



School of Food Science Student Resume Packet **University of Idaho and Washington State University**

Fall 2014

We've compiled a packet of resumes voluntarily submitted by students from the School of Food Science at the University of Idaho and Washington State University. All students are invited to submit their resume, and generally about 25 percent of our students chose to participate. The students, ranging from freshmen to graduate students, are interested in employment in the food industry through permanent positions, internships, or summer jobs.

The resumes are grouped into sections and then alphabetized by last name: Graduate Students, Juniors/Seniors, and Freshman/Sophomores. New versions of this packet are released twice a year—in October and March. Please contact us if you'd like to be added to the mailing list.

I am continually impressed by the caliber of students we have in our program. Our Food Science students participate in various activities such as product development teams, academic competitions and undergraduate or graduate research. If your company has an entry level position opening, send it to me and we can announce it to our students and faculty via our weekly e-mail announcements.

Please contact me if you'd like more information about our program, the training our students receive, or to announce a job or internship opportunity. Thank you for considering our students in your hiring process.

Barbara Rasco
Interim Director
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Graduate Students

Tarek Abdussamad

Chen Liu

Kenneth McMahon

Shreeya Ravisankar

Elizabeth Wood

Jialing Yuan

Chen Liu

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Summary

Interest and passion for food safety, quality and product development; intuitive learner, experienced with lab work, result driven and well-qualified in food quality assurance position; exceptionally organized, detail-oriented and liaise effectively with co-workers in fast-paced environments.

Education

Master of Science in Food Science

Washington State University, Pullman, WA

8/2012-8/2014

Exchange program in Food Science

University of Idaho, Moscow, ID

8/2011-5/2012

Bachelor of Engineering in Food Science and Engineering

East China University of Science and Technology, Shanghai, China

9/2008-6/2012

Course Work: Food Microbiology, Food Chemistry, Food Processing and Engineering, Food Packaging, Food Safety, Food Analysis, Sensory Evaluation of Food, Food Product Development, Dairy Products and Evaluation, Industry Problem Solving, Nutrition, Biochemistry, Chemical Engineering and Statistics
Research Area: Food Preservation, Food Packaging, Thermal processing and shelf-life study on Caviar

Working Experience

Lab Assistant at Washington State University, Pullman, WA

9/2013-12/2013

- Process and package Trout, Whitefish and Salmon Caviar
- Monitor quality (pH, water activity, color, texture and lipid oxidation) of caviar
- Shelf-life study of caviar
- Perform periodic records and maintain calibrated equipment in the lab

Sales Coordinator Intern at Intern at Henkel (China) Investment Co., Ltd

5/2013-7/2013

- Connect salesman to customer service, logistics department, finance department and law department
- Draft and file agreements and contracts.

Academic Experience

Publication

- Chen Liu, Mahmoudreza Ovissipour, Gülhan Ünlü, Barbara Rasco, Juming Tang, Shyam S. Sablani. Quality changes in chum salmon (*Oncorhynchus keta*) ikura affected by salt concentration, thermal pasteurization, storage time and packaging material. In preparation.

Product Development

- Pasteurized Ikura (2013)
- Natural Soy-free Vegan Mayonnaise Substitute Formulated with Omega-3 Oil (2012)

The Institute of Food Technologists (IFT) Annual Meeting at New Orleans, Louisiana 6/2014

- Two abstracts were presented: “Quality Parameters of Unpasteurized and Pasteurized Whitefish (*Coregonus clupeaformis*) Caviar during 90 Days Refrigerated Storage”; “A Kinetic Study of Textural Changes and Protein Denaturation for Pasteurized Salmon Roe (*Oncorhynchus keta*) of Different Water Phase Salt Concentrations”.

Inaugural Distinguished Lecturer Symposium at Pullman, Washington

11/2012

- The symposium entitled “Probiotics and Prebiotics: Promoting Better Health” was hosted by School of Food Science of Washington State University

University Students Research Program at Shanghai, China

- Improvement of nutritional quality of lactic acid bacteria beverage by adding maltextract before fermentation (2011)
- Research on the education in life and health of college students. Made a full analysis of the possible reasons for suicides in campus and present some possible solution to prevent (2010)

Certification

HACCP workshop certificate, Yakima, WA 12/2012
 Develop and execute HACCP knowledge, new information and concept with food QA/QC. Trained skills on HACCP

IBM University Program course completion certificate, Shanghai, China 4/2009
 Proficient in operating OS and Windows system and Office software including Word, Excel, PowerPoint

Leadership

Vice-president at Food Science Club 2010

Volunteer Team Leader at Shanghai EXPO 2010 2010

President at Referee Group in Sports Department of Student Union 2009-2011

Vice-president at Sports Department of School of Biotechnology 2009-2010

President at Art Department of School of Biotechnology 2008-2009

Additional Skills

- Bilingual in Chinese and English
- Microsoft suit, Photoshop, Statistics Analysis System
- College baseball athlete
- Comfortable and confident while working under pressure

Graduate Scholarships and Honors

- **The IFT Institute for Thermal Processing Specialists MS Scholarship (2013)**
- **International Tuition Waiver Scholarship** (out-of-state tuition waiver awarded to academically talented international students, University of Idaho, 2011)
- **2nd Place Honor in 2013 Student Flexible Packaging Design Challenge** (Flexible Packaging Association, US, 2013)

Undergraduate Scholarships and Honors

- **National Scholarship** (1% of all the undergraduate students in China for academic achievement, leadership ability and dedication to community service, Ministry of Education of China, 2010);
- **University Scholarship** (Top 5% of students with high academic achievement in East China University of Science and Technology, 2012, 2011, 2010, 2009)
- **Graduation with honor: College Graduate Excellence Award of Shanghai** (3% of all college graduates in Shanghai, 2012)
- **Outstanding Student** (for excellent performance in all aspects, East China University of Science and Technology, 2011, 2010, 2009)
- **Outstanding Student Leader** (highest honor for exceptional leadership ability, East China University of Science and Technology, 2011, 2010)
- **Social Work Prize** (for great contribution to university community service, East China University of Science and Technology, 2011, 2010, 2009)
- **3rd place, Baseball Game of University Group, the 14th Sports Meeting of Shanghai** (2010)
- **Best Referee**, CBA Fanmou Cup College Basketball Game (2010)
- **Excellent Project of Shanghai Undergraduate Student Summer Research Projects** (2009)

Kenneth M McMahon

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Education

- 2012-2016 **Doctorate of Philosophy** in Food Science
School of Food Science
Washington State University
Dissertation title: Sensory and analytical evaluation of sparkling wine matrix
Research project involved: Collaboration with Chateau Ste Michelle Wine Estates on sparkling wine processing methodology and technology, changing the *liqueur de tirage* recipe to alter carbonation concentration, and altering the *dosage* composition to evaluate its impact on sensory and analytical qualities over time.
Major Advisor: Dr. Carolyn Ross
Expected date of completion: **May 2016**
- 2008-2012 **Bachelor of Science** in Biology, *Cum Laude*
Centre College

Peer-Reviewed Publications

McMahon, KM, Waldrop, M., Pula, K, Whiting, M and CF Ross. 2014. Sweet Cherry Appearance and the Effect of “Locally Grown” Knowledge on Consumer Acceptance. *In preparation*.

Abstracts Presented at Scientific Meetings

McMahon, KM, Waldrop, M, Pula, K, Whiting, M and CF Ross. 2014. Sweet Cherry Appearance and the Effect of “Locally Grown” Knowledge on Consumer Acceptance. Institute of Food Technologists Annual Meeting and Food Expo. New Orleans, LA.

Sensory and Consumer Sciences Division Pangborn Graduate Competition Finalist

Diako, C, McMahon, KM, Edwards, CG, Evans, MA and CF Ross. 2014. Impact of Alcohol, Tannins, Protein, Mannoprotein and their Interactions on the Sensory Properties of Commercial Merlot Wines. Washington Association of Wine Grape Growers Annual Meeting, Convention, and Trade Show. Kennewick, WA

Graduate Student Division Poster Competition

Teaching Experience

- Spring 2014 Sensory Evaluation of Food and Wine Laboratory (FS 423)
Teaching Assistant
Guest lecturer: Descriptive analysis Laboratory
- Fall 2013 Food Chemistry Laboratory (FS 461)
Teaching Assistant
Guest lecturer: Carbohydrates Laboratory
- Spring 2013 Food Analysis Laboratory (FS 462)
Teaching Assistant

Guest Lecturer: Immunology and Testing in the Food Industry

Fall 2012 Dairy Products and Processing Laboratory (FS 430/530)
Teaching Assistant

Extension Experience

2013-2014 **Washington State University Wine Microbiology and Sensory Certificate Program**
Assisted in the setup and preparation of samples for the sensory portion of this industry focused wine short course to approximately 30 professionals.

Contract Sensory Work

2013-2014 **Nomacorc, LLC (Raleigh, NC)**
Performed descriptive analysis of red and white wines sealed with different closures for retrospective storage trials. Responsible for: establishment of attributes, preparation of standards, training, data analysis and report generation. Each panelist was trained to evaluate product specific attributes including aroma, flavor, taste, and mouthfeel.

2014 **Sisters' Cookie Co. (Moscow, ID)**
Performed shelf-life studies and the necessary reformulation and packaging research to propose a method to extend the shelf-life of this company's baked products.

Product Development

2014-2015 **Brabender GmbH & Co., KG, Graduate Competitor and Representative for IFT AMFE 2015**
Produced new 7-grain, high-protein extruded snack product to showcase equipment on the show floor.

2013-2014 **Wisconsin Cheesemaker's Association, Graduate Competitor in Student Cheesemaking Showcase**
Produced two cheddar-style cheeses, one naturally fermented hard cheese and another soaked in Argentinean Malbec wine, which helped raise funds for departmental dairy courses.

