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RESEARCH EXPERIENCE

Assistant Professor in Psychology/Neurocognition (January 2018-present)
Department of Psychology, Swiss Distance University Institute, Switzerland

& Co-director of the Master in Psychology (French part) (January 2018-present)
Swiss Distance University Institute, Switzerland

& Senior Researcher & Lecturer (September 2015 – present)
Department of Psychology, University of Geneva, Switzerland

Postdoctoral Associate (September 2014 – August 2015)
Max Planck Institute for Metabolism Research, Cologne, Germany
Supervisors: Prof. Dana M. Small & Dr. Marc Tittgemeyer
Topic: Behavioral and neural correlates of food choices in humans using psychological methods and fMRI

Postdoctoral Associate (September 2012 – August 2014)
The John B. Pierce Laboratory, School of Medicine, Yale University
& Department of Psychiatry, Yale University, New Haven, USA
Supervisor: Prof. Dana M. Small
Topic: Behavioral and cerebral correlates of flavor nutrient conditioning in humans using psychological methods and fMRI

PhD, Psychology (September 2008 – August 2012)
Swiss Center for Affective Sciences, University of Geneva, Switzerland

FELLOWSHIPS /GRANTS

Supervisor: Prof. David Sander
 Topic: Human preferences and choices for smells using psychological methods and fMRI

Eccellenza grant (May 2020-Avril 2024)
 Funded by the Swiss National Science Foundation
 Title: The impact of altered cognitive and affective abilities on food intake and obesity: An online health intervention
 4-year project expenses, Salary of 2 PhD students (~ US\$ 600,000)

Agora grant, with Dr. Sylvain Delplanque (March 2018-February 2020)
 Funded by the Swiss National Science Foundation
 Title: Humans' bad sense of smell: story of nonscent
 Expenses for a large-scale exhibition (~ US\$ 200,000)

Research grant, with Dr. Zoltan Pataky, Prof. Alain Golay and Prof. David Sander (January 2018-December 2019)
 Funded by Novo Nordisk
 Title: Central nervous system effect of Liraglutide 3.0 mg on reward mechanisms in obese patients without diabetes, in relation to food addiction
 Salaries and research expenses (~ US\$ 350,000)

Advanced Postdoc.Mobility Fellowship (September 2014 – August 2015)
 Funded by the Swiss National Science Foundation
 Title: A taste for calories: Does flavor nutrient conditioning operate differently in obese individuals?
 Salary and conference expenses (~ US\$ 57,000)

Marie Curie postdoctoral fellowship (September 2013 – August 2014)
 Cofunded at 40% by the FP7 Marie Curie Actions
 & at 60% by the grant R01-DK085579 from NIH/NIDDK
 Salary and conference expenses (~ US\$ 49,500)

Early Postdoc.Mobility Fellowship (September 2012 – August 2013)
 Funded by the Swiss National Science Foundation
 Title: Investigating the links between flavor preferences, decision-making processes, and food intake
 Salary and conference expenses (~ US\$ 44,000)

EDUCATION

PhD, Psychology (September 2008 – August 2012)
 Swiss Center for Affective Sciences
 Best grades possible for both the thesis manuscript and the oral defense

MA, Psychology (September 2006 – August 2008)

PUBLICATIONS

University of Geneva, Switzerland
 Majors in affective psychology and cognitive psychology; summa cum laude

BA, Psychology (September 2003 – August 2006)
 University of Lille 3, France
 Program focused on experimental psychology; summa cum laude

H-index: 11, 27 articles published

Articles*Manuscript in the pipeline*

Von Helversen, B., **Coppin**, G., & Scheibehenne, B. (in revision). Reality stinks: Testing risk preferences in gambles with real-life consequences. *Journal of Behavioral Decision Making*.

*Published manuscripts***From senior lecturer/researcher work**

27. Scheibehenne, B. & **Coppin**, G. (in press). How does the peak-end heuristic smell? Tracing hedonic experience with odors. *Cognition & Emotion*. doi: 10.1080/02699931.2019.1675599

26. Lemercier, A., **Coppin**, G., Cereghetti, D., Porcherot, C., Delplanque, S., & Cayeux, I. (2019). Relaxing and energizing feelings evoked by odors are implicitly processed. *Food Quality and Preference*, 77, 21-31. doi: 10.1016/j.foodqual.2019.04.010

25. Zhang, Z., & **Coppin**, G. (2018). To what extent memory could contribute to impaired food valuation and choices in obesity? *Frontiers in Psychology*, 9, 2523. doi: 10.3389/fpsyg.2018.02523

24. **Coppin**, G., Sander, D., Golay, A., & Pataky, Z. (2018). Circuits de la récompense alimentaire chez les patients obèses [Food reward circuitry in obese patients]. *Revue médicale Suisse [Swiss medical Journal]*, 14, 612-614.

23. Landis, B. N., Hsieh, J. W., & **Coppin**, G. (2018). Circadian anosmia: A rare clinical presentation. *Laryngoscope*, 128, 1537-1539. doi: 10.1002/lary.27106

22. Baer*, T., **Coppin***, G., Porcherot, C., Cayeux, I., Sander, D., & Delplanque, S. (2018). “Dior, J’adore”: Contextual information of luxury impacts emotional responses to perfumes. *Food Quality and Preference*, 69, 36-43. doi: 10.1016/j.foodqual.2017.12.003

* These authors contributed equally to this work

21. **Coppin**, G. (2017). Appraising food insecurity [Commentary]. *Behavioral and Brain Sciences*, 40, 20. doi: 10.1017/S0140525X16001370

From postdoctoral work

20. DiFeliceantonio*, A., **Coppin***, G., Rigoux, L., Edwin-Thanarajah, S., Dagher, A., Tittgemeyer, M., & Small, D. M. (2018). Evidence for distinct and interacting signals for fat and carbohydrate reinforcement in humans. *Cell Metabolism*, 28, 1-12.

19. Hackel, L. M., **Coppin**, G., Wohl, M. J. A., & Van Bavel, J. J. (2018). From groups to grits: Social identity shapes evaluations of food pleasantness. *Journal of Experimental Social Psychology*, 74, 270-280. doi: 10.17605/OSF.IO/QP3AS

18. **Coppin**, G. (2016). The anterior medial temporal lobes: Their role in food intake and body weight regulation. *Physiology & Behavior*, 167, 60-70. doi: 10.1016/j.physbeh.2016.08.028

17. Xiao, Y. J., **Coppin**, G., & Van Bavel, J. J. (2016). Clarifying the role of perception in intergroup relations: Origins of bias, components of perception, and practical implications. *Psychological Inquiry*, 27, 358-366. doi: 10.1080/1047840X.2016.1237822 (Reply to commentaries)

16. Xiao, Y. J., **Coppin**, G., & Van Bavel, J. J. (2016). Perceiving the world through group-colored glasses: A perceptual model of intergroup relations. *Psychological Inquiry*, 27, 255-274. doi: 10.1080/1047840X.2016.1199221 (Target article)

15. Pool, E., Delplanque, S., **Coppin**, G., & Sander, D. (2015). Is comfort food really comforting? Mechanisms underlying stress-induced eating. *Food Research International*, 76, 207-215. doi: 10.1016/j.foodres.2014.12.034

