

KARINA CHAN, FOOD SCIENCE AND MARKETING SPECIALIST

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PROFILE

Analytical and methodical final year Food Science and Marketing student with extensive knowledge of food science principles, laboratory procedures, and quality control. Excel in examining various chemical and microbiological analysis with attention to detail to achieve desired results. Professional experience in organising large-scale food ambassador projects derived from food science expertise to drive sustainability, change and transparency.

EDUCATION

Jun 2018 — Present

Bachelor of Science & Business | University of New South Wales

- Double Major: Food Science and Marketing
 - Relevant Coursework: Food Chemistry, Food Microbiology, Sustainable Food Product Manufacturing, Introduction to Food Science
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RESEARCH EXPERIENCE

Feb 2020 — May 2020

Lab Experiment: Determination of specific nutrients in various foods | UNSW

- Investigated and offered viable solutions for problem batches, leveraged analytical strengths to isolate issues, and tested the sample with various chemicals
- Detected chemical composition of various food samples by using spectrometry, performing titration, serial dilutions, and other chemical techniques
- Inspected findings and reviewed processes for quality control on laboratory testing

Sep 2019 — Dec 2019

Lab Experiment: Detection of foodborne pathogens | UNSW

- Conducted E.coli screening of food products following FSANZ standards and regulations
 - Analyzed microbiological data to identify the mode of food deterioration and determine food shelf life
 - Delivered a comprehensive research-report synthesizing findings on both small and large scales to faculty staff
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EMPLOYMENT

May 2020 — Present

Sales Business Development Intern | LogMeIn

- Organised and documented client data to identify new business opportunities in 12+ countries and also resolved issues promptly
- Planned and managed new data to measure progress towards milestones and suggested improvements to achieve project goals
- Coordinated with a cross-functional team of marketing, sales, and IT technicians in a multilingual setting to increase customer acquisition and retention by 5% within existing budget

EXTR ACURRICULAR ACTIVITIES

Dec 2019 — Feb 2020

Food Educator | AIESEC Global Volunteer

- Designed creative lessons to educate an average of 600 students in Asia about food technology, food safety and sustainable food consumption
- Applied my food science knowledge to host cooking classes for students and experimented with local ingredients to create 3 new recipes
- Developed a schedule and list of responsibilities to manage 40+ volunteers to meet project deadlines on limited notice

Jan 2019 — Dec 2019

Event Planner | UNSW Food For All Association

- Maintained high standards of food quality by monitoring food safety shipments and overseeing preparation prior to student catering events
- Contacted 15+ restaurants and developed 3 sponsorship partnerships to provide food discounts for university students tight on budget
- Conducted in-person student surveys to evaluate past events and investigated new strategies to increase participant sign-ups rate by 20%

SKILLS

Analytical Thinking

Project Management

Reporting

Organic Synthesis

Communication

Wet Chemistry

Teamwork

Quality Control

Problem Solving

Hazardous waste handling and disposal

LANGUAGES

English (Advanced)

Mandarin (Intermediate)

Norwegian (Native)

Swedish (Intermediate)

Cantonese (Native)

REFERENCES

References available upon request