

# Sample FSCI Resumes

## Career Objective

Seeking a position as a Product Development Scientist, utilizing my scientific knowledge and expertise in Food Science and Technology and Nutrition, as well as my experiences in product development, while providing support to the food industry

## Education

California State University, Long Beach August 2014 –Present

- Bachelor of Science, Dietetics Food Administration: Major – Food Science

## Relevant Experience

Green Generation Mixer & Sustainability Project Showcase, Long Beach, CA April 2016 - Present

- Prepared and submitted abstract for the 2016 Green Mixer which was held in the CSULB Earl Burns Japanese Garden
- Presented a poster presentation of a product “Ben-to-go” and its packaging sustainability

IFT, College Bowl Competition, California Polytechnic State University, April 2016 – Present

- Developed and Submitted questions for the different rounds in the competition
- Represented the California State University team by answering questions from different categories

SCIFTS Product Development Competition, Anaheim, CA March 2015 - Present

Research and Product Development Scientist

Responsibilities:

- Developed a sustainable food package using recycled materials for the prototype
- Formulated a healthy vegetable snack prototype by collaborating with a team of 5 members to research and test various recipes
- Conducted sensory panel analysis to test the newly developed product using various affective and analytical test methods such as triangle test and hedonics tests
- Performed shelf life tests
- Prepared a manuscript and proposal for the proposed project
- Presented a poster presentation at the SCIFTS product development competition

IFT, Disney Consumer Inc. Product Development Competition August 2014 - Present

- Proposed with a team of 5 members, a healthy, fun, and nutritious snack for children
- Developed a dairy marketable product using the Disney Nutritional Guidelines
- Provided a thorough proposal for Disney to consider marketing our product

Undergraduate Research Opportunity Program (UROP), Long Beach, CA August 2014 – May 2015

- Reviewed peer-review
- Developed prototype
- Direct

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## OBJECTIVE

Seeking to obtain a position as Food Safety and Compliance Specialist, utilizing my strong scientific skills and experience in product development, nutrition, and safety regulations to provide support to the food industry.

## EDUCATION

California State University, Long Beach (CSULB) December 2018

- Bachelor of Science in Food Science (GPA 4.0)
- Bachelor of Science in Dietetics and Food Administration (GPA 3.8)

## CERTIFICATIONS

- ServSafe Certification – National Restaurant Association January 2017 – Present

## RELEVANT EXPERIENCE

New Direction Foods, Huntington Beach, CA April 2019 – January 2020

Food Scientist

- Formulated and improved 36 innovative products including 16 zero and lower-calorie frozen desserts, 9 plant-based snacks, 4 sauces, 1 beverage, 2 dry mixes, 2 cold soups, 1 edible paint and 1 essential oil
- Executed the development from bench top and pilot scale through full manufacturing scale for 18 both new and product improvements (flavor optimization, shelf life, cost savings, and ingredient statement matching)
- Managed and generated 33 product specification, 5 sensory evaluation, and 1 shelf life testing of the finished products.
- Conducted physical and chemical measurements before and after development of the finished products
- Collaborated effectively with cross functional team to resolve issues and delivered business objectives

Goddess Bars, Los Angeles, CA January 2017 – April 2017

Product Development Scientist Intern

- Formulated a nutritional bar based on a specific macronutrient profile
- Created a Hazard Analysis Critical Control Point (HACCP) plan to prevent food safety hazards
- Managed project revolving around research, experiments, and process design
- Conducted sensory evaluation panels including Hedonic, Paired Comparison and Food Action Rating Scale (FACT) to determine acceptability of food products

Navy Bliss, Madison, AL June 2017 – July 2017

Product Development Scientist Intern

- Developed a business plan for ver evaluation and regulation of ingre manufacturing process and safety

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