14. **Coppin**, G., Nolan-Poupart, S., Jones-Gotman, M. & Small, D. M. (2014). Working memory and reward association learning impairments in obesity. *Neuropsychologia*, 65, 146-155. doi: 10.1016/j.neuropsychologia.2014.10.004

From PhD work

13. **Coppin**, G., Pool, E., Delplanque, S., Oud, B., Margot, C., Sander, D., & Van Bavel, J. (2016). Swiss identity smells like chocolate: Social identity shapes olfactory judgments. *Scientific Reports*, 6, 34979. doi: 10.1038/srep34979

12. **Coppin**, G. (2014). Unconscious influences of, not just on, decision making [Commentary]. *Behavioral and Brain Sciences*, 37, 24-25. doi: 10.1017/S0140525X13000678
11. **Coppin**, G., Delplanque, S., Bernard, C., Cekic, S., Porcherot, C., Cayeux, I., & Sander, D. (2014). Choice both affects and reflects preferences. *Quarterly Journal of Experimental Psychology*, 6, 1415-1427. doi: 10.1080/17470218.2013.863953
10. **Coppin**, G., Delplanque, S., Porcherot, C., Cayeux, I., & Sander, D. (2012). When flexibility is stable: Implicit long-term shaping of olfactory preferences. *PLoS ONE* 7: e37857. doi: 10.1371/journal.pone.0037857
09. Oud, B., & **Coppin**, G. (2012). Extending the study of decision values to cases where options are presented using different sensory modalities [Journal club]. *Journal of Neuroscience*, 32, 2248-2249. doi: 10.1523/JNEUROSCI.6133-11.2012
08. Brosch, T., **Coppin**, G., Schwartz, S., & Sander, D. (2012). The importance of actions and the worth of an object: Dissociable neural systems representing core values and economic values. *Social Cognitive and Affective Neuroscience*, 7, 497-505. doi: 10.1093/scan/nsr036
07. Brosch, T., **Coppin**, G., Scherer, K. R., Schwartz, S., & Sander, D. (2011). Generating value(s): Psychological value hierarchies reflect context dependent sensitivity of the reward system. *Social Neuroscience*, 6, 198-208. doi: 10.1080/17470919.2010.506754
06. **Coppin**, G., Delplanque, S., Cayeux, I., Porcherot, C., & Sander, D. (2010). I'm no longer torn after choice: How explicit choices can implicitly modulate preferences for odors. *Psychological Science*, 21, 489-493. doi: 10.1177/0956797610364115
05. Delplanque, S., Grandjean, D., Chrea, C., **Coppin**, G., Aymard, L., Cayeux, I., Margot, C., Velazco, M.I., Sander, D., & Scherer, K. R. (2009). Sequential unfolding of novelty and pleasantness appraisals of odors: Evidence from facial electromyography and autonomic reactions. *Emotion*, 9, 316-328. doi: 10.1037/a0015369

Editor of the Frontiers Research Topic “Affective sciences through the chemical senses” with Dr. Valentina Parma and Prof. Bettina Pause (<http://journal.frontiersin.org/researchtopic/3292/affective-sciences-through-the-chemical-senses>)

04. **Coppin**, G., Parma, V., & Pause, B. M. (2016). Editorial: “Affective sciences through the chemical senses”. *Frontiers in Psychology* 7: 1590. doi: 10.3389/fpsyg.2016.01590

03. Delplanque, S., **Coppin**, G., Bloesch, L., Cayeux, I., Porcherot, C., & Sander, D. (2015). Mere exposure effect depends on an odour’s initial pleasantness. *Frontiers in Psychology*, 6: 920. doi: 10.3389/fpsyg.2015.00920

02. Fermenzi, C., Fournel, A., Thévenet, M., **Coppin**, G., Bensaïf, M. (2015). Viewing olfactory affective responses through the sniff prism: Effect of perceptual dimensions and age on olfactomotor responses to odors. *Frontiers in Psychology*, 6: 1176. doi: 10.3389/fpsyg.2015.01776

01. Pichon, A., **Coppin**, G., Cayeux, I., Porcherot, C., Sander, D., & Delplanque, S. (2015). Sensitivity of physiological emotional measures to odors depends on the product and the pleasantness range used. *Frontiers in Psychology*, 6: 1821. doi: 10.3389/fpsyg.2015.01821

Book chapters

05. Delplanque, S., **Coppin**, G., & Sander, D. (2017). Emotion and odors: beyond valence. In A. Buettner (Ed.), *Springer Handbook of odor* (pp. 787-797).

04. **Coppin**, G., & Sander, D. (2016). Theoretical approaches to emotion and its measurement. In H. Meiselman (Ed.), *Emotion Measurement* (pp. 3-30). Cambridge: Woodhead Publishing.

03. **Coppin**, G., & Sander, D. (2013). Neuropsychologie affective et Olfaction : Etudier la sensibilité de l’amygdale aux odeurs pour tester les théories de l’émotion [Affective neuropsychology and olfaction: Investigate amygdala sensitivity to smells to test theories of emotion]. In B. Schaal, C. Fermenzi & O. Wathelet (Eds.). Odeurs et emotions. Le nez a ses raisons... [Odors and emotions. The nose has its reasons...] (pp. 383-398). Université de Bourgogne : Editions Universitaires de Dijon, France.

02. **Coppin**, G., & Sander, D. (2012). Contemporary theories and concepts in psychology of emotions. In C. Pelachaud (Ed.). *Emotion-oriented systems* (pp. 3-32). John Wiley.

Also published in French: **Coppin**, G., & Sander, D. (2010). Théories et concepts contemporains en psychologie de l’émotion. In C. Pelachaud (Ed.). *Systèmes d’Interaction Emotionnelle* (pp. 25-56). Paris : Hermès Science.

01. **Coppin**, G., & Sander, D. (2011). The flexibility of chemosensory preferences. In R. J. Dolan and T. Sharot (Eds.). *The neuroscience of preference*

and choice (pp. 257-275). Amsterdam: Elsevier Publishing.

Mass media publications (mostly published in both English and French)

08. **Coppin**, G. (Octobre 2018). L'identité Suisse sent le chocolat ! [Swiss identity smells like chocolate!]. Dans *Sentir, ressentir. Parfumeurs, odeurs et emotions [Smell, feel. Perfumers, smells and emotions]* (pp. 208). Revue Nez, Association Au parfum, Editions Le Contrepoint.
07. **Coppin**, G. (Octobre 2018). Sueur ou fromage ? Une question de contexte [Sweat or cheese? A question of context]. Dans *Sentir, ressentir. Parfumeurs, odeurs et emotions [Smell, feel. Perfumers, smells and emotions]* (pp. 191). Revue Nez, Association Au parfum, Editions Le Contrepoint.
06. **Coppin**, G. (Juin 2017). Le test du chocolat. Psychoscope, Fédération Suisse des Psychologues FSP (P. 22-24)
05. Pool, E., & **Coppin**, G. (2017). Je stresse donc je mange [I am stressed so I eat]. In Brochure Bioscope Unige Bon stress ! [Good stress!].
04. **Coppin**, G., & Sander, D. (2017). I can't believe my taste buds / Ne pas en croire ses papilles. In D. Sander & N. Herschdorfer (Eds.), *Emotions* (pp 238-239). Benteli.
03. **Coppin**, G., Delplanque, S., & Sander, D. (2013). Olfactory emotions. In D. Sander (Ed.), *The power of emotions* (pp 87-95). Cerveau & Psycho, Belin.
Coppin, G., Delplanque, S., & Sander, D. (2011). Je sens donc je ressens : Les émotions de l'odorat. Cerveau et Psycho, Essentiel « Les émotions au pouvoir ».
02. **Coppin**, G., & Sander, D. (2011). The emotional impact of photographic exhibitions. In N. Herschdorfer, *Afterwards*, Thames & Hudson Ltd, London.
Coppin, G., & Sander, D. (2011). Impact émotionnel des photographies dans l'univers muséal. In N. Herschdorfer, *Jours d'après : quand les photographes reviennent sur les lieux du drame*. Thames & Hudson Ltd, London.
01. **Coppin**, G. (2011). Smelling terror in the air / Sentir la terreur dans l'air. Catalogue exposition « Frank Schramm ». Musée de L'Elysée, Lausanne.

