

Yael Spektor

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EDUCATION

Master of Science in Food Science December 2009

Minor in Packaging Sciences

University of Florida, Gainesville, Florida

GPA: 3.78/4.00

- Thesis Title: "Effect of cleaning protocols on the removal of milk, egg, and peanut allergens from abraded and unabraded stainless steel surfaces"

Bachelor of Science in Food Science and Human Nutrition

December 2007

University of Florida, Gainesville, Florida

GPA: 3.90/4.00

President's Honor Roll / Dean's List / College of Agricultural and Life Sciences Honors Program

Highest Honors *Summa cum Laude*

- Honor's Thesis: Spektor, Yael "Lipid stability and composition of the KetoGatorNog emulsion at two storage temperatures" Food Science and Human Nutrition Department, December 2007

Key Courses

- Flavor Chemistry and Technology • Analytical Chemistry
- Sensory Evaluation of Foods • Fermented and Distilled Beverages

RESEARCH EXPERIENCE

Coca-Cola North America, Apopka, FL

Intern, Juice R&D Department

June 2009 - Present

- Learned about various types of orange pulp and analyzed them for pulp content, quick fiber, and defects/appearance. Studied effects of pH and freeze/thaw cycles on pulp
- Evaluated grapefruit and orange juice samples for °Brix, citric acid, color, Scott Oil, and vitamin C
- Prepared a variety of fruit juice formulas and hot/chilled packed them
- Participated in descriptive and texture analysis panels for fruit juices
- Managed and analyzed consumer complaint data

Food Science and Human Nutrition Department, Gainesville, Florida

Graduate Research Assistant

January 2008 - Present

- Currently gaining intellectual understanding and insights on the effects of food allergens
- Main objective includes developing breakthrough methods and solutions for the removal of peanut, milk, and egg allergens from several food-contact surfaces used in the food industry
- Ultimate goal is the validation of these methods with the Food and Drug Administration (FDA)

Course Assistant, Food Product Development (FOS 4435)

Spring 2008/2009 Semesters

- Provided assistance for approximately 30 students in laboratory experiments and class assignments

Undergraduate Researcher

June 2006 - December 2006

- Gathered data related to a potential emulsion aimed to reduce the number of seizures in children with epilepsy
- Determined the behavioral changes of the lipids in the emulsion under several experimental conditions

SKILLS

- Fluent in Spanish and Conversational Portuguese
- Proficient in Microsoft Office: MS Word, MS Excel, MS PowerPoint. Basic SAS

LEADERSHIP & ACTIVITIES

Gator Chapter of the Florida Association for Food Protection (FAFP)

President

February 2008 - Present

- Led the re-organization of the Gator Chapter Club, chaired meetings for the 20 member club, overviewed officer's duties, and promoted recruiting of new members

- Invited food industry professionals to monthly meetings to discuss current issues in food safety

Institute of Food Technologists (IFT)

- Product Development competition team leader (Spring 2008) and team member Fall 2006 - Present
- College Bowl team member Fall 2007
- Volunteer (2006/2007) and Attendee (2008/2009) at IFT Annual Meeting and Food Expo

Annual Collegiate Dairy Products Evaluation Contest

Fall 2007

Team Member

- Participated with a 4 member team in judging and analyzing the quality attributes and overall acceptability of several dairy products, including milk, yogurt, and cheese, in Las Vegas, Nevada

Food Science and Human Nutrition (FSHN) club

Treasurer, FL Section IFT Ambassador

January 2006 - May 2008

- Managed, prepared, and recorded finances and expense reports for club's budget of over \$3000
- Attended IFT regional meetings and reported back to the club about current events and important issues

PROFESSIONAL PRESENTATIONS

International Association for Food Protection Annual Meeting

July 2009

- Poster Presentation: Effect of cleaning protocols on the removal of milk, egg, and peanut allergens from abraded and unabraded stainless steel surfaces

Florida Association for Food Protection

May 2009

- Guest Speaker: Presenter at the 2009 FAFP Annual Conference in May 2009
- Poster Presentation: Application of Commercial Allergen Test Kits for Sanitation Validation Studies

AWARDS & ACHIEVEMENTS

- **Research assistantship** awarded based on academic merit January 2008 - Present
- **Hazard Analysis Critical Control Points (HACCP) Certification and Servsafe Certified** 2009
- Florida Association for Food Protection Scholarship July 2009
- D. Glynn Davies National Juice Products Scholarship July 2009
- Lydia P. Cole Memorial Scholarship by Rocky Mountain Food Safety Conference May 2009
- Coca-Cola Award recipient by the College of Agricultural and Life Sciences (CAL S) July 2007
- Grady W. Chism, Jr. Memorial Scholarship by FL Section IFT March 2007
- Robert P. Bates Scholarship by FSHN dept. March 2007
- Virginia Dare Award recipient by FL Section IFT March 2006

PROFESSIONAL AFFILIATIONS

- Institute of Food Technologists (IFT) and FL Section IFT
- International Association for Food Protection (IAFP) and FAFP (FL Association)
- Phi Tau Sigma Honor Society for Food Scientists
- American Oil Chemists' Society (AOCS)
- The Golden Key Honor Society

COMMUNITY SERVICE

School Program Coordinator (Gator Chapter FAFP)

- Developed a food safety program with several elementary schools in Gainesville, to teach children about food safety, food protection, and hygiene practices to expand their knowledge in these critical aspects of daily life

Food Science and Human Nutrition Club

- Participated as a volunteer and helped raise funds for the Heart Walk (2006 and 2007) and for the March of Dimes (2006)