
CAMERON BARDSLEY

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EDUCATION

Masters of Science – Food Science and Technology, Virginia Tech

May 2018 GPA: 3.93

Bachelor of Science – Food Science, Brigham Young University
Business Management and Portuguese

April 2016 Minors –

RESEARCH/ACADEMIA EXPERIENCE

Graduate Research Assistant, Virginia Tech

August 2016-Present

--- Collected and analyzed data to determine the internalization of *Salmonella enterica* in tomato plants transplanted into varying soil treatments. Analyzed, performed statistical analysis, and interpreted data, and prepared a manuscript for the results of the survival of *Listeria monocytogenes* on the surface of common herb plants under greenhouse settings and the growth and survival of *Listeria monocytogenes* and *Salmonella enterica* on whole and sliced cucumbers at room and refrigerated temperatures.

Food Microbiology Laboratory Instructor, Virginia Tech

January 2017-May 2017

--- Taught 32 students proper laboratory techniques and characteristics of common organisms associated with food microbiology. Helped prepare weekly lesson plans and lab activities that would be performed in the lab. Evaluated students performance by administering and grading quizzes, worksheets, and lab reports.

Food Microbiology Teaching Assistant, Brigham Young University

September 2015-April 2016

--- Provided guidance and supervision to two work groups conducting research projects for local producers. Instructed students in the correct laboratory experiment procedures and enforced safety procedures. Prepared reagents, chemicals, media, and samples for 36 students' lab instruction weekly.

Lab Technician, BYU Food Microbiology Lab

May 2013-May 2015

--- Performed procedures (*Listeria*, *E. Coli*, *Salmonella*, EHEC, APC) for third party companies on food products with precision and in a timely manner. Evaluated the safety of meat and dairy products related to microbial pathogens present. Submitted results to third party companies upon completion of the procedures. Aided graduate students in collecting and analyzing data for their research projects.

Researcher, General Mills Microbiology Project

September 2014-April 2015

--- Tested the death curve of *Salmonella enterica* in dried carrots and dried onions in three different temperatures (10°C, 25°C, and 35°C). Later, tested the death curve of *Salmonella enterica* on dried carrots, dried onion, black pepper, and flour at 25°C, 35°C, and 42°C. This research was later presented at the Bonneville Section of IFT's Candy Expo and at the IAFP's annual conference.

EMPLOYMENT

Product Development Intern, Basic American Foods

May-August 2015

--- Assisted the lead developer on the consumer food division. Helped launched several new food products into the market with significant cost savings over current items. Aided in managing the entire product development process (bench work, consumer sensory evaluation, plant scale up) of Modern Table, a new innovative product. Initiated a \$300,000 cost savings by internalizing a seasoning blend.

Quality Assurance Intern, OSI Group

April-August 2014

--- Prepared company documentation for the annual BRC audit. Developed a Failure Modes Effect Analysis program that was implemented in the company’s HACCP plans. Developed an effective way for the company to track and trend supplier discrepancies. Created a training manual for new QA technicians that gives an outline of the procedures they performed.

MEMEBERSHIPS/AWARDS

- Southeast Produce Council’s Southeast Top Agricultural Recruits Scholarship Recipient (2017)
- Phi Tau Sigma, The Honor Society of Food Science and Technology Member (2017)
- Produce Safety Alliance Training (2017)
- IAFP’s Developing Scientist Competition Finalist (2015)
- North American Meat Institute (NAMI) Scholarship Recipient (2015)
- 2nd place in the Bonneville Section IFT Undergraduate Research Competition (2015) • 2nd place in Idaho Milk Processors Association’s Product Development Competition (2014) • Brigham Young University Food Science Club:
 - Elected Club President (2015-2016)
 - Activities and Fundraising Co-Chair (2014-2015)
- Eagle Scout Award Recipient – Boy Scouts of America
- IFT and IAFP Student Member

SERVICE

Graduate Student Assembly Delegate, Virginia Tech

September 2016-May 2017

--- Served as the delegate of the Food Science and Technology Department. Relayed important information from the graduate student assembly to the graduates in the department.

Food Science Club President, Brigham Young University

September 2015-April 2016

--- Oversaw the planning, organizing, and implanting of networking events and forums to help students explore possible careers in the food sciences.

**Volunteer Ecclesiastical Representative,
The Church of Jesus Christ of Latter-day Saints**

December 2009- December 2011

--- Taught principles of the LDS faith to individuals and families interested in learning about Christianity. Instructed and trained 14-30 fellow volunteers on planning, time management, and effective teaching habits. Resolved personnel conflicts and issues between volunteers.

SKILLS

- Portuguese Language --- conversational proficiency, spoken and written