AWARDS

Recipient of a **European Chemoreception Research Organization (ECRO) grant** for the attendance of meetings and schools/courses in the field of olfaction and taste in Europe (~ US\$ 380; October 2014)

New Investigator Travel Award, 21st Annual Meeting of the Society for the Study of Ingestive Behavior, in recognition to the high quality research

CONFERENCE CONTRIBUTIONS AND PRESENTATIONS

work described in the abstract “Obesity is associated with impaired conditioning for food and non-food rewards” (US\$ 500; July 2014)

Conference travel awards from the Affective Sciences Graduate School, University of Geneva (~ US\$ 4,500, 2008 – 2012)

Best poster of the session – 19th Annual Meeting of the European Chemoreception Research Organization (September 2009)

Talks

International conferences

Coppin, G. (2019, September 10). Current basic and applied research on food consumption. 16th Annual Meeting of the Swiss Psychology Society, Bern, Switzerland, September 09-11, 2019.

Richard, J., Audrin, C., Sander, D., & **Coppin**, G. (2019, September 10). Mixed feelings and emotion regulation in obesity. 16th Annual Meeting of the Swiss Psychology Society, Bern, Switzerland, September 09-11, 2019.

Coppin, G. (2018, April 26). Swiss identity smells like chocolate. Annual Meeting of the German Society of Perfumers, Geneva, Switzerland, April 26, 2018.

Scheibehenne, B., & **Coppin**, G. (2018, March 12). How does the peak-end rule smell? Tracing hedonic experience with odors. 60th Tagung experimentell arbeitender Psychologen (TeaP) [Conference of Experimental Psychologists], Marburg, Germany, March 11-14, 2018.

Burke, M. V., DiFeliceantonio, A. G., Sun, X., **Coppin**, G., Geha, P., & Small, D. M. (2017, July 20). Support for the inverted-U association between BMI and dopamine-dependent behavior. 25th Annual Meeting of the Society for the Study of Ingestive Behavior, Montreal, Quebec, Canada, July 18-22, 2017.

Coppin, G. (2017, March 01). The role of the amygdala and hippocampus in food intake and body weight regulation. Swiss Winter Conference on Ingestive Behavior, St. Moritz, Switzerland, February 25-March 02, 2017.

Coppin, G. (2016, March 21). Psychology of olfaction: Discussion. 58th Tagung experimentell arbeitender Psychologen (TeaP) [Conference of Experimental Psychologists], Heidelberg, Germany, March 20-23, 2016.

Coppin, G., Babbs, A. E., Veldhuizen, M. G., De Araujo, I. E., & Small, D. M. (2015, July 08). Altered flavor-nutrient conditioning in obesity. 23rd

Annual Meeting of the Society for the Study of Ingestive Behavior, Denver, CO, United States, July 7-11, 2015.

Coppin, G., Wray, A. E., Veldhuizen, M. G., & Small, D. M. (2014, November 22). Altered flavor preference formation in overweight individuals. 2014 Clinical Chemosensation Meeting, The international meeting of the committee on Olfaction and Gustation of the German Society of Otorhinolaryngology, Head and Neck Surgery, Dresden, Germany, November 21-23, 2014.

Coppin, G., Nolan-Poupart, S., Jones-Gotman, M., & Small, D. M. (2014, July 31). Obesity is associated with impaired conditioning for food and non-food rewards. 22nd Annual Meeting of the Society for the Study of Ingestive Behavior (SSIB), Seattle, WA, United States, July 29-August 2, 2014.

Coppin, G., Nolan-Poupart, S., Jones-Gotman, M., & Small, D. M. (2013, August 2). Obesity is associated with impaired working memory and negative outcome learning. 21st Annual Meeting of the Society for the Study of Ingestive Behavior (SSIB), New Orleans, LA, United States, July 30-August 3, 2013.

Coppin, G., Delplanque, S., & Sander, D. (2013, March 3). The modulation of olfactory preferences by decision-making processes. 2013 Annual Meeting of the Eastern Psychological Association, New York City, NY, United States, March 1-4, 2013.

Coppin, G., Delplanque, S., & Sander, D. (2012, July). The flexibility of olfactory preferences: Do decision-making processes matter in the long run? 20th Annual Meeting of the Society for the Study of Ingestive Behavior (SSIB), Zürich, Switzerland, July 10-14, 2012.

Coppin, G., Delplanque, S., Cayeux, I., Porcherot, C., & Sander, D. (2011, July). The flexibility and stability of olfactory preferences. 2011 International Society for Research on Emotion, Kyoto, Japan, July, 26-29, 2011.

Coppin, G., Delplanque, S., Cayeux, I., Porcherot, C., Velazco, M. I., & Sander, D. (2009, October). Contextual information and personal values shape the preference for odors. Presentation at the 2009 Society for Psychophysiological Research Annual (SPR) Meeting, Berlin, Germany.

Seminars

Coppin, G. (2019, February 8). Success story – “Success is stumbling from failure to failure with no loss of enthusiasm”. Presentation at the 2019 Annual Research Forum of the Swiss Center for Affective Sciences, Geneva, Switzerland.

Coppin, G. (2019, January 24). Grant writing. Presentation at the workshop “Women in science”, Geneva, Switzerland.

Coppin, G. (2018, March 12). Dans quelle mesure la prise alimentaire affecte le fonctionnement cognitif et affectif? [To what extent can food intake impact cognitive and affective functions?]. Presentation at the colloquium “Neuropsychology-Psychiatry”, Geneva, Switzerland.

Coppin, G., & Scheibehenne, B. (2017, August 17). How does the peak-end heuristic smell? Tracing hedonic experience with odors. Presentation at the Meeting on Judgment and Decision Making in a Consumer Context, Geneva, Switzerland.

Coppin, G. (2016, June 2). How can we promote healthier food choices? Presentation at the Workshop “Science market: e-health”, Geneva, Switzerland.

Coppin*, G., Pichon*, A. P., Corradi-Dell'Acqua, C., Delplanque, S., Margot, C., Vuilleumier, P., & Sander, D. (2016, May 25). Cerebral correlates of a subjectively unperceived odorant. Presentation at the 2016 BBL/CIBM day, Geneva, Switzerland.

Coppin, G. (2013, January 25). The flexibility and stability of olfactory preferences: The case of decision-making processes. Monell Chemical Senses Center, Philadelphia, PA, United States.

