

## Professional Summary

San Francisco based food scientist with a passion for product development with plant-based or novel animal proteins. I have an established history of success working with a myriad of proteins across many food systems, and am eager utilize to further learn about and develop the food we eat.

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### Education

**B.S. in Biology** (Grad. 2020)  
*concentration physiology + minor chemistry*  
*San Francisco State University 3.02 GPA*

**B.A in General Biology** (Grad. 2020)  
*San Francisco State University 3.02 GPA*

### Relevant Skills

Sensory panel & Texture analysis instrumentation  
Product Development (formulation & optimization)  
Ingredient sourcing, and validation  
HPLC/GC  
BarStarts Certification (2019)  
BarSmarts Certification (2019)

## Work Experience

### **Senior Food Science Intern – Clara Foods (2019-Present)**

- Product development across the following systems: bakery, frozen, savory, and beverages
- Data collection through texture analysis instrumentation and conduction of sensory evaluation panels
- Research and experimentations on flavors, colors, novel, plant, and animal proteins
- Data recording and report construction in: Google Docs, Google Sheets, Excel, Benchling
- Ingredient sourcing and inventory management

### **Product Development Lead – IFTSA Wrigley MARS Product Development Team (2019-2020)**

- Product development in the following systems: confections, and snacks
- Constructed proposal outlining the following: concept, prototyping, manufacturing, package design, and market pitch
- Facilitated cross-team communication through reports, flow charts, road maps, and proposals
- Established processing parameters for organoleptic, physiochemical, and nutritional properties
- Data collection through texture analysis instrumentation and conduction of sensory evaluation panels
- Ingredient sourcing through research-based literature

### **Barback – Greens Restaurant / Tank 18 / The Armory Club (2017-2019)**

- Tasted spirits to identify the distinguishing characteristics between beverages and varietals alike
- Properly appraised spirit and beverage quality from taste profile
- Assisted in the formulation of new beverages and batched cocktails
- Inventory management

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Accolades Bengier Foundation Scholar 2019

References available upon request