2012-2013 **DD Williamson National Coloring Competition for Students, Graduate Competitor**
Formulated a naturally colored, powdered, single-serve, sport recovery drink.
"Natural Powdered Sport Drink" - Team Captain, Competition Finalist

Leadership Positions

2014-2015 **Institute of Food Technology Student Association (IFTSA), Marketing Division and Science Meets Food blog**

- Worked on promoting membership and transparency among IFT Divisions and IFTSA
- In charge of advertising and live 'tweeting' to promote the 25th Anniversary of the Amazing Race.
- Promoted citizenship and community of the IFT Day of Service.

- 2013-2014 **Institute of Food Technology Student Association (IFTSA)**, Student Lounge Task Force
- Worked and organized the IFT Annual Meeting and Food Expo Student Social Lounge, a place where students could visit during their down-time.
 - Managed and coordinated a “Family Feud”-like game at the Annual Meeting focused on food industry related questions to facilitate intercollegiate friendship among visiting students.
- 2013-2014 **Institute of Food Technologists Sensory and Consumer Sciences Division**, Student Representative for the Leadership Development Team
- Communicated and engaged volunteer members of the division.
 - Participated in various activities, including volunteer identification and engagement, nominations, scholarships, service awards, fundraising, operating guidelines.
- 2012-2014 **Washington State University Food Product Development Club**, Officer
- Served as President of the club from August 2012-2013 and was primarily responsible for planning meetings, organizing competition teams, and events.
 - Served as Treasurer to organize, manage, and allocate funds for the club.
- 2011-2012 **Centre College Student Life**, Resident Assistant
- Served as a role model to upper class men and women to uphold a mission that supported and empowered residents.
 - Created a culture of respect and personal responsibility.
 - Built resident awareness, offered counseling, built community, and strengthened student development.
 - Award best hall program of Fall 2011 titled, “A River Runs Through Centre” where I taught residents how to cast a fly-rod.

Industry Experience

- 2012 **Alltech, Inc.**, Undergraduate Research Internship Program
- Established a comprehensive research program for tilapia and rainbow trout at the leading research-based animal health company in the world.
 - Conducted a feed study researching alternative feed formulation strategies to help increase fish health, immunity, reduce fishmeal content, and utilize algae as a protein source in the diets.
 - Analyzed digestibility of feed formulation and feed to tissue gain conversion.
- 2012 **Alltech’s Lexington Brewing Company**, *Brewing Assistant and Intern*
- Brewed and bottled Kölsch-style and bourbon-barrel aged beers.
 - Performed sensory evaluations and analytical analyses on brewed beers.
- 2011 **National Science Foundation Research Experience for Undergraduates (NSF REU)**
- Collaborated with Dr. Tom Clemente at the University of Nebraska – Lincoln to develop a sustainable, soybean-based feedstock for aquaculture.
 - Gained hands-on practical training in the area of food and plant biotechnology where I learned how to extract DNA and RNA from soybeans, utilize *Agrobacterium* sp. to clone genetic marker material for gene expression technology, use SDS-PAGE, PCR, and blotting techniques to isolate and tag genes, and lastly use GC and HPLC to measure the fatty acid profiles of the transgenic crops.
 - Developed and characterized transgenic soybeans using molecular and phenotypic techniques to analyze the modified oil characteristics.

- Conducted laboratory, greenhouse, and field research to better understand the steps and procedures implemented when handling transgenic crops

2011 **University of Kentucky, Nutritional Science Department Lab Assistant**

- Investigated fetal origins of adult disease.
- Tested maternal exercise influences on plasma lipid levels in offspring and how the paternal diet affects fetal origins and pathologies.
- Evaluated the effects of resveratrol in combating fetal origins of adult disease in mouse diets.

Graduate Scholarships and Honors

2013, 2014 American Society for Enology and Viticulture Scholarship
 2013, 2014 Washington State University College of Agricultural, Human, and Natural Resource Sciences
 Enology and Viticulture Scholarship
 2013 Washington Wine Industry Foundation Scholarships (Walter J. Clore)
 2013 H. Delight and Orlo H. Maughan Scholarship
 2013 James P. and Lee Ella Ruck Scholarship

Undergraduate Scholarships and Honors

2008-2012 Founder's Scholarship
 2009 SCAC Varsity Athlete Academic Honor Roll
 2008-2012 Dean's List

Skills

- Comfortable and confident while working under pressure.
- Organized and a perfectionist toward detail oriented tasks using a disciplined work ethic and strong desire to progress forward and learn.
- Willingness to learn instruction and take responsibility.
- Strong, positive attitude and character to work with multiple personalities of group projects.
- Experienced in use of PC software and Apple Macintosh programs, including Microsoft Office Suite.
- Programming for sensory evaluation panel design using Compusense 5.6 software.
- Skills in statistical analysis, software including Compusense 5.6, XLstat, and Stata IC13.
- Good teamwork cooperation and empowerment of other members of variable skill sets.
- Fulfill leadership positions in the laboratory, department, and community to help complete initiatives.

Other Experience

2012 **Stephen Rolfe Powell, LLC, Glass Artist Assistant**

- Provided assistance to the glassmaker during the glassmaking process.
- Teamwork intensive that further increased communication and organization skill set.
- Worked at the artist's business studio to mock gallery designs, cold glass finishing work (polishing, chopping murrini, grinding, cutting glass, etc.) on final pieces.

SHREEYA RAVISANKAR

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EDUCATION:

Master of Science in Food Science **Aug 2013 - present**
Washington State University (WSU) – Pullman, WA.

Bachelor of Food Engineering and Technology **July 2009 - May 2013**
Institute of Chemical Technology (ICT, formerly UDCT) – Mumbai, India.

EMPLOYMENT AND PROJECT WORK:

Graduate Research Assistant at Washington State University **Aug 2013 - present**

- Dissertation: Influence of ripening time on the health benefits of cheddar cheese peptides with *Lactobacillus helveticus* as adjunct culture: evaluating the anti-hypertensive, anti-oxidant and anti-inflammatory effects in relation to cardiovascular diseases.
- Evaluated the health benefits of quinoa peptides in association with cardiovascular diseases.
- Evaluating whey bioactive components and its effects on gut health.

Worked part-time at Washington State University Creamery **Sept 2013 - Nov 2013**
Gained experience in the production of cheese and ice cream.

Undergraduate work **2013**

- Developed a cereal bar using groundnut oilseed cake due to its high protein content and for by-product utilization.
- Presented a seminar on food sources of Stress Busting Nutraceuticals as substitutes to drugs, their dosage levels, adverse effects and drug interactions.

Research and Development Intern at General Mills India, Pvt Ltd, India **May - July 2012**

- Developed tortillas that will remain shelf stable under ambient conditions for more than 15 days.
- Developed a new formulation of chocolate spread that does not require the use of conching and refining process and gives the product equally good mouthfeel, texture and taste.
- Modified the formulation of vanilla cake donuts to enhance volume, improve texture and reduce pastiness.

PUBLICATION:

Nahaisi MH, **Ravisankar S**, Noratto GD (2014). *Probiotics as a Strategy to Improve Overall Human Health in Developing Countries*. J Prob Health 2: 118. doi:10.4172/2329-8901.1000118 (Accepted with equal contribution to the work).

SCHOLARSHIPS:

- Awarded the **Margaret Nicholson Schafer Graduate Fellowship** in Food Science or Nutrition in the amount of 6500\$. **May 2014**
- Awarded **Sir Ratan Tata scholarship** for academic excellence in junior year. **May 2012**
- Awarded **P.J. Dubash Memorial – Association of food scientists and technologists, India scholarship** for securing highest grade in food chemistry in sophomore year **May 2011**

INVOLMENT AND AWARDS:

Presented poster based on, "*Ripening of cheddar cheese with Lactobacillus helveticus as adjunct culture produces peptides that protect human vein endothelial cells against inflammatory markers relevant to cardiovascular disease*" at:

- Experimental Biology annual meeting. **April 2014**
- Lewis and Clark IFT student night poster competition (**Won 3rd place**). **March 2014**
- WSU academic showcase. **March 2014**

IFT student member. **Aug 2014**

American society for nutrition student member **Nov 2013 - present**

Participating in IFT product development competition. **Sept 2014**

Member of WSU food product development group. **Aug 2013 - present**

First place in Young Innovators Choice Competition for solving Royal Society of Chemists industry defined problem- "Bioenhancers from natural sources". **Jan 2013**

First place in Young Innovators Choice Competition for solving Department of Biotechnology- Centre for Energy Biosciences- ICT industry defined problem – "greener alternatives in detergent manufacture". **Jan 2012**

Member of music club of ICT and Event Head of Music for Manzar 2012, National Level Cultural Festival of ICT: Helped in organization of events, identification of talent and raising funds.

SKILLS:

HACCP trained and certified. **May 2014**

GAP trained and certified. **May 2014**

Software: MS office, SAS, SPSS, Sigma Plot.

Education

Ph.D. **Washington State University.** Continuing graduate education with research focusing on nanoparticles: their contamination effects on the produce supply and their removal from those produce surfaces prior to human consumption.

B.S. **University of California, Davis.** Completed undergraduate education and participated in undergraduate research. Member of Dean's list 5 times.

