Haven, CT
- 9/89-6/92     **Nutrition Coordinator**, Dixwell Head Start, New Haven, CT
- 3/86-1/88     **Research Dietitian**, Connecticut Chemosensory Clinical Research Center, University of Connecticut Health Center, Farmington, CT
- 8/86-9/87     **Clinic Manager**, Connecticut Chemosensory Clinical Research Center, University of Connecticut Health Center, Farmington, CT
- 11/85-9/88     **Adjunct Faculty**, Post College, Waterbury, CT
- 6/85-9/87     **Nutrition Consultant**, Meriden-Wallingford Hospital, Meriden, CT
- 1/84-3/86     **Clinical Dietitian**, Meriden-Wallingford Hospital, Meriden, CT
- 2/84-6/85     **Nutritionist**, Hill Health Center, New Haven, Connecticut

**TEACHING: University of Connecticut**  
 (\*Denotes writing/computer courses)

Undergraduate Courses Taught

Interdisciplinary Approach: Obesity Prevention Grant awarded to develop and teach;	Spring/08
Interdisciplinary Honors Seminar	Fall/06, Solo Taught
Contemporary Nutrition Practice	Fall/04, Solo Taught
Applied Dietetics	Fall/94-03, Solo and Team Taught
Community Nutrition*	Spring/95-present, Solo Taught
Foodservice Systems	Spring/95-04, Solo Taught (Certified Prof. Food Manager)
Advanced Nutrition	Fall/94-present, Team Taught
Allied Health Research*	Fall/96, Team Taught
Indep. Senior Research	Spring/94-present, advise between 5-8 seniors per year.

Graduate Courses Taught and Students Advised

Outcomes Research	Summer/96, Solo Taught
Nutr. for Healthy Communities	Spring/98, Fall/99, Fall 01, Spring 05 Team Taught

- Major advisor for and completed thirteen Masters degree and one doctoral student
- Currently serve as major advisor for four Masters students.

**PUBLICATIONS**      **Hirsch Index Calculation via Scopus (November 2008)=20****Refereed Journals**

Swede H, Rohan TE, Yu H, Stevens RG, Brokaw J, Levine J, Brenner BM, Malchoff CD, Anderson JC, Duffy VB, Pleau DC, Rosenberg DW. Central adiposity and bioavailability of circulating IGF1 associated with number of aberrant crypt foci." *Cancer Causes Control*. 2008 Dec 9. [Epub ahead of print].

Hayes JE, Duffy VB. Oral sensory phenotype identifies level of fat and sugar required for maximal liking. *Physiol Behav*, available online, May 2<sup>nd</sup>, 2008. 10.1016/j.physbeh.2008.04.023

Hayes JE, Bartoshuk LM, Kidd J, **Duffy VB**. Supertasting and PROP bitterness depends on more than the TAS2R38 gene. *Chemical Senses* 2008 33: 255-265; doi:10.1093/chemse/bjm084.

**Duffy VB**. Oral sensation and nutrition. *Current Opinion in Gastroenterology*, March 2007, 23(2):171-7.

**Duffy VB**, Lanier SA, Hutchins HL, Pescatello LS, Johnson MK, Bartoshuk LM. Food preference as a screen for cardiovascular disease (CVD) risk within health risk appraisal. *J Am Diet Assoc*, February 2007;107(2):237-45.

Hayes J, **Duffy VB**. Revisiting sucrose-fat mixtures: sweetness and creaminess vary with phenotypic markers of oral sensation. *Chemical Senses*, 2007 Mar;32(3):225-36. Epub 2007 Jan 4.

Pescatello LS, Turner D, Rodriguez NR, Blanchard BE, Tsongalis GJ, Maresh CM, **Duffy VB**, Thompson PD. Dietary calcium intake and renin angiotensin system polymorphisms alter the blood pressure response to aerobic exercise: A randomized control design. *Nutr Metab (Lond)*. 2007 Jan 4;4:1

Bartoshuk LM, **Duffy VB**, Hayes JE, Moskowitz HR, Snyder DJ. Psychophysics of sweet and fat perception in obesity: problems, solutions and new perspectives. *Philos Trans R Soc Lond B Biol Sci*. 2006 Jul 29;361(1471):1137-48.

Dinehart ME, Hayes JE, Bartoshuk LM, Lanier SL, **Duffy VB**. Bitter taste markers explain variability in vegetable sweetness, bitterness and intake. *Physiol Behav*. 2006 Feb 28;87(2):304-13.

Basson MD, Bartoshuk LM, DiChello S, Panzini L, Weiffenbach J, **Duffy VB**. Associations between 6-n-propylthiouracil (PROP) bitterness and colonic neoplasms. *Digestive Diseases and Sciences* 2005; 50 (3): 483-489.

Lanier SA, Hayes JE, **Duffy VB**. Sweet and bitter tastes of alcoholic beverages mediate alcohol intake in of-age undergraduates. *Physiology & Behavior* 2005; 83: 821-831.

**Duffy VB**, Davidson AC, Kidd JR, Kidd KK, Speed WC, Pakstis AJ, Reed DR, Snyder DJ, Bartoshuk LM. Bitter Receptor Gene (TAS2R38), 6-n-Propylthiouracil (PROP) Bitterness and Alcohol Intake. *Alcoholism: Clinical and Experimental Research* 2004;28(11):1629-1637.

Bartoshuk LM, **Duffy VB**, Green BG, Hoffman HJ, Ko C-W, Lucchina LA, Marks LE, Snyder DJ, Weiffenbach JM. Valid across-group comparisons with labeled scales: the gLMS versus magnitude matching. *Physiology and Behavior*, 2004;82(1):109-14.

**Duffy VB**, Peterson JM, and Bartoshuk LM. Associations between taste genetics, oral sensation and alcohol intake. *Physiology and Behavior*, 2004; 82/2-3: 435-445.

**Duffy VB**. Associations between Oral Sensation, Dietary Behaviors and Risk of Cardiovascular Disease (CVD). *Appetite*, 2004;43(1); pp 5-9.

Bartoshuk LM, **Duffy VB**, Chapo AK, Fast K, Snyder DJ, Yiee J, Hoffman H, Ko K. From psychophysics to the clinic: Missteps and advances. *Food Quality and Preference*, 2004; 15(7-8): 617-632.

Zogbaum AT, Fitz PA, **Duffy VB**. Tube feedings associate with improved adherence to radiation treatment schedule in head and neck cancer: An outcomes study. *Topics in Clinical Nutrition*, 2004;19(2):95-106.

**Duffy VB**, Sigmand-Grant, M. Position of The American Dietetic Association: Use of nutritive and non-nutritive sweeteners. *J Am Diet Assoc*. 2004;104(2): 255-275.

**Duffy VB**, Peterson JM, Dinehart ME, Bartoshuk LM. Genetic and environmental variation in taste: Associations with sweet intensity, preference, and intake. *Topics in Clinical Nutrition*, 2003;18:209-220.

Bachmanov AA, Kiefer SW, Tordoff M, Molina JC, **Duffy VB**, Bartoshuk LM, Mennella JA. Chemosensory factors influencing alcohol perception, preferences and consumption. *Alcoholism: Clinical and Experimental Research*, 2003; 27(2): 220-231.

Bartoshuk LM, **Duffy VB**, Fast K, Green BG, Snyder DJ. Labeled scales (e.g., category, Likert, VAS) and invalid across-group comparisons: What we have learned from genetic variation in taste. *Food Quality and Preference*, 2002; 14: 125-138.

Sipiora ML, Murtaugh, MA, Gregoire, MB, **Duffy VB**. Bitter taste perception and severe vomiting during pregnancy. *Physiology and Behavior*, 2000;69(3):259-267.

**Duffy VB**, Bartoshuk LM. Food acceptance and genetic variation in taste. *J Am Diet Assoc*, 2000, 100(6):647-655.

Prutkin J, **Duffy VB**, Etter L, Fast K, Lucchina LA, Snyder DJ, Tie K, Bartoshuk LM. Genetic variation and inferences about perceived taste intensity in mice and men. *Physiology & Behavior* 2000;69(1):161-173.

**Duffy VB**, Cain WS, Ferris AM. Measurement of sensitivity to olfactory flavor: Application in a study of aging and dentures. *Chemical Senses*, 1999; 24(6):671-677.

**Duffy VB**, Anderson HA. Position of The American Dietetic Association: Use of nutritive and non-nutritive sweeteners. *J Am Diet Assoc*. 1998;98(5):580-587.

