

# Caitriona Andress

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## EDUCATION

### **Drexel University, Philadelphia, PA**

#### *Bachelor of Science in Culinary Arts and Science*

Anticipated Graduation: June 2021

Concentration: Food Science, Minors: Business Administration & Food Studies

Cumulative GPA: 3.67

### **Foundation of International Education, Dublin & London**

#### *Study Abroad Program*

June - September 2019

Dublin Business School in Dublin, IE & Foundation House in London, UK

Coursework in Irish & British Culture, Food, and Politics

## WORK EXPERIENCE

### **Monell Chemical Senses Center, Philadelphia, PA —**

#### *Student Research Intern*

April 2019 - June 2019

- Performed daily experiments and collaborated with supervisor on improving results
- Wrote over 20 daily analysis reports for supervisor and research team
- Researched surfactants and methods for experimental techniques
- Trained co-worker on experiment protocol and write up procedures

### **Drexel Center for Food and Hospitality Management, Philadelphia, PA—**

#### *Office Receptionist*

September 2018 - June 2019

- Supported Center Administrator in organizing classes, program reviews, and prospective student visits
- Catalogued and reorganized supplies and packages for faculty
- Directed incoming calls and visitors to program faculty
- Organized financial records and brought money to Drexel Central for processing on a monthly basis

### **Asher's Chocolate, Souderton, PA —**

#### *Quality Assurance and Research and Development Intern*

May 2017 - June 2017

- Evaluated safety and quality throughout factory departments
- Surveyed current customers on candy preferences in the Factory store
- Developed new product ideas and samples for Research and Development team
- Observed Philadelphia area sales manager's check in visits with retailers in Chestnut Hill and Reading Terminal Market

## ACTIVITIES

- Gamma Sigma Sigma: *Fall 2018- Present*
- Drexel Food Lab: *Fall 2017- Present*
- Sharing Excess: *September 2019- Present*
- Writer, Spoon University: Drexel Chapter
- Volunteer, Philly Chef Conference
- Member, Institute of Food Technologists
- Member, Research Chefs Association

## Relevant Coursework

- Culinary Fundamentals
- Foundations of Professional Baking
- Culture and Gastronomy I
- Organic Chemistry I, II
- Food Chemistry
- Nutrient Quality & Composition
- Food Microbiology
- Science of Food and Cooking
- Experimental Foods: Product Development
- Chocolate Confections and Ice Cream

## Skills and Certificates

- Serv-Safe Certified:  
*December 2017*
- Computer Software: Microsoft Word, Excel, and PowerPoint

## Honors and Awards

- Dean's List, Drexel University, *Fall 2018; Spring 2019; Fall 2019; Winter 2020*
- Founder's Scholarship, Drexel University, *2017- Present*
- Hans F. Drexel Memorial Fund Scholarship, PA Chapter American Association of Candy Technologists, *2018; 2019; 2020*
- IFT scholarship, Institute of Food Technologists, *2019*
- PMCA Candy Conference Student Outreach Program, Professional Manufacturing Confectioners Association, *2019*
- WACE National Co-op Scholarship, WACE, *2017- Present*
- Community Service Scholarship, Rotary Club of Ambler, *2017*