

Lauren Rooney

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Education

Washington State University – Pullman, WA

- Bachelor of Science in Food Science; GPA 3.7 May 2020
- Minor in Chemistry and Certificate in Molecular Biosciences

Tacoma Community College – Tacoma, WA

June 2016

- Associates of Arts and Sciences; GPA 3.99

Relevant coursework: Food Chemistry, Food Engineering, Food Microbiology, Food Processing, Food Safety/Quality, Cereal Chemistry, Food Analysis, Advanced Food Technology, Food Product Development, Sensory Evaluation, Biochemistry, Genetics, Microbiology, Nutrition, Organic/Quantitative/Analytical Chemistry.

Skills & Abilities

- FSPCA Preventative Controls for Human Food Training Certification and Produce Safety Rule Training
- Strong understanding of Microsoft Office products and statistical analysis
- Adept in benchtop chemical and microbiological laboratory procedures
- Develop positive working relationships, team oriented, value diversity, meticulous, and easily adaptable

Relevant Experience

Medallion Foods Quality Assurance Laboratory Technician

April 2021 – Present

- Monitor packaging and processing for quality specifications and accuracy in a fast-paced manufacturing environment. Conduct extensive daily laboratory testing and coordinate with management when quality issues arise. Complete mock recalls and audits in compliance with ISO 22000, FSMS, and FDA regulations. Promotes overall safety and GMPs throughout the facility.

Decco US Post Harvest Temporary Lab Assistant

Oct. 2020 – April 2021

- Performed apple fungal and pathogenic research trials for fruit pathologists to enhance product lifespan. Conducted gas chromatography, fungal spore inoculations, prepared fungicides, complex medias, and ensured proper documentation.

WSU Tree Fruit Research and Extension Center Entomology Technical Assistant

May 2020 – Aug. 2020

- Conducted experiments focused primarily on pear psylla and natural enemies to reduce crop losses with properly implemented pesticide management.

WSU Food Processing Lab Technical Assistant

Sep. 2019 – March 2020 (due to COVID)

- Isolated and classified different types of peas used in industry to produce pea protein powder. Tested samples for milling, foaming, emulsifying, and fat extraction properties.

WSU Food Safety Lab Technical Assistant

Jan. 2017 – May 2018

- Meticulously monitored creamery's milk samples for contamination and regulatory compliance. Performed aseptic microbiological analysis, bacterial examination, PCR gels, enumeration of coliforms, and serial dilutions.

Ignite Undergraduate Research – Dr. Meijun Zhu

Jan. 2017 – May 2018

- Focused on *Listeria monocytogenes*, *Salmonella*, and *Escherichia coli* contamination on apples grown in Washington State. Worked to develop a cleaning solution to kill pathogenic bacteria that can be implemented by the apple industry.

Lucks Food Decorating Company Internship

Summer 2016 & 2017

- Interned for R&D and QA food scientists. Experienced implementing HACCP and daily quality control testing on the production floor. Developed new food colors by altering viscosity and color concentration.

Leadership & Involvement

College of Agricultural, Human, and Natural Resources Sciences (CAHNRS) Ambassador

- Engaged with prospective students to promote food science and CAHNRS through interactive presentations. Gained strong leadership and communication skills through organizing and leading events.

Food Science Club

- Networked with industry leaders, faculty, and peers while learning about relevant food science topics.

Others: CAHNRS Honors Committee, Alpha Delta Pi, Community Service, Gig Harbor 4-H President.

Notable Scholarships

- Association of Food and Drug Officials (AFDO), Idaho Milk Processors Association, Puget Sound IFT, WSU Creamery and Food Science, Eggert Scholarship in Food Science, 4-H WSU, among many others.