Ship JA, **Duffy VB**, Jones J, Langmore S. Geriatric oral health and its impact on eating: The influence of taste and olfactory perception on food selection and nutrition in the elderly. *J Am Geriatr Soc* 1996;44:456-464.

Bartoshuk LM, **Duffy VB**, Reed D, Williams A. Supertasting and earaches: Genetics and pathology alter our taste worlds. *Neuroscience and Biobehavioral Reviews* 1996;20(1):79-87.

Reed DR, Bartoshuk LM, **Duffy VB**, Marino S, Price RA. Propylthiouracil tasting: Determination of underlying threshold distributions using maximum likelihood. *Chemical Senses* 1995;20(5):529-34.

**Duffy VB**, Backstrand J, Ferris AM. Olfactory dysfunction and related nutritional risk in free-living, elderly women. *J Am Diet Assoc* 1995; 95(8):879-884.

Berger A, Henderson M, Nadoolman W, **Duffy V**, Cooper D, Siberski L, Bartoshuk L. Oral capsaicin provides interim relief for oral mucositis pain secondary to chemotherapy/radiation therapy. *J Pain Sympt Mgmt* 1995;10(3):1-6.

Bartoshuk LM, **Duffy VB**, Miller, IJ. PTC/PROP Tasting: Anatomy, psychophysics, and sex effects. *Physiol Behav.* 1994; 56(6):1165-1171.

### *Non-Refereed Journals*

Bartoshuk LM, **Duffy VB**, Leder SB, Snyder DJ. Oral sensation: Genetic and pathological sources of variation. *Perspectives on Swallowing and Swallowing Disorders (Dysphagia)*, 2003;14(2):3-9.

**Duffy VB**, Ferris AM. Nutritional management of patients with chemosensory disorders. *Ear, Nose & Throat Journal* 1989;68:595-97.

### *Conference Proceedings*

Duffy VB, Hayes JE, Sullivan B, Faghri P. Surveying food/beverage preference: A tool for epidemiological studies to connect chemosensation with health outcomes. Invited talk—Epidemiological Studies of Taste and Smell Symposium at the International Symposium on Olfaction and Taste, July 2008, San Francisco, CA. Submitted *Ann N Y Acad Sci*.

Bartoshuk LM, Snyder DJ, Grushka M, Berger AM, **Duffy VB**, Kveton JF. Taste damage: previously unsuspected consequences. *Chemical Senses* 2005 30(Supplement 1):i218-i219.

**Duffy VB**, Lucchina LA, Bartoshuk LM. Genetic variation in taste: Potential biomarker for cardiovascular disease risk? In: Prescott J, Tepper B (eds), Genetic Variations in Taste Sensitivity: Measurement, Significance and Implications. NY: Marcel Dekker Inc, 2004: 197-229.

Bartoshuk LM, **Duffy VB**, Fast K, Snyder DJ. Genetic differences in human oral perception: Advanced methods reveal basic problems in intensity scaling. In: Prescott J, Tepper B (eds), Genetic Variations in Taste Sensitivity: Measurement, Significance and Implications. NY: Marcel Dekker Inc, 2004: 5-20.

Bartoshuk LM, **Duffy VB**, Fast K, Green BG, Snyder DJ. Hormones, age, genes and pathology: How do we assess variation in sensation and preference? In Anderson, H., Blundell, J. and Chiva, M. (Eds.). *Food Selection: From Genes to Culture*, Paris France: Danone Institute, 2002, pp.173-187.

**Duffy VB**, Bartoshuk LM, Striegel-Moore R, Rodin J. Taste changes across pregnancy. In Murphy C. *Olfaction and Taste XII: An International Symposium*. *Ann New York Acad Sci.* 1998;855:805-809.

Bartoshuk LM, **Duffy VB**, Lucchina LA, Prutkin J, Fast K. PROP (6-n-propylthiouracil) super-tasters and the saltiness of NaCl. In Murphy C. *Olfaction and Taste XII: An International Symposium*. *Annals of the New York Academy of Sciences.* 1998;855:793-796.

Ferris AM, **Duffy VB**. The effect of olfactory deficits on nutritional status: Does age predict individuals at risk? *Nutrition and the Chemical Senses in Aging: Recent Advances and Current Research Needs*. *Annals of the New York Academy of Sciences.* 1989;561:113-123.

### *Chapters in Books*

**Duffy VB**, Hayes JE, Bartoshuk LM, Snyder DJ. Taste: Vertebrates – Psychophysics. In: Squire L, New Encyclopedia of Neuroscience, (2009), vol. 9, pp. 881-886.

Snyder DJ, Duffy VB, Marion SE, Bartoshuk LM. We are what we eat, but why? Relationships between oral sensation, genetics, pathology and diet. In: Weerasinghe DK and DuBois G. Sweetness and Sweeteners: Biology, Chemistry and Psychophysics. Oxford University Press. Chapter 18, March 2008.

Bartoshuk LM, **Duffy VB**, Snyder DJ. Propylthiouracil (PROP) taste. In: Shepherd G, Firestein S (eds), Handbook of the Senses, Vol 2 – Olfaction and Taste, Chapter 14, Dec 2007.

**Duffy VB**, Hayes JE, Dinehart ME. Genetic differences in sweet taste perception. In: Spillane W (ed.), Optimizing Sweet Taste in Foods, Woodhead Publishing, LTD, 2006, Chapter 2, 30-53.

**Duffy VB**, Chapo AK. Smell, taste, and somatosensation in aging. In: Chernoff, R (ed.), Geriatric Nutrition: The Health Professional's Handbook. Jones and Bartlett Publishers, 2006, Chapt 7, p 115-162.

**Duffy VB**, Lucchina LA, Fast K, Bartoshuk LM. Oral Sensation and Cancer. In: Berger A, Portnoy RK, Weissman DE (eds), Principles and Practice of Palliative Care and Supportive Oncology, 2<sup>nd</sup> Edition. Philadelphia, PA: JB Lippincott Co., 2002, 178-193.

Fast K, **Duffy VB**, Bartoshuk LM. New psychophysical insights in evaluating genetic variation in taste. In: Rouby C, Schaal B, Dubois D, Gervais R, Holley A, editors. Olfaction, Taste, and Cognition. Cambridge, U.K.: Cambridge University Press; 2002. p. 391-407.

**Duffy VB**. Smell, taste, and somatosensation in aging. In: Chernoff, R (ed.), Geriatric Nutrition: The Health Professional's Handbook. Aspen Publishers, Inc, 1999:170-211.

Bartoshuk LM, Cunningham KE, Dabril GM, **Duffy VB**, Etter L, Fast KR, Lucchina LA, Prutkin JM, Snyder DJ. From sweets to hot peppers: Genetic variation in taste, oral pain, and touch. In: Bell GA and Watson AJ (Eds.), Tastes and Aromas. The Chemical Senses in Science and Industry. University of New South Wales Press, 1999:12-22.

**Duffy VB**, Lucchina LA, Fast K, Bartoshuk LM. Taste and cancer. In: Berger A, Levy MH, Portnoy RK, Weissman DE (eds), Principles and Practice of Supportive Oncology. Philadelphia, PA: JB Lippincott Co., 1998:141-51.

**Duffy VB**, Bartoshuk LM. Taste, smell and food preferences. In: Baltimore R, Tamborlane W. Yale's Guide to Children's Nutrition. Yale University Press, New Haven, CT, 1997:16-24.

Bartoshuk LM, **Duffy VB**. Chemical senses. In: Greenberg G, Haraway MM, The Encyclopedia of Comparative Psychology: Garland Publishing, New York, NY, 1997:295-302.

**Duffy VB**, Bartoshuk LM. Sensory factors in feeding. In: Capaldi ED (Ed). Why We Eat What We Eat. American Psychological Association: Washington, DC, 1996:145-172.

Berger AM, Bartoshuk LM, **Duffy VB**, Nadoolman W. Capsaicin for the treatment of oral mucositis pain. In: DeVita VT, Hellman S, Rosenberg S. Principles and Practice of Oncology—Update. Philadelphia, PA: J. B. Lipponcott Co., 1995;10:243-248.

Bartoshuk LM, **Duffy VB**. Taste and smell in aging. In: Masoro EF. Handbook of Physiology, Section 11: Aging. New York & Oxford: Oxford University Press, 1995:363-375.

