

2022 DISTINGUISHED SENIOR



In the IFT Smart Snack for Kids Product Development Competition, my team formulated an allergen-free chocolate dip.

I participated in the SEA-PHAGES laboratory, where DNA I extracted was used by researchers to develop new bacterial infection therapies.

I held an internship at Archer Daniels Midland, where my principal project led to changes in the company's global stability process.

“Creating a successful match to the lead national brand of pudding was rewarding and helped reinforce my dreams of becoming a Food Scientist. I was also able to convert this pudding into a high protein pudding for the US Military and it is currently on the menu.”

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