**[Food & Beverage Student]**

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**Objective**

Undergraduate student seeking a summer internship in food safety and regulation

**Education**

*Bachelor of Science in Food Science*  Expected Graduation: Jun 2025

University of California, Davis

GPA: 3.42/4.00

*Relevant Coursework*: Food Composition, Organic Chemistry (series), Introduction to Winemaking, Food Analysis, Introduction to Nutrition, Food Preservation

**Skills**

Relevant Skills: Familiarity with HACCP, labeling, quality control, sensory

Laboratory Skills: Proficient in aliquoting samples, pipetting solutions. Working knowledge of microorganisms and preservation methods

Languages: Conversational in French

**Relevant Experience**

Summer R&D Intern, **See’s Candies** Jun 2022 - Aug 2022

* Facilitated the review of HACCP standards to ensure protocol compliance and food safety
* Analyzed experimental data and organized into a spreadsheet
* Presented findings to 10+ middle level management employees

Volunteer, **UC Davis Food Pantry** Sep 2021 - Jun 2022

* Organized 20+ ingredients in a timely manner
* Educated undergraduate students about the importance of equitable access to basic food
* Sanitized outdoor cabinets to maintain cleanliness of products

Waiter, **Dos Coyotes Cafe** Sep 2021 - Dec 2021

* Provided excellent customer service skills to 50+ customers on any given shift
* Collaborated with a supervisor to update caloric information and nutritional facts on new menu items

**Other Experience**

Team Captain, **UC Davis Intramural Basketball** Sep 2022 - Present

* Foster a welcoming environment for other teammates in the locker room
* Schedule trainings and practices to improve team chemistry
* Collaborate with recreational staff to utilize gymnasium equipment

**Activities**

Member, Food Technology Club Sep 2021 - Present

Member, MANRRS Apr 2021 - Present

**Examples of Underdeveloped Bullet Points**

1. Helped the PhD candidate with her research on food
2. Learned about the ins and outs of the winery
3. Served beer to customers

**Examples of Well Developed Bullet Points**

1. Collaborated with PhD candidate on a research study detailing the nutritional analysis of dairy products
2. Developed critical thinking skills through understanding the daily operations and functionality of the components within the winery
3. Provided excellent customer service to 50+ customers through serving beers on any given shift
* Beginning resume
* Freshmen who doesn’t have a lot of “industry” experience
* Worked as a waiter and has their own small business selling baked goods
* Wants to use resume to seek internship or lab experience