

Hannah Baker

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Education

Michigan State University – East Lansing, MI

- Bachelor of Science, Biosystems Engineering
- Food Engineering Concentration
- G.P.A.: 2.98/4.0

Expected Graduation May 2017

Experience

Food Processing Intern – Boar’s Head, Holland, MI

June-August 2016

- Followed HACCP guidelines in handling meat products for cooking and packaging
- Practiced proper sanitation and good management practices
- Completed product quality checks per company standards

Point of Sale Associate – Kohl’s, Okemos, MI

November 2014-January 2016

- Completed sales transactions and assisted customers with purchases
- Represented the company with exemplary customer service and positive attitude
- Worked directly with customers to resolve issues and exceed expectations

Engineering Technician - Wade Trim, Flint, MI

May-August 2014

- Conducted independent field visits to customer locations and kept track of associated mileage and expenses.
- Communicated directly with potential gas customers via telephone and in person to discuss service needs.
- Surveyed properties and developed preliminary designs for proposed natural gas pipelines.
- Completed CAD drawings using Microstation J (v.7) and entered design and material data into SAP for construction.

Baker’s Assistant - MSU Bakers, East Lansing, MI

August 2013-April 2014

- Assisted Head Bakers in tasks to make fresh baked goods daily for all Michigan State University residence halls and hospitality locations.
- Prepared baked goods on a mass scale by following detailed recipes and instructions by the Head Bakers.
- Completed tasks such as cleaning, washing dishes, frosting baked goods and preparing ingredients.

Activities

- Women in Engineering Mentor Program- Michigan State University August 2013-Present
- University Activities Board- Michigan State University September 2014-September 2015
- Biosystems Engineering Club- Michigan State University September 2016-Present

Relevant Classes

- FSC 211- Principles of Food Science
- BE230- Analysis of Biological Systems
- BE350- Heat and Mass Transfer
- BE360- Microbial Systems Engineering
- BE385- Design and Optimization of Biosystems
- BE332- Properties of Biological Materials
- BE334- Biosystems Engineering Lab