### **Reports**

**Duffy VB**, Holler H. ADA positions: Science-based consumer messages. *J Am Diet Assoc* 1999; 99:231-233.

**Duffy VB**, Holler HH. FYI: How can you use ADA positions. *J Am Diet Assoc* 1997;97:1248.

**Duffy VB**, Epp E, Zito M. Infusing Technology in the Allied Health Curriculum. Teaching Institute Newsletter, The University of Connecticut, Spring 1996.

*Abstracts Presented at National/International Scientific Meetings*

Dugdale TF, Duffy VB. A Win-win Situation: Developing Entry-level Competence In Community Nutrition While Providing Quality Food Stamp Nutrition Education. Presented at the American Dietetic Association (ADA) FNCE, October 2008, Chicago, IL.

Hayes JE, Wallace MR, Bartoshuk LM, Herbstman D, Duffy VB. Novel TAS2R SNP associations with liking and/or intake for alcoholic and bitter non-alcoholic beverages. Presented at the International Symposium on Olfaction and Taste, July 2008, San Francisco, CA.

Hayes JE, Dinehart ME, Duffy VB. 2008 Human taste phenotypes and alcohol intake. Presented at the RSA/ISBRA JOINT SCIENTIFIC MEETING, July 2, 2008, Washington, DC.

Napoleone G, Conliffe C, Hayes JE, Kneeland K, Sullivan BS, Duffy VB. Modifying vegetable tastes to improve liking. Presented at the ADA FNCE, October 2007, Philadelphia, PA.

Sullivan BS, Hayes JE, **Duffy VB**. Does taste genetics influence sodium consumption through salt sensation and liking? Presented at the ADA FNCE, October 2007, Philadelphia, PA.

Duffy VB, Hayes JE, Sullivan BS, Kidd JR, Fernandez M, Bartoshuk LM. Taste genetics, dietary behaviors, and cardiovascular disease (CVD) risk among middle-aged women. Presented at the ADA FNCE, October 2007, Philadelphia, PA. *J Am Diet Assoc* 2007.

Dugdale T, Frassinelli J, Duffy VB. Short-term Impact of a Motivational Nutrition Education Session on Intent to Purchase Fruits and Vegetables. Presented at the Society for Nutrition Education Meeting, Chicago, IL July/August, 2007.

**Duffy VB**, Kinsley E, Kneeland K, Frassinelli J. The Adventures of Captain 5 A Day Program for Head Start Preschoolers and Their Families. Presented at the Society for Nutrition Education Meeting, Chicago, IL July/August, 2007.

Snyder DJ, **Duffy VB**, Catalanotto FA, & Bartoshuk LM. Taste and oral tactile cues guide retro-nasal olfaction. Presented at 7th Pangborn Sensory Science Symposium, Minneapolis, MN, August, 2007.

Hayes JE, **Duffy VB**. Explaining variance in central adiposity through taste phenotype and food preference. Presented at the 7th Pangborn Sensory Science Symposium, Minneapolis, MN, August, 2007.

Hoffman HJ, Losonczy KG, Bartoshuk LM, Himes JH, Snyder DJ, **Duffy VB**. Taste damage from tonsillectomy or otitis media may lead to overweight children: The U.S. National Health Examination Surveys (NHES), 1963-1970. Presented at the 9th International Symposium on Recent Advances in Otitis Media, June 3-7th, 2007, St. Pete Beach, Florida.

**Duffy VB**, Hayes JE, Napoleone G, Dinehart ME. Retronasal olfactory and taste contributions to vegetable liking and intake. Presented at the 2007 Meeting of the Association for Chemoreception Sciences (AChemS), Sarasota, Florida, April 25-29. *Chem Senses* 2007; 32: A13-14.

Hayes JE, Bartoshuk LM, Kidd JR, **Duffy VB**. T2R38 genotype, fungiform papillae density and suprathreshold taste response. Presented at the 2007 Meeting of the Association for Chemoreception Sciences (AChemS), Sarasota, Florida, April 25-29. *Chem Senses* 2007; 32: A77.

Sullivan BS, Hayes JE, Faghri P, **Duffy VB**. Connecting diet and disease risk through assessing food preference. Presented at the 2007 Meeting of the Association for Chemoreception Sciences (AChemS), Sarasota, Florida, April 25-29. *Chem Senses* 2007; 32: A16-17.

Napoleone G, Hayes JE, Sullivan BS, **Duffy VB**. Modifying vegetable bitterness depends on type and PROP tasting. 2007 Meeting of the Association for Chemoreception Sciences (AChemS), Sarasota, Florida, April 25-29. *Chem Senses* 2007; 32: A97.

Bartoshuk LM, Catalanotto F, **Duffy VB**, Hoffman H, Logan H, Mayo V, Snyder D. Damage to taste (otitis media) is associated with dysgeusia, intensified pain experience and weight. 2007 Meeting of the Association for Chemoreception Sciences (AChemS), Sarasota, Florida, April 25-29. *Chem Senses* 2007; 32: A81.

Hayes JE, Dinehart ME, **Duffy VB**. Optimal liking of fat-sweet mixtures varies with markers of bitter taste and taste anatomy. Presented at the Society for the Study of Ingestive Behaviors Meeting, July 18-22, Naples FL, *Appetite* 2006, in press.

Sullivan B, Hayes JE, **Duffy VB**. NaCl sensation and hedonics: Relationships with sex, taste genetics, and sodium intake. 2006 Meeting of the Association for Chemoreception Sciences (AChemS), Sarasota, Florida, April 26-30, *Chem. Senses* 2006 31: A48-49.

**Duffy VB**, Fernandez ML, Lanier S, Aggarwal D, Bartoshuk LM. PROP bitterness and cardiovascular disease (CVD) risk factors in adult women. 2006 Meeting of AChemS, Sarasota, Florida, April 26-30, *Chem. Senses* 2006 31: A37.

Bartoshuk LM, Snyder DJ, **Duffy VB**. Hedonic gLMS: valid comparisons for food liking/disliking across obesity, age, sex and PROP status. 2006 Meeting of AChemS, Sarasota, Florida, April 26-30, *Chem. Senses* 2006 31: A50.

Snyder DF, **Duffy VB**, Moskowitz H, Hayes JE, Bartoshuk LM. Revisiting the sweet tooth: Relationships between sweetness perception, sweet food preference, and BMI. 2006 Meeting of AChemS, Sarasota, Florida, April 26-30, *Chem. Senses* 2006 31: A37.

Lanier S, Hutchins H, **Duffy VB**. Taste and dietary predictors of central adiposity in adult females. 2005 Meeting of AChemS), April 13-17, 2005. *Chem. Senses* 2005 30: A34.

Dinehart ME, Lanier S, Hayes JE, Chapo A, Bartoshuk LM, **Duffy VB**. Genetic and environmental variation in taste mediates vegetable sweetness, bitterness and intake. 2005 Meeting of AChemS, April 13-17, 2005. *Chem Senses* 2005 30: A34.

Hayes JE, Kidd JR, Kidd KK, Bartoshuk LM, **Duffy VB**. Application of structural equation modeling to TAS2R38 genotype, 6-n-propylthiouracil (PROP) bitterness and supertasting. Annual Meeting of AChemS, April 13-17, 2005. *Chem Senses* 2005 30: A34-A35.

Bartoshuk LM, Christensen C, **Duffy VB**, Sheridan K, Small D, Snyder D. PROP and retronasal olfaction. 2005 Meeting of AChemS, April 13-17, 2005, *Chem Senses* 2005 30: A111.

Snyder DF, **Duffy VB**, Davidson AC, Kidd JR, Kidd KK, Speed WC, Pakstis AJ, Cubells JF, O'Malley SS, & Bartoshuk LM. Oral sensation influences tobacco use: Genetic and psychophysical evidence. Society for Research on Nicotine and Tobacco (Prague, Czech Republic), March 2005.

Snyder DJ, **Duffy VB**, & Bartoshuk LM. Localized oral damage produces disinhibitory sensory changes promoting orofacial pain and obesity risk. Society for Neuroscience Meeting, October 2004, San Diego, CA.

Kidd KK, Davidson AC, Pakstis AJ, Speed WC, Bartoshuk LM, **Duffy VB**, Kidd JR. PTC-tasting and negative evidence for balancing selection. Am Society Human Genetics Meeting, Toronto, Oct 2004.

Arsenault MA, MacLeod E, Weinstein JL, Phillips V, Ferris AM, **Duffy VB**. Reported history of otitis media (OM) in children associates with intake of vegetables and sweets. 2004 International Congress of Dietetics Meeting, May 2004, Chicago, IL.

