

Marven Wang

123 This rd, Waterloo, Ontario, L1A2B3. thisisanemail@someemail.com

Education

University of Waterloo | Computer Science (1a) 2024 - 2029

Cheese is one of the most beloved and versatile foods in the world, enjoyed in countless forms and flavors. Made from milk, cheese comes in a wide variety of textures, 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.

University of LOL 1024 - 2048

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.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.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.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.