Publications

- Quantification of Amygdalin in Nonbitter, Semibitter, and Bitter Almonds (*Prunus dulcis*) by UHPLC-(ESI)QqQ MS/MS July 17, 2013

Research Experience

- Graduate research with Dr. Barbara Rasco focusing on: August 2012- Present
 - Determination of zeta size and zeta potential for nanoparticles in approved produce cleaning agents
 - Efficacy testing of produce cleaning agents on the removal of nanoparticles from inoculated produce surfaces using FT-IR and ICP-MS
 - Exploration of nanoparticle-induced quality degradation and post-harvest loss in the produce supply and implications for growers
- Undergraduate research with Dr. Alyson Mitchell focusing on: September 2011- June 2012
 - Protocol development for testing and controlling the moisture content in almonds
 - Volatile (GC-MS) and non-volatile (HPLC-MS) profiles of normal and concealed damaged almonds to determine biomarkers for concealed damage
 - Characterization and definition of concealed damage defects in almonds to be standardized across industry
 - Mechanism determination for concealed damage defects in almonds due to chemical, environmental, and microbial reactions
 - Quantification of amygdalin in non-bitter, semi-bitter, and bitter almonds with implications for almond breeding and potential toxicity in the food supply
 - Extraction of quercetin glycosides from different varieties of onions in order to create a protocol for breed determination by UHPLC-(ESI)QTOF MS/MS

Affiliations/Memberships

- Phi Kappa Phi Honor Society January 2012- Current
- Institute of Food Technologists Student Association member Oct. 2010- Current
- Northern California Division of IFT Student Association member Oct. 2010- Current
- Food Tech Club member at UC Davis Sep. 2009- June 2012
 - Positions held: secretary and fundraising chair (2011-2012)

Interests

- I greatly enjoy cooking and I particularly enjoy experimenting with cooking. I love to try new recipes, invent new recipes, or experiment with pairing new flavors together. I also love to learn new techniques, recipes, or even just fun facts about food.
- Another hobby of mine is biking, when there is nice weather and I have free time, I like to go on long distance bike rides. It is good exercise and a great way to let the mind wander after a difficult week.
- Other ways that I enjoy relaxing after a long day including reading a good book or magazine (like *Food Technology*) and knitting while watching TV. Knitting is a new skill that I have recently and have found to be particularly relaxing after a rough day.

Other Work Experience

- I also have previous work experience outside of Food Science and the related fields. For many years I worked at my family's business where I did: accounting, billing, receiving, and greeting customers as they come in. I was also responsible for coordinating customers as well as agents all over the world to make sure that products got safely to their destination on time. This experience has made me very comfortable with performing many tasks at once while maintaining a calm demeanor in a very high stress environment.
- During high school, I worked 5-6 hours a week at a preschool where I was responsible for up to 5 children at a time, ranging in ages from newborns to 5-year-olds. I did this while still excelling in the honors program at my school and it was this experience that taught me careful time management, attention to detail, and the importance of follow-through with my actions.

Jialing (Erin) Yuan

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EDUCATION

Washington State University, WA

August 2013 – May, 2015

Master of Science, Food Science and Human Nutrition

Northwest University of China

September 2009 – July 2013

Bachelor of Science, Food Science and Engineering

INTERESTS' AREAS

- Industry: Dairy products producing, food safety, functional foods development, Food quality assurance
- Research: Genetics, molecular biology, Histology

TECHNIQUES AND SKILLS

- *The computer skills:* Microsoft Office, CASP, Origin, CAD, photoshop, language C, Image Lab, Sigma Plot
- *Technical instruments:* Histology, PCR, western blots, fluorescence microscope, freezer dryer, centrifugal machine, spectrophotometer, electrophoresis apparatus, rotary evaporator, HPLC,
- *Animal training skills:* Rodents handling, Human infection and disease treatment, IP injection, Oral dosing, Diet preparing.

RESEARCH EXPERIENCE

August 2013- Present

Graduate Research Assistant, Funded by Apple project and Cheese Project

- Investigate the effects of glycated proteins produced during aging of cheddar cheese to modulate fecal bacteria and protect against colon inflammation
Expectation: aim at discovering the impact of peptides and glycated protein on the obese and lean mice intestinal microbial ecosystem, using an in vitro digestion, and fecal fermentation systems to simulate the mice large intestine, to understand the major changes taken place in gut microbita, the relationship of microbiota with obesity and inflammation
Methods and Results: Be familiar with gene expression and protein expression, be able to dig out the problems related to western blots and make changes to adjust.
- Explore the potential of apples against obesity and associated complications through modulation of gut microbiota in both vitro and vivo model
Expectation: aim at disclosing critical information about apple cultivars produced in WA regarding their content of non-digestible bioactive compounds, and their effects on gut microbiota and microbiota-host interactions in relation to obesity
Methods and Results: have a very detailed information about the Histology, know how to prepare rodent foods according to different calories needed, quantify fibers, carbohydrate, phenolic compounds in the apple, using HPLC to analyzed SCFAs, bacterial expression using qPCR, Immune response

August 2012- March 2013

Research Internship in Dr. Cao's lab (In China)

- Protective effect of extract of *Crataegus pinnatifido* pollen on DNA damage response to oxidative stress
Expectation: to investigate the protective effects the extract of *C. pinnatifidapollen* (ECP) on DNA damage caused by H₂O₂, assessed with alkaline single-cell gel electrophoresis (SCGE) and by measuring DNA breaks in the pBR322 *plasmid* in vitro and antioxidative effects in vitro
Methods and Results: Created a new protocol to do SCGE, became very interested in antioxidative related areas

August 2011-October 2011

Research Internship in Dr. Cao's lab (in China)

- Conducted research on *Fagopyrum tataricum* anti-aging milk development, which was the first attempt in China to add rich tartary buckwheat flavones extracted from tartary buckwheat into milk or milk powder, tried to develop a new product that had the quality of antioxidative, anti-aging, anticancer effects.

ACITIVITIES

<i>Member of IFT</i>	2013-Present
<ul style="list-style-type: none">• Took part in IFT poster presentation competition in University of Idaho	
<i>Member of American Society for Nutrition</i>	2013-Present
<ul style="list-style-type: none">• Went to Experimental Biology of 2013 in San Diego	
<i>Member of Food Science Club in WSU</i>	2013-Present
<i>Minister, Liaison Department of Hongfan Website</i>	2011-2012
<ul style="list-style-type: none">• Successfully invited professor Charles Yen-Kuang Ho from UC Davis as a honored guest to “ A date with Hongfan” twice in two years• Gathered activity fees from sponsors with the total amount 3500 RMB	
<i>Minister, Right Department of the Student Union</i>	2011-2012
<ul style="list-style-type: none">• Led the members of the students’ union to protest against the price rise of the dining hall• Negotiated with staffs from the university Logistics Management to promote food hygiene of the school dining hall	
<i>Key member, Youth Volunteers Association of Northwest University</i>	2009-2010
<i>One of the Athletes, on behalf of the college of Chemical Engineering</i>	2009-2010
<ul style="list-style-type: none">• Took part in the sports meeting of our university and participated in 400 meter race, 800 meter race, and women’s relay race competitions	

Posters and Conference

WSU Showcase, IFT Meeting in University of Idaho Poster presentation	March, 2013
Title: <i>The effects of glycated proteins produced during aging of cheddar cheese to modulate fecal bacteria and protect against colon inflammation</i>	
Experimental Biology, San Diego, Poster presentation	April, 2013
Title: <i>Potential of glycated proteins produced during aging of cheddar cheese to modulate fecal bacteria and protect against colon inflammation</i>	
Title: <i>Ripening of cheddar cheese with Lactobacillus helveticus as adjunct culture produces peptides that protect human vein endothelial cells(HUVEC) against inflammatory markers relevant to cardiovascular diseases</i>	

Publications

Jialing Yuan, Shreeya Ravisanka, Giuliana Noratto, “*Potential of glycated proteins produced during aging of cheddar cheese to modulate fecal bacteria and protect against colon inflammation*” (Under writing)

Jialing Yuan, Giuliana Noratto, “*Protective effects of apples against obesity and associated complications through modulation of gut microbiota*” (Under Preparation)

Du xiao-jing, Wang jin-mei, **Yuan Jia-ling**, Cao-wei, LEI Xing-Sheng, “*Phenolic acid as potential markers for the floral origin of honey,*” *Apiculture of China*, December 2012, Issue Z4 , Page 74-77 (Chinese)

Ni Cheng, Yuan Wang, Hui Gao, **Jialing Yuan**, Fan Feng, Jiabin Zheng, Wei Cao, “*Protective effect of extract of Crataegus pinnatifido pollen on DNA damage response to oxidative stress*”. *Food and Chemical Toxicology*, Volume 59, September 2013, Pages 709-714

Work Experience

<i>WSU Creamery (Part time)</i>	August 2013-October 2013
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Honors and Awards

- First-class Scholarship, 2009
- Two-time Recipients, Third-class Scholarship, 2010 - 2011
- First Place, Women’s Relay Race, 2010
- Best Contribution Award of Hongfan Website,2011
- Twice Recipient, Best Minister of Hongfan Website, 2012

Juniors and Seniors

Franciele Caramit

Lauren Celmer

Elizabeth Coatney

Pablo Corredor

Courtney Fetters

Drew Forlini

Anna Hewitt-Veum

Lorna Jeffers

Meredith Kuchera

Anne Millard

Victoria Minette

Savanah Prigge

Mirza Rachmat

Jennica Robinson

Hannah Rollinger

Erin Shropshire

Katie Smoot

Kristen Sparkman

Adelaide Unger

You Wang

Samantha Young

Franciele Roberto Caramit

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Pullman, WA, USA 99163

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FORMAL EDUCATION

2014: Exchange program in progress in Food Science – Washington State University. (Scholarship at the Brazilian Scientific Mobility Program)

2010 : Undergraduate course in progress in Food Engineering - Federal University of Grande Dourados – UFGD (Brazil).

COMPLEMENTARY EDUCATION

2006 – 2007: Short Term Course in Administrative - Administrative Assistant and Industrial Production assistant. SENAI - Departamento Regional do Paraná, SENAI/DR/PR, Curitiba, Brazil.

