

Bryan Lee

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Summary

Senior honors student in Food Science at Cal Poly, with strong relevant experience and skills in research and development, seeking a career position in food product development.

Education

California Polytechnic State University, San Luis Obispo (Cal Poly)

Bachelor of Science in **Food Science** (Concentration in **Culinology**) - June 2025

GPA: 3.65

Honors & Affiliations:

National Society of Collegiate Scholars

John C. Scott Memorial Scholarship Recipient

Lucille and Frederick James Scholarship Recipient

Institute of Food Technologists, Student Member

Research & Development Experience

Dairy Products Technology Center – Cal Poly

Lead Research Assistant

09/24 – Present

- Perform research and development for nutritional value-added products with cheese and milk powders, utilizing supercritical fluid extraction technology
- Train students on various laboratory techniques, protocols, and equipment for industry funded projects

Dairy Science Product Development Team Leader

01/24 – 06/24

- Led a team of 3 in the formulation and pilot plant manufacturing of a high protein probiotic ice cream bar
- Developed a chocolate brownie snack bite targeted towards children as a healthier food alternative
- Efforts resulted in a third place winner in Danisco product development contest

Nutralite Nutrition Science and Services – Buena Park, CA

Supplement Product Development Intern

Summer 2024

- Formulated and developed a multivitamin product for the Japanese market; supplemented green tea beverage combined with tablets
- Trained on pilot plant tablet compression along with conducting physical, chemical, and sensory testing of the product samples
- Researched international regulations, costs, and marketing for the development of vitamin products

Department of Food Science - Cal Poly

Cal Poly Chocolate Enterprise Project

09 – 12/23

- Tempered 3 types of chocolates and created various chocolate confections
- Packaged, labeled, and marketed chocolate products for retail sale

Skills

- **Laboratory:** Sensory Analysis, Gel Electrophoresis, Moisture Content Analysis, Thin Layer Chromatography, Supercritical Fluid Extraction, Kjeldahl Protein Analysis
- **Computer:** Minitab, Genesis R&D, Adobe Photoshop, Microsoft Word, Excel, PowerPoint, Outlook

Additional Experience

Sunshine Health Foods – Morro Bay, CA

09/21 – 6/23

Sales Clerk

- Enhanced communication and problems solving skills by assisting customers with product inquiries and responding to customer issues timely and effectively
- Averaged 25 hours of work per week while attending school full time