

# BRYAN LEE

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<b>Objective</b>	A career position in food product development with Taco Bell Corporation	
<b>Education</b>	California Polytechnic State University, San Luis Obispo Bachelor of Science Degree: <b>Food Science</b> , June 2007 GPA: 3.6, graduated Cum Laude	
<b>Research &amp; Development Experience</b>	Dairy Products Technology Center, California Polytechnic State University San Luis Obispo, CA	
	<b>Research Assistant</b>	9/06-6/07
	<ul style="list-style-type: none"><li>• Performed research and development for nutritional value-added products with cheese and milk powders, utilizing supercritical fluid extraction technology</li><li>• Trained students on various laboratory techniques, protocols and equipment for industry funded projects</li></ul>	
	<b>Dairy Science Product Development Team Leader</b>	10/06-6/07
	<ul style="list-style-type: none"><li>• Led in the formulation and pilot plant manufacturing of a high protein probiotic ice cream bar; third place winner in Danisco product development contest</li><li>• Developed a chocolate brownie snack bite targeted towards children as a healthier food alternative</li></ul>	
	Nutralite Nutrition Science and Services Buena Park, CA	
	<b>Supplement Product Development Intern</b>	6/06-9/06
	<ul style="list-style-type: none"><li>• Formulated and developed a multivitamin product for the Japanese market; supplemented green tea beverage combined with tablets</li><li>• Trained on pilot plant tablet compression along with conducting physical, chemical and sensory testing of the product samples</li><li>• Researched international regulations, costs, and marketing for the development of vitamin products</li></ul>	
	California Polytechnic State University San Luis Obispo, CA	
	<b>Cal Poly Chocolates Enterprise Project</b>	Spring 05
	<ul style="list-style-type: none"><li>• Tempered three types of chocolates and created various chocolate confections</li><li>• Packaged, labeled, and marketed chocolate products for retail sale</li></ul>	
<b>Laboratory Skills</b>	Sensory Analysis Moisture Content Analysis Supercritical Fluid Extraction Microbial Staining/Plate Counts	Gel Electrophoresis Thin Layer Chromatography Kjeldahl Protein Analysis Fat Analysis
<b>Computer Skills</b>	Microsoft Office (Word, Excel, PowerPoint, Outlook) Minitab Adobe Photoshop Genesis R&D	
<b>Professional Affiliations &amp; Honors</b>	National Society of Collegiate Scholars, Member Institute of Food Technologists, Student Member John C. Scott Memorial Scholarship Recipient Lucille and Fredrick James Scholarship Recipient	