EXPERIENCE

2013 - 2014: Internship at JBS Foods Brazil (Pork Processing) in the area of quality management (480 hours).

2010 – 2013: Scholarship at Education Tutorial Program (PET) of Food Engineering – UFGD.

2013: Internship at Cooperativa de Comercialização e Reforma Agrária Avante LTDA. (Dairy Plant) in the area of quality management. (96 hours).

2012: Internship at L. J. Patrão Suínos (Pork Processing) in the area of quality management. (24 hours).

EVENTS

1. Participant at the Latin American Symposium of Food Science, UNICAMP SP- Brazil, 2013.
2. Presentation of Poster at Latin American Symposium of Food Science, UNICAMP SP- Brazil, 2013.
3. Presentation of Poster at the XI Encontro Centro-Oeste e Norte dos Grupos PET, 2013. (Meeting).
4. Presentation of Poster at the X Encontro Centro-Oeste e Norte dos Grupos PET, 2012. (Meeting).
5. Participant at the 15^o Workshop de Plantas Mediciniais de Mato Grosso do Sul, 2012. (Meeting).
6. Participant at the II Encontro dos Grupos PET da UFGD - INTERPET 2011. (Meeting).
7. Participant at the I Encontro de Grupos PET da UFGD - INTERPET 2010. (Meeting).
8. Participant at the 29^a Food Engineering Week - Unicamp, 2010.

AWARDS

2013: Second in merit, between 11 works accepted and presented, in the area of Biological and Health Sciences, at the XI Encontro Centro-Oeste e Norte dos Grupos do Programa de Educação Tutorial (XI ECONPET).

2005: Commendation at the First Brazilian Olympiad of Public Schools with a award of a scholarship of CNPQ initiation scientific Jr.

LAUREN E. CELMER

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Permanent Address

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EDUCATION

B.S. in Food Science, Washington State University– Pullman, WA

May 2016

Minor in Agriculture Systems
Honors College Student,

Relevant Coursework: Food Chemistry, Food Processing, Microbiology, Agriculture Food Systems, Human Nutrition, Organic Chemistry, Biochemistry, Sensory Analysis, Food Quality and Production

Graduated Bellevue High School– Bellevue, WA

June 2012

Class Rank: Top 10%

WORK EXPERIENCE

Cheese and Ice Cream Production, WSU Creamery– Pullman, WA

Jan 2013– present

Learned process of making different cheeses and ice cream. Worked on all steps of cheese-making process. Responsible for maintaining a clean work environment and creating award-winning Cougar Gold cheese.

Food Science Intern, Simple & Crisp– Seattle, WA

Summer 2014

Conducted accelerated shelf-life study for dried fruit crisps. Improved packaging through the use of desiccant and sealing techniques, created a bulk-packaging solution. Worked on improving assembly line process.

Pool Manager, Norwood Swim Club– Bellevue, WA

Summer 2013/14

Responsible for operations and safety at the pool at all times. Hired and managed 20 lifeguards and staff. Scheduled lifeguards, prepared payroll reports and monitored time sheets. Monitored pool water quality, pumps and equipment. Accountable to pool executive board and club members. Maintained grounds.

SKILLS

- Six years of Spanish language
- Proficient in Microsoft Word, Excel, PowerPoint, Adobe PhotoShop
- ADP Payroll System, Digital Video Editing
- 1 year CISCO Networking class experience learning to configure network routers, switches, and PCs

CLUBS

CAHNRS (College of Agriculture, Human and Natural Resource Sciences) Ambassador

Product Development Club, Senate member

Member of Chi Omega– Panhellenic Delegate and Public Relations/Marketing Chair

Jr. Panhellenic Council– Planned community service events and organized parts of Greek Week

AWARDS & CERTIFICATIONS

Selected to attend 2013 and 2014 Agriculture Future of America (AFA) Leaders Conference

Current Food Handler's Permit

WSU Regent's Scholarship

WSU School of Food Science Scholarship

WSU Creamery Scholarship

American Lifeguard, CPR/ First Aid/ AED Certification

ELIZABETH COATNEY

1016 N Latah St, Apt 6 | Pullman, WA 99163 | (360) 433-1936 | elizabeth.coatney@email.wsu.edu

OBJECTIVE

Internship in a professional food science product development environment for summer 2015

EDUCATION HISTORY

Le Cordon Bleu College of Culinary Arts Portland, OR 2005 — 2007
(formerly Western Culinary Institute)

Classic French cooking techniques: baking, pastry, sauces, charcuterie, garde manger, soups, desserts

Skills: basic knife skills, kitchen organization, classic food preparation

Experience: Working in a teaching kitchen

Clark College AA, 3.2 GPA Vancouver, WA Graduated 2013

Creative writing, Japanese (3 courses), Introductory organic chemistry & biochemistry, algebra, General education program (will cover most Gen Ed requirements at WSU)

Skills: Creative writing, Japanese, Competent in MS Word

Experience: Japan summer study-abroad with native-led language instruction, Japanese Club

Central Washington University Ellensburg, WA 9/2013 — 6/2014

Nutrition BS program (sophomore year of program), Introductory Statistics, General College Chemistry & Biology, Nutrition (modified diet planning & developmental nutrition)

Skills: MS Excel essentials, Nutritional Interviewing, Basic statistics

Experience: Food preparation in special diets laboratory

Washington State University Pullman, WA 8/2014 — 12/2016 (anticipated)

Food Science BS program (began at sophomore / junior year of program): Current courses (fall 2014): physics, organic chemistry, trigonometry, introductory food science course. Planned next semester courses (spring 2015): calculus, microbiology, biochem, food science

Skills: MS Excel, MS Word

Experience: Food Science Club / Product Development Club

ACTIVITIES

- Institute of Food Technologists: Student Member, April 2014 to current
- Attended IFT Annual Convention, New Orleans, June 2014 (self paid)
- Experimenting with making my own recipes: cookies, meals with new ingredients

PABLO A. CORREDOR

970 NE Monroe St
Pullman, WA 99163

Phone: (206) 371-5638
pablo.corredor@wsu.edu

EDUCATION

SEATTLE CENTRAL COMMUNITY COLLEGE
Associates of Arts (AA-DTA)

Obtained on June - 2011

AVETA BUSINESS INSTITUTE

Six Sigma Certification – Six Sigma White Belt

Obtained on August - 2014

WASHINGTON STATE UNIVERSITY

Bachelors of Science in Food Science

Expected Graduation May – 2015

WORK EXPERIENCE

CROP & SOILS DEPARTMENT AT WSU

Research Assistant

July 2014 - present

- Assisted in installation of LI 8100A Automated Soil CO₂ Flux System, LGR system for measuring N₂O and CO₂
- Conducted research for measuring green house emissions in various cropping system scenarios, automated and continuous flow through systems for CO₂ and N₂O.
- Equipment used: LI-8100A, LGR: N₂O & CO₂ Analyzer, CR-1000 Campbell Scientific Datalogger.

ALASKA GENERAL SEAFOODS

Quality Control Supervisor (Internship)

June 2014 – July 2014

- Worked in a 24/7 fish-processing freezer with 3 shift groups with only one quality control.
- Supervised 20 to 30 workers and three leads to ensure compliance and directed personnel to sanitize equipment and prevent cross contamination.
- Performed protein testing and direct corrective action to ensure compliance.
- Passed two separate inspections, U.S. FDA & European NOAA

TEAM MENTORING PROGRAM AT WSU

Student Mentor

January 2012 – May 2013

- Counseled up to 25 undergraduates per semester in their coursework, social connections for a positive school life
- Held monthly meeting with mentees to check school performance and provide up to date School information.
- Organized and directed field trips to WSU sites and workshops

CAHNRS DEPARTMENT OF HORTICULTURE – GENOMICS LAB AT WSU

September 2011 – 2013

Research Assistant

- Preservation and regeneration techniques applied in Vitro to pear explants to achieve transformation.
- Maintain a lab notebook with procedures and observations of the most current experiments.
- Data analysis and presentation of results in research poster presentations.

RESEACH

GENOMICS LAB AT WSU

- Establishment of Transformation Techniques in Pear Based on Improved Organogenesis.
- Establishment and Optimization of Tools and Strategies for Long-Term Improvement of European Pear.

CLUBS AND ORGANIZATIONS:

- Food Science Club (Vice-President)
- Food Product Development Club
- DuPont Product Development Competition
- DuPont Nominee 10th Best Product
- Louis & Stroke Alliance for Minority Participation

HONORS AND AWARDS

- Cyber Grant Boeing Scholarship Award
- LSAMP Research Scholarship
- AAAS Travel Award
- Nominated to Participate in the Emerging Researchers National Conference
- CAHNRS Undergraduate Research Scholarship

COURTNEY FETTERS

fett3522@vandals.uidaho.edu

Home Address

2203 Exton Street
Bakersfield, CA 93311
(661) 599-1679

Campus Address

727 Nez Perce Drive
Moscow, ID 83843
(661) 599-1679

Objective To obtain research and development experience through a summer internship in the field of food science.

