

Nutrition/Product Development professional with a successful background in taking innovative ideas through pipelines from kitchen to market; specializes in gluten free, vegan, and organic food and bakery product development, with experience in sensory analysis. Entrepreneurial spirit with a natural talent for business development and exploring opportunities; strongly connected to a network of business professionals. Excellent communication skills; Certified Professional Coach (CPC)

Employment

May 2017 – Present

Alex Waite

- **Natural/Organic Food Industry Consultant (www.alexwaite.com)**
 - Food Product Development & Commercialization
 - Specializes in allergen-free (gluten, dairy, soy, egg, and nut free), Paleo, Organic, non-GMO, Kosher, and Vegan food product development
 - Nutrition Facts, Labels & Regulations
 - Formula development to nutritional specification (ie calories, sugar, fat, fiber, protein, etc.)
 - Able to generate nutrition facts panels, ingredient and allergen statements
 - Industry Network & Insights
 - History of predicting trends as exhibited by “ahead of the curve” product launches
 - Connected to and collaborate with well-established experts on FDA regulations, ingredient sourcing & purchasing, Organic, non-GMO, Vegan, Gluten Free certification submission process & maintenance, QA/QC, and co-manufacturers
 - Content Creation
 - Ability to create written content for marketing materials, sales presentations, blogging, social media, etc.
 - Project Management
 - Five years’ experience in managing products from concept to shelf

December 2016 – May 2017

Chew Innovation

- **Director of Food Science**
 - Responsible for the concept, benchwork, plant trial, and launch plan for scheduled June launch of 3 SKUs in 10 weeks of employment
 - Oversee and meet all provisions, milestone timelines, terms and conditions stated in the client contract, statement of work, and briefings
 - Establish strong client relationships and exceed client expectations
 - Manage team in product development process from concept to launch by utilizing the scientific method at bench level and strong project management and communication skills in managing launch process
 - Identify new opportunities to expand the existing scope of work
 - Align team and other team members with overall organization mission, vision, values, and goals to enhance the overall culture
 - Specifically responsible for the development of allergen free nutrition bar products
 - Provide leadership and support for innovation initiatives & technical needs
 - Ensure formulations are reproducible at commercial scale under client specifications and quality standards
 - Leading with detailed guidance, using intuition and experience to navigate uncertain pathways when not given

June 2012 – October 2016

Mary’s Gone Crackers

- **Director of Research & Development (Promoted from R & D Coordinator, March 2013)**
 - First R & D employee of MGC; created and improved department structure, processes, and facilities from baseline
 - Responsible for the development and launch of the 2nd best-selling SKU in the company (Super Seed Cracker)
 - Responsible for the development and launch of the Super Seed cracker line (5 flavors), Jalapeno cracker, Everything pretzel, Thins cracker line (5 flavors), and Minis (3 flavors)
 - Lead development of gluten free, organic, kosher, vegan, and non-GMO new products on tight timelines and within cost parameters within Stage Gate process
 - Collaborated with Executive team in developing R & D team priorities and product development strategy
 - Gathered and validated appropriate documentation for specification development, such as nutritional information, organic, kosher, gluten free, vegan, and non-GMO
 - Directed and coordinated factory trials necessary for the development of products
 - Worked with manufacturing and co-manufacturing facilities to insure progress of product development
 - Directed project management of new product development
 - Provided functional/technical guidance to the R & D, Operations, and Quality teams
 - Created and implemented consumer research studies
 - Developed and managed department budget including monthly financial accounting

- Presented product concepts to Board of Director meetings
- Researched current trends in the industry (magazines, newsletters, etc.)
- Worked with operations to develop cost management processes / procedures and ensure that new product development efforts are compatible and beneficial to the manufacturing capabilities
- Applied emerging and innovative technologies to create competitive advantage
- Set priorities, coached, and supervised team members
- Upheld company mission and values along all aspects of product development
- Collaborated between departments (marketing, sales, production, quality control, certifications, purchasing)

April 2010 – May 2012

Center for Nutrition & Activity Promotion

- **Community Nutrition Assistant II**

- Supervised research projects: study design , staff organization and trainings, and data collection
- Compiled and analyzed data, recorded research procedures and results, filed and maintained records, coded data for input for electronic data processing, input data using statistical software, created tables and graphs
- Proficient in basic statistical techniques in SPSS (t-tests, ANOVA, binary logistic regression, chi-square)

January 2012 – May 2012

California State University, Chico

- **Lecturer**

- Implemented curriculum for Futures in Nutrition (NFSC 455)
- Presented materials using PowerPoint and managed a university based resource (WebCT Vista)

August 2010 – May 2012

California State University, Chico

- **Teacher Assistant & Student Assistant**

- Implemented curriculum for NFSC 120, 320, 431 as Teacher Assistant
- Demonstrated use of laboratory equipment, and enforced laboratory rules
- Provided students with constructive feedback for weekly assignments in Grant Writing (HCSV 579)

Education

- M.S. Nutrition Education; California State University, Chico
- B.S. Nutrition and Food Science Option in Dietetics; California State University, Chico
- B.S. Exercise Physiology; California State University, Chico
- Certified Professional Coach; Leadership That Works

Professional Memberships

- Institute of Food Technologists (IFT) Jan. 2013 – current

List of Publications, Peer Reviewed Poster Presentations, and Professional References available upon request