




Vayu Hill-Maini

Assistant Professor of Bioengineering

 NIH Biosketch available Online

 Curriculum Vitae available Online

 Resume available Online

CONTACT INFORMATION

- **Alternate Contact**

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Bio

BIO

Vayu fell in love with cooking at a young age in his multicultural home in Stockholm, Sweden. He first moved to the U.S to work in restaurants, but the flavors, textures, and sensations of the kitchen eventually led him to scientific research. He received his B.A in Chemistry and Biology at Carleton College in 2015. He completed his PhD in Biochemistry from Harvard University in 2020, where he worked in the lab of Emily Balskus to characterize strains and enzymes from human gut microbiota responsible for the metabolism of drugs and dietary compounds. As a Miller Fellow at UC Berkeley, Vayu discovered and engineered filamentous fungi for sustainable foods in the lab of Jay Keasling. In addition, Vayu has trained at diverse gastronomic institutions, including Basque Culinary Center, Fundación Alicia, The Cultured Pickled Shop, and Michelin-star restaurants Alchemist, Blue Hill at Stone Barns. He is excited about building synthetic biology tools for fungi to unlock new discoveries within mycology, address sustainability challenges, and enable gastronomic creativity. His favorite fungi are Neurospora intermedia and chanterelles (both orange!).

ACADEMIC APPOINTMENTS

- Assistant Professor, Bioengineering
- Member, Bio-X

Teaching

STANFORD ADVISEES

Postdoctoral Faculty Sponsor

Jon Arizti Sanz, Braydon Black, Jaqueline Gerhardt

Doctoral Dissertation Advisor (AC)

Peter Allen, Shreya Garg, Deniz Sinar