Education

University of Idaho at Moscow, ID

Credits Applied: 101.335

Graduation Date: May 2016

Major: Food Science

Minors: Chemistry and Microbiology

Course Highlights

Quantitative Analysis

Intro to Food Science

Biochemistry

General Microbiology

Food Safety/Quality

Food Processing

Statistics

Organic Chemistry

Principals of Chemistry I/II

Food Microbiology

Employment

Child Care (Summer 2014)

- Watched and attended to two children while parents were at work
- Chauffeured children to their various camps and summer school
- Divided the household chores to each of the children and oversaw their progress
- Provided lunch and treated the children to special activities such as ice skating

Honors and Activities

Dean's List (2012, 2013, 2014)

National Society of Collegiate Scholars (Present)

Phi Eta Sigma National Honor Society (2012-2014)

Phi Sigma Biological Science Honor Society (Present) - Chapter Secretary

College of Agriculture and Life Sciences (Present) - Peer Mentor

The College of Agriculture and Life Sciences Outstanding Freshman – Food Science (2012)

Alpha Gamma Delta Sorority - Executive Board Member (2012-2013), Property Coordinator (2012-2013), Pledge Class President (2012), Outstanding New Member (2012)

Food Science Club (Present)

Campus Crusade for Christ (CRU) (Present)

Community

Mission Trip to Colorado with Campus Crusade for Christ (Summer 2013)

Volunteered at Jazz Festival at University of Idaho (Spring 2013)

Volunteered for Salvation Army (December 2013)

Language

English – native language

French – speak, read and write with proficiency

References

The Honorable Judith Dulcich

Supreme Court Judge of Kern County

325 Central Valley Highway

Shafter, CA 93263

Work: (661) 746-7500

Cell: (661) 599-9899

Drew Forlini

1330 Linda Ln, Apt 13

Moscow, ID 83843

(916) 207-1821

forl8953@vandals.uidaho.edu

I am a very determined and versatile worker with diverse work experience. I learn quickly and am motivated by success. I'm studying Food Science and Microbiology at the University of Idaho and at Washington State University.

Education

- University of Idaho, Moscow, Undergraduate, Senior, Majoring in Food Science with a Minor in Microbiology

Extracurricular

WSU Viticulture & Enology Club, Pullman, WA 08/2013 – present

- Participate in grape processing and wine production at a local winery
- Selling student-made wine in the spring
- Participate in blending trials and sensory evaluation panels

Work Experience

WSU Creamery, Production, Pullman, WA 02/2014 – present

- Work in every stage of cheese production
- Process raw milk into ice cream
- Package cheese

Idaho Milk Products, Quality Assurance, Jerome, ID 05/2014 – 08/2014

QA Laboratory Summer Intern

- Worked closely with teams from several branches of production on projects
- Ran tests on milk permeate to attempt to reduce calcium phosphate precipitation upon rehydration of product
- Developed a standardized method to quantify nitrite and nitrate amounts in product
- Validated spectrum screening of product against chemical tests such as the Babcock, Kjeldahl, and Mojonier methods
- Very proficient with HPLC and its software

Sierra College, Tennis Camp, Rocklin, CA 06/2013 – 08/2013

Tennis Camp Coordinator/Instructor

- Coordinate camp activities for the week with other instructors
- Teach camp attendees fundamental tennis techniques and strategies
- Responsible for 15+ kids every week

Johnson Ranch Racquet Club, Member Services, Roseville, CA 08/2009 – 06/2013

Front Desk

- Responsible for checking in members and answering members' questions about club activities and programs; managing all desk duties both organizational and physical.
- Ran cash register for member purchases
- Responsible for closing club at night

University Auto Glass, Windshield Repair, Sacramento, CA 06/2011 – 08/2011

Sales Representative

- Repaired clients windshields on site
- Helped clients set up comprehensive claims through their car insurance
- Worked closely with clients to answer all questions successfully and reassure throughout repair process

References

- John Leavey, Production Supervisor, WSU Creamery, (509) 335-7524
- Chad Larsen, Quality Assurance Director, Idaho Milk Products, (208) 404-6690
- Brad Harris, Director of Tennis, Rollingwood Racquet Club, (209) 256-0652
- Lynnette Martelle, Member Services Director, Johnson Ranch Racquet Club, (916) 532-0335

Anna. E. Hewitt-Veum
9167 Stein Road, Custer, WA 98240
(360) 201-1182
anna.veum13@gmail.com

Education

Washington State University **Winter 2013-Current**
Food Science BS Program

Whatcom Community College, Bellingham, WA **Fall 2011- Winter 2013**
Associates in Science with Honors

Blaine High School, Blaine, WA **Graduation Year 2013**
Grade Point Average 3.75 on a 4.0 scale.

Work Experience

Jake Maberry Packing LLC, Lynden, WA **Harvests 2009-2014**

- Secretary; responsible for answering phones, assisting with employee hours, payroll and employment verification such as I9 & W4 Forms for all employees.
- Supervisor of processing facility; responsible for communicating with employees about safety and processing procedures.
- Responsible for food quality, and safety of personal within the canary.
- Responsible for grading processed fruit and recording information for buyers within the Laboratory, including mold scores using Howard Mold Methods.
-

Christy and Joe Imperio, Blaine, WA **Spring 2010- 2011**

- Cleaning newly constructed houses for realtor showings.

Ferndale FFA Booth (Volunteer) Lynden, WA **Summers 2009, 2011**

- Responsible for operating cash register and handling money
- Responsible for taking food orders
- Responsible for filling food orders and complying with food safety standards

Community Involvement:

- **Youth Leader, Sunrise Baptist Church**
- **Ferndale FFA Booth**
- **Captain of WFC Ranger U17 Team**

References:

Sherry Vandebos, Field Supervisor Jake Maberry Packing (360) 319-7601
Jamie Maberry, Human Resources at Jake Maberry Packing (360) 410-8234
Theresa Greenwood, FFA Booth Manager (360) 332-4422

Lorna Jeffers

520 NE Campus St|Pullman, WA 99163|509-432-5328|jeffers.lorna@gmail.com

Education

Washington State University, Pullman, WA

Bachelor of Science in Food Science

December 2014

Emphasis: Production

Related course work: HACCP, GAP, Dairy Sensory Evaluation, Dairy Products

Related Work Experience

Washington State University Creamery, Pullman, WA

Student Worker

August 2010 to Present

Lab Technician (May 2013)

- Tested for the butterfat, salt concentration, moisture content, and pH of Cougar Gold, Viking and Viking flavored cheese
- Prepared liquid media for the in-house culture WSU-19

Safety Committee Chairperson (May 2012)

- Lead the meetings
- Wrote the minutes for the meetings
- Communicated safety issues with the production workers
- Wrote monthly safety quizzes for production workers
- Conducted yearly safety inspections for the production area
- Completed a special project dealing with personal protective equipment for tasks in the production area

Cheesemaker (June 2011)

- Calculated and added ingredients to cheesevat
- Recorded and monitored the process Cougar Gold, Viking and flavored Viking cheese until the cheese was pumpout

HTST Operator (May 2011)

- Pasteurized milk
- Added additional cream
- Monitored and recorded the temperature of milk pre-pasteurization and during
- Verified and recorded the HTST machine had the proper components before starting pasteurization

CIP Operator (May 2011)

- Cleaned the raw tanks, raw lines, lines, vats, and tankers used in a day by operating a CIP system

Production Worker (August 2010)

- Oversaw the cheddaring process, milling, salting, weighing, pressing and packaging of cheese into cans
- Maintained good manufacturing practices and meet the critical control points criteria for the cheese

Other Work Experience

JoAnn Fabric and Crafts, Moscow, ID

Cashier

September 2007 to November 2010

- Processed transactions for customers
- Provided knowledge about fabrics and crafts for customers
- Arranged the fabric flow set for each season

Meredith Kuchera

Phone: (208) 407-9023

Email: meredith.kuchera@email.wsu.edu

Education

Bachelor of Science, **Food Science** May 2015
Minor: Hospitality Business Management
Washington State University, Pullman

Career Objective

My goal is to work towards combining my passion for nutrition with my food science background to develop new innovations in the industry, with regards to product variety, nutritional appeal, and sustainability. I am also interested in food safety and bringing mindful awareness to diet and fitness.

Professional Experience

- Happy Family Brands **Research and Development Intern** June 2014- August 2014
 - Performed sensory tests, shelf-life studies, and a category reviews
 - Gained a better understanding for regulatory and QA procedures
- **Nutritional Workshop speaker**, Well-being office, Washington State University (WSU) January 2014- Present
 - Create and present workshops pertaining to food labels, nutrition, and fitness
 - Utilize effective speaking and presentation skills
 - Market workshops and events offered by the well-being office
- Treasure Valley **YMCA volunteer intern** June 2014- August 2014
 - Worked toward developing a restaurant endorsement plan for healthy meal options in Boise, Idaho

Leadership Activities

- Food science club **member** and **incoming president**, WSU Spring 2013- Present
 - Attended monthly meetings
 - Personally organized a cooking night facilitated by the Hospitality Business Management kitchen for the club members
 - Participated in two annual Portland, OR trips to tour food processing facilities
- College of Agricultural, Human, and Natural Resource Sciences (CAHNRS) **representative**, Food science club, WSU September 2013- May 2014
 - Attended bi-weekly meetings
 - Participated in planning the annual CAHNRS Honors Award ceremony
 - Participated in planning the annual WSU Mom's weekend CAHNRS event

Honors

- Nominated for **Most Outstanding Junior** in the CAHNRS college February 2014

Anne Millard

mill5094@vandals.uidaho.edu
Cell: 509-863-6419

4717 S Wildwood Lane
Spokane, WA, 99206

Objective

Establish an exciting career with a great company in the food industry

Education

University of Idaho – Moscow, Idaho

August 2011 — present

- Senior status
- Expected Graduation in May 2015
- Majoring in Food Science
- Relevant Coursework:
 - Food Processing
 - Food Microbiology
 - Food Safety and Quality
 - Food Engineering
 - Sensory Analysis of Food and Wine
 - Dairy Sensory Evaluation
 - Good Agricultural Practices
 - Foundational Food Science Concepts
 - Food Chemistry
 - Wine Microbiology
 - Food Quality Management
 - Process Management

Awards and Scholarships

- Food Science Advisory Board
- Institute of Food Technologists
- NCAA Soccer Scholarship
- Discover Idaho
- George M. Klein Athletes in Agriculture
- Scholar Athlete Academic Excellence Award
- Feeding Tomorrow
- Superintendent's Award (High school)

Work Experience

Operations Intern — Glanbia Foods

May 2014 — August 2014

- Assist cheese production, salt control and optimization, cheese fines control and reduction, vendor support

Research and Development Intern — HB Specialty Foods

May 2013 — July 2013

- Assist food technologists, ensure proper vendor paperwork, assist BRC audit preparation, sample creation

Customer Service/Production Support — Great Harvest Bread Company

May 2012—July 2012

- Serve customers, prepare foods, package products

Other Activities

University of Idaho Women's Soccer

August 2011 — May 2014

- Three year varsity letter winner, recruit host, event ambassador, Western Athletic Conference academic honoree

Treasurer— Food Science Club University of Idaho

April 2014 — present

- Manage money, balance checkbooks, attend meetings, apply for state funding for club trips and activities

Public Service

Student Ambassador—Tourette's Syndrome Association

January 2009—May 2012

- Speak with students and faculty of local schools about Tourette's Syndrome, meet with students with disorder

References available upon request

Victoria Minette

1421 S. Roosevelt St, Kennewick, WA 99338

Cell: 509-628-6096

Victoria.minette@gmail.com

Summary

Highly motivated, hard working and a very fast learning student. Teamwork, interacting with people and organization, are skills that were honed as Food Science Club and Product Development Team secretary.

