

Linsay Zychowicz

Food Technologist

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📍 1600 Pennsylvania Ave,
Washington, DC 20500

Education

Bachelor of Science in Food Science at University of Idaho

Aug 2014 - May 2019

I've learned how to test the quality of food, how to preserve food, and how to make food more nutritious.

Links

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

Skills

Food Science

Food Technology

Food Engineering

Agricultural and Food Chemistry

Animal Science

Dairy Science

Languages

English

Japanese

Hobbies

Cooking

Baking

Food Photography

Profile

I am a food technologist with over three years of experience in the industry. I have worked extensively with different types of foods, including processed and packaged foods. My work has involved developing new recipes, conducting research on food safety and quality control, and overseeing production processes. In addition to my technical skills, I also have strong interpersonal and communication skills that allow me to effectively interact with other members of the team and customers alike.

Employment History

Food Technologist at Kraft Foods, ID

Mar 2022 - Present

- Developed a new food product that increased company sales by 10%.
- Researched and developed a new process for manufacturing a food product which reduced production costs by 20%.
- Led a team of 5 technicians in developing a new line of frozen foods.
- Successfully implemented quality control procedures that resulted in reducing customer complaints by 30%.
- Wrote 2 technical papers on advances in the field of Food Technology which were published in international journals.

Food Technologist II at Nestle, ID

Sep 2019 - Feb 2022

- Implemented new food safety protocols that reduced the incidence of foodborne illness by 33%.
- Developed a new process for canning fruits and vegetables that increased production efficiency by 25%.
- Researched and developed a new line of low-sodium, high-fiber foods that was well received by health-conscious consumers.
- Successfully created a novel flavor profile for a major soda company which resulted in increased market share for the client.
- Conducted shelf life studies on various processed foods to determine optimal storage conditions and times.

Certificates

Certified Food Technologist (CFT)

Oct 2020

Registered Dietitian Nutritionist (RDN)

Jul 2019

Memberships

Institute of Food Technologists (IFT)

American Society for Quality (ASQ)