

# Jose Abadi

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## Education

### University of California Davis, College of Agriculture and Environmental Sciences

Bachelor of Science in Food Science, minor in Technology Management

June 2024

- UC GPA: 3.3 | Major GPA: 3.5
  - UC Davis Coding Bootcamp Certification
  - George W. Pierce Scholarship
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## Skills

- Food Safety Experiments – Seafood
  - Shelf life and Nutrient Research – Phenotyping
  - Product Development – Nutritional Formulation & Sensory Science
  - Data Analysis – Hypothesis Testing & Sampling
  - Coding – JavaScript, Node.js, C++
  - Calibrating Lab Equipment
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## Professional Experience

### Taylor Lab - University of California, Davis

Laboratory Research Associate

Davis, California  
June 2023 - Present

- Phenotyping with ImageJ on Epidermal Imprint, Contact Angle, and Leaf structure with Instron
- Conducted nutrient assay (FRAP) and QTL experiments on antioxidant of lettuce, DNA extraction, and field measurements of the trials
- Improved the shelf-life and nutrient through discovering promising hybrids such as the Romaine-Iceberg lettuce hybrid
- Collaborated with the coding team, contributing as the frontend developer for the Taylor Lab website

### BMI Food Processing

Quality Assurance & Control Intern

Surabaya, Indonesia  
August 2022 – September 2022

- Conducted research on the effect of temperature & STPP treatment on the moisture content and yield of Cod & Shrimp
- Analyzed the HACCP and Food safety through laboratory experiments according to FDA (U.S.) and EMA (Europe) regulations
- Examined the QA & QC statistical method through hypothesis testing and sampling method
- Performed food analysis using testing instruments such as: Antibiotic, Mycotoxins, Pesticides, Preservative, Moisture Analyzer

### IFT Mars - University of California, Davis

Product Developer

Davis, California  
October 2021 – March 2022

- Conducted market research on high demand products in a group of 6 teammates, and integrated two widely embraced market trends
  - Developed the “Pre-Workout Mochi” by experimenting with different ingredient ratio for excellent taste and nutrition
  - Showcased and presented the product in front of the Food Science Department at UC Davis
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## Leadership Experience

### Kita Bisa - AksiNyata

Co-Founder

Jakarta, Indonesia  
June 2020 – September 2021

- Co-created an organization to aid marginalized immigrant neighborhoods that did not qualify for government aid during COVID-19
- Gathered over \$5,000 through donations and distributed over 400 boxes of basic necessities throughout Jakarta
- Led a group of 5 volunteers through event planning, communication with district leaders, inventory management, and social media advertisement

### Indonesian Student Association (PERMIAS) at UC Davis

Director of Fundraising

Davis, California  
September 2021– June 2022

- Fundraised \$1,000 for local community events by selling traditional Indonesian food
  - Conducted events such as Independence Day, Batik Day, and Inter-Sport competition with other PERMIAS in California
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## Additional Involvement

- Alpha Epsilon Pi
- Food Science Club
- Computer Science Club - TechSprint Innovators
- Intramural Basketball, Soccer, and Badminton