Arisha Seeras

Edmonton, Alberta seeras@ualberta.ca (+1)7804897260 in/ariseeras

SUMMARY

A food scientist with applied academic and industry experience in the field of new product development, quality control, sensory product evaluation, risk management, consumer and market research and batch-scale production. Independently designed and executed experiments from sourcing ingredients to production of final products. Strong background in food safety regulations and foodborne pathogens. Excellent analytical and problem-solving skills involved in innovation, reconditioning, and value-added processing (VAP) from concept through commercialization of products for the food and beverage industry.

SKILLS

Languages; French (Fluent) and Spanish (Limited Working Proficiency)

• New Product Development • Home Baker (breads, rolls, cakes, cookies, pastries) • Project and Inventory management • Sensory Evaluation and Assessment • Budget Planning • Technical and Scientific writing • Shelf-life analyses • Risk Assessment • Microsoft Office • Google WorkSpace • Zoom

PROFESSIONAL EXPERIENCE

Language Assistant

Gobierno de España — October 2019 – June 2020, Sevilla, Spain

• Provided in-class support with session planning, and one-on-one assistance to students in English.
• Developed and delivered presentations in various areas to students up to the Baccalaureate level.
• Employed English-based learning applications, such as Memrise and Kahoot!, to help stimulate interest in learning a language.

Product/Process Development Scientist

Troubled Monk Brewery — May 2018 – September 2019, Red Deer, AB

• Generated the Hazard Analysis Critical Control Point (HACCP) plan for the brewery and trained production personnel on following proper HACCP guidelines of the brewery by conducting weekly meetings, reviewing of processes and bi-annual mock recalls.
• Conceptualized several ideas for revenue generation from redesigning production processes to flavor manipulation for the duration of my contract which resulted in high quality products as per market trends, such as the Troubled Tea, Orange soda and Epitaph Gin.
• Analyzed the effect of combining varying ingredients from fruit juice to natural extracts in 3 weeks, resulting in reformulation of sodas with minimal ingredients and manpower to maximize production and minimize errors.
• Designed and conducted monthly sensory analyses of final products in order to assess consumer acceptance and weekly testing of interim processes and products for shelf-life assessment to ensure continuous safety of final products.

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Product/Process Development Technologist
Food Processing Development Centre May 2017 – April 2018, Leduc, AB

• Conducted critical analyses of research papers and literature reviews in areas ranging from bakery processing to protein extraction, prior to designing project plans and budget costs per project.
• Collaborated with clients on new product development in the bakery department, existing product reformulation, batch-scale production of final products and reviewing batch records of final products.
• Reviewed, revised, and maintained up-to-date Standard Operating Procedures (SOP) of manufacturing processes and laboratory equipment.
• Ran shelf-life and stability testing in products such as plant-based protein bars and gluten-free burgers.

Quality Assurance/Product Development Intern
Vantage Foods Inc. July 2016 – December 2016, Chilliwack, BC

• Performed validation testing on final products to ensure on-going food safety of products.
• Implemented value-added processing practices by generating recipes for fresh sausage and hamburger production with unused cuts of meat.
• Aided the lab manager with final project reports and in closing critical issue reports on a federal level.

EDUCATION

Master of Science: Food Science and Technology
University of Alberta • Edmonton, Alberta • 2014 – 2017

Thesis titled: "**Survival and Persistence of dried *Salmonella enterica* in Low Water Activity Conditions**"

Bachelor of Science: Nutrition and Food Science
Minor in Physical Activity • University of Alberta • Edmonton, Alberta • 2007 – 2012

PUBLICATIONS

"Glutamine, glutamate, and arginine-based acid resistance in *Lactobacillus reuteri*"
Peer reviewed manuscript published in **Food Microbiology** • 2014

COMMUNITY INVOLVEMENT

Child and Youth Worker
The Excel Society June 2012 – October 2018, Edmonton, AB

CERTIFICATIONS

- **Science & Cooking: From Haute Cuisine to Soft Matter Science**
  HarvardX; On-line • 2020
- **Advanced Certificate in Leadership**
  University of Alberta • 2018
- **Project Management Principles and Practices**
  University of Alberta • 2018

References are available upon request.