

Vikram Kramer

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SUMMARY

Dedicated Food Science student with experience in laboratory settings through academic projects and internships. Developed innovative food formulations, emphasizing nutritional value and taste. Collaborated with faculty and peers to analyze food data using statistical methods, enhancing research outcomes. Proven ability to communicate effectively with various stakeholders while adhering to safety regulations and GMP standards. Committed to exploring creative product development concepts. Passionate about improving food safety practices and striving for successful launches of new products.

EDUCATION

Bachelor's Degree in Food Science
University of Kentucky GPA: 3.8
Coursework: Food Data Analysis, Laboratory Techniques, Nutrition, GMP Compliance

2026
Lexington, KY

TECHNICAL SKILLS

- **Statistical Analysis Tools:** SPSS, R, Python
- **Formulation Software:** NutriCalc, Food Processor, Menu Magic
- **Lab Equipment:** HPLC, Gas Chromatography, pH Meter
- **Compliance Standards:** GMP, HACCP, FDA Regulations
- **Communication Channels:** Microsoft Teams, Zoom, Slack
- **Documentation Tools:** Microsoft Word, Google Docs, Excel
- **Data Management Systems:** REDCap, LabArchives, SharePoint
- **Sample Preparation Tools:** Centrifuge, Autoclave, Incubator
- **Analysis Methods:** Taste Testing, Quality Assurance, Nutritional Assessment
- **Research Methodologies:** Qualitative Analysis, Quantitative Analysis, Mixed-Methods Research

SKILLS

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|----------------------|------------------------|-----------------------|-------------------------|
| • Food Data Analysis | • Team Collaboration | • Ingredient Sourcing | • Project Documentation |
| • Recipe Development | • Statistical Software | • GMP Compliance | • Customer Engagement |
| • Safety Regulations | • Sensory Evaluation | • Nutritional Science | • Advanced Formulation |
| • Lab Techniques | • Product Marketing | • Quality Control | |

EXPERIENCE

Food Science Intern
University Research Lab

January 2026 - Present
Lexington, KY

Focused on developing and refining food formulations through hands-on laboratory work. Engaged in collaborative efforts to enhance manufacturing processes while ensuring product quality and compliance with safety standards.

- Contributed to the formulation process for multiple prototypes, prioritizing flavor and nutritional benefit.
- Conducted experiments to scale recipes, guaranteeing that final products met consistent quality benchmarks.
- Partnered with peers to interpret food data, applying statistical tools to inform decision-making.
- Worked closely with faculty advisors, augmenting understanding of regulatory compliance and food safety.
- Sourced premium ingredients from local suppliers to enhance prototype testing and development.
- Maintained up-to-date project documentation aligning changes in formulations and salient research insights.

Capstone Project Developer
Academic Research Project

August 2025 - December 2025
Lexington, KY

Engineered a unique recipe for a plant-based snack leveraging collaboration and extensive market research insights. Engaged in sensory analysis to gauge consumer preferences and validate product concepts.

- Crafted a plant-based snack recipe that utilized coursework knowledge and current market trends.
- Administered sensory analysis tests, gathering diverse feedback to validate product palatability.
- Implemented advanced software for maintaining precise ingredient ratios and dietary information.
- Presented innovative research at a university symposium, earning commendations for creativity and presentation skills.
- Collaborated on marketing materials showcasing nutritional benefits and product uniqueness.
- Ensured adherence to health regulations throughout all phases of the project execution.

Supported laboratory operations and supported faculty in overseeing various experiments, ensuring efficient systems within the department. Facilitated a conducive learning environment by assisting fellow students.

- Enhanced lab efficiency by preparing samples and overseeing equipment functionality.
- Participated in rigorous analysis of food samples while delivering reliable, accurate results.
- Orchestrated lab organizing materials and schedules to streamline workflow during classes.
- Developed educational resources on lab protocols for improved comprehension among peers.
- Engaged in regular meetings focused on project updates and advocating for food safety advancements.
- Promoted teamwork, fostering open communication within the laboratory setting.

LEADERSHIP & AWARDS

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

CERTIFICATIONS

- Food Safety Certification 📅 2026
- Laboratory Safety Training 📅 2026

PROFESSIONAL AFFILIATIONS

- Member, Food Science Club, University of Kentucky
- Volunteer, Local Food Bank, Lexington, KY

LANGUAGES

- English (Native)
- Spanish (Intermediate)

ADDITIONAL INFORMATION

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

REFERENCES

AVAILABLE ON REQUEST