

DR. CHRISTINA SCHÖNBERGER



PERSONAL DETAILS

Date of birth
Status

25 July 1976
married

PERSONAL PROFILE

I am a flexible, ambitious and self-motivated team player who enjoys a challenge and performs well under pressure. An excellent organiser with outstanding communication, interpersonal and leadership skills.

EMPLOYMENT

1/2005 to date

Manager Technical Sales

Fields of responsibility

Technical Services for customers in Europe, Russia, Asia, USA

Supervision of Research Projects and Research Cooperations with breweries and universities

Publication of the Hop Science Newsletter

Guidance of various master thesis supported by the Barth Haas Grants (5-8/year)

10/2003 to 11/2004

Consultant at the German Brewers Association

Fields of responsibility

Guidance/Administration of Beer-Research related projects at various universities

Governmental, technical and technological consultancy

3/2000 to 9/2003

Scientific Employee

At the Lehrstuhl für Brauereitechnologie I und Getränketechnologie, Wissenschaftszentrum Weihenstephan für Ernährung, Landnutzung und Umwelt, Technische Universität München

Field of responsibility

- Deputy head of HPLC-laboratory
- Management of the tasting panel
- Supervision of exams
- Guidance of Diploma thesis and seminar papers
- Teaching and supervision of practical trainings for students

1999-2001	Ogden Aviation Services GmbH, Airport Munich, Airport aviation, passenger service
1998	British Airways, Airport Munich, Assistant Secretary for Human Resource
1998	Scientific assistant student at the Institute for Chemical and Technical Analysis
1997	LTU Aviation GmbH, Airport Munich, Airport aviation, passenger service

DOCTORAL THESIS

3/2000 to 9/2003	Topic: Sensory and Analytical Characterisation of Non-Volatile Taste Compounds in Bottom Fermented Beers Graduation "Summa cum laude"
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EDUCATION

1/1995 to 12/1999	Technische Universität München Weihenstephan (Technical University Munich-Weihenstephan) Studies for „Brauwesen und Getränketechnologie“ (Brewing and Beverage Technology),
12/1999	Graduation as Diploma Engineer Thesis: Determination of iso- α -acids in wort and beers by means of Solid-Phase-Extraction in combination with HPLC
8/1986 to 6/1995	Gymnasium der Albert-Einstein Schule Graduation: Allgemeine Hochschulreife (general qualification for university entrance)

INDUSTRIAL PLACEMENTS

01-03/2000	At Suntory Ltd. in Osaka/Kyoto/Tokyo Japan
03-04/1998	At the parental brewery „Brauerei Schönberger“ in Groß-Bieberau, Germany
03/1996	At the malthouse „Malzfabrik Rheinpfalz“ in Pfungstadt, Germany
07-10/1995	At the brewery „Trumer Bier“ in Obertrum am See/Austria

KEY SKILLS

1998	PC: MS Office (Word, Excel, Power Point), Corel Draw, and other applications Assigned for Quality-Management (TÜV Certificate of the TÜV Academy for Quality-management)
2003	Training course: Trade Association Management
2007-2009	Postgraduate Distance Learning Program Nanobiotechnology

LANGUAGES

German	Native Speaker
English	Fluent (written and spoken)
French	Advanced knowledge (written and spoken)
Italian	Advanced knowledge (written and spoken)
Japanese	Basic knowledge in speaking, reading and writing (Hiragana and Katagana)
Spanish	Intermediate (written and spoken)

AWARDS

2005	Dr. Nienaber Stiftungspreis for the doctoral thesis (4000€)
2008	Internationaler DLG Fortbildungspreis für junge Führungskräfte (4000€)
2010	Inge Russell Award „best paper 2009“

LEISURE INTERESTS

Drawing and painting, piano (chamber music), languages, hiking, skiing

PUBLICATIONS

1. Ch. Schönberger; K. Glas; H. Miedaner: "Festphasenextraktion als mögliche Probenvorbereitung zum Nachweis von Iso- α -Säuren in Würzen und Bieren", Der Weihenstephaner, 2, 131-136, 2000
2. Ch. Schönberger; W. Back: "Sensory and Analytical Characterisation of Non-Volatile Taste Active Compounds in Bottom Fermented Beers", MBAA TQ vol. 39, 4, 210-217, 2002
3. Ch. Schönberger; A. Weiß; M. Biendl; W. Mitter; M. Krottenthaler; W. Back: "Sensory and Analytical Characterisation of Reduced isomerised Hop Extracts and Their Influence and Use in Beer", Journal of Institute of Brewing, 108, 2, 236-243, 2002
4. Ch. Schönberger, M. Krottenthaler, W. Back: „Formulation of an alternative tasting scheme for the sensory evaluation of beer“, Monatsschrift für Brauwissenschaft, 4, 16-24, 2004
5. Ch. Schönberger: „Qualitätssysteme“, Brauindustrie 11, 84-87, 2004
6. Ch. Schönberger, R. Marriott, S. Korn: "Evaluations of Pure Hop Aroma in alcohol free beers", Brauwelt international III, 181-184, 2005
7. Ch. Schönberger, R. Marriott: "Flavour contribution to beer from the floral fraction of hop oil", Brauwelt International 1, 49-51, 2007
8. F. Hipf, Ch. Schönberger: Anforderungen bayrischer Brauereien und die deutsche Hopfenveredelungsindustrie, Brauwelt 44, 1340-1345, 2006
9. Ch. Schönberger: "Bitter is better", Brewingscience 59, 56-66, 2006
10. Ch. Schönberger, A. Gahr: „Ganz nach Geschmack-Leitfaden für ein innerbetriebliches Verkostungspanel“, Brauindustrie 11, 98-101, 2006
11. Ch. Schönberger, H. Meier: "Hopfen ist eine spannende Pflanze", Getränkeherstellung, 30-31, 2007
12. M. Gastl, Ch. Schönberger: „Vielfältiges Instrument – praktische Richtlinien für die sensorischen Beurteilung von Bier“, Brauindustrie 11, 54-58, 2007
13. Ch. Schönberger: "Warum das Cohumulon besser als sein Ruf ist", Brauwelt 36, 1041-1042, 2008
14. S. Hanke, M. Hermann, Ch. Schönberger: "Hop Volatile Compounds (Part II): Transfer Rates of Hop Compounds from Hop Pellets to Wort and Beer, Brewingscience 61, 140-147, 2008
15. Ch. Schönberger: „New findings in hops research“, Brauwelt International 2, 72-73, 2009

16. B.Bailey, Ch. Schönberger: “ Influence of picking date on the hop aroma in dry hopped beers”, Tech. Quart., MBAA TQ doi:10.1094/TQ-47-1-0219-01 , 2009
17. G. Drexler, Ch. Schönberger: “Influence of picking date on the flavour stability of dry hopped beers”, Tech. Quart., MBAA TQ doi:10.1094/TQ-47-1-0219-01 , 2010
18. Ch. Schönberger: “Bitterness Report – Global trends in beer bitterness”, Brauwelt 18, 531-533, 2010