

# TRUNG DO

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## Education

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**Bachelor of Science in Food Science, Nutrition, and Health Promotion: Concentration: Food Science**  
Mississippi State University, Starkville, Mississippi. GPA: 3.41/4.00

## Experience

**Laboratory Assistant.** Mississippi State University, Starkville, MS. Currently

- Assist in industry and graduation project
- Help prepare for Lab Analysis lab section

**Dairy Processing Plant Assistant.** Mississippi State University, Starkville, MS. Summer 2017

- Responsible for waxed, bagged, sealed, and stored cheese in the cooler
- Helped taking cheese sample for product evaluation
- Assisted cheesemaker in producing cheese and cleaning equipment
- Maintain cheese and ice cream supply at Mafes Sales Store

**International Assistant.** Edmonds Community College, Lynnwood, WA Fall 2013

- Assisted and helped new international students, individually and in large group
- Reinforced follow-up learning activities during orientation week
- Adapted to work as part of a team with other assistants and able to work independently
- Attended all staff meetings and provided new suggestions during orientation week

**Teacher Assistant.** Cedar Valley Elementary School, Lynnwood, WA. Fall 2012

- Assisted instructor with grading assignments
- Aided students during class section by explaining lessons in detail
- Lead and monitored students to the dining room during breakfast

## Honors and Awards

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- Community College Recognition Scholarship
- Compass Scholarship
- L Q Patton Scholarship
- Non-Resident Tuition Scholarship
- Maroon & White Compass Scholarship
- Academic Scholarship
- James O Hearnberger Scholarship

## Skills

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- Language: Native in Vietnamese, Fluent in English
- Computer: Microsoft Word, Excel, Power Point, and Adobe

## Coursework

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- New Food Product Development
- Microbiology of Foods
- Food Products Evaluation
- Quality Assurance Food Product
- Food Chemistry
- Analysis of Food Product
- Food Preservation Technology