

JANE WATANABE

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CAREER OBJECTIVE To contribute to the success of a food company where I can apply my food science knowledge to increase food safety.

SKILLS, KNOWLEDGE, AND STRENGTHS

- Working knowledge of GMP, HACCP, ISO, and other international food laws and regulations.
- Understanding of microbiology testing of yeast, molds, SPC, E.Coli, Staph, Salmonella, Listeria and others microorganisms commonly reported in the food system.
- Computer skills: Ability to use computer software including SPSS to interpret data.
- Strong oral and written communication demonstrated through academic presentations, report writing and busy customer service roles.
- Able to work effectively under pressure and to manage deadlines.

EDUCATION

- M.F.S.** The University of British Columbia, Master of Food Science, Canada 2010 - Current
Project Title: Characterization of Bacterial Culture in Goat Cheeses Produced in British Columbia
- B. Sc.** Tokyo University, Bachelor of Science (Microbiology), Japan 2008
Undergraduate Thesis Title: Effects of Salt Concentration on the Fermentation Characteristics of Nado Beans

RELATED EXPERIENCE

Special Project Assistant (Practicum) Langley Farm & Food Science, UBC Jan. – Apr. 2011

- Investigated bacterial culture in five goat cheeses produced at the Farm using a range of selective cultural media and pour plate techniques; selected samples were analyzed by DNA Array.
- Assisted in the day-to-day operation of the microbiological lab including cleaning glassware, ordering laboratory reagents, updating equipment usage records, and performing regular maintenance procedure of the laboratory performance.
- Presented findings to the Board of Directors of the Farm and Faculty Members of UBC.

Teaching Assistant (various positions) Food Science, UBC Jan. – Dec. 2010

- Prepared and instructed laboratory sections of two analytical courses at 3rd and 4th year levels with an average class size of thirty students.
- Facilitated discussion groups in a problem-based learning (PBL) environment for a multidisciplinary course of about 120 students in the Faculty of Agricultural Sciences; worked with a team of six teaching assistants and the course instructor in an introductory food science course of approximately 200 students.
- Provided ongoing feedback and evaluation on students' progress to students, course instructors, and industry sponsors.

ADDITIONAL EXPERIENCE

Graduate Student Volunteer International Student Services, UBC Fall 2010

- Participated in the planning and organization of three Language Circles, a group that examined cultural overlap between foreign languages and English; led the Japanese Language Circle which attracted over 20 regular participants.
- Presented Japanese traditional calligraphy at the Asian Culture Week and promoted Japanese culture to over 1,000 visitors during the week.
- Assisted and provided information at the reception table of the Annual Open House where over 500 international students attended.

Barista (part time) Starbucks, Vancouver June – Dec. 2010

- Produced approximately 250 customized espresso beverages per 4-hour shift ensuring “right beverage first time,” a corporate commitment, in one of Vancouver’s busiest locations.
- Delivered friendly, responsive service and recognized by Store Manager with “going the extra mile” award for consistently delivering exemplary service.

CAMPUS ACTIVITIES

Food Science Graduate Student Society	Council Member	2011 - Present
Teaching and Academic Growth Advisory Committee, UBC	Graduate Student Representative	2010 - Present
Safety Committee Food Science, UBC	Graduate Student Representative	2010 – Present
Food Safety Committee, Tokyo University	Student Representative	2006 - 2008

COMMUNITY SERVICES

Science World	Scientists & Innovators in the Schools	2010
Mount St. Joseph’s Hospital	Volunteer Interpreter	2010

PROFESSIONAL ASSOCIATION MEMBERSHIPS

BC Food Technologists	Student Representative	2010 - Present
Canadian Institute of Food Science and Technology	Student Member	2010 - Present
Institute of Food Technologists	Student Member	2010 – Present
Japanese Food Scientists Association	Student Member	2004 - Present

AWARDS & DISTINCTIONS

University International Graduate Fellowship	University of British Columbia	2010 & 2010
M.E. Franks Scholarship	Dairy Recognition and Education Foundation	2010
Dr. W.D. Powrie Scholarship	University of British Columbia	2010
Toshi Noda Scholarship – Outstanding Student	Tokyo University	2007

Publications AND CONFERENCE PRESENTATIONS

For a complete list, please refer to: www.iwebfolio.com/public/jwata