

MARVEN WANG

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SKILLS

- Crying (potent, 18 years of experience)
- Resume making (intermediate)
- Being a failure
- Drinking water

EDUCATION

University of Waterloo | Computer Science (1a)

2024 - 2029

Recipient of the Alumni scholarship and the President's Scholarship of Distinction.

EXPERIENCE

Cheesemaking | The Cheese Factory

"2022 - 2024"

"Cheese is one of the most beloved and versatile foods in the world

SOME RANDOM THING1

forever

ranging from soft and creamy to hard and crumbly. The aging process plays a significant role in determining its taste and texture, with younger cheeses like mozzarella offering a mild, fresh flavor, while aged varieties such as cheddar or Parmesan develop sharper, more complex notes.

SOME RANDOM THING5

forever

ranging from soft and creamy to hard and crumbly. The aging process plays a significant role in determining its taste and texture, with younger cheeses like mozzarella offering a mild, fresh flavor, while aged varieties such as cheddar or Parmesan develop sharper, more complex notes.

SOME RANDOM THING7

forever

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SOME RANDOM THING8

forever

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SOME RANDOM THING9

forever

ranging from soft and creamy to hard and crumbly. The aging process plays a significant role in determining its taste and texture, with younger cheeses like mozzarella offering a mild, fresh flavor, while aged varieties such as cheddar or Parmesan develop sharper, more complex notes.

SOME RANDOM THING10

forever

ranging from soft and creamy to hard and crumbly. The aging process plays a significant role in determining its taste and texture, with younger cheeses like mozzarella offering a mild, fresh flavor, while aged varieties such as cheddar or Parmesan develop sharper, more complex notes.

SOME RANDOM THING11

forever

ranging from soft and creamy to hard and crumbly. The aging process plays a significant role in determining its taste and texture, with younger cheeses like mozzarella offering a mild, fresh flavor, while aged varieties such as cheddar or Parmesan develop sharper, more complex notes.

PROJECT

Cheese Research

2021 - 2023

- Researched how altering procedures in cheesemaking changes the flavor of the resulting cheese
- Built a cheese machine that have **30+** tunable parameters to produce cheese of different flavor

SOME RANDOM THING

forever

- Honestly, I quit making shit up, but this is fun.
- ranging from soft and creamy to hard and crumbly. The aging process plays a significant role in determining its taste and texture, with younger cheeses like mozzarella offering a mild, fresh flavor, while aged varieties such as cheddar or Parmesan develop sharper, more complex notes.