Hutchins HL, Pescatello LS, **Duffy VB**. Assessing the taste genetic and cardiovascular (CVD) risk relationship with a worksite health risk appraisal (HRA). 2004 International Congress of Dietetics Meeting, May 2004, Chicago, IL.

Noel S, Porter K, Bissonnette E, Malinowski L, Frassinelli J, **Duffy VB**. Designing a sustainable health curriculum for economically-disadvantaged preschool children. 2004 International Congress of Dietetics Meeting, May 2004, Chicago, IL.

Chapo AK, Bartoshuk LM, Brownbill RA, Hutchins HL, Ilich JZ, Duffy VB. Age and genetic influences bitterness perception and dietary behaviors for bitter liquids and vegetables. 2004 International Congress of Dietetics Meeting, May 2004, Chicago, IL.

**Duffy VB**, Davidson A, Bartoshuk L, Kidd J, Kidd K. Revealing associations between PTC/PROP gene, 6-*n*-propylthiouracil (PROP) bitterness and vegetable intake. 2004 Experimental Biology meeting abstracts [accessed at <http://select.biosis.org/faseb/2004.html>]. The FASEB Journal, 19, Abstract #6780

Hayes J, Chapo A, Bartoshuk L, **Duffy V**. Orosensory and genetic (GT) markers predict alcohol intake across age cohorts. 26th Annual Meeting of AChemS, 2004, Chem. Senses 2005 30: A6-A7.

Lanier S, Hayes J, **Duffy V**. 6-N-propylthiouracil (PROP) bitterness and tastes from alcoholic and non-alcoholic beverages in of-age undergraduates. 26th Annual Meeting of AChemS, April 24-28, 2004, Chem. Senses 2005 30: A6.

**Duffy VB**, Davidson A, Kidd J, Kidd K, Speed W, Pakstis A, Reed D, Snyder D, Bartoshuk L. Associations between PTC/PROP gene, 6-N-propylthiouracil (PROP) bitterness and alcohol intake. 26th Annual Meeting of AChemS, April 24-28, 2004. Chem. Senses 2005 30: A105.

Bartoshuk L, Davidson A, Kidd J, Kidd K, Speed W, Pakstis A, Reed D, Snyder D, **Duffy VB**. Supertasting is not explained by the PTC/PROP gene. 26th Annual Meeting of AChemS, April 24-28, 2004. Chem. Senses 2005 30: A87-A88.

Chapo A, Alex J, Coelho D, **Duffy VB**, Snyder D, Bartoshuk L. The influence of head trauma (HT), otitis media (OM), and tonsillectomy on oral sensation, fat acceptance and body mass index (BMI). 26th Annual Meeting of AChemS, April 24-28, 2004. Chem. Senses 2005 30: A88.

Dinehart ME, Bartoshuk LM, **Duffy VB**. Bitter taste markers identify sweet and alcohol hedonics and intake. 26th Annual Meeting of AChemS, April 24-28, 2004. Chem. Senses 2005 30: A62.

**Duffy VB**, Hutchins HL, Creighton JK, Pescatello LS. Using food preference to screen for cardiovascular disease (CVD) risk with a health risk appraisal (HRA). American Dietetic Association (ADA) Food & Nutrition Conference & Expo (FNCE) in San Antonio, Texas, October 25-28, 2003. J Am Diet Assoc 2003;103(9): A-11.

Snyder DJ, **Duffy VB**, Chapo AK, Cobbett LE, Bartoshuk LM. Childhood taste damage modulates obesity risk: Effects on fat perception and preference. North American Association for the Study of Obesity, Ft. Lauderdale, FL. Obesity Research 2003;11: A147.

Snyder DJ, **Duffy VB**, Chapo AK, Bartoshuk LM. Food preferences mediate relationships between otitis media and body mass index. Society for the Study of Ingestive Behavior Meeting, July, 2003. Appetite 2003;40: 360.

Bartoshuk LM, **Duffy VB**, Snyder DJ. Dysgeusia: More prevalent than suspected? Annual Meeting of AChemS, Sarasota, Florida, April 2003, Chemical Senses, 28:, 2003; A-123.

**Duffy VB**, Chapo AK, Hutchins HL, Snyder D, Bartoshuk LM. Retronasal olfactory intensity: Associations with taste. Annual Meeting of AChemS, April 2003, Chemi Senses 2003, 28; A-33.

Basson MD, Bartoshuk LM, DiChello SZ, Weiffenbach J, **Duffy VB**. Colon cancer and genetic variation in taste. Annual Meeting of AChemS, April 2003. Chem Senses 2003, 28; A-123.

Hutchins HL, Healy NA, **Duffy VB**. PROP bitterness associates with dietary fat behaviors and risk for cardiovascular disease (CVD) in middle-aged women. Annual Meeting of AChemS, April 2003, Chem Senses 2003, 28; A-17.

Yiee JH, **Duffy VB**, Bartoshuk LM. Analytic Nature of Taste Mixture Interactions: Contributions of PROP Status. Annual Meeting of AChemS, April 2003, Chem Senses 2003, 28; A-38.

Chapo AK, Bartoshuk LM, **Duffy VB**. Age-related changes in bitter and sweet sensations may influence dietary behaviors. Annual Meeting of AChemS, April 2003, Chem Senses 2003, 28; A-41.

Snyder DJ, **Duffy VB**, Chapo AK, Hoffman HJ, Bartoshuk LM. Otitis media influences body mass index by interacting with sex, age and taste perception. Annual Meeting of AChemS, April 2003, Chem Senses 2003, 28; A-13-A-14.

Hutchins HL, Pescatello LS, Allen GJ, **Duffy VB**. Associations between genetic variation in taste and cardiovascular disease risk. American Dietetic Association Food and Nutrition Conference, October 2002. J Am Diet Assoc 2002; Supp 102; A-12.

Poehlitz M, **Duffy VB**, Ferris AM. Coordinated undergraduate program (CUP) and community program collaborate for service learning. American Dietetic Association Food and Nutrition Conference, October 2002. J Am Diet Assoc 2002; Supp 102, A.

Grushka M, Bartoshuk LM, Chapo A, **Duffy VB**, Norgren R, Kveton JF, Pritchard TC, Snyder DJ. Oral Pain: Associated with Damage to Taste. 10<sup>th</sup> World Congress of the International Association for the Studies of Pain, August 17-22, 2002.

Yiee J, **Duffy V**, Bartoshuk LM. Mixture suppression in nontasters, medium tasters and supertasters of PROP (6-n-propylthiouracil). Society for the Study of Ingestive Behavior Meeting, August, 2002. Appetite 2002; 39:108.

Snyder DJ, **Duffy VB**, Fast K, Green BG, Bartoshuk LM. Standardizing adjective-labeled scales: Are all maximum intensities the same to all people? Presented at the Society for the Study of Ingestive Behavior Meeting, San Diego, California, August, 2002. Appetite 2002; 39:99.

Reed DR, Mascioli KJ, Obenrader S, Bartoshuk LM, **Duffy VB**. Human PROP insensitivity is not accounted for by single nucleotide polymorphisms in the putative bitter receptors TAS2R3, TAS2R4 and TAS2R5. PROP Symposium at the European Chemoreception Research Organisation, July 2002, Erlangen, Germany. Chemical Senses 28: 75, 2003.

**Duffy VB**, Chapo AK, Hutchins HL, and Bartoshuk LM. Investigating associations between genetic variation in taste, diet and cardiovascular disease risk. PROP Symposium at the European Chemoreception Research Organisation, July 2002, Erlangen, Germany. Chemical Senses 28: 72, 2003.

Snyder DJ, **Duffy VB**, Hoffman HJ, Ko CW, Bartoshuk LM. Age-related trends in food preference and intake. PROP Symposium at the European Chemoreception Research Organisation, July 2002, Erlangen, Germany. Chemical Senses 28: 76, 2003.

Snyder DJ, **Duffy VB**, Grushka M, Kveton J, Bartoshuk LM. Taste and trigeminal inputs interact to produce phantom sensations: clinical implications for supertasters of PROP. PROP Symposium, European Chemoreception Research Organisation, July 2002, Erlangen, Germany, Chem Senses 28: 76, 2003.

Hutchins HL, Pescatello LS, Allen GJ, **Duffy VB**. Are 6-*n*-propylthiouracil (PROP) nontasters at risk for high blood pressure? 24<sup>th</sup> Annual Meeting of AChemS, April 2002. Chem Senses 2002; 27: A23-24.

**Duffy VB**, Hutchins HL, Allen GJ, Pescatello L. Fungiform papillae (FP) number associates with dietary fat behaviors and serum cholesterol in middle-aged adults. 24<sup>th</sup> Annual Meeting of AChemS, April 2002. Chem Senses 2002; 27: A23.

