

JENEA TURNMIRE

Food scientist

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LINKS

[linkedin.com/in/jeneaturnmire](https://www.linkedin.com/in/jeneaturnmire)

SKILLS

Food Science

Food Chemistry

Microbiology

Sensory Evaluation

Food Processing and Preservation

Nutrition

Agricultural Sciences

LANGUAGES

English

Indonesian

HOBBIES

Cooking

Eating out

Food shopping

EMPLOYMENT HISTORY

Food Scientist III at Hood, NH

Mar 2022 - Present

- Reduced food spoilage by 10% through the development of a new preservative.
- Developed a new process for canning fruits and vegetables that increased yields by 15%.
- Led a team of 5 scientists in developing a new line of frozen foods.
- Created a new recipe for low-fat mayonnaise that reduced fat content by 20% while maintaining taste.
- Wrote 3 scientific papers on food preservation that were published in leading journals.

Food Scientist II at Garelick Farms, NH

Aug 2019 - Jan 2022

- Led a team of 3 in developing a new food product that achieved \$1 million in sales within the first 6 months.
- Researched and developed a new process for manufacturing chocolate that increased production by 20% while reducing costs by 15%.
- Successfully created 5 new products which were well received in the market and resulted in an increase of company's revenue by 10%.
- Conducted research on trends in the food industry to develop products that are responsive to consumer needs.
- Successfully completed 4 projects ahead of schedule and under budget.

Food Scientist I at Stonyfield Farm, NH

Sep 2015 - Jun 2019

- Led a team of 4 in developing a new food product that increased sales by 15%.
- Successfully implemented a new production process that reduced costs by 10%.
- Trained 5 new employees on proper food safety and handling procedures.
- Investigated 2 customer complaints and identified the root cause of each issue.
- Authored 3 scientific papers on emerging trends in the food industry.

EDUCATION

Bachelor of Science in Food Science at University of New Hampshire

Sep 2010 - May 2015

I have learned to be an expert in the field of food science, including the study of food production and safety.