

VIKRAM KRAMER

FOOD SCIENTIST INTERN

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STRENGTHS

- 🗨️ **Strong Communication Skills**
Effectively conveyed complex data to peers and faculty, fostering clearer project discussions.
- 💡 **Innovative Problem Solving**
Creatively approached challenges in product formulation, leading to effective solutions in R&D.
- 👥 **Team Collaboration**
Worked seamlessly with faculty and peers, gaining feedback to drive favorable outcomes.
- ✅ **Regulatory Insight**
Gained trust from supervisors regarding compliance matters, navigating safety regulations adeptly.
- 💻 **Technological Proficiency**
Led initiatives to learn advanced tools for formulation, streamlining accurate data management.

SKILLS

Food Data Analysis

Recipe Development

Safety Regulations

Lab Techniques

Team Collaboration

Statistical Software

Sensory Evaluation

Product Marketing

Ingredient Sourcing

GMP Compliance

Nutritional Science Quality Control

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 📅 2026 📍 Lexington, KY

Coursework: Food Data Analysis, Laboratory Techniques, Nutrition, GMP Compliance

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

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

Project Documentation

Customer Engagement

Advanced Formulation

LANGUAGES

English Native

Spanish Intermediate

MY CAREER



● Food Science Intern at University Research Lab (7 Months)

● Capstone Project Developer at Academic Research Project (4 Months)

● Student Lab Assistant at Food Science Department (8 Months)

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.

Student Lab Assistant

Food Science Department 📅 September 2024 - May 2025 📍 Lexington, KY

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

ADDITIONAL INFORMATION

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

REFERENCES

AVAILABLE ON REQUEST