

Belel Rathborne

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CAREER PROFILE

Distinction average food scientist with industry experience from Coca-Cola and Arnott's

- Worked as a technical intern for Coca-Cola South Pacific and a researcher at Arnott's
- Demonstrated leadership and responsibility as chairman of AIFST's national young professionals group, founder of charitable food startup, and as president of UNSW food science.
- Achieved numerous academic and social development awards, including winning First place in the 2017 IV/Xinova Product Design and Development Competition
- Strong initiative and work ethic gained through various professional and industry work experiences

EDUCATION

Bachelor of Science (Food Science and Technology) 2014 - Dec 2017
University of New South Wales

- Successfully maintained a **Distinction** average
- 2017 and 2016 Dean's Honor's List & 2014 Volunteers Award
- Elected ambassador of Food Science Association in 2017 and 2015

Chatswood High School 2008 - Dec 2013

- Dux Academic Achievement Award (Second in graduating cohort)
- **First** in: Design and Technology, Biology
- Elected as Environmental Captain, Leader of Mathematics tutoring program

EMPLOYMENT EXPERIENCE

Technical Internship Dec 2016 - Feb 2017

Coca-Cola South Pacific - Sydney

Analysing existing quality systems and developing methods to streamline workflows

- **Environment, OHS, and Supply Chain**
 - Mapped the farm to factory supply chain of an ingredient, quantified the proportion from sustainable sources.
 - Developed dynamic graphical displays of supply chain using Tableau and Excel Power View
 - Work with industry bodies and local communities to collect statistics for supply chain management
- **Quality Operations**
 - Developed and piloted a product quality sampling program.
 - Chair meetings with internal and external stakeholders
- **Scientific and Regulatory affairs**
 - Forecasted potential changes in regulations, assessed impact, and reported recommendations.
- **Quality Assurance**
 - Verified that test results were within specification. Designed a system that transforms raw QSE data into tables for monthly reports.
- **Nutrition**
 - Developed algorithms to identify new opportunities within the portfolio.

Campbell – Arnott's, Huntingwood Factory

Prototype and analyse samples to model variables that affect texture on the production line

- **Product development**
 - Independently map and execute project over four months
 - Engage with industry and academic personnel to secure resources for project
 - Collaborate with R&D teams to diagnose problems and develop solutions
- **Analysis**
 - Test and track 12 different variables, including texture, moisture, and rheology
 - Analyze over 1000 data points to identify trends and test hypotheses
 - Report on research findings and develop models to explain product behavior
 - Work with colleagues in R&D to apply results to those seen on the production line

Quality and Product Development work placement (100 hours)

Jul 2016

The Product Makers, Keysborough, Victoria

Analysing and developing the application of unique flavours into various food matrices

- **Quality assurance**
 - Measured and reported the quality and sensory values for hundreds of flavor and powder samples
 - Prepared samples and retains for sensory quality control testing
 - Analyzed and documented over 50 samples using GC-MS
 - Developed a strong proficiency using lab equipment to analyze moisture, refractive index, specific gravity, turbidity, pH, acidity, salinity & color
- **Product development**
 - Successfully replicated the composition and sensory properties of a product sample
 - Produced a variety of formulations to prototype a new line of products
 - Worked with a variety of food matrices, including syrups, potato chips, seasoning, soft drinks, milk and soy protein shakes
 - Liaised with production, marketing and quality departments to communicate the findings of prototype sensory analysis

Lab Assistant Training (20 hours)

Oct 2015

Perten Instruments, Macquarie Park

Operating and generating reports on flour quality using analytical instruments

- Analyzed the structural properties of many different Flour products
- Calibrated a range of instrumentation (RVA, rheometer, moisture analyzer)
- Generated reports and relayed information to lab supervisor
- Programmed and operated the RVA using specialist software

Seasonal Chef de partie

Sep 2012 - Jan 2015

New Age Pizza, Victoria

Working in team and independent environments to ensure customer satisfaction

- Enhanced food science knowledge by experimenting with sensory properties of ingredients
- Demonstrated exceptional adaptability in a fast paced, quality driven environment
- Successfully worked both in teams and independently to uphold stringent product standards

EXTRACURRICULAR & VOLUNTEERING ACTIVITIES

Chairman of National Young Professionals AIFST - Community of interest

Feb 2017 – Feb 2018

- Organise national industry events for young food science professionals
- Develop programs that cater to the interests of young professionals in the food industry
- Lead a team of 10 executives and 1 co-convenor to coordinate the COI's activities
- Liaise with AIFST and other organizations to secure resources for the COI's industry events

President and Founder

Mar 2014 – Jan 2017

Food For All Association, NSW (Charitable Food Startup)

Leading a society that raises money for charity, by providing students with affordable meals

- Negotiated working relationships with FMCG's and financial sponsors
- Strengthened time management skills by successfully running 7 major events in 10 weeks
- Enriched leadership skills by managing 95 volunteers in 4 different project teams
- Grew customer base to 1000+ Members
- Ran bi-weekly events catering to upwards of 300 students
- Developed brand loyalty through direct and social media advertising

Co - President

Jun 2015 – Jan 2017

Food Science Association, UNSW

Strengthened the food science community by developing industry connections

- Coordinating Food Science Association's first careers night, held networking seminars
- Grew the food science community by facilitating collaboration between different year groups
- Developed leadership skills by running a team of 15 executives

RECENT HONOURS & AWARDS

2017 First Place - Intellectual Ventures Prize in Product Design and Development (Xinova Product Innovation Prize)

Developing a food product that elegantly repurposes food waste to solve a global epidemic
Xinova and Intellectual Ventures

2017 Dean's Honours List

For maintaining exceptional academic performance
UNSW Food Science

2016 Foodbank Volunteers Award

Awarded for outstanding efforts in raising over \$1000 for charity
Foodbank Australia

PROFESSIONAL MEMBERSHIPS

AIFST

2017

Volunteers Coordinator, Member of the New Product Development and Young Members committees

- Train and monitor volunteers, while building relationships with industry personnel (48th AIFST Convention)
- Design and run events that cater to the interests of the NPD, NSW, and Young Members committees

REFEREES

Available On Request