

Jeff Perez

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PROFILE

- Comprehensive knowledge and benchtop experience in food science and technology, quality testing, test kitchen/laboratory equipment, and technical writing.
- Knowledge of Food Safety Systems: SQF and HACCP
- Proficient in coordinating and leading numerous specialized projects concurrently; shelf-life extension, water activity analysis, recipe validation, hot and cold-holding temperatures.
- Strong liaison skills with business clients, vendors, suppliers, and partners.
- Trained and educated new analysts on basic sensory knowledge and QSR specific test kitchen equipment.

EDUCATION

Trent University

Honours B.Sc. – Biology and Chemistry
September 2014 – June 2018

- Thesis: Using $^{87}\text{Sr}/^{86}\text{Sr}$ Ratio In Vegetation Cover As A Proxy for Weathering Derived Sr Budgets In Acidified Boreal Catchments Of Plastic Lake, Ontario.

University of Guelph

Certificate - Food Science and Technology
July 2019

SKILLS

Laboratory

- Spectrometry: • pH Meter
- HPLC /GC-MS / IC- • Refractometer
- MS / MC-ICP-MS • Ro-tap Sieve
- Colorimeter • Water Activity
- Viscometer Meter

Certifications

- Practical HACCP for Food Processors
- Emergency First Aid & CPR/AED Level HCP
- WHMIS 2015
- Food Handlers

Software

- LIMS • SigmaPlot
- MS Office • Stata 12
- Google Suite • DataGraph
- Tableau • Lucidchart
- CMX1 • JD Edwards

WORK EXPERIENCE

Mérieux NutriSciences

Quality Assurance Analyst

August 2018 – September 2020

- Performed chemical, physical, and sensory testing/audits on food and non-food products against finished product specification.
- Evaluated product quality based on organoleptic testing, performance, regulatory, and clientele requirements.
- Practiced and knowledge of LIMS software to generate COAs, result input, and created sample programs using JD Edwards.
- Collaborated with R&D on new product formulations, testing pilot batches, and revised product to meet expectations before launch.
- Scheduled and lead sensory panels and daily routine testing to meet testing frequency targets.
- Managed supplier relations and requests against product master list to ensure testing is on track.

Ontario Turtle Conservation Centre

Outdoor Education Summer Student

May 2017 – August 2017

- Facilitated the delivery of educational programs to various schools, camps and community groups.
- Provided exceptional customer service by answering inquiries regarding programs, events and transactions in a timely manner.
- Assisted in social media marketing.