

Aaron James Corsi
C.N. Hilton College
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Education

Ph.D., Texas A&M University, College Station, TX

Dissertation: Will track native Texas grapes, their chemical make-up, and how to lower total acidity of Black Spanish and Blanc du Bois through different agricultural practices.

MS, University of Houston, Houston TX, May 2011

- MA Thesis: “The Effectiveness of Electron Beam Irradiation to Significantly Reduce or Eliminate Mold Known to Cause 2,4,6 Trichloroanisole in Cork Stoppers”

BS, University of Houston, Houston TX, May 2009

- Hotel and Restaurant Management, Summa Cum Laude
Minor: Beverage Marketing

Field of Specialization and Areas of Interest

Beverage Manufacturing

Brewing Science

Distillation Science

Viticulture and Enology

Cannabis Technology and Manufacturing

Certificate Programs:

Certified Spirits Specialist, Society of Wine Educators

Certified Sommelier, Court of Master Sommeliers

HACCP Certified, AIB International

ServSafe Food Manager Certified, ServSafe

ServSafe Alcohol Certified, ServSafe

Cannabis OSHA Training Certified, Cannabis Clearwater

University Teaching Experience

University Teaching Experience

Courses Taught at the University of Houston, 2011-present

- Standards of Wine, Beer, and Spirits
- Beer Appreciation
- Wine Appreciation
- Brew-Pub Operations and Development
- Brewery, Distillery, and Winery Operations
- Beverage Management

Courses Assisted at the University of Houston, 2007-2011

- Standards of Wine, Beer, and Spirits

- Beverage Management
- Cost Controls

Publications

- Corsi, Aaron J., et al. (2016) "The effectiveness of electron beam irradiation to reduce or eliminate mould in cork stoppers." *International Journal of Food Science & Technology* 51.2, 389-395.
- Goodman, M, Neal, JA, Corsi A, and Sirsat SA. (2020) "Isolation of Beer Spoiling Bacteria from Texas Craft Breweries." *Journal of Culinary Science and Technology*, 18(2), 116-123.
- Mohammad ZH, Ray C, Neal JA, Cordua G, Corsi, A, and Sirsat SA. (2020) "Implications of Temperature Abuse on Unpasteurized Beer Quality Using Organoleptic and Chemical Analyses." *Foods* 9, 1032.

Grants, Fellowships, and Honors

- 2009-2011: Graduate Assistant Tuition Fellowship
- 2008-2009: Gerson Family/Paul Parker Scholarship

Conference Papers and Formal Presentations

"The Effectiveness of Electron Beam Irradiation to Significantly Reduce or Eliminate Mold Known to Cause 2,4,6 Trichloroanisole in Cork Stoppers" Presented at the International Food Technologies Conference at New Orleans, LA in June of 2011.

"Getting Rid of the Stinky Taint Problem" Presented at 16th annual Conference on Graduate Education and Graduate Student Research in Hospitality and Tourism at Houston, Texas in January of 2011.

Rebecca Barbosa, Lisa Morano, Kenneth Johnson, Aaron Corsi and Jay Neal. "Soil Geochemistry Fingerprints of Texas Hill Country Syrah Vineyards: Implications for Wine Differences?" Presented at the 65th American Society Enology and Viticulture (ASEV) National Conference & 39th ASEV Easter Section Annual Meeting at Austin, TX, June 23-27, 2014.

Antonio Moreno, Lisa Morano, Kenneth Johnson, Aaron Corsi and Jay Neal. "Influence of Soil Characteristics on Wine: Comparison of Syrah Wines from Six Texas Hill Country Vineyards" Presented at the 65th American Society Enology and Viticulture (ASEV) National Conference & 39th ASEV Easter Section Annual Meeting at Austin, TX, June 23-27th, 2014.

Taylor, D.C., Corsi, A., & Neal, J. "What's Lurking in the Cellar: A Scientific Delve into Wine Storage." Presented at the International Council on Hotel, Restaurant & Institutional Education Annual Conference in New Orleans, LA, July 2019.

University Service

- 2008-2009: President, Club Managers Association of America
- 2007-2008: Treasurer, Club Managers Association of America
- 2007-2011: Student Volunteer at the Spec's Charitable Golf Tournament