

Sonia Rashid

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EDUCATION

University of California, Davis

Expected Graduation: Spring 2024

Bachelor of Science, Aerospace Science and Engineering

GPA: 3.5/4.0

Bachelor of Science, Mechanical Engineering | Minor: History

- Dean's Honor List, Spring 2022
- Relevant Coursework: Statics, Properties of Materials, Mechanics of Materials, Fluid Mechanics.

RELEVANT EXPERIENCE

Team Lead

September 2021 - September 2022

UC Davis AeroBrick

Davis, CA

- Led a team of 8 through weekly meetings and the aircraft design process for the Society of Automotive Engineers Aero Design West competition.
- Coordinated and delegated tasks for team members and assigned each member to work on a component of the plane (fuselage, empennage, etc.)
- Brainstormed conceptual ideas and prototyped components using AutoCAD 3D modeling software to create a heavy lift aircraft that met the regulations of the competition.
- Researched and compared manufacturing techniques to determine the most efficient and cost effective strategy for final production.
- Worked as a team to solve a variety of problems that arose when designing, assembling or testing the heavy lift aircraft.

RESEARCH EXPERIENCE

Undergraduate Researcher

September 2019 – Present

UC Davis Department of Chemical Engineering

Davis, CA

- Expedite construction of a prototype concentration sensor by analyzing ambient noise reductions compared to an old sensor, improving signal to noise ratio by 89%.
- Sterilize laboratory equipment by following proper lab safety procedures to mitigate risk.
- Perform daily experiments with graduate student peers by setting up procedures in the glove box and tabulating results into Excel workbooks.
- Present results in comprehensible slides to 10+ professors and graduate students, procuring a \$1000 grant for the research laboratory.

OTHER WORK EXPERIENCE

Fine Dining Server

May 2022 – Sept 2022

Asiago's Restaurant and Bar

Sacramento, CA

- Served a 12-table section, managing 5-course meals and large parties while delivering a luxury dining experience for patrons.
- Performed tableside bottle service. Mixed cocktails, and prepared wine, beer, and hot drinks. Ensuring quick and personalized service.
- Maintained an extensive knowledge of seasonal dinner menus and monthly wine offerings.
- Promoted specialty items, wine pairings, and providing personalized recommendations to increase guest check averages.

SKILLS

Technical: SolidWorks, AutoCAD, MATLAB, C++, Google Workspace, Microsoft Office