Chapo AK, Bartoshuk LM, Ilich JZ, **Duffy VB**. Age-related differences in fat perception and dietary behaviors. 24<sup>th</sup> Annual Meeting of AChemS, April 2002, Chem Senses 2002; 27: A19-20.

Bartoshuk LM, Chapo AK, **Duffy VB**, Grushka M, Norgren R, Kveton JF, Pritchard TC, Snyder DJ. Oral phantoms: evidence for central inhibition produced by taste. 24<sup>th</sup> Annual Meeting of the Association for Chemoreception Sciences, April 2002. Chem Senses 2002; 27: A52.

Snyder DJ, **Duffy VB**, Hoffman HJ, Ko CW, Bartoshuk LM. Relationships between food preference and intake across the lifespan: New findings from NHANES III and USDA surveys. 24<sup>th</sup> Annual Meeting of AChemS, April 2002. Chemical Senses 2002; 27: A19.

Rainey BJ, Keagle M, **Duffy VB**. Assessing the need for a molecular diagnostics program at the undergraduate level. 2002 Clinical Laboratory Educators Conference, March 2002, Honolulu, Hawaii.

Snyder DJ, Dwivedi N, Mramor A, Bartoshuk LM, **Duffy VB**. Taste and touch may contribute to the localization of retronasal olfaction: Unilateral and bilateral anesthesia of cranial nerves V/VII. Society for Neuroscience Abstracts 2001; 27:727.11.

Chapo AK, Phillips MN, Ilich JZ, **Duffy VB**. Sodium chloride (NaCl) saltiness: Are older females more responsive? The Gerontologist 2001;41:83.

Reed DR, Li X, Chen Z, Mascioli K, Bachmanov AA, Beachamp GK, Tordoff GK, Max M, Margolskee R, Bartoshuk LM, **Duffy VB**. Alleles of the putative taste receptor gene TAS1R3 may influence the pleasantness of sucrose and aspartame in human subjects. Obesity Research 2002; 10:67.

Reed DR, Li X, Chen Z, Bachmanov AA, Beachamp GK, Tordoff GK, Max M, Margolskee R, Bartoshuk LM, **Duffy VB**. Alleles of the putative taste receptor gene TAS1R3 may influence the pleasantness of sucrose in human subjects. American Society for Human Genetics, October 2001.

Frassinelli JD, Cobb K, Shaw K, Pelligrino M, Bazzano J, and **Duffy VB**. Relationship between vegetable acceptance and intake in Head Start children. 129th Annual Meeting American Public Health Association, Oct 21-25, 2001, [http://apha.confex.com/apha/129am/techprogram/paper\\_27291.htm](http://apha.confex.com/apha/129am/techprogram/paper_27291.htm).

Frassinelli J, **Duffy VB**. Collaborating to improve the health status of at-risk populations: State agency and University Program answer the call. Public Health Foundation Council on Linkages between Academia and Public Health Practice. Association of State and Territorial Health Organizations, September, 2001 Meeting, Orlando, FL, (took 3rd place nationally of 34 submissions).

Bartoshuk LM, **Duffy VB**, Fast K, Green BG, Snyder DJ. The General Labeled Magnitude Scale provides valid measures of genetic variation and may be a universal sensory ruler. Appetite 2001;37:126.

Snyder DJ, **Duffy VB**, Fast K, Weiffenbach JM, Bartoshuk LM. PROP genetics interact with age and sex to influence food preferences. Appetite 2001;37:164.

**Duffy VB**, Phillips MN, Peterson JM, Bartoshuk LM. Bitterness of 6-*n*-propylthiouracil (PROP) associates with bitter sensations and intake of vegetables. *Appetite* 2001;37:137-138.

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Phillips MN, Bartoshuk LM, Peterson JM, **Duffy VB**. 6-*n*-propylthiouracil (PROP) bitterness: associations with creamy sensations, preference for and intake of high fat foods. *Chemical Senses* 2001; 26(8): 1040-41.

Chapo AK, Bartoshuk LM, Peterson JM, Phillips MN, **Duffy VB**. Salt intensity and behaviors: associations with bitterness of 6-*n*-propylthiouracil (PROP). *Chemical Senses* 2001; 26(8): 1072.

Reed DR, Zhenyu C, **Duffy VB**, Bartoshuk LM. Evaluation of T2R1 as a candidate gene for the PTC/PROP taste polymorphism. *Chemical Senses* 2001; 26(8): 1059.

Bartoshuk LM, **Duffy VB**, Fast K, Kveton JF, Lucchina LA, Phillips MN, Prutkin JM, Reed DR, Snyder DJ. What makes a supertaster? *Chemical Senses* 2001; 26(8): 1074.

Snyder D, **Duffy VB**, Fast K, Hoffman HJ, Ko CW, Weiffenbach JM, Bartoshuk LM. Food preferences vary with age and sex: A new analysis using the general Labeled Magnitude Scale. *Chemical Senses* 2001; 26(8): 1050.

Bartoshuk LM, **Duffy VB**, Fast K, Green BG, Snyder DJ. Hormones, age, genes and pathology: How do we assess variation in sensation and preference? *European Journal of Clinical Nutrition*, in press.

Frassinelli JD, Cobb K, Bazzano J, Pelligrino Shaw K, **Duffy VB**. Relationship between vegetable acceptance and intake in preschool children. *J Am Diet Assoc* 2000-Suppl;00(9)A:220.

Bartoshuk LM, Fast, K, **Duffy VB**, Prutkin JM, Snyder DJ, Green, BG. Magnitude matching and a modified LMS produce valid sensory comparisons for PROP studies. *Appetite* 2000; 35: 277.

Bartoshuk LM, **Duffy VB**, Fast K, Green BJ, Prutkin JM. Invalid sensory comparisons across groups: Examples from PROP research. Presented at the International Symposium on Olfaction and Taste, New Bedford, England, July 19, 2000.

Fast K, Bartoshuk LM, Kveton JF, **Duffy VB**. Unilateral anesthesia of the chorda tympani nerve suggests taste may localize retronasal olfaction. *Chemical Senses* 2000;25: 614-615.

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Weiffenbach JM, **Duffy VB**, Fast K, Cohen ZD, Bartoshuk LM. Bitter-sweet age, sex and PROP (6-*n*-propylthiouracil) effects: A role for menopause? *Chemical Senses* 2000;25:639.

Phillips MN, Ilich JS, **Duffy VB**. Development of a screening tool to assess folate intake from food. *J Am Diet Assoc*. 1999-Suppl;99(9): A-89.

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Bartoshuk LM, **Duffy VB**, Fast K, Green B, Kveton J, Lucchina L, Prutkin JM, Snyder D & Tie K. Sensory variability, food preference & BMI in non-, medium and supertasters. *Appetite* 1999, 33, 228-29.

**Duffy VB**, Fast K, Cohen Z, Bartoshuk LM. Genetic taste status associates with fat food acceptance and body mass index in adults. *Chemical Senses* 1999;24(5):545-546.

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Bartoshuk LM, Grushka M, **Duffy VB**, Fast K, Lucchina LA, Prutkin J, Snyder D. Burning mouth syndrome: Damage to CN VII and Pain Phantoms in CN V. *Chemical Senses* 1999;24(5): 609.

Bartoshuk LM, Grushka M, **Duffy VB**, Fast K, Lucchina LA, Prutkin J, Snyder D. Burning mouth syndrome: A pain phantom in supertasters who suffer taste damage? Association of Pain Meeting, Oct, 1998.

**Duffy VB**, Bartoshuk LM, Striegel-Moore R, Rodin J. Acceptance of salty, sweet and bitter foods across pregnancy. *Chemical Senses* 1998; 5(23):560-561.

**Duffy VB**, Zogbaum AT, Berman P, Hebert V, Bartoshuk LM. Oral analgesia with topical capsaicin: A tool for medical nutrition therapy. *J Am Diet Assoc* 1997-Supplement;97(9), A-26.

Sipiora M, Murtaugh MA, **Duffy VB**. Bitter perception in women with and without a history of hyperemesis gravidarum. *J Am Diet Assoc* 1997-Suppl.;97(9):A31.

Bartoshuk LM, **Duffy VB**, Fast K, Garvin V, Lucchina LA, Rodin J, Snyder DJ, Striegel-Moore R. Variability in taste, oral pain, and taste anatomy: Evidence for menstrual control over oral perception. *Appetite* 1997;29:388.