Highlights

- Scientific aptitude
- Dedicated Team Player
- Reliable and Dependable
- Organized

Accomplishment

Secretary of the Product Development Team at Washington State University

- A member of a team working on an innovated natural food colorant product

Current secretary for the Food Science Club at Washington State University

- Accurately record meeting notes and other documentation

College of Agriculture, Human and Natural Resource Sciences Student Ambassador

- Strong communication skills

Nominated For Outstanding Freshman in the College of Agriculture, Human and Natural Resource Sciences by the Food Science Department

Experience

Washington State University

Undergraduate research

Fall 2014

Doing research under Dr. Ross, examining the taste perception of the electronic tongue on pure flavor solutions. The characterization of saliva was also performed and used to examine how the electronic tongue reacts to the addition of saliva into the sample solution

New Edge

Summer 2013

Intern

Richland, WA

Researched different marketplaces in the Food Industry such as the European and Asian Markets. Helped come up with platforms for food innovation in the snack department as well as other parts of the store. By the end of the project several new product concepts were designed for the client to use.

Education

Washington State University

2016

Working towards a Bachelor Degree of Science: Food Science

Pullman, WA, United States

Kamiakin High School

2012

High School Diploma

Kennewick, WA, United States

Top 5% of class

Savanah J. Prigge

1106 S Main St, Building 3-203 • Moscow, ID 83843

Prig4738@vandals.uidaho.edu • (208)553-5477

Objective: To obtain a summer internship enabling me to gain experience in the food science industry. I hope to employ both my knowledge of food science and mathematics.

Education

Bachelor of Science in Food Science Expected May 2016

Emphasis: Business

Minor: Mathematics

University of Idaho, Moscow, ID

- Member, Honors Program
- Dean's List (2012-Present)
- Current Scholarships: Intermountain Institute of Food Technologists Scholarship
Bert and Donna Hartwell Scholarship

Employment

Nanny May 2014- Present

Private Family- Mercer Island, WA

- Took care of a newborn baby for about 20 hours a week during the summer
- Presently- Travel with the family to care for the baby during events (in Seattle, Coeur d'Alene, Spokane)

Private Lifeguard/Swim Instructor May 2014- August 2014

Sibleywood Association- Seattle, WA

- Individually responsible for the safety of children swimming at a private neighborhood pool
- Taught swimming lessons to children ages 3-8
- Balanced the pool chemicals and cleaned the facility
- Completed Red Cross certifications for CPR, first aid, and water safety instructing

Tutor Sept 2013- May 2014

Private Family- Moscow, ID

- Tutor two kids ages 7 and 11 after school
- Responsible for their completion of homework as well as extra work to challenge them (mostly in math)
- Facilitate fun activities such as bike rides, trips to the park, and games

Nanny/Kids' Counselor May-Aug, 2012 & 2013

Tumbling River Ranch- Grant, CO

- Supervised the owner's three children as well as guest's children of all ages in groups of 3-18
- Planned and executed activities including: horse rides, swimming, scavenger hunts, crafts, sports, etc.
- Interacted with guests and their children, customer service

Activities/Volunteer Work

- Member, University of Idaho Judicial Council, 1 year
- Player, intramural volleyball, basketball, flag football, billiards, and frisbee
- Volunteer, St Augustine's Catholic Church, serving in soup kitchen
- Volunteer, Summit Academy School, fundraising

Mirza Aditya Rachmat

1920 NE Terre View Apt D108

Pullman, WA 99163

pragues90@gmail.com

(509) 715-9129

Academic:

- University of Alabama at Birmingham (Summer 2011).
- Washington State University (Fall 2011 – Spring 2013).
- Peninsula College (Summer 2013 – Spring 2014).
- Washington State University (Fall 2014 – present).



Organization:

- President of Indonesian Student Association (PERMIAS) in Washington State University (Fall 2011 – Spring 2012).
- Vice president of Indonesian Student Association (PERMIAS) in Washington State University (Fall 2012 – Spring 2013).
- Member of Food Science Club in Washington State University (Fall 2012 – present).

Volunteer:

- Participated at a food safety lab headed by Prof. Killinger at Washington State University.
- Elected as a cook for a sample of Indonesian food by International Office at Peninsula College for PUB Global, an International fair.
- Arranged canned foods and frozen meats for Food Bank in Port Angeles, Washington.
- Delivered foods from various grocery stores for Food Bank at Port Angeles, Washington.
- Wrote a play, titled "Let's Rob a Bank", for "Find Your Voice" at Peninsula College.
- Led stage crews for plays, like "Find Your Voice" and "Return to the Forbidden Planet" at Peninsula College.

Interest:

- Science and preparation of food.
- Invent new ideas.
- International culture and food.
- Creative writing for novel and screenplay.

Skill:

- Outstanding leadership skill.
- Hilarious sense of humor.
- Excellent communication skill in English and Indonesian.
- Impressive adaptability in a new environment.

Jennica Robinson
253.736.3022 (cell)
email: jennica.robinson@yahoo.com

Objective

To get an internship in a food science related field such as Product Development or Quality Assurance where I can put my passion for food sciences to work while gaining valuable experience in the field.

Education

Washington State University, Pullman, WA August 2012 – present
Major: Certified in Food Science, Junior standing
Two-time President's Honor Roll recipient

Experience

Job Shadow in Product Development Starbucks Headquarters
August 2014 Seattle, WA

- Assisted with new product taste testing
- Toured research labs with the Manager of Product Development
- Interviewed employees in Product Development and Quality Assurance
- Observed Quality Assurance intern presentations

Sales Associate Aeropostale
May 2013-August 2013 Tukwila, WA

- Managed Point Of Sale at a front register, usually the only sales associate on a register during shifts, including managing cash flow and inventory
- Organized store merchandise & implemented new window displays
- Assisted with organizing promotional events

Sales Associate Kentwood High School Student Store
September 2011 - June Kent, WA

- Responsible for interviewing and selecting vendors and products
- Maintained inventory, placed orders to restock merchandise and handled receiving of products
- Proposed, designed and implemented a new menu board that simplified pricing, was easier for customers to read, aligned with the store theme, and was efficiently organized
- Prepared food according to food handling safety standards

Community Involvement & Leadership Experience

Volunteer Caregiver Bishop Place Retirement Home
September 2012 – May 2013 Pullman, WA

- Provided personal care and support to residents in accordance with volunteer standards

Emergency Room Volunteer Good Samaritan Hospital
May 2013-August 2013 Puyallup, WA

- Provided personal care to patients

Additional Activities

Washington State University

- **Food Science Club** April 2014-Present
- **Women's Rugby** January 2014-August 2014
- **Pre-Nursing Club** August 2012-April 2014

Hannah Rollinger

Current: 1020 NE B St. #8 Pullman, WA 99163

Permanent: 6 Mesa Vista Dr. Boise, ID 83705

Phone: (208) 401-6044 E-Mail: hrollinger@hotmail.com

Objective

Looking for a hands-on internship in the food industry for Summer 2015.

Experience

Reef Restaurant and Bar; Boise, ID

Jul. 2013-current

Hostess, Expeditor

- Hosting tasks include: Managing seating reservations for incoming patrons, training new employees and planning events for large parties based on customer requests.
- Expeditor tasks include: ensuring kitchen orders are prepared in a timely manner by working closely with the kitchen and wait staff, finishing plate preparation and presentation, and ensuring proper food temperature and quality.

Molecular Biology Lab Research; Pullman, WA

Sep. 2014-current

Lab Volunteer for Dr. Karen Killinger

- Utilize proper microbiology technique to plate and test bin samples from local food processing plants, as well as irrigation water sources from around the state of Washington to help identify sanitation effectiveness in the sampled sites by looking for the presence of *E. coli* and other Coliform bacteria.
- Responsible for maintaining a sterile environment by properly washing and autoclaving equipment as well as adhering to strict lab safety standards.

Washington State University Dining Services; Pullman, WA

Aug. 2013-Dec. 2013

Barista

- Worked on register sales, beverage and sandwich preparation and floor/kitchen up-keep while maintaining high quality customer service.

Abercrombie and Fitch; Boise, ID

Nov. 2011-Aug. 2013

Sales Associate

- Provided quality customer service, trained new employees, and worked on marketing updates.
- Chosen as one of only eight employees who were offered a relocation position at Abercrombie & Fitch upon the closing of Abercrombie Kids.

