**{NAME}**

**{email}**

**{ADDRESS}**

**{Contact Information}**

**EDUCATION**

**{College Name}**  *{Time Frame}*

Completed **{Number}** semester hours in a {degree} program in **{Major/Minor}**.

Expected to graduate in **{Date}**. **Include GRP if over a 3.0.**

*Relevant coursework:* ***{Subject: Courses} (ex. Below)***

 ***Food Science:*** *Principle of Food Technology, Food Safety*

***Animal & Meat Science****: Livestock and Meat Evaluation, Special Problems in Animal Science, Meat Science and Muscle Biology, Selection Care and Processing of Meat, General Animal Science*

***Animal Anatomy/Physiology:*** *Principles of Anatomy, Principles of Physiology, Reproduction Physiology*

**EXPERIENCE – (list all relevant experience)**

**{Title} / {Company}**

**{City/State}** Hour/Week: **{number}** **{mm/dd/yyyy to mm/dd/yyyy or Present**}

**{Overview}** (ex. Managed consumer food (poultry and red meat) sensory panels prepared and collected meat (poultry and red meat) samples and analyzed consumer results data.)

**{COMPETENCY}: {Contact, Challenge, Action, Results} or (What, Why, How, Results} (Ex. Below)**

* TRAINER: Provided training to consumer panels on standard operational procedures and food safety requirements. Led 35 consumer panels for 2 food-related tastes, tenderness, and consumer appeal reached projects conducted by fellow Graduate Students studying Meat and Food Science.
* DATA COLLECTION: Responsible for collecting and reporting consumer panel data in a written format to be analyzed for summary and recommendation regarding various reached projects conducted by the Department of Animal and Food Sciences
* PROJECT MANAGER: Planned and organized consumer panel schedules and conducted outreach for volunteers to participate in multiple consumer sensory panels throughout each project.
* QUALITY CONTROL: Prepared red meat and poultry products according to Food Safety Standards and implemented Hazard Analysis Critical Control Point (HACCP) policies and procedures.

**LEADERSHIP/ACTIVITIES**

**{List Leadership Activities)** Time Frame}

**CERTIFICATIONS**

**{Certification of Achievement}**  {Time Frame}

**REFERENCES**

Professional

Stakeholder

Personal