MA

Michael
ANDERSON

CONTACT

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- San Francisco, CA

SKILLS

- Food Process Optimization
- Quality Control
- Compliance Management
- Lean Manufacturing
- Data Analysis
- Team Collaboration

LANGUAGES

- English
- Spanish
- French

EDUCATION

BACHELOR OF SCIENCE IN FOOD ENGINEERING, UNIVERSITY OF CULINARY SCIENCE, 2014

ACHIEVEMENTS

- Winner of the Food Innovation Award 2020 for sustainable product development.
- Successfully implemented a zero-waste initiative that improved company reputation.
- Received recognition for leading a team that reduced production costs by 15%.

FOOD PROCESS ENGINEER

Innovative Chemical Engineering Consultant with over 9 years of experience in the food and beverage industry. Specializing in process optimization and quality control for the production of food products. Strong background in chemical process design and operational efficiency, with a keen eye for detail. Demonstrated ability to lead projects that enhance product quality and reduce waste.

WORK EXPERIENCE

FOOD PROCESS ENGINEER
NutriFood Technologies

2020 - 2025

- Redesigned production processes to reduce waste by 25% while maintaining product quality.
- Implemented quality control measures that improved product consistency by 15%.
- Conducted audits and inspections to ensure compliance with FDA regulations.
- Collaborated with suppliers to source sustainable raw materials.
- Trained production staff on new processing technologies.
- Developed process documentation and standard operating procedures for new products.

CHEMICAL ENGINEER
FreshBite Solutions

2015 - 2020

- Designed and optimized chemical processes for the extraction of natural flavors.
- Utilized lean manufacturing principles to reduce production time by 20%.
- Conducted sensory evaluations to ensure product quality meets consumer expectations.
- Collaborated with marketing teams to develop product launch strategies.
- Analyzed production data to identify areas for improvement.
- Facilitated training sessions for staff on food safety practices.