

# Matthew Wing Fai Poon

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## EDUCATION

### **Bachelor of Science in Food Science (Cumulative GPA: 3.56/4.00)**

University of California, Davis

Jun. 2019

## FOOD SCIENCE EXPERIENCE

### **Food Technician**

*Kitchentown, San Mateo, CA*

Oct. 2019 – Mar. 2020

- Managed 3-4 Research & Development projects simultaneously while meeting project timelines and objectives
- Contributed in 12 product development and shelf life projects in 5 months that brings in \$40,000 revenue
- Developed 8 formulations including bar, low sugar confectionary, plant-based and carbonated beverage products
- Created process protocol for bar production with 3 product lines, and trained 4 employees during production trials
- Planned and conducted benchtop experiments to improve product's texture and flavor to meet consumer expectations
- Sourced and evaluated ingredients from suppliers, and created nutrition labeling for products using Genesis software

### **Lab Assistant (Contract)**

*Culinex, Tukwila, WA*

Sep. 2019 – Oct. 2019

- Conducted Quality Assurance testing through analytical and sensory testing, and inspecting product's packaging
- Tested 30 refrigerated and frozen food recipes and heating process to ensure quality and food safety standard is met

### **Research and Development Intern**

*California Wheat Commission, Woodland, CA*

Apr. 2019 – Jun. 2019

- Conducted an independent project to improve baked goods' quality while reducing cost and 20% of the processing waste through utilizing waste produced during the flour milling process
- Operated 4 commercial bakery equipment at a time, and evaluated samples quality with sensory and statistical analysis
- Performed quality testing (Moisture, ash, protein, and viscosity) for 30 different strains of grain and flour per week
- Identified the cause of inaccurate data and adjusted the flour blending methods to solve the problem

### **Undergraduate Research Assistant**

*Department of Food Science and Technology, UC Davis*

Feb. 2019 – Jun. 2019

- Collaborated with scientist and researchers on a research project to identify yeasts that are able to convert food processing waste into valuable products that received \$500,000 funding from USDA-NIFA
- Performed microbiological analysis (plating, microbial plate count, streaking, isolating, and harvesting yeast),
- Presented lab poster to food industry members and students during UC Davis Food Science and Technology Showcase
- Trained 2 new lab researchers on performing general lab techniques

### **Food Microbiology Lab Assistant**

*Department of Food Science and Technology, UC Davis*

Jun. 2018 – Aug. 2018

- Facilitated the Junior Specialists in identifying microorganisms present in cheese and sauerkraut using PCR techniques
- Prepared aseptic samples for microbiological analysis, and accurately documented all activity in an organized manner
- Maintained lab environment and lab supplies inventory, and ensured lab instruments are cleaned and calibrated

### **Product Development Competitor**

*Department of Food Science and Technology, UC Davis*

Sep. 2017 – Dec. 2017

- Worked on a team of 4 to develop a tempeh chips product that comply with USDA nutritional guidelines from ideation
- Prepared and analyzed various benchtop prototypes to select the ideal baking time and temperature for the chips
- Researched ingredients and evaluated different flavor possibilities for the product through consumer sensory evaluation

## RELEVANT COURSEWORK

### **Food Product Development**

*Department of Food Science and Technology, UC Davis*

Mar. 2019 – Jun. 2019

- Developed a bakery product (purple yam brownie crisps) that showcased an underutilized ingredients in 6 week period
- Adjusted baking process and ingredient list to improve product's texture and product yield by 30%
- Analyzed market trends and competitor, and generated product specification and food safety plan (HACCP & GMP)

## SKILLS

Computer: Proficient in Genesis, Slack, Microsoft Office, Word, Excel, and Powerpoint

Laboratory: Water activity, Moisture, Texture Analyzer, pH, Brix, Viscometer, Swab, Colorimeter, PCR, HPLC, and GC-MS

Language: Native fluency in English, Cantonese, and Mandarin

## AWARDS

- 1st Place in 2019 Institute of Food Technologists (IFT) Food Science In Action Contest
- 2018 and 2019 Cruess Scholarship (NCIFT)
- 2nd Place in 2017 China Yo-Yo Championship