Zogbaum AT, Farkas S, Pease CR, Fitz PA, **Duffy VB**. Enteral feedings associated with improved adherence to radiation treatment prescription and weight maintenance in head and neck cancer. *J Am Diet Assoc* 1996-Suppl;96(9):A35.

**Duffy VB**, Lucchina LL, Snyder D, Bartoshuk LM. Supertasters of PROP (6-*n*-propylthiouracil) rate the highest creaminess to high-fat milk products. *Chemical Senses* 1996;21(5):598.

Dabrila GM, **Duffy VB**. Middle-aged females exhibit lower orthonasal and retronasal olfactory perception than young females. *Chemical Senses* 1996;21(5):591-592.

Hosako-Naito Y, Lucchina LA, Snyder DJ, Boggiano MK, **Duffy VB**, Bartoshuk LM. Number of fungiform papillae in nontasters, medium tasters and supertasters of PROP (6-*n*-propylthiouracil). *Chemical Senses* 1996;21(5):616.

Snyder DJ, Lucchina LL, **Duffy VB**, Bartoshuk LM. Magnitude matching adds power to the labeled magnitude scale. *Chemical Senses* 1996;21(5):673.

Lucchina LL, **Duffy VB**, Snyder DJ, Capacchione CM, Ferris AM, Bartoshuk LM. Spatial taste loss associated with aging. *Chemical Senses* 1996;21(5):578.

Bartoshuk LM, Caseria D, Catalanotto F, Dabrila G, **Duffy VB**, Lucchina LL, Nadoolman W, Sasaki C, Snyder DJ, Wolfe H. Do taste-trigeminal interactions play a role in oral pain? *Chemical Senses* 1996;21(5):578.

**Duffy VB** & Bartoshuk LM. Genetic taste perception and food preference. *Food Qual Pref* 1996;7(3/4):309.

Bartoshuk LM, **Duffy VB**, Berger AM, Karrer T, Synder D, Sasaki C. PROP tasting and the perception of oral burn. *Food Qual Pref* 1996;7(3/4):334-335.

Dabrila GM, Bartoshuk LM, **Duffy VB**. Preliminary findings of genetic taste status association with fat intake and body mass index in adult females. *J Am Diet Assoc* 1995-Suppl;95(9):A64.

**Duffy VB**, Weingarten HP, Bartoshuk LM. Preference for sweet and fat foods in young adults associated with PROP (6-n-propylthiouracil) genetic taste status and sex. *Chemical Senses* 1995;20(6):668.

Lucchina LL, Bartoshuk LM, **Duffy VB**, Marks LE, Ferris AM. 6-n-propylthiouracil (PROP) perception affects nutritional status of independent-living older females. *Chemical Senses* 1995; 20(6):735.

Bartoshuk LM, **Duffy VB**, Berger A, Karrer T, Snyder D, Sasaki C. Women perceive greater oral burn from capsaicin: Clinical implications for oral pain. *Chemical Senses* 1995;20(6):663-664.

Daube LL, **Duffy VB**, Ferris AM. Dietary variety relates to economic resources in aging women. *Am J Clin Nutr*, 1997;65(4):S1357.

**Duffy VB**, Bartoshuk LM, Weingarten W. 6-n-propylthiouracil (PROP) Supertasters: Sex and sweet preference. *Appetite*, 1995;24:186.

**Duffy VB**, Miller IJ, Bartoshuk, LM. 6-n-propylthiouracil (PROP) Supertasters and women gave greater number of fungiform papillae taste buds. *Chemical Senses* 1994;19:465.

Bartoshuk LM, **Duffy VB**, Kveton J, Catalanotto F, Weiffenbach J. Taste phantoms: Diagnosis via topical anesthetics. *Chemical Senses* 1994;19:440.

Nadoolman W, **Duffy V**, Bartoshuk L. Successive desensitization: A low pain/high dose technique for oral capsaicin delivery. *Chemical Senses* 1994; 19:528.

Lucchina LA, Bartoshuk LM, **Duffy VB**, Ferris AM, Marks LE. Preliminary examination of suprathreshold olfactory and taste perception: Free-living elderly females exhibit greater olfactory than taste impairment. *Chemical Senses* 1994;19.

Berger A, Henderson M, Nadoolman W, Cooper D, **Duffy V**, Siberski L, Bartoshuk L. Capsaicin Candy as a Possible Treatment of Oral Pain in Patients Receiving Cancer Therapy. Annual Meeting of the American Society for Clinical Oncology. Dallas, Tx, May 1994.

Berger A, Henderson M, Nadoolman D, Cooper D, **Duffy V**, Saberski L, Bartoshuk L. The use of capsaicin as a means to control oral pain. Annual Meeting of Supportive Care in Cancer. March 1994.

**Duffy VB**, Ferris AM, Cain WS. Lower olfactory functioning associates with nutritional risk in elderly women. *Chemical Senses* 1993;18(5):549.

Reedy, Jr. FE, Bartoshuk LM, Miller IJ, **Duffy VB**, Lucchina L, Yanagisawa K. Relationships among papillae, taste pores, and 6-n-propylthiouracil (PROP) suprathreshold taste sensitivity. *Chemical Senses* 1993;18(5):618-19.

**Duffy VB**, Ferris AM. Measured & self-rated olfactory dysfunction, dietary intake, and body mass index (BMI) in free-living elderly women. *FASEB J* 1993;7:A82.

**Duffy VB**, Ferris AM. The effect of measured olfactory dysfunction on reported food preferences, food behaviors and food intake in functional, elderly women. *J Am Diet Assoc* 1992-Suppl;92(9):A15.

**Duffy VB**, Ferris AM, Cain WS. Orthonasal and retronasal olfactory sensitivity and rated food preferences in elderly females. *Chemical Senses* 1992;17:615.

**Duffy VB**, Cain WS, Stevens JC, Ferris AM. Test of flavor sensitivity. *Chemical Senses* 1991;16:516.

*Abstracts Presented at State/University Meetings*

1994- Over 70 undergraduate and graduate advisees have abstracts presented at biannual meetings of the Connecticut Dietetic Association and annual meetings of the Frontiers of Undergraduate Research at the University of Connecticut.

**INVITED TALKS (selected)**

Surveying food/beverage preference: A tool for epidemiological studies to connect chemosensation with health outcomes. Invited talk—Epidemiological Studies of Taste and Smell Symposium at the International Symposium on Olfaction and Taste, July 2008, San Francisco, CA.

Sodium and the Science of Taste. Invited talk—The Conference, "Nutrient Essentials: Sodium and the Healthy Plate." National Restaurant Association meeting. Chicago, IL July 2008.

Associations between Oral Sensation, Dietary Behaviors Risk of Cardiovascular Disease. Invited talk—Sensational Receptors Symposium at The Endocrine Society's 90th Annual Meeting, June 15-18, 2008; San Francisco, California.

The Aging Plate- Maintaining Health and Quality of Life through Good Tasting Food. Invited talk—18<sup>th</sup> Annual New England Elderly Nutrition Regional Conference. Portsmouth NH, April 3<sup>rd</sup>, 2008.

Variation in oral sensation & dietary risk of cardiovascular disease. Invited talk—American Heart Association Scientific Sessions, Navigating the Calorie-Toxic Session. Nov 4, 2007, Orlando, Florida.

Salt Sensation and Preference: Background and Human Variation. Invited talk to the GMA/FPA Salt Conference—Getting to 2,300: Balancing Health with Consumer Preferences and Industry Challenges, L'Enfant Plaza Hotel, Washington DC, October 23, 2007.

Genetic Variation in Oral Sensation and Food Preference: Application to Dietetics Practice. Invited talk to the 2007 Massachusetts Dietetic Association Annual Nutrition Convention and Exhibition, Marlboro, MA, May 2007.

Variation in Oral Sensation - Impact on food preference and obesity risk. Invited talk to the 2007 Stanley N. Gershoff Symposium, Friedman School of Nutrition Science and Policy at Tufts University, Boston, MA, April 2007.

The Perfect Balance in a Variable Oral Sensory World. Invited talk to the American Association of Pharmaceutical Scientists Leadership Retreat, Vancouver, BC, March 2007.

The Aging Palate: Maintaining Health and Quality of Life Through Good Tasting Foods. Home Delivered Meals Provider Forum, Connecticut Community Care, Inc., Bristol, CT, September 2006.

Associations between Oral Sensory Variation and Health. Invited talk for the Clinical Lunch, Association for Chemoreception Sciences Meeting, Sarasota, FL, April 29, 2006.

