

Emmanuel Silva

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SUMMARY

Current Food Science student eager to contribute innovative ideas in product development. Experienced in laboratory techniques and food data analysis, ensuring compliance with safety regulations. Proven ability to collaborate with peers and stakeholders, utilizing advanced formulation software for enhancing formulations. Skilled in summarizing research findings effectively for diverse audiences. Strong motivation drives a commitment to explore sustainable practices within the food industry. Gained valuable insights through hands-on projects, pairing academic knowledge with real-world applications.

EDUCATION

Bachelor's Degree in Food Science
University of Cincinnati GPA: 3.8
Coursework: Formulation Processes, Food Safety Regulations, Data Analysis, Ingredient Sourcing

2026
Cincinnati, OH

TECHNICAL SKILLS

- **Laboratory Tools:** Pipettes, Burettes, Centrifuges
- **Statistical Software:** SPSS, R, SAS
- **Formulation Systems:** BizInsight, RecipeCalc, FormuTech
- **Compliance Standards:** GMP, HACCP, FDA Regulations
- **Quality Assurance Tools:** Glassware, pH Meters, Refractometers
- **Product Testing Methods:** Sensory Evaluation, Stability Studies, Shelf-life Testing
- **Communication Platforms:** Microsoft Teams, Zoom, Slack
- **Data Management Systems:** Excel, Google Sheets, LabArchives
- **Research Collaboration Tools:** Confluence, Mendeley, EndNote
- **Development Methodologies:** Agile, Lean Manufacturing, Continuous Improvement

SKILLS

- Laboratory Techniques
 - Food Data Science
 - Formulation Software
 - Regulatory Compliance
- Communication Skills
 - Team Collaboration
 - Data Management
 - Ingredient Sourcing
- Research Analysis
 - Customer Engagement
 - GMP Knowledge
 - Critical Thinking
- Presentation Skills
 - Statistical Analysis
 - Creative Development

EXPERIENCE

Food Science Research Assistant
University Research Lab

January 2025 - Present
Cincinnati, OH

Support innovative food formulation research focusing on improving taste profiles and quality standards. Collaborate with faculty and peers on projects that enhance understanding of food science applications.

- Conducted experiments analyzing ingredient variations, significantly improving taste outcomes.
- Assisted in formulating new food products while applying advanced formulation software optimally.
- Presented research findings convincingly, enhancing communication and presentation skills.
- Managed accurate data collection and analysis, adhering strictly to regulatory compliance.
- Liaised with suppliers for sourcing ingredients, developing productive relationships.
- Participated actively in food science competitions, showcasing creative product concepts.

Food Product Development Lead
Capstone Project

August 2024 - December 2024
Cincinnati, OH

Led a multidisciplinary team focusing on sustainable snack product development from concept to launch. Ensured practical implementation of GMP and safety standards throughout the project lifecycle.

- Spearheaded the creation of a sustainable snack product emphasizing natural ingredient sourcing.
- Implemented cost-efficient manufacturing techniques while maintaining stringent quality control.
- Engaged potential customers for feedback on prototypes, refining product features accordingly.
- Documented project progress meticulously, sharing insightful outcomes with university stakeholders.
- Utilized statistical tools for data interpretation, providing actionable recommendations.

- Maintained up-to-date knowledge of GMP and compliance as integral parts of product development.

LEADERSHIP & AWARDS

- Dean's List, 2024
- First Place, University Food Science Competition, 2025

CERTIFICATIONS

- Food Safety Certification 📅 2025
- HACCP Training 📅 2025

PROFESSIONAL AFFILIATIONS

- President, Food Science Club, 2025
- Member, Student Research Society, 2024

LANGUAGES

- English (Native)
- Spanish (Proficient)

ADDITIONAL INFORMATION

Work Status : Authorized to work in United States. No sponsorship required.

REFERENCES

AVAILABLE ON REQUEST