

NICOLE LASSEL



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www.linkedin.com/in/nicolelassel

As a graduate in Honours Science and Business and soon-to-be graduate Food Safety and Quality Assurance, I am passionate about the ever-changing food processing industry. I love seeing products made from beginning to end with team collaboration and knowing that consumers are able to enjoy safe, high quality products that we can all be proud of.

SUMMARY OF QUALIFICATIONS & SKILLS

- 4+ years of hands-on lab experience in industry, government, and university lab facilities, involving quality control, R&D, sample collection and processing, microbiological and chemical testing, and experimental design
- Trained in and familiar with food industry methods and techniques, including HACCP, GMPs, prerequisite programs (PRPs), Environmental Monitoring Programs (EMPs), SQF, GFSI, and food laws and regulations
- Excellent verbal and written communication, interpersonal, teamwork, and public speaking skills, as developed through Science and Business workshops and presentations, and being a Science and Student Ambassador
- Experienced in wide range of laboratory skills, including aseptic technique, microscopy, PCR/RT-PCR, RNA/DNA extractions, cell culture, bacterial culturing and plating, media/reagent preparation, virus-mediated transfections, plasmid minipreps, cloning, transformations, restriction enzyme digests, gel electrophoresis,
- Leadership and management skills developed by running and teaching labs and leading group projects
- Proficient in developing protocols and SOPs, managing data, and Microsoft Office (Word, Excel, PowerPoint)
- Passionate about food manufacturing, detail oriented, dedicated, hard worker, and critical thinker

PROFESSIONAL EXPERIENCE

Research and Development Food Technologist, Ozery Family Bakery

Vaughan, ON, **May 2019-Aug 2019**

- Assisted R&D team by conducting product development from sensory evaluation to plant trials
- Evaluated products for shelf life and quality based on set criteria and recorded results for tracking
- Developed recipes for potential new products and assisted with troubleshooting product issues
- Completed project determining effects of sour dough on shelf life and quality of certain products

Cereal Pathology Research Student, Charlottetown Research and Development Centre, Agriculture and Agri-Food Canada, Charlottetown, PE, **Jan 2019-Apr 2019**

- Conducted fungal transformations on *Fusarium graminearum* to edit and disrupt genes with CRISPR system to identify and characterize unique effector proteins and virulence factors
- Microscopically examined fungal spores to ensure successful propagation and used molecular biology techniques like qPCR, gel electrophoresis and imaging, and designing guide RNA to meet proposal objectives

Synthetic Biologist, iGEM Waterloo Student Design Team, University of Waterloo

Waterloo, ON, **May 2018-Aug 2018**

- Implemented safety program including chemical inventory records, eyewash maintenance, training records, etc.
- Managed lab by while supervising and training lab members in experiments and safety procedures
- Performed molecular biology techniques to further lab research and achieve silver medal at global competition

Virology & Microbiology Intern, Lacombe Research and Development Centre, Agriculture and Agri-Food Canada Lacombe, AB, **Jan 2017-Aug 2017**

- Assisted 3 technicians in Biosafety Level II laboratory in processing biological and environmental meat samples
- Utilized molecular biology and culturing methods with appropriate controls to characterize microbes

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EDUCATION & PROFESSIONAL DEVELOPMENT

Candidate for Graduate Certificate, Food Safety and Quality Assurance – Food Processing, Conestoga College, Cambridge, ON, **Jan 2020 - Oct 2020** (Expected Graduation)

Bachelor of Science, Honours Science and Business, Biology Specialization, Co-operative Program, Co-operative Education in Research Certificate, Dean's Honours List, University of Waterloo, Waterloo, ON, **Sep 2015 - Jun 2020**

Relevant Courses and Key Project Achievements:

- Cleaning and Sanitation Course at Conestoga College:
 - Effectively collaborated with 3 international students to prepare a Sanitation Standard Operating Procedure (SOP) following certain assumptions
 - Led meetings, initiated group work, and ensured team members understood tasks and expectations
- Science and Business Workshops at the University of Waterloo:
 - Worked in group of 10 diverse people to develop a marketing plan and create 30-minute presentation
 - Effectively communicated with group, to plan innovative product development and performed analyses

LEADERSHIP EXPERIENCE

Teaching Assistant, University of Waterloo, **Sep 2019-Dec 2019**

- Maintained organization of Senior Honours Workshop in Management of Science and Business by tracking attendance and participation in classes that allows for a sense of community and idea sharing
- Shared feedback from marked assignments and guided students through new projects assignments

Laboratory Teaching Assistant, University of Waterloo, **Sep 2019-Dec 2019**

- Taught students objectives and function of course material and equipment in Fundamentals of Microbiology lab
- Coordinated pre-lab preparation to establish an efficient working environment

Faculty of Science and Open House Ambassador, University of Waterloo, **Nov 2015-Aug 2019**

- Guided prospective students and parents on campus-wide tours
- Attended 7 Open Houses and acted as a compassionate and intelligent resource and support for families

Student Ambassador, University of Waterloo, **Sep 2018-Dec 2018**

- Demonstrated professionalism and outstanding customer service by answering phone calls and emails
- Knowledgeably answered questions and offered advice relating to the University of Waterloo and campus life
- Attended Ontario Universities Fair and Open Houses to show prospective student what is offered at Waterloo

Vice-President of Science and Business Students' Association, University of Waterloo, **Sep 2017-Apr 2018**

- Managed team and events by budgeting \$1500 per term to organize events for all Science students on campus
- Successfully had 100+ participants in all events by marketing events using announcements and social media

PROFESSIONAL MEMBERSHIPS & ASSOCIATIONS

- Ontario Food Protection Association (OFPA), **Feb 2020-Present**

FURTHER DETAILS AVAILABLE ON LINKEDIN