Tyler Hild

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**Education:**

**Roger Williams University (Bristol, RI) May 2012**

- Bachelor of Science in Marine Biology with a Minor in Aquaculture and Aquarium Sciences *cum laude*

**Work experience:**

**Roger Williams University**

*Lab Assistant to Dr. Andrew Rhyne and Brad Bourque* **2008-2012**

Marine Ornamental Fish Culture Bristol, RI

- Maintained and monitored up to 200 aquariums and their systems and inhabitants

- Constructed and helped design recirculating aquarium rack systems

- Annually teach 5- 20 incoming students how to construct and maintain aquarium systems

*Research Assistant and Field Technician**to Dr. Dale Leavitt*  **2009-2012**

- Build and maintain systems for both finfish and shellfish cultureBristol, RI

- Sample restored oyster populations throughout Narragansett Bay and RI’s coastal ponds

- Nursery raise largemouth bass fingerlings to be used in a fish farming study

- Raise oysters and quahogs for shellfish restoration in Narragansett Bay

*Field Assistant to RI-OGRE (Oyster Gardening for Restoration and Enhancement)* **2008-2012**

*- Worked with Steve Patterson* Bristol, RI

- Construct oyster floats to raise juvenile oysters once they have set on shell for restoration.

- Distribute oyster grow floats and retrieve them for final planting

Awarded a CEED Grant from RWU to study culture of *Octopus bimaculoides* **Fall 2009**

**Indian Cove Aquaculture**

*Field worker*  **2010-2012**

- Sort oysters based on size and clean, construct and repair equipment Wareham, MA

- Prepare oysters for market

**Coonamessett Farm Foundation**

*At-Sea Bycatch Survey Technician* **June, August, 2011, January 2012**

**-** Worked aboard commercial scallop dragging vesselNew Bedford, MA

- Process and record all scallop catch and bycatch to test dragger designs

**New England Aquarium**

*Giant Ocean Tank Diver Intern* **Sept. 2011 – December 2011**

-Feeding and monitoring general health of 800+ inhabitants of exhibitBoston, MA

-Maintain internal components of 200,000 gallon tank  
**University of Southern California July 2012 – August 2014**  
 *Aquaculture Technician/Marine Culture Specialist* Two Harbors, CA  
 -Husbandry for all animals used in culture facilities throughout life cycle – mainly shellfish  
 -Microalgae propagation to feed shellfish  
 -Laboratory maintenance and management to Health and Safety code  
 -Assisting Graduate students and Post-Doctoral workers with experiments, spawns, and data collection  
 -Designing and building husbandry and other propagation systems including field equipment such as a   
 FLUPSY, downweller, long-line grow-out systems, and conditioning systems  
 -Primarily working alone on an island facility largely unsupervised, during experiments and data collection working with a team of graduate and post doctorates

**Pemaquid Oyster Company September 2014 – October 2018**  
Aquaculture Farm Supervisor  
 - Maintain oyster farming equipment and animals on nursery lease  
 - Harvest adult oysters from bottom culture. Clean and sort for sales  
 - Harvest, pack, and deliver product adhering to health and safety requirements  
 - Reliably manage inventory of product and materials and supplies. Occasionally take over sales management.  
 - Relay, delegate, and supervise other oyster farm duties on the water and off.  
 - Maintain fleet of boats and skiffs including cleaning and painting hulls, fluid changes and check , cleaning decks and maintaining bilge/stuffing boxes of large diesel engine and outboard motors  
 - Keep clear and concise records of landings and temperature data for vibrio protocol reports for health and safety of food products

**University of Maine – Darling Marine Center February 2015 – November 2017**Bivalve Hatchery Technician  
 -Propagate marine microalgae for controlled diets of shellfish  
 -Spawning and husbandry for bivalve species including mussels, oysters, and razor clams  
 -Management of hatchery supplies, equipment and chemicals and daily operations.  
 -Experimental data collection

**Professional Oyster Shucker October 2014 – October 2018**Self-employed shucker  
 -Line up shucking events and oyster sales  
 -Bring oysters and all other supplies to events and set up raw bars  
 -Maintain a professional, entertaining and informative personality for guests  
 -clean up and dispose of waste materials

**HACCP Assurance Services October 2018-Present**Laboratory Technician  
 -Receive and process food samples from various clients and enter them into computer software programs  
 -Test samples for forms of harmful organisms or substances  
 -Research and Development for new methods of testing produced in house in accordance with AOAC

**Professional Skills:**

SCUBA certified, occasionally hired to locate and reclaim lost aquaculture gear