

Nevaeh Gross

Manufacturing and Engineering Associate Intern

☎ (217) 555-1234 ✉ nevaeh.gross@example.com 💼 linkedin.com/in/nevaehgross 📍 Springfield, IL 62704

SUMMARY

Motivated engineering student with hands-on experience in manufacturing processes and systems. Demonstrates strong analytical and decision-making skills through academic projects and internships. Proven ability to lead teams, enhance operational efficiency, and drive improvements in production environments. Eager to leverage technical knowledge and leadership capabilities in a dynamic internship role at Fictional Foods Inc. My background includes developing manufacturing processes focused on sustainability, collaborating with various teams, and presenting innovative solutions to industry stakeholders, contributing meaningfully to project outcomes.

EDUCATION

Bachelor of Science in Engineering

University of Illinois 🎓 GPA: 3.7 📅 2028 📍 Champaign, IL

Coursework: Thermodynamics, Fluid Mechanics, Manufacturing Processes, Materials Engineering

TECHNICAL SKILLS

- **Manufacturing Systems:** Quality Control, Production Planning, Process Automation
- **Design Tools:** AutoCAD, SolidWorks, Fusion 360
- **Data Analysis Software:** MATLAB, Python, R
- **Programming Languages:** C++, Java, Python
- **Statistical Methods:** Regression Analysis, Time Series Forecasting, Experiment Design
- **Project Management Tools:** Trello, Asana, Microsoft Project
- **Quality Assurance:** Root Cause Analysis, Failure Mode Effect Analysis, Continuous Improvement
- **Production Technologies:** PLC Programming, CNC Machining, Robotics
- **Sustainability Practices:** Life Cycle Assessment, Green Manufacturing, Waste Minimization
- **Interpersonal Skills:** Communication, Teamwork, Conflict Resolution

SKILLS

- Manufacturing Systems
- Data Analysis
- AutoCAD
- MATLAB
- Process Optimization
- Team Leadership
- SolidWorks

EXPERIENCE

Capstone Project Developer

University Project 📅 January 2026 - Present 📍 Springfield, IL

- Developed a comprehensive manufacturing process for a sustainable food product, focusing on efficiency and cost-effectiveness. Collaborated with a team to implement quality control measures that reduced waste by 15% during production simulations.
- Utilized AutoCAD and SolidWorks for designing equipment layouts and process flow diagrams, enhancing clarity in communication.
 - Conducted thorough analysis of production data to identify bottlenecks and propose actionable solutions, leading to increased throughput.
 - Presented project findings to faculty and industry stakeholders, receiving recognition for innovative design approach and dedication.
 - Worked closely with peers to foster a collaborative environment focused on shared learning and creative problem-solving.
 - Achieved alignment between team members' diverse strengths, amplifying the project's impact across both academic and practical applications.
 - Guided discussions to refine project timelines, emphasizing time management and precision.

Research Assistant

Academic Research 📅 September 2025 - December 2025 📍 Springfield, IL

- Assisted in research on the application of biosystems engineering in food manufacturing, focusing on process optimization. Conducted experiments and collected data to validate theoretical models, contributing to a published paper.
- Utilized MATLAB for data analysis and simulation, enhancing research accuracy and efficiency throughout the investigation.
 - Collaborated with a diverse team of students and faculty to develop new methodologies in food processing within specified constraints.
 - Documented experimental results to provide insights into field applications and facilitate effective communication with stakeholders.
 - Refined laboratory techniques to ensure reproducibility and reliability in experimental findings that supported broader research goals.
 - Engaged proactively in discussions surrounding possible implications of research outcomes, promoting a dynamic inquiry culture.
 - Integrated feedback from team leaders to continuously improve analytical frameworks implemented in the lab.

Student Engineer

Student Innovation Lab 📅 June 2025 - August 2025 📍 Remote

Participated in a summer project aimed at designing an automated packaging system for food products. Engaged in hands-on learning experiences with industry-standard tools and technologies.

- Led brainstorming sessions and technical workshops that encouraged creativity and innovation among teammates, asserting mastery of collaboration tools.
- Gained insights into the integration of manufacturing processes and technological advancements in the food industry, strengthening existing knowledge.
- Applied PLC programming skills in a practical setting, augmenting confidence and competence in automation techniques.
- Facilitated peer training sessions to elevate overall skill levels while fostering a supportive learning atmosphere.
- Observed relevant market trends and adapted design ideas to fit evolving customer needs, enhancing relevance in project outputs.

LEADERSHIP & AWARDS

- Dean's List, University of Illinois (2025, 2026)
- First Place, Engineering Design Competition (2025)

CERTIFICATIONS

- Introduction to Food Processing 📅 2026
- Lean Six Sigma Yellow Belt 📅 2026

PROFESSIONAL AFFILIATIONS

- Member, Engineering Student Association (2024 – Present)
- Volunteer, Local Food Bank (2023 – Present)

LANGUAGES

- English (Native)
- Spanish (Intermediate)

ADDITIONAL INFORMATION

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

REFERENCES

AVAILABLE ON REQUEST