Coppin, G. (2012, October 25). From olfactory preferences to gustatory preferences. John B. Pierce seminar, New Haven, CT, United States.

Pichon, A., **Coppin**, G., Delplanque, S., Corradi-Dell'Acqua, C., Hugon, A., Mermoud, C., Rieger, S. W., Margot, C., Sander, D., & Vuilleumier, P. (2012, February). Odor induced emotions: Olfactometry in the MRI. Presentation at the 2012 Annual Research Forum of the Swiss Center for Affective Sciences, Geneva, Switzerland.

Coppin, G. (2011, May 20). Can identity shape olfactory perception? New York University, New York, United-States.

Coppin, G. (2010, August). The use of smells in affective regulation research. Presentation at the 2010 International Summer School in Affective Sciences (ISSAS), Bogis-Bossey, Switzerland.

Coppin, G. (2010, March). Implicit olfactory preference shaping by choices. Presentation of the 2010 Annual Research Forum of the Swiss Center for Affective Sciences, Geneva, Switzerland.

Posters

Coppin, G., Rabinovici-Fiss, N., Locatelli, L., Golay, A., Sander, D., & Pataky, Z. (2019, July). Impairment of negative outcome learning may depend on the type of reward. Poster presented at 27th Annual Meeting of the Society for the Study of Ingestive Behavior, Utrecht, the Netherlands, July 09-13, 2019.

Richard, J., Audrin, C., Sander, D., & **Coppin, G.** (2019, July). Emotion regulation and mixed feelings in a population of various Body Mass Indexes (BMI). Poster presented at the International Society for Research on Emotion (ISRE), the Netherlands, July 10-13, 2019.

Richard, J., Audrin, C., Pataky, Z., Locatelli, L., Golay, A., Sander, D., & **Coppin, G.** (2019, July). Mixed feelings and emotion regulation in obesity. Poster presented at the 27th Annual Meeting of the Society for the Study of Ingestive Behavior, Utrecht, the Netherlands, July 09-13, 2019.

Richard, J., Audrin, C., Sander, D., & **Coppin, G.** (2019, February). Emotion regulation and mixed feelings in a population of various Body Mass Indexes (BMI). Poster presented at the Annual Research Forum of the Swiss Center for Affective Sciences, Geneva, Switzerland, February 7-8, 2019.

von Helversen, B., **Coppin, G.**, & Scheibehenne, B. (2017, November). Tracing changes in risky decision making processes with real monetary and non-monetary outcomes. Poster presented at the Society for Judgment and Decision Making, Vancouver, Canada, November 10-13, 2017.

Coppin*, G., Pichon*, A. P., Corradi-Dell'Acqua, C., Delplanque, S., Vuilleumier, P., & Sander, D. (2017, May). When specific anosmia fails the smell test: Behavioral and cerebral correlates of a subjectively unperceived odorant. Poster presented at the International Conference on interdisciplinary research on emotion, Geneva, Switzerland, May 18-19, 2017.

DiFeliceantonio*, A., **Coppin***, G., Rigoux, L., Edwin-Thanarajah, Dagher, A., Bruening, J. C., Tittgemeyer, M., & Small, D. M. (2016, July). When a calorie is not a calorie: Fat and carbohydrate combinations potentiate measures of reinforcement independently of caloric load. Poster presented at the 24th Annual Meeting of the Society for the Study of Ingestive Behavior (SSIB), Porto, Portugal, July 12-16, 2016.

DiFeliceantonio*, A., **Coppin***, G., Rigoux, L., Edwin-Thanarajah, Dagher,

A., Tittgemeyer, M., & Small, D. M. (2016, June). Food combining fat and carbohydrate potentiate measures of reinforcement independently of caloric load. Poster presented at the 22nd Annual Meeting of the Organization for Human Brain Mapping (OHBM), Geneva, Switzerland, June 26-30, 2016.

Coppin*, G., Pichon*, A. P., Corradi-Dell'Acqua, C., Delplanque, S., Vuilleumier, P., & Sander, D. (2016, June). When specific anosmia fails the smell test: Behavioral and cerebral correlates of a subjectively unperceived odorant. Poster presented at the 17th International Symposium on Olfaction and Taste (ISOT), Yokohama, Japan, June 5-9, 2016.

Coppin*, G., Pichon*, A., Delplanque, S., Corradi-Dell'Acqua, C., Vuilleumier, P., & Sander, D. (2016, January). Behavioral and cerebral correlates of acquired sensitivity and pleasantness to a previously unperceivable odorant. Poster presented at the 11th edition of the Alpine Brain Imaging Meeting (ABIM), Champéry, Switzerland, January, 10-14, 2016.

Wray, A. E., Babbs, R. K., **Coppin**, G., Veldhuizen, M. G., de Araujo, I. E., & Small, D. M. (2013, July/August). Altered flavor preference formation in overweight individuals. 20th Annual Meeting of the Society for the Study of Ingestive Behavior (SSIB), New Orleans, LA, United States, July 30-August 3, 2013.

Pichon, A., **Coppin**, G., Delplanque, S., Corradi-Dell'Acqua, C., Margot, C., Sander, D., & Vuilleumier, P. (2013, April). Dissociation of emotional olfactory experiences in the brain and perceptual differences amongst individuals. Poster presented at the 20th Annual Meeting of the Cognitive Neuroscience Society (CNS), San Francisco, CA, United States, April 13-16, 2013.

Pichon, A., **Coppin**, G., Delplanque, S., Corradi-Dell'Acqua, C., Margot, C., Sander, D., & Vuilleumier, P. (2013, January). Dissociation of emotional olfactory experiences in the brain and perceptual differences among individuals. Poster presented at the 8th edition of the Alpine Brain Imaging Meeting (ABIM), Champéry, Switzerland, January, 6-10, 2013.

Pichon, A., **Coppin**, G., Delplanque, S., Corradi-Dell'Acqua, C., Margot, C., Sander, D., & Vuilleumier, P. (2012, September). Cutting liking at its joints: in search of dissociation between several types of olfactory experiences in the brain. Poster presented at the 9th edition of the Lemanic Neuroscience Annual Meeting, Les Diablerets, Switzerland.

Coppin, G., Delplanque, S., Oud, B., Margot, C., Sander, D., & Van Bavel, J. J. (2012, April). Swiss identity smells like chocolate: Accessible social

identities shape olfactory perception. Poster presented at the XXXIV Association for Chemoreception Sciences (AChemS) Meeting, Hyatt Huntington Beach, United States.

Coppin, G., Delplanque, S., Porcherot, C., Cayeux, I. & Sander, D. (2012, January). Is it worth the price? Long-term shaping of olfactory preferences by monetary choices. Poster presented at the 7th edition of the Alpine Brain Imaging Meeting (ABIM), Champéry, Switzerland, January, 8-12, 2012.

Pichon, A., **Coppin, G.**, Delplanque, S., Corradi-Dell'Acqua, C., Hugon, A., Mermoud, C., Rieger, S., W., Margot, C., Sander, D., & Vuilleumier, P. (2012, January). Neural correlates of odor induced emotions. Poster presented at the 7th edition of the Alpine Brain Imaging Meeting (ABIM), Champéry, Switzerland, January, 8-12, 2012.

