

Menghan Shi

ms2658@cornell.edu | (614)-286-7178 | 152A Oakwood Ln | Ithaca, NY, 14850

Education

Cornell University, College of Agriculture and Life Sciences

December 2020

- Master of Professional Studies in Food Science | Focus: Sensory Science | GPA: 4.1/4.3

The Ohio State University, Fisher College of Business

December 2016

- Bachelor of Science in Business Administration, specializing in Logistics Management | GPA: 3.728/4.00 | Magna Cum Laude

The Ohio State University, College of Food, Agricultural and Environmental Sciences

December 2016

- Bachelor of Science in Food Science with Research Distinction | GPA: 3.728/4.00 | Magna Cum Laude

Research Experience

Cornell Sensory Evaluation Center

Ithaca, NY. Jan 2020-Present

- Advertise, prepare, and conduct consumer tests with Redjade for over 200+panelists to evaluate apples' key sensory attributes and consumer preferences. Consolidate and perform data cleaning, data analysis using SQL and SPSS to provide insight on the optimization of apple storage methods and consumer sensory profile preferences.

Ohio State University Food Science Department

Columbus, OH. October 2012-August 2016

- Conducted Thermal Gravimetric Analysis (TGA), Differential Scanning Calorimetry (DSC), Texture Analysis, Rheological Analysis, Water Activity, and Sensory Analysis to assess the shelf-life quality of various black raspberry confections in a clinical trial study. Used One-way, Two-way ANOVA, and statistic tools in JMP to analyze the data and provide recommendations for the most suitable food matrix.

Professional Experience

Bowman Andros Products LLC | Regulatory Supplier Manager

Mount Jackson, VA. Oct 2017-Nov 2019

- Managed over 50 suppliers, the vendor approval program, and the supplier quality program. Analyzed and provided monthly, quarterly, and annual statistical supplier KPIs, compliance results, non-conformity trends, and ensured a 90% NC closure rate.
- Oversaw and conducted over five supplier food safety and quality audits by managing prioritizations, defining plans, realization, reporting, and proper communication with suppliers and Andros Group Quality Control in France.
- Ensured completion of corrective actions and compliance of suppliers to the US food regulations and Andros requirements regarding food safety, quality, and regulatory compliance. Analyzed and approved ingredients and packaging technical datasheets from suppliers and validated specifications, documentations, and certificates were in compliance.
- Collaborated with RD, process engineers, 3rd party lab, and suppliers for over five plant trials focusing on process and raw material quality improvement. Utilized a linear regression model to establish correlations between applesauce color variations and process control points and associated color defects with consumer preference and complaints.
- Led quality improvement project focusing on providing raw material testing guidelines to meet customers' requests for Proposition 65 compliance and established accelerated shelf-life validation study guidelines and project management form.

Cargill | FSQR Intern; Food Safety Quality and Regulatory Associate

Dayton, VA. May-August 2016; Feb 2017-Oct 2017

- Designed and applied multiple linear regression tests to a bio-mapping study to assess correlation among microbiological log reduction, intervention methods, and intervention efficiency in current turkey processing. The project was placed 3rd among 80 interns' final project competition and won a \$200 project award.
- Trained over 100 production associates on company food safety and quality policy: Hazard Analysis Critical Control Points (HACCP), Allergen Control, Food Defense Program, Pest Control, Good Manufacturing Practices (GMP), and Hold and Release Policy. Assisted in the Campus Recruiting Process and interviewed over 20 candidates.
- Supported customer complaint investigation and quality improvement through setting up meat color standard, in-plant shelf-life and sensory test, conducting foreign material evaluation, meat composition analysis, and product traceability analysis.

Competitions, Certificates & Skills

Competitions:

Placed 3rd and awarded \$250 in the IFT 2016 Undergraduate Research Competition

Finalist in 2012-2013 IFTSA Product Development Competition. Developed a color-changeable product: Color Dunker

Certificates: GMP, SQF, HACCP, PCQI, Foreign Supplier Verification Program Qualified Individual

Skills: SPSS, SQL, R, Tableau, Redjade, Microsoft Offices, Sony Vegas, Mandarin, English