

# MARVEN WANG

Here is some info about me: this is rather random. IDEK what I am doing. Just chill.

## SKILLS

- Crying (potent, 18 years of experience)

## EDUCATION

**Lakehead University** | B.S

2024 - 2029

Double major in Honors Gender Studies and Geomatics, Specialization in Failure Studies.

## EXPERIENCE

**Cheesemaking** | The Cheese Factory

"2022 - 2024"

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

**Unemployed** | Faculty of Failure, Lakehead University

forever

"Faculty internship

## 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.

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