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## FIRST HAND AND PERSONAL

### BIOLOGICAL ENGINEER.

The answer to the question "WHAT DO YOU GET WHEN A BIOLOGIST AND A MATHEMATICIAN MATE?"

In 2013, I moved from sunny Lisbon to rainy Brussels to work in a Structural Biology Lab as a technician. The aim was to find my professional self.

After one year of purifying proteins, still unclear about my role in science, I moved on to a position in a startup in the Netherlands, to work on molecular diagnostics of plant pathogens (so yeah, still rainy!). Best part about it was that I got to apply fundamental science to a practical problem with a commercial product in mind. I also got to teach and troubleshoot a lot, and even manage customers' relations.

After 3 years of trying new things in my profession, I am more self-confident and with a better idea of what I want to do. I am continuing to try out new things - next up is Lisbon with a Science and Technology management opportunity in a research center.



“RECIPES ARE FOR THE LAB, IN PORTUGAL, WE COOK WITH THE HEART!”

### ANSWER THE KID

#### HOW DID LIFE ON EARTH START?

Imagine these very small and simple things meeting other things. They would like each other and originate a new thing, a bit bigger and more complex. Now imagine this happening **many** times, for **many** years, until Earth was populated with **millions** of different things, like people.

### ABOUT THE SCIENCE

What drives me mad in science? People without actual expertise earn fame as experts on a topic and end up determining crucial policies. Their **actual** expertise usually is in utilizing project funds and official-event-attendance. I can name a trillion other things wrong about some people around research, but I only have this one page.

### MATERIALS & METHODS TO A FAVORITE DISH

#### Polvo a lagareiro!

- An octopus
- Sea salt (to taste)
- A bunch of small potatoes
- A lot of garlic
- A generous amount of virgin olive oil
- Coriander

Boil the octopus with the sea salt until almost ready. Boil the potatoes until they are barely starting to get softer. Take them out and punch them! Don't smash them, but break the skin so they are cracked at least a little bit. Put the boiled octopus in a baking tray and surround your octopus with the potatoes, tons of garlic cloves and "water" your tray with LOTS of olive oil. Finally, sprinkle your tray with coriander. Put it in the oven (around 200°C) until it is ready. You'll *know* it ready!

What keeps me going? The reminder of how small we humans are in the Universal scale. The more I know, the more amazed I am with Nature's perfection. And also an honorable mention to the open mindedness required to do research with excellence!