Variation in Oral Sensation and Dietary Risk of Chronic Disease. Invited talk to Seminars in Nutritional Science, Washington University School of Medicine, St. Louis, MO, March 1, 2006.

Savor the Flavor of Healthy Eating. Invited talk to the Connecticut WIC Fall Conference, October 2005, New Haven, CT.

Improving Dietary Quality of Preschoolers: The Captain 5 A Day Program. Invited talk to the Massachusetts Dietetic Association Fall Conference, October 2005, Framingham, MA.

You Are What You Eat? Oral Sensations & Chronic Disease Risk. Invited talk APA Div. 1, Society for General Psychology, American Psychological Association Convention, August 2005, Washington, DC.

“Variation in salt sensation and preference. Invited talk 2005 Institute of Food Technologists Annual Meeting and Food Expo. Linguagen Corp. symposium panel, "Science and food technology promote better tasting, healthy foods: The truth to sodium reduction." July 19, 2005, New Orleans, LA.

“Research opportunities for epidemiological studies in chemosensation: The taste and nutrition connection.” Invited talk at the Workshop on Epidemiology of Communication Disorders, NIDCD, March 29 & 30, 2005. Bethesda, MD.

“Taste genetics and dietary risk of cardiovascular disease.” Invited talk at the USDA Obesity Planning Prevention Workshop, April 21, 2004, Washington, DC.

“Taste, Olfaction and Somatosensation in Aging . . . Applications to Nutrition, Health and Quality of Life.” Invited talk presented at the Rhode Island Geriatric Education Center Workshop Series on Sensory Perception across Aging, March 22, 2004, Exeter, RI.

“Associations between oral sensation, dietary behaviors and health outcomes.” Invited talk presented at the Columbia University Seminar on Appetitive Behavior, November 6, 2003, New York, NY.

“Research and Dietetics: A Matter of Good Taste and Optimal Nutrition.” Invited talk presented at the Spring Meeting of the Connecticut Dietetic Association, April 2, 2003, Plantsville, Connecticut.

“PROP Tasting and Risk of Cardiovascular Disease.” Invited talk presented at the PROP Symposium at the European Chemoreception Research Organisation, July 23, 2002, Erlangen, Germany.

“The Low Down on Low-Calorie Sweeteners.” Presented at the 2002 Annual Symposium of The Florida Dietetic Association, July 2002, Ft. Lauderdale, FL.

“Genetic variation and taste in humans, alcohol sensations and intake.” Chemosensory Factors Influencing Alcohol Perception and Preferences Symposium. Scientific Meeting Research Society on Alcoholism, International Soc for Biomedical Research on Alcoholism, June 29<sup>th</sup>, 2002, San Francisco, CA.

“Variations in oral sensation: Implications for enjoyable and healthful eating.” Invited talk to the District of Columbia Metropolitan Area Dietetic Association, May 19, 2001, Washington, DC.

“The Low Down on Low-Calorie Sweeteners.” Selected session presented at the 83<sup>rd</sup> Annual Meeting of The American Dietetic Association, October 2000, Denver, Colorado.

“Sensory factors that shape our palate.” Invited talk presented to the American Overseas Dietetic Association Meeting, February 23-25, 2000, Brussels, Belgium.

“Variations in oral sensation: Implications for enjoyable eating.” Invited talk presented to the Southern California Food Industry Conference, January 18, 2000.

“Taste, smell, and oral function: Implications in geriatric diagnostic nutritional assessment.” Selected session, 82<sup>nd</sup> Annual Meeting of The American Dietetic Association, October 1999, Atlanta, GA.

“Good health: It’s at the tip of your tongue.” Presentation as part of Health Marketing Week at BestFoods, Englecliff Lakes, NJ, July 28, 1999.

“On the tip of your tongue: Taste changes throughout life’s stages.” *BestTaste, BestNutrition, BestFoods*. Symposium for New York City Media, May 19, 1999.

“Taste and human nutrition: Application to dietetics practice.” Presented at the 20th Meeting of the Association for Chemoreception Sciences with acceptance of the Ajinomoto Award for a promising young scientist in the field of gustation, April 25, 1998.

“Hot topics in the chemosenses and cancer.” Invited nutrition seminar presented at Providence Medical Center, August 13, 1997.

“Genetic taste status and preferences for sweet and high-fat foods.” Invited Talk for the American Association for the Advancement of Science Annual Meeting, February 13-18, 1997.

“On the tip of your tongue: Does variation in taste perception influence our food behaviors?” Invited talk for Fall Connecticut Dietetic Association Meeting, December 1996.

“Genetic determinants of taste and food preference.” Seminar presented to the Department of Clinical Nutrition, Rush-Presbyterian-St. Luke’s Medical Center/Rush University, April 25, 1996.

“Preference for sweet and fat foods: Variation with genetic taste status.” Seminar presented to the Department of Nutrition, The Pennsylvania State University, April 2, 1996.

“On the tip of your tongue: Does variation in taste perception influence our food behaviors?” Invited talk for the Food News Seminar, Dallas, Texas, February 24-25, 1996.

“Olfactory dysfunction and nutritional risk in elderly women.” Seminar presented at the Travelers Center on Aging Seminar Series, December 1995.

“Genetic taste perception and the development of food preferences.” Seminar presented to the Child Development Consortium, University of Connecticut, December 1995.

“Genetic taste perception and food preference.” Invited talk for the 2nd Annual Rosemary Pangborn Symposium, San Diego, CA, July 1995.

“Outcomes research to document the benefit of medical and preventive nutrition therapy.” Seminar presented to the Food and Nutrition Department at Hartford Hospital, February 1995.

“Genetic taste perception: Implications to sensory evaluation.” Graduate seminar, Department of Food Science, Cook College, Rutgers University, February 1995.

“Documenting the benefits of medical nutrition therapy.” Seminar presented at the Fall Connecticut Dietetic Association Meeting, November, 1994.

“Taste anatomy and sex effects.” Seminar presented for Research Day, Department of Surgery (Otolaryngology), Yale University School of Medicine, June 1994.

“Olfactory perception and nutritional risk in free-living, elderly women.” Seminar presented to the Monell Chemical Senses Center, Philadelphia, PA, May, 1994.

“Tongue anatomy associates with differences in the ability to taste 6-*n*-propylthiouracil.” Seminar presented for Fall 1993 Seminar Series, Dept. Nutritional Sciences, Univ. of Connecticut, September, 1993.

“Issues of heterogeneity in food behavior research in the elderly.” Seminar presented for Northeast 172 Technical Committee Workshop, University of Rhode Island, June 1993.

“Anatomical differences in PROP taster status.” Seminar presented for Research Day, Department of Surgery (Otolaryngology), Yale University School of Medicine, June 1993.

“Does olfactory dysfunction in the elderly increase nutritional risk?” Seminar presented at the Bowman School of Medicine, Wake Forest University, June 1993.

**HONORS AND AWARDS—ACADEMIC/RESEARCH:**

- 2005 Associate Fellow—5-year appointment, Pierson College, Yale University, New Haven, CT
- 1998 Spotlight Dietitian, The Digest, Publication of the Research Dietetic Practice Group of The American Dietetic Association (ADA), Volume XXXIV, No. 2, Spring 1998.
- 1998 Ajinomoto Award for a promising young scientist in the field of gustation, Association for Chemoreception Sciences
- 1995 National Alpha Eta Honor Society
- 1993 New Investigators Award—Nutrition Research Dietetic Practice Group, ADA
- 1991 Janina M. Czajkowski Scholar in Community Nutrition—Department of Nutritional Sciences, University of Connecticut, Storrs, CT
- 1991& 1990 Kraft General Foods Foundation Fellowship Award (2 consecutive years), ADA Foundation
- 1989 Travelers Center on Aging Fellowship, University of Connecticut, Storrs, CT
- 1988 Institute of Food Technologist Fellowship, Nutmeg Division
- 1988 Phi Kappa Phi Academic Honorary Society

**HONORS AND AWARDS—SERVICE:**

- 2000 American Dietetics Association—Recognized Dietitian of Connecticut
- 1987 American Dietetics Association —Recognized Young Dietitian of Connecticut

