

# Michelle Rozycki

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## Current Position

M.S. Candidate in Sela Lab, Department of Food Science

*University of Massachusetts Amherst, Amherst, MA*

- Currently optimizing the phosphoketolase assay and measuring levels of expression of fructose-6-phosphate phosphoketolase by various *Bifidobacterium* spp. isolated from non-human primates

## Education

Pursuing Master of Science in Food Science

*University of Massachusetts Amherst, Amherst, MA*, Fall 2018 to present

Bachelor of Science in Food Science

*University of Massachusetts Amherst, Amherst, MA*, Fall 2014 – May 2018

## Prior Food Science Experience

Quality Food Science Intern, *SharkNinja, Needham, MA*, May – August 2018

- Created a food analysis lab to validate claims based around specific AOAC methods. Established SOPs and safety procedures relevant to equipment and processes. The latter half of the project was spent managing lab and collecting data for company use.
- Researched and developed a protocol for identifying an internal analytical sensory panel. Tested and identified supertasters in the company.

Food Safety Intern, *Commonwealth Kitchen, Dorchester, MA*, December 2017 – January 2018

- Assisted in recipe development and scale-up for Coletty's "Amazing Cookie". Developed SOPs for granola and biscotti products and assisted in their production.

## Teaching Assistant Experience

- World Food Habits, *University of Massachusetts Amherst, Amherst, MA*, Fall 2017 and Fall 2018
- Nutritional Microbiology Laboratory, *University of Massachusetts Amherst, Amherst, MA*, Spring 2017

## Presentations

Poster, Massachusetts Undergraduate Research Conference. University of Massachusetts Amherst, MA. April 2018. **Rozycki, M.**, Dedon, Liv., Sela, D.A. "Optimization of the phosphoketolase assay to reduce reagents and enhance identification of bifidobacteria".