

Nicole Potenza

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EDUCATION

Rutgers University School of Environmental and Biological Sciences

New Brunswick, NJ

Bachelor of Sciences in Food Science, Minor in Agroecology, GPA: 3.3

2018 – 2022

- **Relevant Coursework:** Agroecology, Statistics, Current Issues in Food Science & Food Law, Data Wrangling & Management with R, Entrepreneurial Agriculture, Food Analysis, Food Microbiology, Food Processing Technology, Fruit Production, Introduction to Horticulture, Principles of Food Science, Principles of Organic Crop Production, Food Ethics
- **Extracurriculars:** Food Science Club, Swing Dance Club (Secretary 2019-2020, President 2020- 2021), Livingston Theatre Company (Creative Coordinator 2019-2020), Douglass Residential College

EXPERIENCE

Research & Development Intern

May 2021 – August 2021

PepsiCo

Purchase, NY

- Developed lethality metric calculator for use with tunnel pasteurization product temperature profiles.
- Collected and examined tunnel pasteurizer data to draw insights that would inform PepsiCo Global Tunnel Pasteurization Protocol.

Research & Development Intern

September 2020 – January 2021

Paulaur Corporation

Cranbury, NJ

- Managed sample requests from various customers, and prepared samples for shipments.
- Actively participated in process development initiatives.
- Developed bench top prototypes following protocols, and documented formulas methodically and accurately.

Farmhand

May 2017 – September 2020

Stults Farm

Plainsboro, NJ

- Harvested food crops using farm equipment and by hand.

PROJECTS

ϕ 6 Bacteriophage Survival Rates | Dr. Donald Schaffner

January 2021 – May 2021

- Worked on a project testing the survival rates of phi 6 bacteriophage (a suitable non-pathogenic surrogate for SARS-CoV-2) on various surfaces.

Produce Database | Center For Produce Safety (CPS)

December 2020 – February 2021

- Collected relevant data from fundamental, applied, and solutions-based research from 2019-2020 in a Microsoft Excel file using a standardized format to facilitate searching, filtering and report generation.

B. cereus Predictive Growth Model | Dr. Donald Schaffner

May 2020 – December 2020

- Worked on a project building a predictive growth model for *B. cereus* during food cooling by collecting and analyzing data for food cooling rates using a thermocouple, Microsoft Excel, and ComBase.

Antimicrobial Properties of Fungal Metabolites | Dr. Ilya Raskin

September 2019 – March 2020

- Worked on a project examining the antimicrobial effects of fungal metabolites and plant phytochemicals by preparing extracts using RApid Metabolome Extraction and Storage (RAMES) technology and cell culture assays.

SKILLS

- **Computer Skills:** Microsoft Office, G Suite, Smartsheet
- **Programming Languages:** R, L^AT_EX
- **REHS Certified:** Lab Safety Training / RTK-HAZCOM / Chemical Hygiene / Biosafety / Blood Borne Pathogen
- General working knowledge of HACCP plans and process flow diagrams.
- Ability to operate testing equipment (autoclave, centrifuge, colorimeter, pH meter, pipettes, rotap, spectrophotometer, thermocouple, viscometer, etc.)