**HONORS AND AWARDS—TEACHING:**

- 2006 University of Connecticut Honors Faculty Fellow
- 2004 Dean’s Leadership Award—Excellence in Research, School of Allied Health
- 2004 Golden Apple Award for Integration of Research in the Classroom, School of Allied Health Student Leadership
- 2003 Golden Apple Award for Integration of classroom and clinical experiences, School of Allied Health Student Leadership
- 2003 Dean’s Leadership Award—Excellence in Teaching, School of Allied Health
- 2000 The ADA Outstanding Educator Award for Area VII, Coordinated Program
- 2000 Golden Apple Award for Advising, Counseling and Mentorship, School of Allied Health Student Leadership
- 99, 00, 03,04 Nominated for Outstanding Faculty Advisor, The University of Connecticut
- 1997 Golden Apple Award for Research, School of Allied Health Student Leadership

**PROFESSIONAL SERVICE—NATIONAL:**

- 2005-2006 Chair—American Dietetic Association (ADA) Expert Work Group, Evidence-based Analysis, Non-nutritive sweeteners (<http://www.adaevidencelibrary.com/topic.cfm?cat=2797>)
- 2001-2003 Member—Association for Chemoreception Sciences Program Committee
- 1999-2001 Member—American Dietetic Association (ADA) Scholarships Committee
- 1999-2004 Member— Association Position Committee Workgroups, House of Delegates (HOD)
- 1998-1999 Member—ADA Consumer Nutrition Messages Program Scientific Advisory Committee
- 1997-1999 Chair—ADA Positions Committee, HOD
- 1995-1997 Member—ADA Positions Committee, HOD

**PROFESSIONAL SERVICE—STATE:**

- 1999 Key Note Address, Yale-New Haven Hospital Dietetic Internship Graduation
- 1997-1998 Co-Chair, Fund-raising committee. Collaboration between the School of Allied Health and The Connecticut Dietetic Association (CDA) to raise \$12,000 for funds honoring Polly Fitz, emeritus professor and past-ADA president.
- 1993-2000 Delegate to ADA; CDA Executive Board elected by peers for a second term.
- 1988-1989 Council on Practice Chairperson—CDA; Co-Chairperson from 1987-1988

**ACADEMIC SERVICE—UNIVERSITY:**

- 2002- Member, University Scholars Committee
- 2002-2008 Member, University Associate Board of Directors, Honors Program
- 1999-2001 Frontiers of Undergraduate Research Committee
- 1998-2001 Group Leader, Freshman Reading Project, Welcome Week at UCONN for Freshman
- 1998-1999 Reviewer, University of Connecticut Research Foundation, Large Faculty Grants

**ACADEMIC SERVICE—COLLEGE, DEPARTMENT, PROGRAM:**

- 2008 Search Committee, Dietetics Program Director, Department of Allied Health Sciences
- 2006- Scholarship Committee, College of Agriculture and Natural Resources
- 2007- PTR Committee, Department of Allied Health Sciences
- 2006-2007 Search Committees, Faculty in Genetics and Health Promotion, Department of Allied Health Sciences
- 2005-2006 Search Committee, Head, Department of Allied Health Sciences, College of Agriculture and Natural Resources
- 2003-2005 School Promotion and Tenure Review Committee
- 2001-2004 Chair, Curriculum and Courses Committee
- 1997-2000 Merit Committee, SAH; Chair 1999-2000
- 1997-1999 Search Committee, Dietetics Program Director, SAH
- 1996-2000 Secretary—Alpha Eta, University of Connecticut Chapter
- 1996-1998 PhD Proposal Committee, SAH
- 1996-1997 Search Committee, Faculty position, School of Allied Health (SAH)
- 1995-1997 SAH Student/Faculty Leadership Committee
- 1995- Honors Program Advisor—Dietetics
- 1995-1996 SAHP (School of Allied Health Professions) Assembly Leadership Council
- 1995-1996 Secretary—SAHP Assembly
- 1996-1998 Faculty Advisor to the Student Dietetics Club
- 1994-1995 Dietetics Program Director Search Committee
- 1994-1995 SAHP Dean's Search Committee Representing Dietetics
- 1994-1995 SAHP Organizational Change Working Group

**MEMBERSHIP—NATIONAL:**

- 2007- Member—American Society for Nutrition
- 1994-1998 Member—Society for Nutrition Education
- 1994-1996 Member—Foodservice Systems Management Education Council
- 1994- Member—Society for the Study of Ingestive Behavior
- 1993-2002 Assoc. Member—American Society for Nutritional Science, Society for Clinical Nutrition
- 1988- Member—Association for Chemoreception Sciences
- 1984- Member—ADA (Registered Dietitian, CDR, 1984 #677048)

**GRANTS FUNDED:**

- 10/08 Principal Investigator—UCONN Supplemental Nutrition Assistance Program-Nutrition Education. Coordinate the \$2,119,548 Federal funding and \$2,119,548 state match from USDA and the Connecticut Department of Social Services.
- 10/07 Principal Investigator— Variation in Oral Sensation and Dietary Risk of Cardiovascular Disease. Funded through the Storrs Agricultural Experiment Station, USDA/HATCH, October 1, 2007-September 30, 2010. \$30,000.
- 10/08 Principal Investigator—Nutrition Education to Increase the Purchase of Healthy Foods: Food Stamps. USDA funded to the CT Department of Public Health and sub-contract to UCONN for \$15,000 in 1999 FY, \$19,860 in 2000 FY, \$57,000 in 2001 FY; \$137,000 in 2002 FY; \$132,900 in 2003 FY; \$185,000 in 2004 FY; \$173,000 in 2005; \$181,000 in 2006; 232,000 in 2007; \$277,721 in 2008.

- 9/06 Principal Investigator—Taste, Food Preference and Risk of Colon Cancer. Funded through the 2006 Cancer Prevention and Seed Grant competition for \$10,000 over 1 year.
- 7/05 Principal Investigator—The Captain 5 A Day Program: Improving dietary quality and physical activity in preschoolers. American Diabetes Association Foundation, \$250,000.
- 7/04 Co-Principal Investigator. “Taste psychophysics.” Funded by NIH with a sub-contract to UCONN for \$319,140 over 5 years. (Primary Site: Yale University, L. Bartoshuk, P.I.).
- 11/02 Principal Investigator—Taste Genetics and Dietary Risk of Cardiovascular Disease. Grant funded for \$220,000 by the USDA.
- 5/00 Principal Investigator—Retronasal olfaction in aging: Contributions of taste. R03 funded by the National Institutes on Aging for \$50,000 direct costs, 1 year (Total costs: \$70,917).
- 7/99 Co-Principal Investigator. “Taste psychophysics.” Funded by NIH with a sub-contract to UCONN for \$251,204 over 5 years. (Primary Site: Yale University, L. Bartoshuk, P.I.).
- 9/98 Collaborator—“Treatment of oral phantoms: Implications for women’s health.” Funded by The Ethel F. Donaghue Women’s Health Investigator Program at Yale for \$49,200 over 1 year. L. Bartoshuk, P.I.
- 7/98 Collaborator—Genetic taste variation and colon Cancer Risk. Funded by the Veteran’s Administration for \$20,000 over 6 months. M. Basson, P.I.
- 5/96 Principal Investigator—Infusion of Technology into Dietetics Teaching. Large teaching grant for \$5,870 funded by University of Connecticut Teaching Institute.
- 9/96 Principal Investigator. Taste Genetics and Dietary Intake in Young Adults. Seed Grant funded by USDA for \$49,999 over three years.
- 12/95 Collaborator—Taste Phantoms. Funded by the NIH—Section of Deafness and Communication Disorders. L. Bartoshuk, P.I.
- 6/1/95 Collaborator—Taste Psychophysics. Funded by the NIH—Section of Deafness and Communication Disorders. L. Bartoshuk, P.I.
- 1994 Principal Investigator—Effect of genetic taster status on food preference and food intake of young adults. Large faculty grant for \$13,000 awarded by University of Connecticut Research Foundation.
- 1994 Collaborator—Oral mucositis pain control with capsaicin candy. Awarded by the Donaghue Medical Research Foundation. L. Bartoshuk, P.I.

***REVIEWER (previous and current):***

Journals: Alcoholism: Clinical and Experimental Research; American Journal of Clinical Nutrition; Appetite; Chemical Senses; Dysphagia; Early Human Development; European Journal of Clinical Nutrition; Journal of Food Science; Journal of Gerontology; Journal of The American Dietetic Association; Journal of Medical Genetics; Journal of Neural Transmission; Nicotine and Tobacco Research; Physiology and Behavior; Pediatrics; Proceedings of the National Academy of Sciences; Psychiatry Research

Funding Agencies: Grant reviewer for the USDA National Research Initiative Competitive Grants Program, Reviewer for University of Connecticut Research Foundation Awards