Pichon, A., **Coppin, G.**, Delplanque, S., Corradi-Dell'Acqua, C., Margot, C., Sander, D., & Vuilleumier, P. (2011, March). Smelling in the MRI: methods for assessing emotional processing of odors. Poster presented at the Swiss Society of Neuroscience Annual Meeting, Basel, Switzerland.

Coppin, G., Delplanque, S., & Sander, D. (2011, May). Choices both reflect and affect preferences. Poster presented at the 23rd Annual Meeting of the Association for Psychological Science (APS), Washington DC, United-States, May, 26-29, 2011.

Coppin, G., Delplanque, S., Fournier, C., Cayeux, I., Porcherot, C., & Sander, D. (2010, April). Implicit modulation of preferences for odors by explicit choices in long-term memory. Poster presented at the XXXII Association for Chemoreception Sciences (AChemS) Meeting, St. Pete Beach, United States, April, 21-25, 2010.

Coppin, G., Delplanque, S., Fournier, C., Cayeux, I., Porcherot, C., & Sander, D. (2010, April). Implicit modulation of preferences for odors by explicit choices in long-term memory. Poster presented at the XVII Annual Cognitive Neuroscience Society (CNS) Meeting, Montreal, Canada, April, 17-20, 2010.

Brosch, T., **Coppin, G.**, Scherer, K.R., Schwartz, S., & Sander, D. (2010, October). Generating value(s): Psychological value hierarchies reflect context-dependent sensitivity of the reward system. Paper presented at the IV Annual Meeting of the Social and Affective Neuroscience Society (SANS), Chicago, USA, October 29-31, 2010.

Brosch, T., **Coppin, G.**, Scherer, K.R., Schwartz, S., & Sander, D. (2010, May). Psychological value hierarchies reflect context-dependent sensitivity of the reward system. Paper presented at the XXII Annual Convention of the

Association for Psychological Science, Boston, USA, May 27-30, 2010.

Brosch, T., **Coppin**, G., Scherer, K.R., Schwartz, S., & Sander, D. (2010, April). The warm glow of selfishness: Self-interest value is associated with increased striatal activation to reward. Poster presented at the XVII Annual Cognitive Neuroscience Society (CNS) Meeting, Montreal, Canada, April, 17-20, 2010.

Coppin, G., Delplanque, S., Cayeux, I., Porcherot, C., & Sander, D. (2009, September). Beyond the inheritance of olfactory preferences: How cognitive factors can implicitly modulate preference for odours. Poster presented at the XIX European Chemoreception Research Organization (ECRO) Congress, Villassimius, Cagliari, Italy, September, 24-27, 2009.

Coppin, G., Brosch, T., Delplanque, S., & Sander, D. (2009, August). Emotional learning is not restricted to fear learning: A positive conditioning paradigm to investigate relevance detection. Poster presented at the International Society for Research on Emotion (ISRE), Leuven, Belgium, August 6-8, 2009.

Roundtables

Coppin, G. (2017, February 01). Roundtable participant “Coffee consumption and its relationship with mood and emotion”. Institute for Scientific Information on Coffee. Report is available online: <http://coffeeandhealth.org/wp-content/uploads/2017/03/ISIC-Mood-and-Emotion-Report-FINAL.pdf>

Mass media interventions

Coppin, G. (2019, April 11). Night workshop “odors and identities” during the exhibition “Humans’ bad sense of smell: story of nonscent”, Musée de la main, Lausanne.

Coppin, G. (2019, February 14). Press conference & Official opening of the exhibition “Humans’ bad sense of smell: story of nonscent”, Musée de la main, Lausanne.

Coppin, G. (2017, March 16). Désir et plaisir : Le cas de l’alimentation [Desire and pleasure: food intake]. Intervention during the “semaine du cerveau” [Brain week], Geneva, Switzerland, March 13-17, 2017. Video is available online: <http://www.semaineducerveau.ch/videos/jeudi/>

Meeting organizations

Workshop “Olfaction and Emotion”, Campus biotech, Geneva, October 6th,

**EDITORIAL
ROLE**

2016

Co-organization with Prof. David Sander, Patricia Cernadas-Curotto, Dr. Eva Pool, Yoann Stussi of the graduate seminar “Psychological theories of emotion”, Campus biotech, Geneva, December 5th, 2017.

REVIEWER FOR**Review Editor**

Eating Behavior – Frontiers in Nutrition & Frontiers in Psychology (2016-present)

Guest Associate Editor for research topic of Frontiers in Psychology – Cognitive Science & Emotion Science

Volume “*Affective Sciences through the chemical senses*”: <http://journal.frontiersin.org/ResearchTopic/3292> (2014-2016)

Journals specialized in Psychology

Cognition

Psychological Science

Journal of Behavioral Decision Making

Journal of Experimental Social Psychology

Basic and Applied Social Psychology

Journal of the Experimental Analysis of Behavior

Cognition and Emotion

PLoS ONE

Acta Psychologia

Journals specialized in Neuroscience

Journal of Neuroscience

Journal of Cognitive Neuroscience

Social Cognitive and Affective Neuroscience

Brain Imaging and Behavior

Frontiers in Human Neuroscience

Journal specialized in Sensory Sciences and Food Intake

Appetite

Chemical Senses

Chemosensory Perception

Perception

Eating and Weight Disorders

Project proposals

Biotechnology and Biological Sciences Research Council (BBSRC), United Kingdom

Czech Science Foundation
Independent Research Fund Denmark (Humanities)
Research project in the humanities and social sciences, Velux Foundations

Conference abstracts

ISRE 2015
OHBM 2015

Other

Best poster award committee: Annual Research Forum of the Swiss Center for Affective Sciences, Geneva, March 2016

TEACHING AND MENTORING EXPERIENCE

Teaching

Full courses

Spring 2020: **Lecturer** of the advanced course « ***Education to health*** » (covered topics: interventions designed to improve health-related behaviors) at Swiss Distance University Institute. Course given to postgraduate students in psychology. In charge of designing, delivering and grading the course.

Springs 2018, 2019 & 2020: **Lecturer** of the advanced course « ***Cognition and Emotion*** » (covered topics: theoretical and experimental approaches of the relationship between cognition and emotion) at the Swiss Distance University Institute. Course given to postgraduate students in psychology. Excellent feedback from students in both academic years (survey results available on demand). In charge of designing, delivering and grading the course.

Falls 2016, 2017 and 2018: **Lecturer** of the 28-hours advanced course « ***Affect and food intake*** » (covered topics: theoretical and empirical approaches of the bidirectional links between affective phenomena and food intake) at the University of Geneva. Course given to postgraduate students in psychology and neurosciences. Rated 3.6/4 by students in 2016 and 3.8/4 in 2017 and in 2018. In charge of designing, delivering and grading the course.

Example of a student comment in 2017-2018:

“Merci beaucoup pour votre disponibilité, votre implication auprès des étudiants et vos manières très pédagogiques de nous enseigner la matière. On aimerait bien que plus de professeurs soient comme vous : engagés et pédagogues ! Ca fait réellement du bien d'avoir en face de nous quelqu'un qui a vraiment envie de transmettre son savoir et de faire en sorte qu'on réussisse. Malheureusement les professeurs comme vous sont rares !”

