



Education

University of Wisconsin-Madison

Bachelor of Science in Biological Systems Engineering

2014 – 2018

- Specialization in Food Engineering
- GPA: 3.03

Relevant Coursework

Integrated Food Manufacturing Food and Bioprocessing Operations Food Chemistry Food Microbiology
Food Preservation Engineering Properties of Food and Biomaterial Heat and Mass Transfer Thermodynamics

Experience

Seneca Foods Corporation

Quality Control Intern

October 2018 – December 2018

- Test and evaluate products at different stages of the production process
- Determine and maintain quality and consistency of the products
- Perform regular checks on equipment to ensure efficacy
- Follow HACCP procedures
- Communicate with mechanics to ensure product and process consistency

Wisconsin Evening & Executive MBA Programs

IT Student Support

June 2017 – December 2018

- Provide frontline support to MBA students to troubleshoot and solve issues with iPads and Surface Pros
- Create and maintain email listservs and website content using CMS
- Maintain confidential student information in multiple databases
- Track application and recruitment statistics

Summit Educational Association, Inc.

Summer Athletic Director

Summer 2015 & 2016

- Designed the recreational program to include multiple sports on a rotational basis for eight weeks
- Oversaw entire camp of 180 girls
- Trained counselors and junior counselors on developing their team dynamics
- Facilitated these recreational activities, games, and drills daily

Summer Team Leader

Summer 2014

- Led a team of 10 – 12 inner-city Milwaukee 4th-8th graders
- Mentored each girl 1:1 weekly to discuss progress in subjects and helped develop individual goals for the summer
- Motivated the girls and participated in sports with them
- Tutored the students on math and reading skills

Student Organizations

- Engineers Without Borders
- Food Science Club