

# Linli Zhu

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## EDUCATION

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B.S. Food Science  
University of California, Davis  
GPA: 3.64/4.00

Expected Graduation: Jun 2024

## AWARDS

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Dean's Honors List, UC Davis 2021 Winter Quarter	UC Davis, 2021
Dean's Honors List, UC Davis 2021 Spring Quarter	UC Davis, 2021

## PUBLICATION

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**Zhu, L.** (2023, March). How does exercise impact obesity in terms of its prevention or treatment? In Second International Conference on Biological Engineering and Medical Science (ICBioMed 2022) (Vol. 12611, pp. 910-914). SPIE. Available at <http://dx.doi.org/10.1117/12.2669665>

## RESEARCH EXPERIENCE

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Undergraduate Internship, <b>UC Davis Delarue Lab</b>	Jan 2023 – Present
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Utilizing human perception for assessing and blending it with statistical examination, sensory evaluation becomes an essential field of study, focusing on both the differences in products and the variations among people. During my internship, I took part in several sensory evaluation tests. These included a study on almond milk, exploring its potential as a vegan substitute for dairy by analyzing its sensory characteristics, a sparkling beverage project that used an immersive room to research non-alcoholic sparkling drinks as replacements for beer, soda, and other fizzy beverages, and a honey project, where different sensory characteristics of honey were investigated through detailed analysis.

Undergraduate Internship, <b>State Key Lab of Food Science and Technology</b>	Jul 2023 – Aug 2023
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*Komagataella pastoris*, also called *Pichia pastoris*, is a yeast depleting methanol as carbon source. Due to its high efficiency and accessibility in yeast cultivation, *Komagataella* is used in producing target protein products as well as model microorganism. During my internship, I conducted study together with a master student investigating insert six target gene into *Komagataella* to produce the target protein as product in fermentation. Results of gene insertion were tested through testing the antibiotics resistance. Multiple methods were adapted in her study. We also attempted to develop unit operation for gene insertion for *Komagataella*. Extensive laboratory techniques were used during my internship, including electrophoresis, electroporation, DNA transfection, plasmid extraction, genomic extraction, etc.

## ACTIVITY ENGAGEMENT

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Research Associate Internship,	Jul 2023 – Sep 2023
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- Assist ongoing projects in studying foodborne pathogens and microbial communities using cutting-edge genomics and metagenomics techniques.

- Participate in hands-on lab tasks, such as DNA extraction, data analysis, and statistical interpretation, to understand genetic and environmental factors affecting antibiotic-resistant zoonotic pathogens.
- Collaborate with researchers, attend seminars, and present findings, gaining practical skills, exposure to advanced research, and insights into food safety strategies

Student, **Principles of Nutrition: Macronutrients and Metabolism**

May 2022 – Jun 2022

- Acquired basic nutrition knowledge related to macronutrients and metabolism
- **Add specific activity associated with food microbiology/sensory. Right now information is too general.**

Team member, **2023 DMI New Product Competition**

Sep 2022 – Feb 2023

- Developed product designing skills by developing new dairy related product.
- Performed fundamental market research on relevant products

## **SKILL SET**

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Laboratory Skills: Proficient in assisting sensory tests. Proficient use of Microsoft Word, Microsoft Excel, and Microsoft PowerPoint. Proficient in microbiology related lab skills (electrophoresis, electroporation, DNA transfection, plasmid extraction, genomic extraction, etc.) Fundamental use of R studio.