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### **Education**

Doctorate of Philosophy in Grain Science, Kansas State University-May 2015  
Master's of Science in Food Science, The Ohio State University-2008  
Bachelor's of Science in Food Science, The Ohio State University-2006

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### **Experience**

#### **Kansas State University- Graduate Teaching Assistant**

August 2012-May 2014

- GRSC 625-Flour and Dough Testing  
Taught AACC Methods 10-52.02 and 10-10.03 analytical bake tests for the lab sections and the farinograph and C-Cell lecture.
- GRSC 636-Baking Science I Laboratory  
Assisted with laboratory preparation, grading, and teaching fundamental bread-making and ingredient functionality for the lab section of the class.
- GRSC 638-Baking Science II Laboratory  
Conducted laboratory preparation, grading, and teaching of fundamental chemically leavened products and ingredient functionality for the lab component of the class.
- IGP Bakery short-course component  
Assisted with teaching bakery component to IGP short-course participants from the Kansas Wheat Commission, International Association of Operative Millers (IAOM), Wamego, KS Elementary, Kazakhstan Millers and Bakers, and the USW Nigerian Flour Millers

#### **Cargill- Bakery Intern**

June 2011-August 2011

- Developed lab scale method for formulating baking ingredients
- Assisted in formulating and making ingredients on the bench top to meet specific project guidelines for promoting and improving health
- Conducted analytical testing to evaluate the newly formulated ingredients to better understand the ingredient's chemical and physical characteristics
- Performed bake test to evaluate the new ingredients in a commercial application
- Analyzed commercial applications containing the new ingredients to evaluate quality and performance

#### **Rothbury Farms Custom Blends- Food Technologist**

March 2009- June 2010

- Developed dry blend bakery mixes to meet customer request
- Assisted in evaluating and altering existing dry blend formulations to improve quality
- Organized and conducted shelf-life studies on current product formulations
- Helped with product start-ups and plant scale-ups of bakery products
- Designed quality control procedure for new product formulations

**Heinz North America- Process and Ingredient Optimization Intern** Sept. 2008-Jan. 2009

- Developed processing procedures for existing product formulations to ensure ingredient optimization and conducted plant trials for each new process
- Assisted in developing formulation procedures for sauce products being produced in the new factory
- Determined proper methods of analysis for measuring viscosity in products containing particulates
- Helped with troubleshooting for problems encountered with existing formulations

**Heinz North America- FoodService Product Development Intern** June 2008-Sept. 2008

- Assisted in formulating and developing of existing and new products
- Helped to evaluate new ingredients and determine effects and usage levels in specific foods
- Aided in running plant trials and assisted with the scale-up of my own project as well as existing products during seasonal growing conditions
- Helped to create ingredient and processing specifications for various products

**Nestle' FoodServices – LJ Minor Corporation- Product Development Intern** June-Sept. 2005

- Assisted in the product development kitchen making formulas
- Helped with the formation and development of new products and reformulating of standard products
- Aided in sensory evaluation and taste testing for product variation
- Responsible for projects dealing with water activity and pH
- Assisted technologist on the manufacturing floor during product production and scale-ups
- Helped maintain and organize raw material supplies
- Assisted in the cleaning and sanitation of test kitchen

**Cropper's Dairy Farm**

1998-2005

- Assisted with the maintenance of sanitary conditions of the farm
- Responsible for animal care, including feeding and watering of both calves and heifers
- In charge of milking parlor preparations
- Maintained repairs on equipment, fencing, and other farm necessities
- Aided in crop planting and harvesting

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**Membership and Activities**

**Kansas State University**

Kansas State University Graduate Student Organization-Grain Science and Industry

- Awards committee member
- Volunteered to pass out food at the Flint Hills Breadbasket
- Volunteered to help park cars for organization fundraiser

Alpha Mu –Grain Science Honorary

AACC International Manhattan Section

- Student Representative, 2010-2011

AACC International Manhattan Section/Grain Science -Seminar Series

- Organized and lead the social networking event for both Fall and Spring semesters
- Hosted the speaker and conducted food preparation for the event

- Presented lecture on effective classroom teaching (GTA perspective)
- Grain Science and Industry Open House Steering Committee 2011-2013
- Developed and lead interactive science in baking activity for the open house
  - Served on the food sub-committee
- Graduate Student Organization Seminar Series Committee (University Wide) 2011-2012
- Seminar committee chair 2012 -organized, setup logistics, and speakers for seminars
  - Served as a member of the committee
- Kansas State University Excell Program 2010-2014
- Served as a student ambassador for the program that gives mentally handicapped and special needs adults the chance to experience college
- Institute of Food Technologist Annual meeting- Session Monitor
- Volunteered to help monitor sessions and scan badges at the door during the IFT Annual Meeting in New Orleans, LA-2011

### **The Ohio State University**

#### IFT Product Development team

- Co-chair for processing committee and helped to develop the new product
- Developed and designed production process and making product on the bench top

#### Danisco Product Development Team

- Helped to develop new product for competition
- Assisted in bench top making process
- Evaluated product for sensory attributes

#### Midwest Area Meeting Steering Committee-Ohio Valley IFT

- Co-chair of organizing Friday night activities
- Assisted with setting up and tearing down of event
- Helped to organize morning ice breaker and get acquainted activities

#### Agriculture Education Society

- Assisted in showing youth how to make butter at OSU Dairy Barn Tours
- Scarlet and Gray Ag Day- teaching youth about agriculture

#### College of Food, Agricultural, and Environmental Sciences Banquet Committee

- Member of Food and Hospitality Committee