Resume

MSc. Nidia Beltrán

5/27/2022

## Education

Boston, MA

**University of Charles River**

09/2021 - 01/2023

M.S. in Computer Science

Shanghai, China

**Huangdu Institute of Technology**

09/2016 - 07/2020

B.Eng. in Software Engineering

## Publications and Submitted Manuscripts

* **Haha Ha**, and San Zhang. “Eating is All You Need”, **submitted to NeurIPS 2099**.
* **Haha Ha**, San Zhang, Si Li, and Wu Wang. “You Only Cook Once: Unified, Real-Time Mapo Tofu Recipe”, **submitted to CVPR 2099**.
* **Haha Ha**, San Zhang, Si Li, and Wu Wang. “Cool Dragons are Mapo Tofu Eaters”, **NeurIPS 2077**. (**Best Paper Honorable Mention**) [[Paper]](https://www.google.com/)
* **Haha Ha**. “Rethinking Mapo Tofu Eating”, **ICCV 2077**. [[Paper]](https://www.google.com/)

## Research Experience

07/2021 - Present

**Machine Learning Engineer Intern**, Slow Feet Technology, Beijing

* Devised a new food-agnostic formulation for fine-grained cross-ingredient meal cooking and subsumed the recent popular works into the proposed scheme
* Proposed a cream of mushroom soup recipe which is competitive when compared with the SOTA recipes with complex steps by only altering the way of cutting mushroom, **submitted to NeurIPS 2099**
* Developed a pan for meal cooking which is benefiting the group members’ research work

08/2020 - Present

**Reseach Intern**, Paddling University, Beijing

* Designed an efficient method for mapo tofu quality estimation via thermometer
* Proposed a fast stir frying algorithm for tofu cooking problems, which specifies the amount of the hot sauce instead of using terms like “as much as you can”, **submitted to CVPR 2099**
* Outperformed SOTA methods while cooking much more efficient in experiments on popular tofu

03/2020 - 06/2020

**Research Assistant**, Huangdu Institute of Technology, Shanghai

* Proposed a novel framework consisting of a spoon and a pair of chopsticks for eating mapo toufu, **published in NeurIPS 2077**
* Designed a tofu filtering strategy inspired by beans grinding method for building a dataset for this new task
* Designed two new evaluation criteria to assess the novelty and diversity of the eating plans
* Outperformed baselines and existed methods substantially in terms of diversity, novelty and coherence

07/2018 - 08/2018

**Reseach Intern**, Paddling University, Beijing

* Designed two sandwiches consisting of breads and meat of two traditional bacon cheese burgers to make use of unused ingredients
* Utilized the structure duality to boost the cooking speed of two dual tasks based on shared ingredients
* Outperformed strong baselines on QWE’15 and ASDF’14 dataset

## Awards and Honors

2018

**Gold**, International Collegiate Catching Fish Contest (ICCFC)

2017, 2018

**First Prize**, China National Scholarship for Outstanding Dragons

## Skills

**Programming Languages:** Python, JavaScript / TypeScript, HTML / CSS, Java

**Tools and Frameworks:** Git, PyTorch, Keras, scikit-learn, Linux, Vue, React, Django, $\LaTeX$

**Languages:** Chinese (native), English (proficient)