



Thomas A. Vilgis studied physics at the University of Ulm, where he got his Diploma in 1981, and his PhD in Physics in 1984. He spent his postdoc with Sir Sam Edwards at the Cavendish Laboratory, Cambridge, UK and in 1988 as guest scientist at the Imperial College, London. 1990 he obtained his Habilitation and *venia legend* (theoretical physics) at the Johannes-Gutenberg-University of Mainz and appointed as Professor for Theoretical Physics at 1996. Thomas A. Vilgis is senior scientist at the Max-Planck-Institute for Polymer Research leading a group for statistical physics of soft matter systems. In the years 1999 and 2000 he was appointed as “directeur de recherche” at the Institute Charles Sadron (Laboratoire Européen Associé) in Strasbourg, France. In 2005 Vilgis created an experimental group for „soft matter food science” (food physics, physical chemistry of food systems, modeling) at the Max-Planck-Institute and runs it until today. Since 2018 he teaches regularly on food science / food physics at the Justus-Liebig-University in Giessen, where he was appointed honorary professor in 2022.

Vilgis authored and co-authored about 350 peer-reviewed scientific articles and two books on material science (rubbers). Vilgis is author of more than 30 popular books (in German) on scientific aspects of food, science of cooking and molecular gastronomy. Vilgis is also Editor of the *Journal Culinaire (Zeitschrift für Kultur und Wissenschaft des Essens)*. In 2022, Vilgis received a lifetime achievement award for his relevant contributions to science and culinary arts from a German culinary society.

Orcid: <https://orcid.org/0000-0003-2101-7410>

linkedIn; <https://www.linkedin.com/in/thomasvilgis/>

googlesolar: <https://scholar.google.de/citations?hl=de&user=8wO0GMgAAAAJ>

researchgate: <https://www.researchgate.net/profile/Thomas-Vilgis>

twitter: <https://twitter.com/ThomasVilgis>