

# Jose Abadi

UC Davis Senior | Food Science Major, Tech Management Minor | “Never forget where you came from”  
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## About me

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I studied in 3 different countries (Indonesia, United Kingdom, and United States) gave me the opportunity to listen, learn, and be a culturally conscious person. My passion has always been in the food industry because food brings people together and food is a medium used to express culture. My goal is to distribute Indonesian products across the globe, while focusing on environmental, social, and economical sustainability.

## Experiences

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Taylor Lab - University of California, Davis

Davis, California

### Laboratory Research Associate

06/2023 - present

- Improve the shelf-life and nutrient of lettuce through QTL experiments and investigations
- Conducted nutrient assay (FRAP) on antioxidant of lettuce, DNA extraction, and field measurements of the trials
- Phenotyping with ImageJ on Epidermal Imprint, Contact Angle, and Leaf structure with Instron
- Frontend developer for the Taylor Lab website

BMI Food Processing

Surabaya, Indonesia

### Quality Assurance & Control Intern

08/2022 - 09/2022

- Conducted research on the effect of temperature & STPP treatment on the moisture content and yield of Cod & Shrimp
- Analyzing the HACCP and Food safety through laboratory experiments according to FDA (U.S) and EMA (Europe) regulations
- Examine the QA & QC statistical method through hypothesis testing and sampling method
- Familiarizing with testing instruments for Food analysis: Antibiotic, Mycotoxins, Pesticides, Preservative, Moisture Analyzer, etc

IFT Mars - University of California, Davis

Davis, California

### Product Developer

10/2021 - 03/2022

- First-hand experience developing and marketing a food product through creativity and collaborative work
- Conducted R&D on food products that are high demand and experimenting with ingredients to find the perfect ratio for excellent taste and nutrition
- Showcasing and presenting the product (Pre-Workout Mochi) in front of the Food Science Department at UC Davis

## Personal project & Volunteering

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Kita Bisa - AksiNyata

Jakarta, Indonesia

### Co-Founder

06/2020 - 09/2021

- An organization started by my brother and I focus on helping local neighborhoods that are in need due to COVID-19
- Gathered over \$1900 through donations and distributed over 400 boxes of necessities throughout South of Jakarta
- Managed all the events, packaging of the boxes, and social media advertisement

PERMIAS at UC Davis

Davis, California

### Director of Fundraising

06/2021 - 06/2022

- PERMIAS is an organization for Indonesian students across the US
- Managed to raise over \$1000 from selling numerous Indonesian food to raise funds for future events
- Learn the importance of teamwork, time management, and marketing strategies
- Successfully conduct events that were previously cancelled due to COVID-19

## Awards/Clubs/Certification

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George W. Pierce Scholarship - Award granted to students that demonstrates interest in Agriculture and maintained a 3.25 GPA

Alpha Epsilon Pi

Food Science Club

TechSprint Innovators

UC Davis Coding Bootcamp Certification (In-Progress)