Education

Washington State University; Pullman, WA.

Bachelor of Science in Food Science, Minor in Spanish, May 2016 (expected).

Cougar Academic Award and Charline Wackman and William Brabyn Scholarship recipient.

University of Alicante; Alicante, Spain.

Study Abroad Program, Summer 2014.

Bishop Kelly High School; Boise, ID.

High School Diploma, May 2012.

Varsity Girls Golf Team Captain, National Honors Society.

Activities

- **Alpha Phi Sorority;** Assistant Director of Finance, Fundraising Committee, and Recruitment.
- **Institute of Food Technologists;** Student Association Member
- **Food Science Club;** Assist in organizing fundraising and community service events.
- **Spanish Club;** Inform prospective students on different study abroad opportunities as well as give advice based on my experience in Spain.

Skills

Spanish proficiency • PC and Mac; Microsoft Word, Excel, PowerPoint • Food Microbiology lab techniques • Leadership and planning skills • Food safety • Work well in individual and group settings • Time management

Erin Shropshire

1415 S. Hawthorne Dr. #802 Moscow, Idaho 83843

(Cell phone # 208-317-0855)

stormflute2010@gmail.com

Objective:

To gain full or part-time employment, contract, or internship

Education:

Bachelor of Science, Food Science

(Expected May 2016)

University of Idaho, Moscow, ID

Relevant Courses

Food Processing

Sensory Analysis

Food Toxicology

Quality Management

Enology

Microbiology

Product Development

Rheology

Applied Chemistry

Experience:

Catering Support Worker, Sodexo Campus Dining Services, Moscow, ID (03/20/14 - present)

- ❖ Prepared rooms for large and small-scale events including weddings, buffet-style meals, coffee service, and high class functions for Colleges, Fraternities, Sororities, and University organizations
- ❖ Balanced cash tills for events where cash transactions took place
- ❖ Hosted events requiring interpersonal communication with guests, University faculty, and catering team members
- ❖ Coordinated with other team members for speed, efficiency, and teamwork when setting up, running, and breaking down events

Waiter, Sharis Restaurant & Pies, Moscow, ID (05/03/14 - 08/23/14)

- ❖ Memorized complex orders, menu specifications, and guests' names
- ❖ Executed service in a fast-paced environment requiring organization, time management, multi-tasking, teamwork, and high attention to detail
- ❖ Maintained a disciplined level of food safety practices in stressful situations

Skills:

Computer: Proficient in running Microsoft programs including Excel, PowerPoint, and Word.

Certification: White belt certified in six sigma quality management programs

Clubs & Activities:

Vandal Marching Band, University of Idaho Band, Moscow, ID

(08/15/10 - 11/25/13)

Food Science Club, University of Idaho CALS, Moscow, ID

(09/04/13 - present)

Katherine V. Smoot

880 NE Providence Ct. Apt P302 Pullman, WA 99163

Phone: 509.628.7058

E-Mail: katie.smoot@email.wsu.edu

Contacts:

Jodi Anderson (Undergraduate Advisor) – (509) 335-4763 – jlanderson@wsu.edu

Russ Salvadalena (WSU Creamery Manager) - (509) 335-7074 – salvadalena@wsu.edu

Mart Oostrom (PNNL Research Advisor) – mart.oostrom@pnnl.gov

Academic Focus

- Major: BS Food Science
- Minor: Economics

Work Experience

- **WSU Creamery Production Employee (August 2012 – Present)**
 - Trained for cheese-making (Cougar Gold/Cheddar/Viking), making lactic starter, transfer/inoculation of secondary culture, cheese processing (pump-out, finishing table processes), packaging/post-packaging procedures, ice cream packaging, exposed to ice cream production.
- **D.D. Williamson The Color House – Research & Development of Natural Food Coloring - Summer Internship 2014**
 - Experience with the functionality and stability of naturally derived food coloring sources in different applications. Conducted long term shelf stability testing in baked applications (crackers/cookies); Development of novel procedures for pigment extraction from *Spirulina platensis* (a blue/green algae).
- **USDA Wheat Quality Lab Research Assistant (Summer [June/July] 2013)**
 - **Project:** Conducted tests to analyze gluten strength of wheat samples by SDS sedimentation methods.
- **Pacific Northwest National Laboratory (PNNL)**
 - **Summer Tech. Intern II (May 2011 – August 2011)**
 - **Project:** 2D and 1D flow cell research on the ability of super absorbent polymers (SAPs) to retrieve moisture from soil when applied to soil surface.
 - **Published Research Paper – Vadose Zone Journal, 2012**
 - **Young Women in Science Summer Intern (June 2010 – August 2010)**
 - **Project:** 2D and 1D flow cell research on the use of xanthan gum as an aid in delivering remedial solutions to contaminated groundwater at the Hanford Nuclear Reservation (Intermediate scale laboratory).

Leadership Experience

- **Food Science Club**
 - **Treasurer (2014 – present)**
 - **Vice President (2013 – 2014)**
 - Planned the annual club field trip to the Northwest Food Processors Association (NWFPA) Expo in Portland, OR. Contacted companies/coordinated tours of plant facilities/research centers, coordinated overnight/travel arrangements for student participants.
- **Food Product Development Club**
 - **Vice President (Fall 2014 – present):** Help run meetings/activities, provide information and support to teams in various competitions.
 - Product Development team member, DuPont Knowledge Award Competition 2014; semi-finalist.

Relevant Coursework:

Food Chemistry (+Lab), Sensory Evaluation of Food and Wine (+Lab), Dairy Products Evaluation, Food Engineering (+Lab), Food Processing (+ Lab), Food Microbiology (+ Lab), Microbiology (+Lab), Food Safety, Biochemistry (+Lab), Organic Chemistry 1 (+ Lab), Organic Chemistry 2 (+ Lab), Statistics 1, Nutrition, Natural Resource Economics, European Union (EU) Environmental Policies, microeconomics, macroeconomics

Skill Sets

Collaborate well with others to achieve a goal and to solve problems, leadership skills in team settings. Adaptable, quick learner. Proficient in Microsoft Excel, Microsoft Word. Persistent. Scientific, technical writing. Effective communicator. Positive attitude.

Career Objective:

To research and develop food product that are sustainable for countries that have unreliable food resources.

Education:

Washington State University, Pullman, Washington -- will complete in May 2016
 Bachelor of Science in Food Science

Relevant Experience:

Sensory Analysis of Food and Wine

- Analyzing data using a variety of different methods
- Creating and designing sensory tests
- Applying class knowledge to real world problems

Fundamentals of Cooking

- Executed three course meals for the instructor
- Prepared for large feast and catering events
- Learned the hierarchy of the kitchen

Scholarship and Honors:

- \$2000 scholarship per year from the WSU Creamery On-going
- \$600 Food Protection scholarship from CAHNRS at WSU 2014-2015
- \$1000 Feeding Tomorrow Scholarship 2014-2015
- Presidents Honor Roll Spring 2014

Work Experience:

- *Production Employee, WSU Creamery* January 2014 - Present
- *Server and Cashier, WSU Dining Services* 2012-2013
- *Assistant Instructor Trails, Camp Berachah* Summer 2012
- *Dog walker, Self-employed* 2003-Present

Activities:

- Undergraduate Research with dairy, *Experimental design and set up* Present
- Food Science Club, *Meet companies in the field and community service* 2012-Present
- College Bowl, *Compete scholastically using food science knowledge* 2013-Present
- Product Development Team, *Design and create a new product* 2013-Present
- Volunteer for Northwest Harvest, *Package and sort food industrially* Summer 2013
- Philanthropy chair, Alpha Delta Pi, *Coordinating philanthropic events* Present
- Volunteer for PATH Therapeutic Riding Program, *Side walking* Present
- Volunteer for Ronald McDonald House Charities, *Cleaning and crafting* 2012-Present
- Member, Alpha Delta Pi Sorority 2012-Present



Contact

1104 S. Harrison
Moscow, Idaho 83843
Phone number: (208)-310-1227
Email: unge8014@vandals.uidaho.edu

Objective

To obtain a summer internship in the Food Processing industry and gain experience in the field of Food Science.

Education

University of Idaho, Moscow, Idaho

Graduation date - May, 2016

Major - Food Science with an emphasis in Food Processing (classes include: chemistry, organic chemistry, microbiology, physics, food safety, food processing, statistics and plant science)

Honors & Awards

Dean's List, Fall 2012, Spring 2013

Idaho Gold Academic Scholarship, 2012-2013, 2013-2014, 2014-2015

Rolland D. Jones Scholarship in Food Science, 2013-2014

Hamilton Lowe Scholarship, 2012-2013

Relevant Experience

Lab Technician, Ecoanalysts, Inc., Moscow, ID, July, 2013 to Present

- Work in a team setting to sort marine macro invertebrate samples
- Follow good laboratory procedures for handling chemicals and organic samples
- Use microscope to identify organisms of interest

Assistant Manager, Wheatberries Bake Shop, Moscow, ID, July, 2008- April, 2013

- Worked in a bakery preparing baked goods
- Assisted with catered events
- Staffed the front counter, helping customers, filling orders and keeping restaurant clean and organized

Additional Experience

Co-Curricular Activities

Collegiate Family, Community and Career Leaders of America, 2012-2015, served as Vice President 2012-2013

University of Idaho Food Science Club

University of Idaho and Washington State University Food Processing Club

Skills

- Working knowledge of Microsoft Office Applications
- Food handling skills

You Wang

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1153 West A Street Apt7, Moscow, ID 83843

To obtain an internship in quality assurance

Education

Bachelor of Science in Food Science

Expected May 2016

University of Idaho, Moscow, ID

Related Courses

Food Safety and Quality

Food Processing Technology

Food Engineering (Spring 15)

