

# Lin Zhou

Guelph, ON N1G 0E4 | lin.zhou@outlook.com | 519-731-2610

## SUMMARY OF QUALIFICATIONS

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- 4+ years of professional experience in food safety and quality control, technical assessment, and microbiology laboratory support in food manufacturing. Experienced in analytical and numerical thinking for product and process improvement, with a keen interest in food product development and research on emerging food trends.
- Strong teamwork and individual working abilities in a fast-paced environment, with strong communication and change management skills through collaborating with the teams, professionals, and regulatory agencies.
- Hands-on experiences of food safety validation: HACCP, Pre-Requisite program, GMP, Sanitation, and SOP.
- Solid knowledge of Government food regulations and policies (The Food Safety Enhancement Program - FSEP, Safe Food for Canadians Regulation - SFCR), basic food handling guidelines, WHMIS.
- Have Class G Driver's License.
- High proficiency in Microsoft Office Suite (Word, Excel, PowerPoint).

## PROFESSIONAL EXPERIENCE

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**Food Safety, Quality and Regulatory Technician**, *Cargill Meat Solutions, Guelph* May 2017 – Present

- Facilitated daily on-site quality control and quality assurance procedures, including monitoring, inspecting, verifying, documenting, and reporting of the equipment and products' status, following the HACCP, GMP and Pre-Requisite guidelines on food safety and quality.
- Worked with Operation team on daily basis to ensure product specifications are met with company, regulatory and customer requirements and expectations.
- Collaborated with the Product Development team on product launch and improvements. Performed shelf-life analysis, sensory evaluations, and provided technical guidance on product development and manufacturing.
- Conducted sample collection and coordinated product and environment analysis for microbial contamination.
- Issued the food safety incident reports based on the tracked root causes and authorized the implementation of corrective actions across levels to prevent further damage to the production line when necessary.
- Calibrated and verified the equipment and the temperature; Verified and updated labelling information; And prepared documents in compliance with the requirement of the government regulatory agencies.
- Inspected incoming raw materials provided by corporate-approved suppliers to ensure the quality matches the factory's requirement before sending them to production. Liaised with suppliers on risk audit and claim if needed.
- Assisted the HACCP Plan, Pre-Requisite program and the SOP process's management by performing record reviews and reassessments at the established frequencies, and authorizing changes to improve their efficiency.

**Laboratory Assistant**, *University of Guelph, Guelph* March 2016 – April 2017

- Prepared food samples, lab equipment, and testing tools for further experiments following the requirements of Dr. Keith Warriner's food microbiology research & food safety lab and the lab safety procedures.
- Performed inspections and microbiology testing on food samples and recorded the summarized data into the database.
- Provided other required assistance to the supervisors, who are working on technical analysis and report preparation with data collected from the shelf-life improvement control and test procedures.
- Consulted with other professionals to troubleshoot the problems that arise during the experiments, which increased the efficiency and productivity of the lab.

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## EDUCATION

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**Bachelor of Science with Distinction**, specialized in Food Science, *University of Guelph*

May 2017

**Relevant Coursework:** Sensory Evaluation of Foods (includes sensory methodology and statistical analysis for sensory evaluation), Food Safety Management Systems, Food Packaging, Food Nutrition (with Food Labelling knowledge), Food Engineering Principles, Advanced Food Analysis, Food Chemistry, Food & Industrial Microbiology, Food Processing,

### **Key Project in Food Product Development Courses:**

- Brainstormed new product ideas, then focused on the most promising one to go through the process of from concept to commercialization in new product R&D.
- Designed the new product idea's formulation, packaging and labelling. Researched the existing products, the required manufacturing technologies, and theorized the cost-saving enhancement plan accordingly.
- Assessed the product's attractiveness to the potential customers and the food market based on its nutrition, flavor, creativity, risk, sensory and shelf-life analysis, and the understanding of focused customer's demands.
- Produced a thorough and persuasive product presentation to the class, which was praised by the professor and received an average A- at the end of the courses.

### **Key Project in Sensory Evaluation Courses:**

- Gained an understanding of the psychological and physiological factors involved in the objective assessment of food.
- Learned sensory methodology and statistical tools for the evaluation of appearance, taste, odour and texture, through hands-on experience with implementation, statistical analysis and interpretation of sensory data with exposure to consumer research.
- Designed and conducted sensory tests for a given situation based on the capabilities and limitations of each sensory test