**Feeda Bulldog**

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**SUMMARY**

**Graduating Senior and Food Science Major** seeking an internship or co-op opportunity to utilize education and research experience

* Ability to effectively **set up lab apparatus**, **conduct lab research** and **accurately analyze** and **record data**
* Proficient with **calibrating operations** using Standard Operating Procedures (SOP)
* Skilled at **conducting quality analyses** using **Karl Fischer Titration devices**, **UV spectroscopy readings**, **PH meter readings** and other **SOP instructions;** capable of **generating nutritional labels**
* **Deadline driven** and **goal-oriented** with ability to **plan**, **organize** and **prioritize** work
* Proven ability to **communicate verbally** and in **writing** with people within and outside of an organization
* Proficient with **shelf life testing** and **food analysis** by standard methods
* Skilled at **extracting** and **quantifying bioactive components** **from plant foods** using **HPLC**
* **Familiar with** **laboratory instruments** including **Kjeldhal protein analyzer, Soxtec fat extractor, Bioreactor, Freeze dryer, High performance liquid chromatography, Gas chromatography, ICP, UV-spectrophotometer, Colorimeter, Rheometer, Rapid visco analyzer** and **Amylograph**
* Experienced in **performing cancer cell culture assays**
* **Proficient** with **Microsoft Office Suite**

**EDUCATION**

**Alabama Agricultural & Mechanical University (AAMU)** Normal, AL

**B.S., Food Science,** ExpectedMay 2019

**GPA: 3.1/4.0**

**Honors/Awards:** Dean’s List, Fall 2016 – Present

**Related Courses:**

Intro to Food Science • Quantitative Analysis • Instrumental Analysis • Food Chemistry •Food Engineering
Product Development • Advanced Topics in Food Science • Principles of Experimentation

**CLASS PROJECT | FOOD DEVELOPMENT**

Utilized selected spices – Cinnamon, Cardamom and Cloves – in food product development. Analyzed spices to determine their potential antioxidant, anti-lipemic and carbohydrate metabolizing enzymes.

* Conducted chemical analyses to determine the phenolic, flavonoid content and anti-oxidant capacity (methanol and aqueous) of extracts of Cinnamon, Cardamom and Cloves
* Determined (in-vitro) the inhibitory potential of the selected spices on key enzymes related to metabolic syndrome in-vitro (Lipase activity, α-Glucosidase activity and α- amylase)
* Developed food products using the selected

**Equipment/Process Used**: Rotary evaporator, centrifuge machine, (sample extraction); Analytical balancing, Experiment set-up and calibration procedures; data collection using Micro Plate reader and result calculation

**Memberships and Activities:**

AAMUFood Science Club | Fall 2016 – Present
Institute of Food Technologist (IFT), Member | Fall 2015 – Present