

SAMUEL A. BOYNTON

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EDUCATION

University of Wisconsin-La Crosse
Bachelor of Science, May, 20XX

Microbiology Major
Chemistry Minor

GPA: 3.49
Dean's List

COURSE WORK

- Food Microbiology
- Industrial/Fermentation
- Quantitative Analysis
- Microbial Genetics
- Bacterial Physiology
- Pathogenic Bacteriology
- Bacterial Diversity
- Mycology
- Biochemistry
- Organic Chemistry
- (All courses included lab section)

INTERNSHIP EXPERIENCE

Barton Cooperative Creamery, Barton, WI
Lab Technician, June 20XX -Present

- Environmental sampling
- Use of Petrifilm
- Lab preparation
- Direct microscope counts
- Babcock Butterfat tests
- Cryoscope operation
- Luminometer operation

RELATED EXPERIENCE

Teaching Assistant, Introduction to Microbiology, UW-La Crosse, 20XX-20XX

- Answered student questions regarding material covered in lecture and lab sections
- Assisted professor with grading of quizzes and tests

PROFESSIONAL AFFILIATIONS

American Society for Microbiology
Society for Industrial Microbiology
UW-La Crosse Microbiology Club
Executive Board Member

EMPLOYMENT

Wisconsin Paper Company, Northland, WI, December 20XX – 20XX
Bill's Tastee Freeze, Northland, WI, July 20XX -December 20XX

REFERENCES

- Marc A. Rott, Ph.D., Professor, Department of Microbiology, University of Wisconsin-La Crosse, (608) 785-XXXX, rott@mail.uwlax.edu
- S.N. Rajagopal, Ph.D., Professor, Department of Microbiology, University of Wisconsin-La Crosse, (608) 785-XXXX, rajagopa@mail.uwlax.edu
- Sue Jackson, Quality Control Manager, Barton Cooperative Creamery, (508) 884-XXX