



César Iván Ojeda Linares (He/El)

CURRICULUM VITAE

Postdoctoral Scholar at the National Autonomous University of Mexico
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Academic profile

Postdoctoral scholar at the National Botanical Garden 2023-2024
Research area: Ethnobiology, microbiology, fermentation, plant ecology
Proposal: Ethnomicrobiology as a novel research approach for the human-microbe interaction

Doctor of Biological Sciences (Ph.D.) at the Sustainability institute, Michoacán 2018-2022
Research area: Ethnobiology, microbiology, chemistry, and genetics
Thesis title: Fermented products: a cultural and a biodiversity approach National Autonomous University of Mexico (UNAM)

Master of Science (M.Sc.) at the Ecology institute 2017-2015
Major: Ecology, Evolution and Development and epigenetics of plants
Thesis title: phenotypic plasticity of 8 accessions of *Arabidopsis thaliana* under a thermal gradient.
National Autonomous University of Mexico (UNAM)
Summer Research Program at Kyoto Sangyo University (Kimura lab)

Bachelor of Science (B.Sc.) 2015-2011
Major: genetics, biosecurity, GMO's
Metropolitan University

Professional Positions

Postdoctoral researcher at the Botanical Garden 2023
Research area: Ethnomicrobiology, biotechnology
National Autonomous University of Mexico (UNAM)

Head brewer at Mostruo de agua brewery 2022-2023

Brewer consultant at Piedra lumbre brewing 2023

Co-coordinator of the Mexican Agroforestry network by the Science and Technology Board, Morelia, Mexico. (CONACHYT) 2018

Field technician and assistant professor in PNUD Chiapas, Mexico for displaced rural communities 2015

Publications

- **Ojeda-Linares, C. I., Vallejo, M., Lappe-Oliveras, P., Casas, A. (2020).** Traditional management of microorganisms in fermented beverages from cactus fruits in Mexico: an ethnobiological approach. *Journal of ethnobiology and ethnomedicine*, 16(1), 1-12.



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- **Ojeda-Linares, C.,** Álvarez-Ríos, G. D., Figueredo-Urbina, C. J., Islas, L. A., Lappe-Oliveras, P., Nabhan, G. P., Casas, A. (2021). Traditional fermented beverages of Mexico: A biocultural unseen foodscape. *Foods*, 10(10), 2390.
- **Ojeda-Linares, C. I.,** Solís-García, I. A., Casas, A. (2022). Constructing micro-landscapes: Management and selection practices on microbial communities in a traditional fermented beverage. *Frontiers in Ecology and Evolution*, 10, 821268.
- **Ojeda-Linares, C. I.,** Vallejo, M., Casas, A. (2023). Disappearance and survival of fermented beverages in the biosphere reserve Tehuacán-Cuicatlán, Mexico: The cases of Tolonche and Lapo. *Frontiers in Sustainable Food Systems*, 6, 1067598.
- Paz-Navarro, A., **Ojeda-Linares, C. I.,** Álvarez-Ríos, G. D., Vallejo, M., Casas, A. (2022). Traditional management and diversity of *Opuntia*: general panorama in Mexico and a case study in the meridional central plateau.

Manuscripts submitted

- **Ojeda-Linares, C. I.,** Casas, A., Nabhan, G. P. Ethnomicrobiology a foamy discipline
- **Ojeda-Linares, C. I.** and Escalona, J. Microbial management practices in fermentation facilities
- **Ojeda-Linares, C. I.** and Argumedo, traditional management in a fermented beverage, yeast community changes using *Physalis* species.
- **Ojeda-Linares, C. I.,** Llamas, P., Peraza, H. Microbial landscapes in maize fermented beverages

Manuscripts in preparation

- **Ojeda-Linares, C. I.,** Lappe Oliveras and Sylvie Reverchón. Yeast communities from cacti fermented beverages.
- Parra, F **Ojeda-Linares, C. I.,** Tocos, the hidden fermentations in the Andean region.
- **Ojeda-Linares, C. I.,** Lappe-Oliveras, P., Casas, A. Contrasting the *osmocism* in fermentation practices of Mexican traditional fermented beverages.

Conference and poster Presentations

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| • Yeast control on fermented beverages | National ethnobiological congress | 2024 |
| • Traditional fermentations | Agave Heritage Festival, Tucson, AZ | |
| • Milpas and microbes | Pueblos del Maiz Festival, Tucson, AZ | 2024 |
| • Agave fermentations | Agave Heritage Festival, Tucson, AZ | |
| • Traditional fermented beverages of maize | Pueblos del Maiz Festival, Tucson, AZ | 2023 |
| • From spines to foam: a cactus prickly pear history | International Ethnobiological forum, Mexico | 2022 |
| • Microbial selection in a traditional fermented beverage | International Ethnobiological forum, Mexico | 2022 |
| • Ecological aspects of fermented beverages | National Ecological meeting, Oaxaca, Mexico | 2022 |
| • Plastic changes in leaf shape of <i>Rorippa aquatica</i> through a temperature gradient (poster) | National Botanical meeting, Morioka, Japan | 2017 |

Teaching experience

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| • Ethnobiology, Science Faculty, UNAM, Mexico | 2021-2023 |
| • Microbiology, Science Faculty, UNAM, Mexico | 2022-2023 |
| • Statistics, Psychology Faculty, UNAM, Mexico | 2015 |





Supervision and mentoring

- Rodrigo Arredondo (MS student/thesis), Biology Institute, UNAM, Mexico.
- Elyana Ochoa (Bachelor student/ thesis), Science faculty, UNAM, Mexico.
- Pamela Hernández (Bachelor thesis), UAM, Mexico.
- Monserrat Argumedo (Bachelor thesis), UAM, Mexico.
- Elisa André (Bachelor tesis), Science faculty, UNAM, Mexico.

Professional training and workshops

- Geometric morphometrics by Dr. Chris Klingenberg, The university of Manchester
- Manipulation of NGS Data for Genomic and Population Genetics Analyses by Dr. François Sabot (Institute of Research for Development, France)
- Microscopy Training by Stela Sandoval (Botanical Garden, UNAM)

Awards and Honors

- Candidate of the National research system (2024).
- Miguel Ángel Martínez Alfaro award for the best Ph.D. Tesis by the ethnobiological and anthropological society of Mexico (2024)
- Howard Scott Gentry Award, University of Arizona- Agave Heritage festival 2024
- Honorific mention, Ph.D., 2022
- Gabino Barrera nomination for Ph.D. excellence award, UNAM, 2022

Research support grants

De Luna A., Guadalupe Morales L., Ojeda Linares C. , Yeasts domestication in fermented beverages	2024-2026
Vallejo M., Ojeda Linares C. , & Gutierrez S. Management of Agave and Opuntia populations in Mexico, UNAM, PAPIIT	2023 -2025
Santoyo I., Martínez E., Ojeda Linares C. , Falcon, L., & Gaona O. Neurodevelopment of marginalized communities during the consumption of traditional fermented beverages	2023-2025
Casas A., Rangel S., Torres I., Parra F., Alvarado H., Campos N., Ojeda Linares C. , Lara E., Zarazúa M., Álvarez G., & Aguirre X. Manejo de recursos genéticos de Mesoamérica a la Amazonia CONACYT, research project A1-S-14306	2018-2022

