

Liezl van der Walt

Senior Officer: Sensory Lab Manager

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OBJECTIVE

Performing sensory analysis and research on newly developed food products in higher education facility as well as sensory analysis on various meat products. Training students in sensory analysis and product development. Technical management of the sensory laboratory and equipment.

EDUCATION

*Northern Cape High School,
Kimberley, Grade 12
Subjects passed: Afrikaans first
language, English second
language, Math literacy,
Biology, Geography, Life
Science*
*University of the Free State
2011, Obtain certificate for
Industrial Quality Management
University of the Free State
2009-2012, B Consumer
Science*
*Obtained degree: 18 April 2013
University of the Free State
2013, BSc Honors (Home
Economics) With Distinction*
*Obtained degree: 11 April 2014
University of the Free State
2014 - 2017 MSc Masters
(Home Economics)*
*Obtained degree: 2018 MSc
Masters (Home Economics)
With Distinction*
Obtained degree: 28 June 2018

EXPERIENCE

2020 to current
Senior Officer • Sensory lab manager • University of the Free state

2018 to 2019
DST-NRF Internship Program, placed at the University of the Free State

2016 to 2019
Junior research assistant • Sensory lab assistant • University of the Free state

2012 to 2015
Student assistant • Sensory and food lab assistant • University of the Free state

Planning and execution of sensory panels both consumer and trained sensory panels and data processing. Management of the student assistants Planning and purchasing of all departmental purchases. Support and assistance in food and product development practical classes. Technical management of the sensory laboratory and equipment. General administrative duties.

COMMUNICATION

KEY SKILLS —

Project management
Planning
Admin
Supervisory
Training

CONGRESS CONTRIBUTIONS

Presented poster at the 21st Biennial SAAFoST Congress and Exhibition, Durban, 6-9 September 2015. Du Toit, L., Bothma, C, De Wit, M. & Hugo, A. There is mucilage in my marshmallows... say what?! Presented at AFROSENSE, Stellenbosch. 23-26 November 2015.

Oral presentation at the International Federation of Home Economics (IFHE) XXIII World Congress 2016 congress in South Korea. 31 July-6 August 2016.

Articles published

Du Toit, Liezl, Bothma, Carina, De Wit, Maryna and Hugo, A. (2016). Replacement of gelatine with liquid *Opuntia ficus indica* mucilage in marshmallows. Part 1: Physical parameters. *Journal of the Association for Cactus Pear Development*.

Du Toit, Liezl, Bothma, Carina, De Wit, Maryna and Hugo, A. (2016). Replacement of gelatine with liquid *Opuntia ficus indica* mucilage in marshmallows. Part 1: Consumer liking. *Journal of the Association for Cactus Pear Development*.

REFERENCES

1. Dr Carina Bothma
Sustainable Food Systems and Development
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2. Dr Ismari van der Merwe
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