

# Marc C. Gebauer

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## Objective

Graduating Food Scientist seeking masters research and international study

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## Education

*Bachelor of Science in Food Technology*

Expected Graduation: Dec 2024

University of California, Davis; Wageningen Univeristy and Research, Wageningen

GPA: 3.80/4.00

*Relevant Coursework:* Advanced chemical analysis, Food processing and QA, Food packaging and standards, Firm optimization and good accounting practices, Process engineering and economies of scale, Product design, Sensory analysis and human behavior on choice, Product properties and functions, Wine and beer analysis and production, advanced preservation techniques.

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## Skills

Relevant Skills: Understanding of HACCP, GMP, ISO, and FSMA standards. Statistical applications of QA/QC.

Total culture counts, ATP swabs, pour plates, spread and spiral culturing, MPN . HPLC, RP-HPGC, RP-SPE, LLE. MS-MS, NMR, SDS-PAGE, SEC, DLS, SPME, Static and dynamic head sampling, GC-FID, IV and UV vis. Mass and energy balancing.

Data Skills: expertise in Excel, R-studio, production control limits and probabilities. Cursory knowledge on GPT 4 and Python/C++, Xcalibur/TraceFinder mass spec, Image Lab, Unicorn 7.0, SankeyMATIC, Visio, Edraw

Languages: N5 comprehension of Japanese

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## Relevant Experience

STEM Tutor, **Study Hutt Tutoring**

Jun 2021 - Dec 2021

- Hands on tutoring with grade 10-12 students seeking higher education
- Interpreted complex ideas, concepts, and functions within a digestible format
- Held weekly sessions with fellow tutoring colleges on ways to improve the learning process and how to better assure that our clients are maximizing their utility within our program

Volunteer, **UC Davis Honey Research Center**

Mar 2023 - Jun 2023

- Informed the public on the sensory science of UCD honey production
- Taught others how to comprehend and explain complex characteristics through standardized sensory language
- Handled all honey products given to the public in safe and controlled conditions

Production Assistant, **UCDavis Winery**

Aug 2024 - Dec 2024

- Worked on the production floor of the winery undergoing daily tasks of cleaning, maintenance, task operation records, and any tasks delegated by the floor winemaker
  - Tested batches regularly for active yeast counts, CO<sub>2</sub> production, brix°, sulfide head space, and TA.
  - Usually acted as team lead when on the floor delegating tasks between fellow production assistants to make sure winemakers tasks were accomplished within a timely manner
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## Other Experience

Phenolics Isolation and Analysis Lab Assistant

Feb 2024 – Apr 2024

- Working under the phenolics research department at WUR I was tasked with isolation and clean up of anthocyanin's present in wine producing grapes and red cabbage

- With isolated phenolic enzymatic and naturally occurring oxidation's with native amino acids were tested and analyzed via UV-vis, MS-MS, and NMR to gather quantitative and qualitative data relevant to department research

Fermented Food and Frozen Dessert producer

Jan 2022 - Present

- Produce and standardize calorie friendly desserts along with lactic, Koji, and yeast based fermentations
- Using Excel, pH meters, gram meters, and refractometers it is made sure that all food products processed in as safe standards allowable within a home environment
- Distributed and collaborated with university staff unofficially to create new products