

**Eric C. Goan**  
**egoan1@utk.edu**

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**Current Address**

124 Manor Way Apt. H  
Louisville, TN 37777-5443  
(423)754-3416

**Permanent Address**

156 Gutheries Gap Rd.  
Bulls Gap, TN 37711  
(423)235-2742

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**Objective**

To support my graduate college career

**Education**

January 2009-Present

**The University of Tennessee at Knoxville**

*Masters of Science, Food Chemistry*

December 2008

**The University of Tennessee at Knoxville**

Bachelor of Science Technology & Business, Food Science

**Memberships**

**Institute of Food Technologist**

**University of Tennessee Student Cattleman's Association**

**National Cattleman's Association**

**Tennessee Farmer's Cooperative**

**University of Tennessee Food Science Club**

**University of Tennessee Block and Bridal Club**

**Awards/Honors**

**2006 Young Farmer of the Year, Hawkins Co.**

**National FFA Degree**

**Work Experience**

May 2001-present

**Shadowland Farms, Bulls Gap, TN**

Manager

- Health care of animals
- Nutritional management of feed
- Buying and selling of cattle, equipment, and land

May 2001-present

**Bulls Gap Realty and Auction Company, Bulls Gap, TN**

Land Developer

- Subdividing Land
- Supervision of Construction

May 2001-present

**Manley Farms, New Market, TN**

Supervisor

- Health care of animals
- Inventory Management
- Managed the loading of semis

Aug. 2008- Dec. 2008

**U.T. Food Science Department, Knoxville, TN**

Research Assistant in Food Chemistry Lab

- Research & Analysis of Commercial Applesauce
- Presentation to Industry and Academy Partners

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- Sensory Analysis of Carbohydrate Enhanced Applesauce
- Attended South Eastern Regional Meeting of the American Chemical Society, Nashville, TN
- Attended Coranet III Workshop 1, Atlanta, GA

January 2009- present

**U.T. Food Science Department, Knoxville, TN**  
Graduate Research Assistant in Food Chemistry Lab

- Supervisor of Coranet III STP 2031 Quality Improvement of Applesauce
  - Planning & Scheduling
  - Research & Analysis
  - Presentation to Industry and Academy Partners
- Training of Lab Procedures & Proper use of Lab Equipment

**Additional Information**

**Obtained Private Applicator's License**  
**Beef Quality Assurance Certified**  
**Master Beef Producer Certified**  
**HACCP Certified**