

Sookie Li

Resume

PERSONAL INFORMATION

Cell Phone +64 21 08162450
E-Mail bli332@aucklanduni.ac.nz
Address 2 Keystone Ave, Mount Roskill, Auckland

EDUCATION

Master Degree of Food Processing Engineering 2016 - 2017
The University of Auckland, New Zealand

Master Degree of Fermentation Engineering 2012 - 2015
Agricultural University of Hebei, China

UNIVERSITY PROJECTS

Milk Powder Quality Investigation May 2016 - February 2017
The University of Auckland

- Got involved in powder production of NZ dairy industry and investigated the chemical and rehydration properties of instant whole milk powder.
- Participated in powder processing production and quality control using SPC (statistical process control) in VMGSim, such as evaporation.
- Applied confocal microscope and matlab software to provide a potential on-line dispersibility with better efficiency than the existing industrial test.

New Dairy Product Development April 2012 - June 2015
The Agriculture University of Hebei

- Got involved in new fermented dairy products development of soybean, green bean, and peanut-based milk.
- Screened the appropriate strains of Lactobacillus according to the growth of the strains and sensory tests of the yogurt.
- Applied the response surface designs to optimize the fermentation conditions and processing parameters.
- Products quality tests in terms of protein, fat, amino acid content and viable count of the microorganisms as well as pathogen based on the requirements of the products.
- Improved the functionality of the products by studying vitro antioxidative activities, resveratrol and amino acid.

WORKING EXPERIENCES

Volunteer March 2016 - Present
Elizabeth Knox Home and Hospital

- Worked with other volunteers to support elderly residents and built up friendly relationship.

Production Assistant (Part-time)

November 2016 - Present

Be Nourished Ltd

- Worked as a sauerkraut processing assistant, which was involved in its fermentation and quality control.

Research Assistant

July 2013 - October 2013

Bao Ding Tobacco Company

- Participated in the tobacco development of fermentation formulas according to viable count and sensory tests.
- Two of the fermentation recipes were selected by the company to scale-up.

Research Assistant

March 2013 - May 2013

Beer and Wine Production Line in University's Factory

- Assisted with the production of beer and wine by preparing the culture medium and product quality assurance.
- Preparation of culture medium, such as barley and grape juice.
- Quality improvement through viable count and sensory tests.

Quality Technician

January 2012 - March 2012

Mengniu Dairy Company

- Assisted with the preparation of sample, and measured physical and chemical properties of milk and milk beverage.
- Conducted quality tests independently, such as content of solid-not-fat.
- Uploaded the records to the detection system after tests, and reported on the results immediately once abnormal data presented.

AWARDS

2012 - 2016

- *Certificate of Communication Training*
- *Outstanding Graduates Award*
- *Honor Roll Student*
- *Excellent Student Cadre*
- *Best Program Award*
- *Second Prize Scholarship*

INTEREST

Playing badminton, singing and dancing

REFERENCES

Available upon request