

Long Tran

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EDUCATION

Niagara College

Advanced Diploma: Culinary Innovation and Food Technology

Christie's Dairy Scholarship: academic excellence and leadership selected by the faculty.

Niagara on-the-lake

April 2022

WORK EXPERIENCE

Niagara College Research & Innovation

Research Assistant

Niagara On-the-lake

February 2021- September 2021

- Execute the test and experiment to improve and check the product quality within the culinary, microbiology, and chemistry aspects.
- Discuss and take part in designing the experiment to improve the products.
- Communicate and collaborate with the coworkers, senior researchers, chefs, suppliers, clients, and industry partners to ensure the efficiency and creativity in the projects.
- Adapt to develop and be flexible with the clients' requirements in different food sectors
- Assist HACCP specialist in food safety aspects and write GMP document.
- Record and report the work process and result to the senior researchers.

Chartwells

Food Service Team member

St. Catharines

October 2020 - Present

- Re-check the quality of food (temperature, best-before date) and stock up food.
- Ensure safety procedure for students and staff
- Support and prepare food for the school events.
- Collaborate with coworkers to ensure the efficiency of workflow.
- Communicate with students for the best services.

LEADERSHIP & VOLUNTEER EXPERIENCE

Niagara College

Peer Tutor

Niagara On-the-lake

January 2021 - Present

- Review, reinforce and provide practices with course content
- Design activities, plans toward the outcome of each session
- Model and develop analytical skills for the course
- Monitor students' concerns and comprehension

Niagara College

Peer Mentor

Niagara On-the-lake

September 2021 - Present

- Support and guide new or return students within education, lifestyle, college's services, and so on.

Veg2me

Leader of research

Online, Vietnam

April 2020 – March 2021

- Create a vegetarian community by providing well-researched information of nutrition, cooking recipes, cooking tips, and food safety
- Develop vegetarian recipe and food safety system for home-cook for sale.
- Manage project scope, planning, controlling, and scheduling
- Advice and support the founder team of the nutrition, food safety, marketing, and human resource issues on the regular basis and startup funding contest

TECHNICAL SKILLS & PROJECTS

Skills/Certification: Research and development | Food Laboratory | SQF | HACCP | Food Handler

Projects: GEO research project 2021 | Hult Prize Southeast Asia 2020 (top 6) | Creative Challenge Idea Vietnam 2020 (raise 35000 USD)