Sensory Evaluation of Food and Wine (Spring 15)

Biochemistry (Spring 15)

Statistical Methods

Technical Writing

Concepts in Human Nutrition

Experience

Logistics Staff, Municipal Public Security Bureau, Chongqing, China

May-August 2014

- Learned basic skills to protect cooked food from contamination
- Handled food processing equipment safely
- Maintained and cleaned dining equipment
- Communicated and serviced people daily

Cleaning and Maintenance Staff, UI Housing Department, Moscow, ID

May- August 2012

- Teamwork with people to reorganize hall of residence
- Communicated with supervisors to schedule daily work
- Learned basic skills for disinfection

Custodian, Student Recreation Center, University of Idaho, Moscow, ID

April 2012 –Present

- Communicated with crews to make plans for work
- Learned to use chemical sterilization equipment

Skills

Computer: Excel, Microsoft Word, and Power Point (familiar with Photo Shop)

Language: Chinese

Activities/Community Service

Member, UI Food Science Club

August 2014-Present

Member, the UI Chinese Students and Scholar Association

May 2011-Present

Volunteer, the UI Jazz Festival

March 2012

Volunteer, UI International Program Office

December 2013-Present

Samantha Young

12228 Championship Circle
Mukilteo, WA, 98275
425-308-0198
samanthayoungk@gmail.com

Education

Kamiak High School – Mukilteo, WA
2006-2010
Western Washington University-Bellingham, WA
2010-2011
Washington State University-Pullman, WA
2011-Present

Work Experience

Gymagine Gymnastics, October 2008-March 2010

- Coach, I worked with kids age 18 months to 12 years old and taught them the basics of gymnastics. I also ran birthday parties for up to 25 kids. Responsibilities included closing the warehouse, cleaning the gym, coaching, learning CPR and first aid.

Signature Auto Detail, June 2010- December 2013

- Receptionist, I worked in the office where I made appointments, answered the phone and questions. I also helped with files and worked with QuickBooks.

USDA/ARS Western Wheat Quality Laboratory, August 2014- Present

- Lab Technician, I perform various quality tests on flour and wheat from protein analysis and moisture content to baking.

Achievements

- Graduated with Honors (3.7 GPA or higher)-Kamiak High School
- Dean's List- 4 Semesters- Washington State University
- Joe Larson Merit Award for Leadership Potential- Collegiate Dairy Product Evaluation Contest-November 2013
- 1st place Collegiate Dairy Product Evaluation Contest- Ice Cream- 2013

Activities

- Honor Society- Kamiak High School-2006-2010
- Registrar and Alumni Relations Chair- Kappa Kappa Gamma 2011- Present
- Standards Committee- Leadership position- Kappa Kappa Gamma- 2011- Present
- Food Science Club- 2012-Present
- Dairy Products Evaluation Team-2013-Present
- Milk Research Group- Washington State University- 2014- Present

Freshmen and Sophomores

Claire Miley

Nick Schmidt

Jane Snelling

Professional Profile

- HACCP Certified
- Charter Member of Food Safety Team for ISO 2200 Certified Plant
- ASTD Member
- 4 years of Quality and Safety training experience
- 20+ years of Customer Service experience
- Word, Power Point, Excel proficient

Professional Experience

Arizona Canning Company, Tucson, AZ
2011-July 2014

Training Coordinator

Achievements:

- Revamped the dormant Safety Training Program to become an integral part of a continual learning experience within the Plant
- Developed and implemented the new employee/contractor "On Boarding" training that encompasses Plant Safety and Good Manufacturing Practices
- Implemented the tracking system used to document all training for employees, the outcome of this system has been successfully used in several external audits
- Co-authored Internal Auditor Training
- Instrumental in the creation of the "Work Instruction" training program used by OJT trainers on the various pieces of operational equipment

Responsibilities:

- Write and deliver all Quality and Safety Training
- Conduct Internal Audits
- Coordinate all internal and external training for plant personnel
- Liaison between floor employees and management for safety and quality issues

Arizona Canning Company, Tucson, AZ
2008-2011

Quality Incoming Inspector

Achievements:

- Successfully developed the procedures and documentation for receiving raw materials and ingredients – 1st to hold this position
- With the assistance of the Plant Buyer, designed and implemented the Certified Vendor Program that is successfully being used today
- Created new procedures and training programs to fill the voids of a startup company

Responsibilities:

- Inspection and verification of all raw materials coming into plant
- Responsible for plant recall program
- Release and hold all materials through SAP
- Deliver Quality training to plant personnel
- Safety Committee Member

General Mills, Belvidere IL
2005-2008

QRO Technician/Cereal Line Operator

Achievements:

- As a member of the award winning CI team for the SP1 line, helped reach a 92% efficiency. As a lead of my own team we meet our goal to reduce down time by 20%.
- Was one of four team members picked to do QA inspections for the cereal lines, reducing change over time by 20 minutes

Responsibilities:

- Responsible for running moistures and maintaining materials for the QA labs
- Responsible for all Quality issues on back shift for 13 lines
- Operated cereal packaging line before becoming part of QA team

Contract Furnishing Mart, Vancouver, WA
1998-2004

Warehouse Manager

Achievements:

- Highest sundry sales in the company
- Trained warehouse employees as well as inside sells associates on new computer program for sales and order tracking
- Forklift certified

Responsibilities:

- Receiving and delivery of all ordered materials
- Ordering and sales of all sundry items

Education

University of Idaho, Moscow, ID

- Food Science Major

Clark College, Vancouver, WA

- General Education classes towards AA degree

Divers Institute of Technology, Ballard, WA

- Certified Commercial Diver

References

References are available upon request.

Nick Schmidt

Work Experience

The Shore Lodge McCall, Idaho 6/10/2013-current

- Guest service attendant
 - Main duty was assisting and catering to the needs of guests
 - Performed vehicle valet duties, bellhop duties, and many other service duties
 - Gained valuable skills in customer service and teamwork
-

Fred Meyer Boise, Idaho 6/5/2011-10/8/2011

- Grocery Helper Clerk
 - Main duties were to keep the grocery aisles organized and assist customers with their shopping needs
 - Stocked and faced shelves, organized back room, operated deli section
 - Gained organizational skills and customer service skills
-

District II 4-H Camp Caldwell, Idaho 2/3/2009-8/5/2011

- 4-H Camp Counselor
 - Main duty was managing groups of 10-12 young teenage boys
 - Lead songs and skits, lead active workshops, acted as a counselor or parent figure for the campers
 - Gained many leadership skills, decision making skills, and teaching skills
-

Education

University of Idaho Moscow, Idaho 8/22/2012-current

- Currently studying food science
 - Active on campus with my fraternity and with philanthropy events
 - Dean's list for Spring 2014 semester
-

Bishop Kelly High School Boise, Idaho 8/19/2008-5/27/2012

- High school diploma
 - Completed 3 advanced placement courses
 - Graduated with honors in the National Honor Society
-

Achievements

- Member of Phi Gamma Delta Fraternity
- Eagle Scout
- 2 time National 4-H event delegate

Jane Snelling

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snel5290@vandals.uidaho.edu

- Job Experience**
- Member of Rogue Crew**
Monsanto Vegetable Seeds, Twin Falls, ID
June 2011 – July 2014 (Summer's Only)
Rogue pea, carrot, bean, and onion fields for off-types and diseases and provide an accurate review of each field for later reference while working in a group.
- Secretary**
Verlyn D. Break OD, Twin Falls ID
September 2012 – November 2012
Perform basic secretary jobs such as answering the phones, calling to verify appointments, filing, mailing, ordering contacts and frames, filing insurance information and greeting patients.
- Education**
- Twin Falls High School**- Graduated- May 2014- *Valedictorian*
Academy of Finance- Graduated- May 2014- *Honors*
University of Idaho- *Expected Graduation December 2018*
Food Science and Agricultural Business Dual Major
Honors College
- Advanced Placement Courses**
- | High School | College |
|--------------------------------|---|
| Dual Credit Chemistry 11 | Honors Chemistry 111 |
| AP English 11 | Honors Philosophy: Ethics |
| Advertising I&II (Dual Credit) | Honors ISEM: Bargaining and Negotiation |
| AP/Dual Credit Calculus | Honors Communications |
| AP Physics | |
| AP/Dual Credit Government | |
| MACRO Economics | |
- Awards/Activities**
- Business Professionals of America Member~ qualified for state 2011-2013
Twin Falls High School Key Club Member 2011-2012
Finance Academy 2011-2014
Congressional Award (received Bronze Medal) 2009-2013
Volunteer at South Central Community Action 2009-2014
Volunteer at Habitat for Humanity~ cashing, organizing shelves and instructing other volunteers 2009-2014

Passed Financial Literacy Test (W!se) 2012, 2013, 2014
Student Leadership Program (Chamber of Commerce) 2012-2013
Overall Runner Up Women's High Score Trap Shooting League 2013
Student Ambassador (Chamber of Commerce) 2013-2014
National Honors Society Member and voted in as Historian 2013-2014
Distributive Education Clubs of America (DECA)~ National Qualifier 2013-2014
National Academy of Finance Alumni Business Award Scholarship 2014
Idaho Power Academic Excellence Scholarship 2014
Snake River & Water Conservation District Scholarship 2014
Twin Falls Chamber of Commerce Student Ambassador Scholarship 2014
Twin Falls High School Educational Trust Scholarship 2014
Academy of Finance Senior Scholarship 2014
Twin Falls Chapter of National Honor Society Scholarship 2014

Reference

Carrie Ploss

Twin Falls High School Business/ Entrepreneurship, Macro Economics and
Advertising Teacher, Finance Academy Co-head, DECA advisor
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Linda Fleming

Habitat for Humanity Executive Director
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