

Abrial Meyer

184 Stockholm St • Brooklyn NY 11237 • 206-295-9839 • abrial@abrialmeyer.com

EDUCATION

Wesleyan University, Middletown, CT

Class of 2016

- Double Major in Biology and Environmental Studies
- Certificate in Computer Science – Informatics and Modeling

EXPERIENCE

Allergic to Salad, After-school Educator

September 2017 – February 2018

- Taught cooking and nutrition lessons in after school programs 5 days a week in Manhattan, Queens, and Brooklyn
- Worked with students aged 4-14 and developed age appropriate curriculum
- Focused on STEM concepts in cooking with middle school students (including fermentation, composting, and the science behind why cooking works)
- Used vegetarian ingredients with a focus on healthy, plant-based meals

City Growers Farm, Farm Educator

September 2017 – December 2017

- Facilitated environmental and food education programs on the Brooklyn Grange farms to school groups aged K-12
- Utilized farm-based interactive workshops to engage youth in the process of growing food and generate a deeper understanding of their food systems
- Taught about rooftop farming, urban agriculture, environmental issues, and food justice through units such as vermicomposting, bees and pollination, and raising chickens

American Museum of Natural History, Helen Fellow

September 2016 – August 2017

- Designed and implemented curriculum for BridgeUp: STEM, a program that empowers middle and high school girls to utilize coding technology within the natural sciences
- Delivered weekly lessons to cohorts of 20 students on topics at the intersection of computer science and natural science such as climate change, evolution, cultural anthropology, and astronomy in both after school and summer camp formats
- Researched the effects of the microbiome on host/parasite interactions in bat populations in the Perkins Lab

Cato Corner Farm Greenmarket Stand, Cheesemonger

June 2017 – April 2018

- Sold raw milk cheese at Grand Army Plaza and Union Square Greenmarkets

Wesleyan University Local Food Coop, Produce Manager

Fall 2015 – Spring 2016

- Provided 750+ students on the university meal plan with locally-sourced produce, meat, dairy, and foods
- Coordinated weekly pick-ups for members
- Communicated directly with local farms for produce orders and deliveries
- Co-managed budget, billing, publicity, and negotiations with school administration

Wesleyan University Composting Committee, Coordinator

Fall 2012 – Spring 2015

- Launched campus-wide composting and food waste reduction awareness program
- Led collection and processing of campus compost for use at student-run farm

Wesleyan University Long Lane Farm, Student volunteer

Fall 2012 – Spring 2015

- Worked with a team to plan, plant, and harvest organic vegetables for Bon Appetite – the campus meal service provider
- Participated in student-run forum on sustainable agriculture in theory and practice

Various Jobs in Food Service

Van Leeuwen Ice Cream (October 2017 – April 2018), Pi Café (January 2015 – March 2016), Wesleyan University Catering (2014-2016)

INTERESTS & ACTIVITIES

Thru-hiked the Pacific Crest Trail – a 2650 mile long trail from Mexico to Canada (April – September 2018)

5 years of biology/ecology research labs (Smithsonian, American Museum of Natural History, Wesleyan University)

TECHNOLOGY SKILLS

Microsoft Office, Google Suite, social media and many programming and web development languages: Java, Python, html, CSS, JavaScript, R, SQL