Falls 2015 and 2016: **Lecturer** of the 28-hours advanced course

« *Cognitive Approaches of Emotion* » (covered topics: historical, theoretical and experimental approaches of the relationship between cognition and emotion) at the University of Geneva. Course given to postgraduate students in psychology (mandatory for students with an affective psychology major) and neurosciences. Rated 3.6/4 by students in the 2015-2016 academic year, and 3.7/4 by students in the 2016-2017 academic year. In charge of designing, delivering and grading the course.

Invited lectures

Spring 2019: **Invited lecturer** for a 1h30 course on « *Wine and emotions: The multi-sensory aspects of tasting* » at the University of Geneva, Geneva, Switzerland. Course given to amateurs and experts in wine.

Spring 2019: **Invited lecturer** for a half-day course on « *The role and power of emotions* » at the University of Applied Sciences (HEP) Bejune, Biel/Bienne, Switzerland. Course given to elementary school teachers.

Springs 2019 and 2020: **Invited lecturer** in the 48-hours introductory course « *Psychology of emotion* » at the University of Geneva. Course given by Prof. David Sander to undergraduate students in psychology. In charge of the 2-hour lecture « *Olfaction, gustation, & emotion* ».

Falls 2018 and 2019: **Invited lecturer** in the 24-hours advanced course « *Cognitive approaches of emotion* » at the University of Geneva. Course given by Prof. David Sander to graduate students in psychology and neuroscience. In charge of the 2-hour lecture « *Emotion and executive functions* » and of the 2-hour lecture « *Inter-individual and cultures differences in emotion* ».

Fall 2017: **Lecturer** for 8 hours of the 28-hours course « *Cognitive Approaches of Emotion* » (covered topics: historical, theoretical and experimental approaches of the relationship between cognition and emotion) at the University of Geneva: « *Introduction to cognitive approaches of emotion* », « *Emotions, preferences and moral judgments* », « *The special case of chemosensory stimuli* », « *Inter-individual and cultures differences in emotion* ».

Falls 2017: **Invited lecturer** for a course on « *Introduction to Affective Sciences* » at the University of Geneva. Courses given to medical students.

Spring 2017: **Invited lecturer** for a one-day training « *Brain, Emotion & Learning* » at the University of Applied Sciences (HEP) Bejune, Biel/Bienne, Switzerland. Course given to elementary school teachers.

Falls 2016, 2017, & 2018: **Invited lecturer** in the 48-hours introductory

course “*Cognitive Neuroscience*” at the University of Geneva. Course given by Prof. Daphné Bavelier to undergraduate students in psychology and neurosciences. In charge of the 2-hour lecture « *Gut-brain axis: Choice and regulation of food consumption* ».

Falls 2016: **Invited lecturer** in the course « *Physiology of taste* » at the University of Applied Sciences and Arts, Changins, Switzerland. Course given by Pascale Deneulin to graduate students in Viticulture and Enology specialization. In charge of the 4-hour lecture « *Emotions in tasting and food intake* ».

Year 2011 – 2012: **Lecturer** of the 12-hours introductory course « *Becoming a subject: Psychical elaborations during the childhood* » (covered topic: humans social and affective development) & Lecturer of the 8-hours introductory course « *Links between the different axis of development* » (covered topic: links between sensory, motor, cognitive, social and affective development) to first year students at the school for educators specialized in early childhood, Conches (Switzerland). In charge of designing, delivering and grading the course.

Teaching assistance

Years 2008 – 2009 to 2011 – 2012, years 2015 – 2016 to 2017 – 2018: **Teaching assistant** for the 48-hours introductory course « *Psychology of Emotion* » at the University of Geneva. Course given by Professor David Sander to undergraduate students in psychology. Rated 3.7/4 by students in the 2011-2012 academic year. In charge of helping preparing the course, designing and giving the lecture “olfaction, gustation & emotion”, preparing the exam and grading it.

Falls 2009, 2010 and 2011: **Teaching assistant** for the 24-hours advanced course « *Cognitive Approaches of Emotion* » at the University of Geneva. Course given by Professor David Sander to postgraduate students in psychology and neurosciences. Responsible for lecture: Preferences. Rated 3.6/4 by students in the 2011-2012 academic year. In charge of helping preparing the course, designing and giving the lecture “preferences”, preparing the exam and grading oral presentations.

Spring 2009: **Teaching assistant** for the 24-hours advanced course « *Current Researches in Affective Neurosciences and Neuropsychology* » at the University of Geneva. Course given by Professor David Sander to postgraduate students in psychology and neurosciences. In charge of helping preparing the course and grading oral presentations.

Mentoring

2015 – Present: **Research mentor** with undergraduate and graduate students in psychology and neuroscience

i) Co-supervision of PhD students in psychology

Jeanne Richard, University of Geneva & Swiss Distance University Institute (2018-present)

ii) Supervision of master students in psychology (University of Geneva)

- Mathilde Chappuis, “*Assessing cognitive restraint level in obese individuals with an implicit association test and questionnaires*”
- Mélanie Grillet, “*Impact of positive affect on liking and wanting for food-related smells*”
- Dimoke Kabeya, “*Impact of inhibition on food intake in the context of episodic memory*”
- Sophie Lombard, “*Influence of values on food evaluation*”
- Nora Rabinovici-Fiss, “*Alteration of negative outcome learning in obese individuals*”

iii) Supervision of master students in neuroscience (University of Geneva)

- Jeanne Richard, “*Emotional regulation and mixed feelings in a population of various Body Mass Indexes*”
- Mélinda Mora, “*Neural underpinnings of reward mechanisms in obese individuals*”

iv) Supervision of master students in psychology (Swiss Distance Learning University)

- Laura Moreno (2018-present)
- Nathalie Cuperus (2019-present)
- Tayba Plattner (2019-present)

v) Supervision of interns (University of Geneva)

- Sanaé Hadelmann, “*Social identity and olfactory thresholds*”
- Mélinda Mora, “*Social appraisal and food valuation*”

2014 – 2015: **Research mentor** with graduate students in psychology from the University of Cologne

- Sonja Blum, “*How many cookies do you eat? Hedonic hunger and behavioural impulsivity predict snack food consumption in women*”
- Vera Kocher, “*Belohnungssensitivität und Körpergewicht: Der Zusammenhang von Belohnungssensitivität in einem Verhaltensparadigma mit Übergewicht und Adipositas*” (Sensitivity to positive outcomes in obesity)
- 2008 – 2009 to 2011 – 2012: **Research mentor** with undergraduate students in psychology from the University of Geneva
 - Tania Antonini, “*Does social identity influence olfactory perception?*”
 - Laurène Bloesch, “*The impact of hedonicity, familiarity and intensity measurement order on the subjective evaluation of odors*”
 - Charlène Fournier-Bernard, “*Sensitivity to luxury: One of the keys to discover the world of smells*”
- and graduate students in psychology from the University of Geneva
 - Charlène Fournier-Bernard, “*The role of implicit self-esteem in olfactory preferences modulation*”
 - Christopher Hill, “*When the eyes waters, greed scatters: The effects of moral elevation on morally relevant decision making*”
- This supervision led to conference presentations (Coppin et al., April 2010) and publications (Coppin et al., 2014; Cova et al., in preparation; Delplanque et al., 2015).

February 22nd 2018: Jury for the PhD defense of Paolo Garlasco (Title: “Investigating the cognitive, computational and neural underpinnings of food choice in healthy individuals”), International School for Advanced Studies (SISSA), Trieste, Italy.

