

Brianna L. Ewing

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EDUCATION

M.S., Food Science and Technology

Aug 2015 – Dec 2016

Virginia Polytechnic Institute and State University
Blacksburg, VA

Thesis: *Managing Apple Maturity and Storage to Increase the Quality of Virginia Hard Ciders* – Research on the effects on fruit, juice, and cider quality from apples harvested at varying maturities as well as fruit stored at varying durations and conditions. The goal of this research is to establish an understanding of how cidermaking practices influence the final cider product.

B.S., Molecular Environmental Biology

Aug 2010 – Aug 2013

University of California Berkeley
Berkeley, CA

Undergraduate Study Abroad

Jan 2013 – Jun 2013

University of Copenhagen
Copenhagen, Denmark

WORK EXPERIENCE

Clinical Assistant Professor

Mar 2017 - Present

Washington State University, NWREC, Mount Vernon, WA

- Teaching in the Agricultural and Food Systems program
- Teaching and organizing the Extension Cider School

Harvest Intern

Jul 2014 – Feb 2015

Dana Estates, St. Helena, CA

- Wine and juice analysis and fermentation monitoring
- Vineyard sampling and crop estimates
- Cellar cleaning, sanitation, and production duties

Harvest Cellar Hand

Mar 2014 – May 2014

Matua Wines, Blenheim, New Zealand

- Cellar wine production, cleaning, and sanitation
- Sample collection for laboratory analysis

Harvest Intern

Aug 2013 – Jan 2014

Benovia Winery, Santa Rosa, CA

- Wine and juice analysis and fermentation monitoring
- Cellar cleaning, sanitation, and production duties
- Leading hospitality tastings

Resident Assistant, Front Desk Assistant, Security Monitor

May 2012 – Dec 2012

UC Berkeley International House, Berkeley, CA

- Customer service and residential policy enforcement

Research Assistant**Aug 2011 – Dec 2011**

UC Berkeley Environmental Sciences, Policy, and Management,
Berkeley, CA

- Data collection in agroecology laboratory

PRESENTATIONS AND OUTREACH

Commercial Cider Production Workshop – *The Effect of Harvest Maturity and Post-Harvest Storage on Fruit, Juice, and Cider Quality* **Jun 2016**

Virginia 4-H Congress Workshop – *Introduction to Food Science and Sensory Analysis* **Jun 2016**

TEACHING EXPERIENCE

Teaching Assistant – Wines & Vines **Fall 2016**

- Prepared and lectured for two class sessions
- Proctored, graded, and recorded assignments
- Held weekly office hours for student inquiries

Teaching Assistant – Food Microbiology **Spring 2016**

- Prepared microbiology media for weekly labs
- Supervised and assisted students with laboratory techniques

Private Tutor – Secondary School and College Level **2009-2015**

- Tutored math, science, and English students ranging from middle school to community college levels

CERTIFICATIONS

ServSafe Manager **2016**

Better Processing Control School **2016**

PROFESSIONAL SOCIETIES AND INVOLVEMENT

American Society of Enology and Viticulture **2015 – Present**

Institute of Food Technologists **2015 – Present**

- IFTSA Marketing Work Group
- Virginia Tech Disney Product Development Team

LANGUAGES

English - Native

Spanish - Intermediate

Danish - Beginner