

QUENTIN GRESIL

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EDUCATION

PhD Thesis, LP2N, The University of Bordeaux

Sept 2021 - Current

Propriétés de diffusion des nanotubes de carbone dans des milieux tortueux et biologiques Supervised by Laurent Cognet

Master Light, Matter & Interactions, Light S&T Graduate Program, The University of Bordeaux

Sept 2019 - June 2021

with Honours

BSc Physics, One year abroad at The University of Bristol

Sept 2018 -May 2019

BSc Physics, International Course, The University of Bordeaux

Sept 2016 - May 2019

Undergraduate Diploma in Physics, International course, with Honours

June 2019

Medical School, The University of Bordeaux Sept 2014 - May 2016

WORK EXPERIENCE

Master Thesis at Ecole Polytechnique Fédérale de Lausanne, LBEN - Laboratory of Nanoscale Biology

February 2021 - August 2021

Master Thesis, Ultrathin nanopore under voltage, pressure and concentration gradients

- · Performed nanofluidic experiments in wet laboratories to probe ionic transport in solid-state nanopores using phase sensitive amplification techniques.
- · Measured novel nonlinear fluidic phenomena under a salt concentration gradient with an enhanced magnitude of ionic current compared to literature.

University of Bordeaux, LP2N, Nanosciences, Biophotonics & Super-Resolution Microscopy team January 2020 - July 2020

Research Internship, Gradient-Index lens widefield microscopy

- · Started and conducted a new research project in autonomy, aiming to implement single-particle-tracking of single-walled-carbon-nanotubes in-vivo.
- · Designed and assembled custom made fluorescence widefield microscope using a gradient-index lens with mechanical drawing, 3D printing of microscope parts, and manufacture of the illumination.
- · Achieved calibration of the newly built microscopy with imaging of fluorescent beads, ensuring accurate assembly of the microscope using Python Language, and ImageJ software.

Beñat Fromager Affineur, Saint-Jean-de-Luz Cheesmonger

Summer 2017, 2018, 2019

- · Employed communication skills and precise vocabulary, to promote the culinary heritage of prestigious local cheeses, to raise customer awareness on organic production methods.
- · Collaborated as part of a six members team, to provide detailed and concise advice to customers.
- · Managed the receipt of dairy product and cheese deliveries, maintaining high reliable organization of ripening cellars, to minimize wastage and ease stock replenishing.