2008 – 2009 to 2011 – 2012, 2015 – 2016 to present: **Jury for undergraduate and graduate thesis defenses** in the Psychology Department of the University of Geneva.

Each year: Help to high-school students interested in topics of my expertise (emotion, olfaction, food intake, etc)

PROFESSIONAL AFFILIATIONS

[Alumni](#)

Yale alumni

PROFESSIONAL DEVELOPMENT

Marie Curie alumni
IBRO (International Brain Research Organization) Alumni

Current affiliations

Since its creation in 2016: Member of the European network on emotional eating (Director: Dr. Sylvie Berthoz)

Since September 2015: Member of the affective psychology committee at the University of Geneva – in charge of deciding course program, master students research, etc.

Since September 2015: Deputy representative - Equality board, University of Geneva

Affective Sciences

October 2008 – August 2012: Member of the Graduate School in Affective Sciences – Educational program offering interdisciplinary training in Affective Sciences

August 24 – September 3, 2009: Participation in the 2009 International Summer School in Affective Sciences, Chandolin (Switzerland)

November 15–16, 2008: Participation in the NCCR Affective Sciences Workshop « Theories of Emotion », Le Cenacle, Geneva (Switzerland)

Chemical Senses

November 21–23, 2014: Clinical chemosensation meeting, The international meeting of the committee on Olfaction and Gustation of the German Society of Otorhinolaryngology, Head and Neck Surgery, Dresden, Germany

November 20–21, 2014: Practical introduction to the physiology and pathophysiology of the chemical senses, practical courses and demonstrations and informal discussion of questions related to clinical issues around smell and taste, Dresden, Germany

June 3–8, 2012: FENS-IBRO School on Chemical Senses: Neurobiology and Behavior, Bertinoro (Italy)

March 15–19, 2010: Internship at the “Sensorial Neurosciences Behavior Cognition” Lab in Lyon 1 (France). Sniff pattern analysis techniques. Supervisor: Dr. Bensafi.

Research Skills

March 07, 2014: Workshop on Perception and Choice, Yale University,

**MEDIA
COVERAGE**

New Haven CT (United States)

October 15, 2013: Coaching in science communication, Yale University, New Haven CT (United States)

May 8–June 26, 2013: 8-weeks course on Responsible Conduct of Research (covering topics such as data management, conflict of interest, scientific misconduct...), meeting the requirements set by the National Institutes of Health (NIH) and National Science Foundation (NSF), Yale University, New Haven CT (United States)

April 2011 – August 2012: MRI Operator in the BBL (Brain and Behavior Lab), University Hospitals Geneva Medical Center, Geneva (Switzerland)

November 2006 – June 2008: Research Assistant in the Swiss Center for Affective Sciences. Participants' preparation and data-acquisition for psychophysiological measures

In English**Articles**

Your brain values chocolate over cheese – Nature, June 14, 2018

https://www.nature.com/articles/d41586-018-05441-1?utm_source=twt_na&utm_medium=social&utm_campaign=NNPreshigh

Your nose, a great detective

<https://achems.org/web/resources-education-activity-1.php>

From collards to maple syrup, how your identity impacts the food you like – National Public Radio, May 11, 2018

<https://www.npr.org/sections/thesalt/2018/05/11/609237031/from-collards-to-maple-syrup-how-your-identity-impacts-the-food-you-like>

Coffee may improve mood: study – Global Coffee Report, May 8, 2017
<http://gcrmag.com/news/article/coffee-may-improve-mood-study>

The psychology of insiders and outsiders can explain why we have such a hard time agreeing on reality – Quartz, October 21, 2016
<http://qz.com/815460/final-presidential-debate-psychology-explain-swhy-we-have-such-a-hard-time-agreeing-on-reality/>

Swiss have a nose for chocolate, says study – Swissinfo.ch, October 13, 2016
http://www.swissinfo.ch/eng/social-identity_-swiss-have-a-nose-for-chocolate--says-study/42513978

First nerve - Taking a scientific sniff at the culture of smell, July 25, 2010
<http://firstnerve.com/2010/07/which-came-first-preference-or-choice.html>

Video & Podcast

Fat-carb combo is a potent one – two punch
Scientific American, June 19, 2018
<https://www.scientificamerican.com/podcast/episode/fat-carb-combo-is-a-potent-one-two-punch/>

Which came First: The Preference or the Choice
APS 2011 Convention Video Blog -
<http://www.youtube.com/watch?v=DwjmNcTd-ns&NR=1>

In French

Articles

Le sens de la vie – Science talk, Moménts, January 2018 (P. 64-67)

Nos émotions... et si on en parlait ? – Couples et familles, December 2017, 31th edition (P. 4-8)

<http://coupleetfamille.ch/wp/publications/gazette/>

Désir et plaisir sous la loupe – Diagonales, Magazine romand de la santé mentale, July-August, 2017 (P. 12)

https://fondation.graap.ch/nouveau_site/Diagonales/DG118_Co.pdf

Rendez-vous Désir et plaisir – Le Temps, March 16, 2017

<http://revue-presse.unige.ch/files/articles/2017-03-16/64622620.pdf>

La Suisse, c'est une comme une boîte de chocolats – Le matin, October 14, 2016

<http://revue-presse.unige.ch/files/articles/2016-10-14/63064626.pdf>

La Suissitude influence la perception olfactive – Le temps, October 13, 2016

<https://www.letemps.ch/sciences/2016/10/13/suissitude-influence-perception-olfactive>

Le nez suisse ultra-sensible au chocolat – Le dauphiné, October 13, 2016

<http://www.ledauphine.com/haute-savoie/2016/10/13/le-nez-suisse-ultra-sensible-au-chocolat>

L'identité suisse sent le chocolat – 20 minutes, October 13, 2016

<http://www.20min.ch/ro/news/geneve/story/L-identit--suisse-sent-le-chocolat-17183144>

Genève : le système olfactif influencé par l'identité sociale – Agence Télégraphique Suisse, October 13, 2016

<http://revue-presse.unige.ch/files/articles/2016-10-13/63058995.pdf>

Genève : le système olfactif influencé par l'identité sociale –

Romandie.com, October 13, 2016

<http://www.romandie.com/news/Geneve-le-systeme-olfactif-influence-par-lidentite-sociale/744281.rom>

Les nez suisses sont plus sensibles à l'odeur du chocolat – Le Nouvelliste, October 13, 2016

<http://www.lenouvelliste.ch/articles/suisse/le-nez-suisses-sont-plus-sensibles-au-chocolat-que-les-autres-589487>

Communiqué de presse - UNIGE, March 29, 2010

<http://www.unige.ch/presse/communiques/2010/CdP100330.html>

Le libre choix - RSR, Journal du Matin, Chroniqueurs extérieurs, March 30, 2010

Secret de nos préférences - Les Quotidiennes, April 1, 2010

<http://www.lesquotidiennes.com/sciences/etude-universitaire-secret-de-nos-préférences-mis-à-jour.html>

Préférences olfactives. Pas qu'une affaire d'odeur plaisante - Tribune Médicales, April 24, 2010

<http://www.affective-sciences.org/system/files/webpage/2501/TribuneMédicale-GC-230410.pdf>

