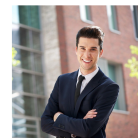


Jack Brennan

Graduate Food Scientist



Norwich, United Kingdom · jack.brennan@gmail.com · +44 7423 916 483 · linkedin.com/in/jackbrennan-food

Food science graduate from the University of East Anglia with a 12-month placement at a major food manufacturer. Supported **8 new product development projects** from concept to pilot production, and conducted **150+ quality control tests** on raw materials and finished products. Proficient in HACCP, food safety management, and sensory evaluation with a **2:1 (63% average)** and hands-on experience across NPD, quality assurance, and factory operations.

Experience

Jul 2024 – Jun 2025

Food Science Placement Student, Greencore Group, Manton Wood, Worksop

Completed a 12-month industrial placement within the Technical and NPD teams at a convenience food manufacturing site.

- Supported **8 new product development projects** for major retail customers, conducting bench trials and scaling recipes to factory production
- Performed **150+ quality control tests** including microbiological swabbing, pH measurement, and moisture analysis
- Participated in **4 HACCP reviews** and updated **12 process flow diagrams** following production line changes
- Organised and analysed **6 consumer sensory panels** with **30+ participants** each, producing reports for the NPD manager

Sep 2023 – Jun 2024

Kitchen Porter (Part-time), Wagamama, Norwich

Worked evening shifts in a busy restaurant kitchen alongside university studies.

- Maintained hygiene standards across the kitchen, passing **all internal and external hygiene audits** during employment
- Supported prep and service for **200+ covers per evening**

Education

Sep 2021 – Jul 2025

BSc (Hons) Food Science with a Year in Industry in Food Science, University of East Anglia, Norwich

Graduated with Upper Second Class Honours (**2:1, 63% average**). Programme accredited by IFST.

- Dissertation on the impact of high-pressure processing on shelf life extension of fresh-cut salads, graded **66%**
- Relevant modules: Food Microbiology, Food Chemistry, Quality Management, Sensory Science, Food Processing

Skills

New Product Development (NPD), HACCP (Level 3), Quality Control Testing, Microbiological Sampling & Analysis, Sensory Evaluation & Panel Organisation, Food Safety Management, Recipe Scaling & Bench Trials, Process Flow Diagrams, Allergen Management, BRC Audit Awareness, Microsoft Excel & Minitab, Technical Report Writing

Certifications

Aug 2025 – Aug 2025

IFST Graduate Member, Institute of Food Science and Technology

Nov 2024 – Nov 2024

Level 3 HACCP for Food Manufacturing, Highfield Qualifications

Aug 2024 – Aug 2024

Level 2 Food Safety in Manufacturing, CIEH

Languages

English - Native

Extra Curricular Activity

Jan 2023 – Jun 2024

Volunteer - FareShare East Anglia

Sorted and quality-checked surplus food donations for redistribution to **40 community organisations** in Norfolk.

- Contributed **80+ volunteer hours** over 18 months