

PATTANICH (Irene) SILUDOM

Champaign, IL, 61820 • s.pattanich@gmail.com • +1(223)-207-4558 • linkedin.com/in/psiludom

Education

UNIVERSITY OF ILLINOIS

Bachelor of Science, Food Science and Human Nutrition

Urbana-Champaign, IL

May 2023

Awards and Honors: Dean's List, Research Support Grant, James Scholar Honors, Scholarships- Samuel E. Dean, Swagger Foods Corporation, Paul H. Tracy Memorial Award, Arlys Conrad

Activities: FSHN Ambassador, Food Product Development Club, Association of Food Technologists

Experience

DAIRY FARMERS OF AMERICA – Innovation Center

Springfield, MO

Process Technology Intern

May – July 2022

- Conducted analytical tests on milk powder from different plants, including tap density, LAB color, Ro-tap sieve shaker, and Malvern particle size analyzer to understand the direct influence on material properties
- Assisted process technology team in spray drying dairy powder (pilot plant scale), and dry blending seasoning
- Complied and updated over 20 plant profile information such as general information, facility information, processing and equipment, and quality assurance
- Created standard operating procedures for processes used in lab and plant setting
- Assisted in preparing and conducting sensory panels. Served a panelist for taste, texture, and quality

UNIVERSITY OF ILLINOIS

Urbana, IL

Dr. Yi-Cheng Wang's Research Lab Assistant (Food Safety and Chemistry)

February 2021 – Present

- Research support grant by Illinois office of undergraduate Research: developing innovative fruit coating based on shellac, curcumin, epigallocatechin gallate, and cellulose nanofiber to help prolong the shelf life of the produce
- Utilized plasma as a pretreatment on the surface of food samples to increase drying rate down to low moistures and reduce the energy required for drying
- Designed intelligent films for food freshness monitoring from guar gum, locust bean gum, and anthocyanin extracted from red cabbage, purple carrot, and purple potato
- Derived hydrogel from freeze dried pomelo peel and converted into a functional sensor

UNIVERSITY OF ILLINOIS

Urbana, IL

Dr. Pratik Banerjee's Research Lab Assistant (Food Safety and Microbiology)

May 2021 – May 2022

- Performed DNA extraction from more than 80 soil samples for antibiotic resistance testing
- Ran PCRs and confirmed the gene presence using gel doc system
- Cultured, examined, and identified microorganisms found in specific food products

Leadership & Activities

SIGMA ALPHA, PROFESSIONAL AGRICULTURAL SORORITY

Urbana, IL

Panhellenic Council Delegate

Jan – Dec 2021

- Created and accomplished Panhellenic Empowerment Program goals to maintain positive panhellenic ideals
- Planned and budgeted socials and functions with sister sororities to build sisterhood and philanthropy

UNIVERSITY OF ILLINOIS

Urbana, IL

Orientation Leader

June – August 2021

- Assisted and led small group discussions at various events, getting ready programs, International Student Orientation, Fall Orientation/Welcome Days, and various other orientation programs
- Implemented orientation programming to mentor new students to have a successful transition to university life

Skills & Interests

Certifications: Managers' Food Safety Certification, Allergen Training Certification

Laboratory: Food Chemistry, Food and Industrial Microbiology, Food Processing Engineering, Sensory, Pilot Plant

Language: English, Thai