

YiMeng Ma

OBJECTIVE: Nutrition, dietetic, or food service related positions.

EDUCATION: Senior standing. Major: Clinical Nutrition.

Bachelor of Science Degree expected March 2015.

University of California, Davis GPA: 3.70/4.0

SKILLS:

Computer: Proficiency in Microsoft Word, Excel, PowerPoint, and email.

Languages: Fluency in written and oral English and Chinese.

Food service knowledge: Certificate of ServSafe Food Safety. Ability to create menu.

Character Traits: Works well in team dynamics. Obedient and creative. Experience working with children.

RELEVANT EXPERIENCE:

I have experience writing healthy dish recipes for the MedChef website. I am also in charge of updating their database system with new healthy snacks based on the ADA guideline.

I have experience working on reviewing, preparing, and leading Champions for Change - a 6 week nutrition course at Sacramento food bank for participating families. The Champions for Change program included developing lecture material and a group activity every week, which helped them to develop a better understanding about the subject of nutrition. It was my duty to prepare exceptional and creative class content and power point slides, as well as a nutrition related game every week.

I am currently involved in an internship at the USDA Western Human Research Center metabolic kitchen. My responsibilities include food purchasing, receiving, storing, and packing out for human feeding studies. I also help the manager fix and check the recipes based on certain guidelines, as well as checking the inventory.

I have also been involved in an internship since the 2014 fall quarter at Team Davis Good Foods Garden. We develop interactive nutrition and garden lessons designed to improve nutrition and health knowledge for kids and adults who have mental disabilities every two weeks.