

Michelle Sim

Email: michellesimm0323@gmail.com

Mobile: 0431 596 319

Address: 166 North East Road, Vale Park 5081 SA

Passionate and self-motivated individual with expertise in the field of food product development, research, food processing and sensory evaluation. Currently seeking a food science related job opportunity where food microbiology, chemistry and nutrition skill sets will be aptly utilised. Eager to bring value to the food establishment that values hard work and commitment to quality. Effective communicator, verbally and in writing.

EDUCATION

University of South Australia

Feb 2016 – Dec 2018

Bachelor of Nutrition and Food Science

Academic Achievements

- **2016:** Winner for the “Most Popular Peer Choice” for the International Year of the Pulse Great Lentil Challenge

Eynesbury College

Apr 2015 – Feb 2016

Foundation Studies Program

Academic Achievements

- **2016:** Academic Merit in “Environmental Studies” and “International Studies”
- **2015:** Awarded the Eynesbury Merit Scholarship in recognition of above average results for Year 11 equivalent studies

WORK EXPERIENCE

Safcol Australia – Quality Control/Assurance Inspector

April 2018

Conducted quality control checking on food pouches for expiry dates printing and packaging defects before releasing into the marketplace.

- Performed visual inspections and non-destructive tests where appropriate.
- Evaluated components and final products against quality standards and manufacturing specifications.
- Identified and removed defective products from the shipment line.

University of South Australia – Capstone Research Project

July 2018 – Nov 2018

Conducted microbiological testing of bacterial samples obtained from sushi rolls and salad leaves using selected essential oils and its bioactive extracts.

- Performed microbial testing for bacterial identification (streak plates, catalase/oxidase tests)
- Grew microbe cultures specifically food pathogens, including *Bacillus cereus* and *Staphylococcus aureus*.
- Recorded, analysed and interpreted data using MS Excel and GraphPad Prism.
- Efficiently translated research findings and summarised data into reports.

University of South Australia – Product Development Group Project

Feb 2018 – June 2018

Led a Product Development Project with a group of 3 and developed a frozen dessert inspired by components of an egg – mochi skin “shell” with a frozen yogurt sphere “egg white” and mango fruit gel “egg yolk”.

- Performed chemical and sensory analysis on raw materials and finished product
- Brainstormed and developed creative packaging/labels for finished product
- Created a healthy and innovative product that was new to the Australian market
- Consistently updated supervisor(s) on our progress, meetings and ensured cooperation between team members

Australian Pizza House – Cashier/Pizza Maker

Nov 2015 – Jan 2016

- Prepped and prepared all pizza ingredients before opening hours
- Efficiently delivered food and beverages to customers in a timely manner
- Cleaned the all equipment and utensils used inside and outside the kitchen
- Locked up the store and tallied the amount earned at the end of the day/shift

VOLUNTEER HISTORY

Assistant Barista/Casher – Influencers City Campus Café

July 2017 – Present

- Took and produced food orders from church patrons
- Assisted main barista with coffee making
- Cleaning of equipment and utensils at the end of service
- Effectively communicated between other volunteers to ensure smooth and efficient service is delivered.

Nutrition and Food Science Volunteer – Science Alive! Fair

August 2017

- Provided informative games about nutritional values of various healthy snacks and high fibre options.
- Collaborated with other volunteers on their respective tasks such as conveying nutritional advice and knowledge to both young children and adults.
- Assisted in providing an enjoyable and fun experience to all visitors.

Open Day Volunteer – University of South Australia (City East)

Aug 2016/2017

- Assisted various students and parents of different cultural backgrounds in terms of enquiries regarding talk timetables and other university related information.
- Directed visitors to correct lecture rooms and buildings respectfully and politely
- Handed out open day bags filled with useful event information with a friendly and enthusiastic attitude

Nutrition and Food Science Volunteer – Spiced Event (City East)

March 2017

- Assisted in assembling work stations and preparation of utensils and food items needed for the event.
- Confidently interacted with various students of different cultural backgrounds in terms of questions and further assistance on the assembly of food.
- Cooked and served all food items hygienically with gloves and clean equipment.
- Co-operated with the caterers and other volunteers politely and energetically without any misunderstandings.

KEY SKILLS

- Understanding of microbiology techniques
- Knowledge of applied chemistry and microbiology
- Leadership
- Fluent in English, Mandarin and Malay
- Works well under pressure
- Shelf Life Analysis and Risk Assessment
- Critical and creative thinker
- Flexibility and time management
- Excellent Interpersonal Skills
- Trained in Food Safety and Regulation (HACCP and GMP)
- Creative problem solving
- Energetic personality
- Self-motivated work ethic
- Goal-oriented
- Product Development
- Dedicated team player

Software Skills: Microsoft Office Suite – Foodworks – GraphPad Prism

PROFESSIONAL REFEREES

Dr Permal Deo

Program Director – OBFSH
University of South Australia
Mobile: +61 8 8302 1189
Email: permal.deo@unisa.edu.au

Judah Cheah

International Student Pastor
Influencers Church City Campus
Mobile: +61 430 363 376

Dr Karma Pearce

Senior Lecturer – Nutrition and Food Science
University of South Australia
Mobile: +61 8 8302 1133
Email: karma.pearce@unisa.edu.au