

Brian Eckyman Tiensa

741 Scottsdale Dr, Guelph ON N1G 3P7

(647) 222-8468

btiensa@uoguelph.ca

SCIENTIFIC AND SPECIAL SKILLS

- Performed lab experiments with accurate results such as titration, isolating a pure culture, protein, lipid, etc.
- Demonstrated careful and meticulous work with attention to details
- Finalist of nationwide food science competition in Indonesia, researching and presenting the idea of healthy foods for Indonesian people
- Comfortable handling lab equipment such as burette, micropipette, auto-titrator, texture analyzer, Bunsen burner, streaking plate, pH meter, solution dilution, etc.
- Certified with WHMIS (Workplace Hazardous Materials Information system) and have a good knowledge of HACCP, Sigma six, and BRC.
- Able to multitask and easy to learn
- Working knowledge of Windows, Macintosh, Java, C++, and general software such as Microsoft Office and Photoshop

EDUCATION

Bachelor of Science, Food Science Honours Coop
University of Guelph, Guelph, ON

2010-2015

- Graduated with 3.7 GPA
- Entrance scholarship for international students maintaining final average above 85%.
- Relevant courses:
 - FOOD*4190: Advanced Food Analysis
 - Advance knowledge of different AOAC & AACC official methods, current trend of food analysis methods, food adulteration, etc.
 - FOOD*4520: Utilization of Cereal Grains
 - Various kind of cereal grains, flour quality, cookie, pasta and bread making, gluten properties, starch properties, etc.
 - FOOD*4070: Food Packaging
 - Further understanding of packaging materials, food packaging materials, packaging material production, novel techniques of food packaging.
 - CIS*1500 and 1000: Introduction to Programming and Introduction to Computer Application
 - Programming using C++, Deeper study of Microsoft office, Excel, and PowerPoint, Computer application to life sciences.
 - FOOD*3160 and 3170: Processing I and II
 - Deeper understanding in processing equipment, processed food production, mass transfer, processing techniques, etc.
 - FOOD*3030 and 3040: Food Chemistry I and II
 - Deeper understanding of food proteins, carbohydrates, lipids, processing of food materials, structures of food, and properties and interactions of food molecules, etc.

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Master of Science, Food Science 2015-present
University of Guelph, Guelph, ON

- Master of science with research focusing on saturated fat replacement in pâté with canola oil organogels.

Ontario Secondary School Diploma 2009-2010 Columbia
International College, Hamilton, ON Grade 12

- Ontario Scholar with 85% final average
- Achieved highest mark in Computer Science 4U class (96%)
- Entrance Scholarship

WORK EXPERIENCE, VOLUNTEER AND EXTRACURRICULAR ACTIVITIES

Lab Assistant (QC/QA) April- August 2012
Gum Products International, New Market, ON

- Acquired good understanding of more advance lab equipment such as auto titrator, texture analyzer, and various kind of QA testing procedures
- Attended food safety seminars and workshops (Microbiology, food chemistry seminars and six sigma workshop)
- Handled microbiological testing, environmental swabbing, waste treatment, and daily QC testing (pH, total acidity, particle size, ash content, syneresis and moisture content, texture, viscosity, sensory observation, microbiology plating) on various food products
- Was actively involved in R & D department to help with special projects

Meat Lab Research and Development Assistant August 2014-August 2015
Gum Products International, Newmarket, ON

- Worked under a senior R&D meat scientists working on research projects for product commercialization.
- Conducted different independent experiments on different pilot lab equipment such as multi-needles injectors, bowl chopper, meat stuffer, viscometer, spray drier, auto-titrator, muffle furnace, RVA, TA texture analyzer, homogenizer, and multiple analytical equipment.
- Assisted different scientists under technical department for numbers of different experiments such as baking with the cereal scientist, ice cream making with the dairy scientist, and was also actively involved in the QA department.
- Involved in various team building and management related activities held by the company such as company trips, seminars, and in-house trainings.
- Took part in BRC audit process in terms of keeping documents, lab-notes, and lab equipment clean and organized.

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Member

University of Guelph Wine Club, Guelph, ON

2013-present

- Learned the wine making process
- Was able to routinely check and make sure that the wine-making process was done correctly (sugar content and sensory testing)
- Worked as a team to make sure that work load are divided evenly

CIFST Student Challenge Team Member Representing University of Guelph

Montreal, QC

August 2014

- Participated in two rounds answering quiz-style questions related to food science.
- Attended different lectures and workshops regarding the latest trends and new technologies in food science at 17th world congress of food science and technology & EXPO IUFOST 2014