Vous cherchez? - Tribune de Genève, May 14, 2010

<http://www.affective-sciences.org/content/vous-cherchez>

Radio

RTS Emission CQFD Découvrir le monde fascinant des odeurs – March 06, 2019

<http://avisdexperts.ch/videos/view/9549>

RTS Emission Nectar Odeurs et parfums, tout le monde au(x) Musée(s) ! – February 18, 2019

<https://www.rts.ch/play/radio/nectar/audio/odeurs-et-parfums-tout-le-monde-aux-musees?id=10190335&fbclid=IwAR2CGTVoM2JY8JVPVBNeUZpGFFp6PdGqxWASAt82H293xglTQ1KhAUlrovs>

Radio lac Semaine du goût : quand manger n'a plus de goût – September 13, 2017

<https://www.radiolac.ch/non-classe/semaine-du-gout-quand-manger-na-plus-de-gout/>

RTS Emissions On en parle L'identité suisse sent le chocolat – April 17, 2017

<http://www.rts.ch/la-1ere/programmes/on-en-parle/8513774-on-en-parle-du-17-04-2017.html>

Parle-moi Suisse – Radio Django, November 08, 2016

<http://www.djangoproject.fm/blog/2016/11/08/parle-moi-suisse-8-novembre/>

RTS Emission On en parle, Les légumes hors normes commencent à plaire – September 06, 2016

<https://www.rts.ch/la-1ere/programmes/on-en-parle/7959472-le-retour-des-fruits-et-legumes-biscornus-2-2-06-09-2016.html>

RTS Emissions On en parle « Fringale d'été » & Six-neuf heures, Déconstruction de 10 croyances sur la nourriture – July & August 2016

<https://www.rts.ch/la-1ere/programmes/on-en-parle/7912082-fringale-d->

[ete.html](#)

- 1) L'importance de l'assiette
- 2) Le sentiment de satiété
- 3) L'envie de gras-sucré
- 4) Goût et température
- 5) Préférences alimentaires
- 6) Pourquoi les hommes sont plus grands
- 7) Facteurs socioculturels des choix alimentaires
- 8) Nourriture et sommeil
- 9) Contrôle social et habitudes alimentaires
- 10) Goût, consistance et couleurs

RTS Première, Emission vacarme sur le désir – April 11, 2016
<https://www.rts.ch/la-1ere/programmes/vacarme/7605720-vacarme-du-11-04-2016.html>; <http://avisdexperts.ch/videos/view/5141>

Video

Bien manger : si simple et si difficile à la fois – Bilan.ch, January 30, 2019

<https://www.bilan.ch/vin-gastronomie/bien-manger-si-simple-et-si-difficile-a-la-fois>

Genève met à l'honneur les émotions – 12h45, Télévision Suisse Romande, March 09, 2017

<https://www.rts.ch/play/tv/12h45/video/rendez-vous-sante-geneve-met-a-lhonneur-les-emotions?id=8446584>

APS 2011 Convention Video Blog -
<http://www.youtube.com/watch?v=tHwpMsOqaUs>

In German

Articles

Sinn des Lebens – Science talk, Diners club, Ausgabe 5, 2017 (P. 48-52)

Schweizer Nasen riechen Schokolade intensiver –
SchweizerischeDepeschenagentur, October 13, 2016

<http://revue-presse.unige.ch/files/articles/2016-10-13/63058906.pdf>

Schweizer Nasen riechen Schokolade intensiver – Freiburger Nachrichten,
October 14, 2016

<http://www.freiburger-nachrichten.ch/nachrichten/schweizer-nasen-riechen-schokolade-intensiver>

Schweizer Nasen riechen Schokolade intensiver – Basler Zeitung, October
14, 2016

<http://revue-presse.unige.ch/files/articles/2016-10-14/63061546.pdf>

Schweizer Nasen riechen Schokolade intensiver – Bieler Tagblatt, October
14, 2016

<http://www.bielertagblatt.ch/schweizer-nasen-riechen-schokolade-intensiver>

Schweizer Nasen riechen Schokolade intensiver – Landbote, October 14,
2016

<http://www.landbote.ch/wirtschaft/Schweizer-Nasen-riechen-Schokolade-intensiver/story/15019557>

Schweizer Nasen riechen Schokolade intensiver – Kronen Zeitung, October 14, 2016

<http://www.krone.at/wissen/schweizer-nasen-riechen-schokolade-intensiver-studie-enthuellt-story-534211>

Schweizer Nasen riechen Schokolade intensiver – Kurier.at, October 14, 2016

<https://kurier.at/genuss/wissenschaft-schweizer-riechen-schokolade-intensiver/225.234.468>

Schweizer Nasen riechen Schokolade intensiver – Zürichsee-Zeitung, October 14, 2016

<http://www.zsz.ch/wirtschaft/Schweizer-Nasen-riechen-Schokolade-intensiver/story/26907394>

Schweizer Nasen riechen Schokolade intensiver – Bauern Zeitung, October 14, 2016

<http://www.bauernzeitung.ch/sda-archiv/2016/schweizer-riechen-schokolade-intensiver/>

Schweizer Nasen riechen Schokolade intensiver – Science ORF.at, October 14, 2016

<http://science.orf.at/stories/2802829/>

Schweizer Nasen riechen Schokolade intensiver – 20 Minuten, October 14, 2016

<http://www.20min.ch/wissen/news/story/21525178>

Schweizer nehmen Schoggi-Duft stärker wahr – Südostschweiz, October 14, 2016

<http://www.suedostschweiz.ch/panorama/2016-10-13/schweizer-nehmen-schoggi-duft-staerker-wahr>

Schweizer nehmen Schoggi-Duft stärker wahr – Tagblatt, October 14, 2016

<http://www.tagblatt.ch/nachrichten/wirtschaft/wirtschaft-sda/Schweizer-nehmen-Schoggi-Duft-staerker-wahr;art253651,4786845>

Experiment: Schweizer nehmen Schokoladengeruch intensiver wahr – derStandard.at, October 14, 2016

<http://derstandard.at/2000045828500/Experiment-Fuer-Schweizer-riecht-Schokolade-intensiver>

Schweizer riechen Schokolade besser - Schaffhauser Nachrichten, October 14, 2016

<http://www2.shn.ch/leben-leute/2016-10-14/schweizer-riechen-schokolade-besser>

Feine Nase für Schoggi – Berner Zeitung, October 14, 2016

<http://revue-presse.unige.ch/files/articles/2016-10-14/63062651.pdf>

Feine Nase für Schoggi – Zürcher Oberländer, October 14, 2016

<http://revue-presse.unige.ch/files/articles/2016-10-14/63065863.pdf>

Exhibition at Musée de la main, Lausanne – February 2019 to March 2020
Humans' bad sense of smell: story of nonscent

Nuit des musées – May 20, 2017

In charge of “wine and emotion” and “chocolate and emotion” workshops with Dr. Sylvain Delplanque

<https://www.ville-ge.ch/culture/nuitdesmusees/>

OUTREACH ACTIVITIES

LANGUAGES

English (Fluent)
French (Native language)
German (Beginner)

REFERENCE

University of Geneva / Swiss Center for Affective Sciences
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CAREER BREAKS

Maternity leaves following the birth of my children
from May 28th to October 14th 2018 (20 weeks)
(expected) from December 2019 to April 2020 (16 weeks)