

Alexander HALSTEAD

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Education:

Oregon State University **Graduated: Spring 2016**

Major: Food Science & Technology – specializing in fermentation Minor: French

Certifications:

HACCP Certificated since June 2014

Oregon Food Handlers Card since 2009

Relevant Coursework:

FST 461 - Brewing Analysis & FST 460 - Brewing Science

Trained in chemistry, microbiology and engineering of malting and brewing operations for the production of beer, including the compositional analysis of barley, malt, hops, water, and beer and their effects on beer quality. Learned additional laboratory techniques and sensory evaluation of barley, malt, hops, water, yeast and beer.

FST 467 - Fermentation Microbiology

Learned about industrial microbiology with a focus on the physiology of fermentation and use of microorganisms for the production of food ingredients, fermented foods, and beverages.

FST 360 - Food Safety and Sanitation & FST 370 - Industry Preparation / HACCP

Gained preparation for internships and employment in the food industry by introducing compliance with food safety regulations, Standard Sanitation Operating Procedures, Hazard Analysis Critical Control Points, and audits. Then applied these principles, practices, and regulations governing and ensuring the microbiological safety of our food supply through risk assessment, surveillance, and intervention.

MB 302 - General Microbiology & MB 303 - Microbiology Laboratory

Studied Microbiology with an emphasis on cytology, physiology, virology, growth and control of microorganisms with coverage of the role of microorganisms in nature, in disease, and as useful tools. Developed laboratory skills, and was trained in aseptic technique.

Previous Work:

Downward Dog Closing Cook - (2016)

In charge of closing duties including cleaning and sanitizing work equipment as well as cooking food for customers. Learned to manage time wisely to juggle dinner service with a cleaning routine that complied with Oregon Public Health Standards.

Oregon State University College of Engineering Wireless Help Desk Consultant - (2010 - 2015)

Diagnosing and problem solving on student's laptops. Carried out many tasks including but not limited to, installing software, virus and malware removal, and troubleshooting operating system problems.

Langridge Painting - (Summer 2014, Summer 2015)

Contributed to exterior and interior painting for many buildings including historic houses and a seed mill. Learned many painting techniques and processes as well as fine tuned my motor skills to help deliver a lasting product that clients and laborers could be proud of.

Halstead Cabinets - (Summer 2005 - Present)

As a member of a team worked to assemble and install cabinets. Have worked with and carried out minor maintenance of large machinery. Gained experience using handtools to shape and join wood.

Jem 100 - (2008-2009, Summer 2012)

Ice Cream Sommelier and Burger Chef. Kept a happy atmosphere while serving ice cream and mixing milkshakes tailored to the day and time. Worked front counter and on the line. Prepared food for future shifts and cleaned kitchen and customer spaces.