Sept. 2012 – Dec. 2016

jyang119@ucsc.edu

130 Del Centro, Millbrae, CA

#### **EDUCATION**

University of California, Santa Cruz, Santa Cruz, CA

Sept. 2017 – Jan. 2019 (Expected)

Master of Science in Computer Science

University of Kentucky, Lexington, KY

Doctor of Philosophy in Food Science **GPA: 4.0** 

**Selected Coursework:** 

Data Mining and Machine Learning Program Design

Regression & Correlation

Data Structure and Algorithms Discrete Mathematics Operating System

# SELECTED PROJECT EXPERIENCE

# PM2.5 Android App

• Designed and implemented the backend of a PM2.5 notification app.

- Designed the endpoints and implemented the server with Tornado, with data coming from several third party websites.
- Tools and skills involved: HTTP, HTML, XML, Python, Tornado, multi-threading.

# **Game Suites with Python**

- Developed games including "Spaceship", "Pingpong", and "Black Jack" with python simple GUI.
- Designed the structure of the games and implemented the games.

## **WORKING EXPERIENCE**

# Chief Food Scientist in RedLeaf Biologics Inc, Nicholasville, KY *Responsibilities:*

Feb. 2016 – Dec. 2016

- Provide leadership and expertise to translate consumer needs into effective product designs and consumer driven innovation strategies.
- Establish technical product specifications that ensure consistent superior consumer satisfaction and work with the commercial functions to leverage our technology in the form of demonstrations, communication ideas and claims.

### Major achievements:

- Filed patents for production process.
- Increased yield by 20% using new extraction method.
- Designed a series of new products when solving a problem caused by engineer.
- Made specification sheets for new products.

### ACADEMIC ACHIEVEMENTS

- Institute of Food Technologists International conference: poster competition 2<sup>nd</sup> place (out of ~250) Jun. 2014
- Graduate Student Mentoring Fellowship Merit Award (Center of Membrane Sciences, Emanated from the Presidential Award)
  May. 2014
- Institute of Food Technologists International conference: poster competition 3<sup>rd</sup> place (out of ~300) Jul. 2013

#### **PUBLICATIONS**

- **Jiayi Yang**, Youling L. Xiong (2015). Inhibition of lipid oxidation in oil-in-water emulsions by interface-adsorbed myofibrillar protein. *Journal of Agricultural and Food Chemistry*.
- **Jiayi Yang**, Youling L. Xiong (2017). Comparative time-course of lipid and myofibrillar protein oxidation in different biphasic systems under hydroxyl radical stress. *Food Chemistry*.