Bryan William Bulling

Moreleta Park, Pretoria, 0181 🏫

+27(0)82 829 0794 📞

u29346152@tuks.co.za **№** bwbulling@gmail.com

www.linkedin.com/in/bryan- mwilliam-bulling

EDUCATION

January 2015 - Present

Postgraduate Studies & Part-Time Studies

- Proficiencies:
 - Proficient in MS Office (Excel, Word, PowerPoint and Outlook)
 - Computational chemistry modelling
 - Research and Development
 - Data analysis (MS Excel)
 - Academic writing.
- Current online enrolment with Wits
 - SAFFI Flavour and Fragrance course.
 - Outsourced training on internal auditing, pertaining to FSSC 22000.
- Current online enrolment with OneMonth.com courses
 - Modules: HTML and CSS, JavaScript, Python, SQL.

March 2015 – September 2018 – Masters Degree in Chemistry (with Distinction) MSc. Chem • The University of Pretoria

- DISSERTATION TITLE: Reaction mechanism of solvated n-butyllithium with thiophene in THF: A theoretical and spectroscopic study.
- Awarded Academic Honorary Colours.

January 2009 – November 2014 – Bachelors Honours Degree in Chemistry BScHons• The University of Pretoria

- Modules: Analytical, Physical, Organic and Inorganic chemistry.
- Research outputs (1) Theoretical prediction of four stepwise protonation constants and the 13C NMR shifts of aliphatic polyamines. (2) Chelate carbene complex synthesis and template reactions using thieno[3,2-b]thiophene.

January 2004 – December 2008

National Senior Certificate (NSC) • Pretoria Boys High School

WORK EXPERIENCE

February 2019 - Present

Flavour/Laboratory Technician • Creative Flavors International

- Responsible for the procedural operations of the laboratory, comprising but not limited to;
 - Research and formulation development, flavour matching, stability testing and evaluation, sample preparation, weekly feedback on all food application assignments, providing hands-on production support, project consultation and communication with both clients and sales department.
 - Conducting quality analysis and control for certifying all incoming and outgoing products. Also, resolving quality issues with manufactured products.
 - Optimisation of laboratory productivity through routine cleaning, instrument and equipment calibration.
 - I am an active food safety team member. I am responsible for implementation, utilisation and monitoring of appropriate quality control and ISO 22000 food management systems to ensure best practices are applied and adhered to. Responsible for conducting monthly HACCP internal audits.
- Training acquired SGS (certification company) Received 2019-2020
 - HACCP Awareness Training
 - FSSC 22000 V4.1 Implementation and Documentation, and Internal Audit Training.

RESEARCH OUTPUTS

1. Article: Adeyinka, A.S., Bulling, B.W. & Cukrowski, I., 2016. Competition reaction-based prediction of polyamines' stepwise protonation constants: a case study involving 1,4,7,10-tetraazadecane (2,2,2-tet). J. Theoretical Chemistry Accounts, 135:139(5). Available at: http://link.springer.com/10.1007/s00214-016-1898-5.

ACTIVITIES

Experience and Interests

- Programming Web development
- Member of the Golden Key international honour society.
- Hobbies involve travelling, hiking, playing squash, soccer and golf.

Volunteering / Community

• I am a Friend of the Faerie Glen Nature Reserve – Our activities involved restoration and rehabilitation projects; participation in eradicating invader species; replanting native species and garbage removal to restore the waterway for the benefit of human users and the natural environment. (http://www.gauteng.net/attractions/faerie_glen_nature_reserve)

REFERENCES

<u>Professor Ignacy Cukrowski</u>: Senior Research Fellow in the Department of Chemistry Tel:

+27 (0)12 420-3988 Email: ignacy.cukrowski@up.ac.za

Doctor Carl Johan van Der Westhuizen: Post-Doc Fellow, Department of Chemicals Cluster at CSIR

Tel: +27 (0)83 377-6731 Email: carljohanvdw@gmail.com

Doctor Darren Riley: Senior Lecturer in the Department of Chemistry.

Tel: +27 (0)12-420-3097 Email: darren.riley@up.ac.za