



Veronica is a PhD student in Molecular Science at Toronto Metropolitan University. Her research focuses on tailoring the texture and rheology of water-in-oil emulsions by tuning the interfacial design of dispersed water droplets and their interactions with fat crystals. Her work aims to control emulsion structure and breakdown behaviour for novel fat-based systems.

In addition to her academic work, Veronica is a Content Creator at FoodGrads and the host of *That's a Food Job!*, a podcast that explores diverse and often underrepresented careers in food and beverage manufacturing. Through in-depth interviews with professionals across product development, food safety, quality, and operations, she provides students and early-career professionals with practical, behind-the-scenes insights into the industry. She is also a passionate advocate for building awareness of meaningful and skilled careers across the food sector.

Veronica holds a Bachelor of Science in Chemistry and brings hands-on experience from roles in both food safety and research and development. Her unique blend of technical expertise and science communication supports her mission to help build a better food system.