

Yue Xin

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SUMMARY

I am a Master of Food Science graduate from the University of Melbourne. Having a broad interest in the food system, from new product development to consumer insights, I have investigated a range of topics including the effect of processing on tea polyphenols and antioxidant capacity, sensory evaluation and packaging design. I have involved in food production and development and quality assurance in multiple short shelf-life food and beverage businesses. Consequently, I am eager to apply my food technology knowledge and skills in a relevant role.

ESSENTIAL SKILLS

- *Research and analytical skills:* investigated more than 20 food science and political questions in a year by carefully and fully understanding the context and topics; analysed more than 500 scientific literature publications per year to answer specific professional questions.
- *Communication Skills:* excellent verbal and written communication skills; obtained high marks for essays and presentations; communicate food science concepts in a cross-discipline setting; good understanding of terminologies relevant to the food industry.
- *Project management Skills:* conducted a year-long research project on tea antioxidant capacity, was responsible for all aspects of the project, led the research to success.
- *Time Management Skills:* planned daily biochemical laboratory tasks and was able to strictly follow the schedule to achieve the goal efficiently. Utilises project planning methodologies to meet deliverables of more than five projects (course-related and extra-curricular) at a time.
- *Innovative and problem-solving skills:* often able to approach problems utilizing different concepts. As a business analyst, presented the client's competitor landscape using a scientific chart that is rarely used in business reports, helped the client to gain the information effortlessly.
- Strong understanding of QA processes in the food industry, HACCP, GMP.
- Knowledge of food legislation and FSANZ standards.

EDUCATION

Master of Food Science, University of Melbourne **2020**
Bachelor of Science (Biochemistry Major), University of Otago **2018**

PROFESSIONAL EXPERIENCE

Cookie Maker | The Cookie Box AU **Present**

- Working with and developing fresh, ready to eat and short-shelf life products.
- Strictly follow instructions to make cookies, processes include dough making, dough rolling, baking and packaging. Involves accurate measurements in each step to ensure the consistency of the product.
- Document the amount of ingredient used, cookies made, the remaining ingredients and cookies baked. Ensure the cookies in storage and sold add up to doughs being made. Explain any wastage and missing cookies. Control stock and ensure zero waste.
- Follow First In First Out method
- Hygienic food handling and quality assurance
- Product labelling and warning of allergens

Business Consultant | Western Union Business Solution **2020**

- Improved client competitiveness in the Australian foreign exchange industry by researching and analysing the client's competitor landscape.
- Provided strategic recommendations based on SWOT analysis.
- Led a team of 6 to achieve weekly deliverables and project objectives in a three-week project by communicating with the client and managing the project.
- Collaborated with consultants from 5 different academic backgrounds and 4 different cultural backgrounds.

CERTIFICATES

- Mental Health First Aid Australia **2020**
- Responsible Service of Alcohol Certificate (VIC) **2019**
- SITXFSA001 Use Hygienic Practices for Food Safety (VIC) **2019**

WORK EXPERIENCE

Front of House The Cookie Box AU	Feb 2021 – Present
Bartender Simplified Projects	Jan 2021 – Present
Front of House Leroy Espresso	Dec 2020 – Present
Bartender Red Hill Entertainment Pty Ltd.	Dec 2019 - Jan 2020
Tea maker Chatime NZ Ltd.	Oct 2017 - Dec 2018

Skills summary

- *Work ethic:* hard working and seen as a valuable employee and colleague.
- *Communication skills:* Have communicated efficiently. Often is assigned customer service roles over less communicative jobs.
- *Detail-oriented and initiative in terms of store up-keep.*
- *Teamwork:* worked in multiple teams and maintained excellent work relationships.
- *Work under pressure/in fast-paced environments:* able to attend to at least ten tables at a time; served alcohol at an event of 10,000 attendees; served 150 customers on average in a five-hour shift
- *Fast learning:* learned more than 100 drink recipes in one week; able to operate customer service system and understand the business model under one week.
- *Leadership:* led groups of 2-3 people to complete tasks when managers were absent; trained new employees.
- *Work independently:* solved a range of accidental problems and opened and closed shops alone.

VOLUNTEER EXPERIENCE

Volunteer | Global Table Australia **2019**

- Checked Tickets, sold and managed merchandises and answered general inquires

Volunteer | Otago University Student Association **2016**

- Facilitated venue set-up, decoration and pack-down for university orientation week events.
- Took cash, recorded attendance, providing information, supply drinking water

PROFESSIONAL MEMBERSHIP AND DEVELOPMENT

Member Australian Institute of Food Science and Technology (AIFST)	2021
Participant Graduate student Association Leadership Exploration and Development (GSA LEAD) Program, University of Melbourne	2020
Secretary Graduate Agriculture and Food Society of the University of Melbourne	2020
Member Graduate Union of the University of Melbourne	2019 - 2020
Event officer International Graduate Student Wellbeing group	2019
Resident Carrington college (University of Otago)	2016