

Tam Ngo

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EDUCATION

Illinois Institute of Technology, Chicago, IL

Master of Food Safety & Technology

Graduated: Fall 2020

GPA: 3.20/4.00

The University of Akron, Akron, OH

Bachelor of Science in Nutrition

Graduated: Spring 2018

GPA: 3.30/4.00

EXPERIENCE

Nature's Fynd

Food Microbiologist

June 2020 - Present

Chicago, IL

- Follow appropriate methods and Standard Operating Procedures (SOPs) when conducting sample preparation and maintain quality control records.
- Record and analyze data collecting from the production plant using environmental testing methods (ANSR, Insite, MinIon, Microsnap, Q-Swabs, Ultrasnap).
- Support the manufacturing and production departments for continuous improvement processes.
- Provide support to write and proofread SOPs with the Microbiologist Manager for any laboratory techniques and procedures.

Institute for Food Safety and Health

Administrative Assistant

Feb 2019 - Feb 2020

Bedford Park, IL

- Provide support and assist in resolving any administrative problems to ensure efficient operation of the administrative office.
- Maintain data entry requirements by following data program techniques and procedures.
- Engage in multiple tasks related to organization and communication via email and ticketed system.

Aramark Dining Service

Food Service Cashier

Sep 2016 - Oct 2018

Akron, OH

- Monitor the food quality and ensure accurate monetary transactions during high-volume, fast-paced operations.
- Master point-of-service (POS) computer system for automated order taking.
- Build loyal clientele through friendly interactions and consistent appreciations.

PROJECTS

Project 1

Institute for Food Safety and Health

Sep 2020 - Dec 2020

Bedford Park, IL

- Sprouted Protein Snacks – Formulation and Processing steps.

Project 2

U.S. Food and Drug Administration/ Institute of Food Safety and Health

June 2019 - Oct 2020

Bedford Park, IL

- Identification of factors affecting the efficacy of antimicrobial chemicals in reducing Salmonella on naturally and artificially contaminated seeds and determine the impact of seed treatment in reducing Salmonella proliferation during sprouting.

Project 3

Charlie Baggs Innovation Center

Jan 2019 - May 2019

Chicago, IL

- Keto Grain-free Granola Bites – Food Product Development.

Project 4

Institute for Food Safety and Health

Jan 2019 - May 2019

Bedford Park, IL

- Almond Chocolate Bar – Food Safety Plan.

ACHIEVEMENTS

HACCP Certification

May 10, 2019

PCQI Certification

May 10, 2019

KNOWLEDGE, SKILLS, ABILITIES

Nutritional Labeling Techniques

MS Office Skills: Word, Excel, PowerPoint, Access

Microbiology Analysis Tools and Techniques

Language: English, Vietnamese, Chinese.

EXTRA-CURRICULAR ACTIVITIES

Food Safety Tech: Integrated Pest Management

June 2020

Food Science and Nutrition Club of IIT

Jan 2020

FSPCA 2019 Annual Conference

Oct 2019

United Fresh Conference & Expo

June 2019

Institute of Food Technology (IFT)

Sep 2016

Food and Environmental Nutrition Association of University of Akron

Jan 2016