MA

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📍 San Francisco, CA

🌐 www.michaelanderson.com

SKILLS

- Food safety testing
- Microbiological analysis
- Compliance regulations
- Team collaboration
- Quality assurance
- Laboratory techniques

EDUCATION

BACHELOR OF SCIENCE IN FOOD SCIENCE, CULINARY UNIVERSITY, 2016

LANGUAGE

- English
- Spanish
- German

ACHIEVEMENTS

- Improved testing turnaround time by 30% through process improvements.
- Recognized for excellence in quality control during annual audits.
- Contributed to the launch of 10 new food products with safety certifications.

Michael Anderson

FOOD LAB TECHNICIAN

Highly skilled Chemical Lab Technician with 7 years of experience in the food and beverage industry. I focus on ensuring product safety and quality through rigorous testing and analysis of food samples. My expertise lies in conducting microbiological and chemical tests to prevent contamination and ensure compliance with health regulations. I am proficient in using modern laboratory technologies and methodologies to achieve accurate and reliable results.

EXPERIENCE

FOOD LAB TECHNICIAN

SafeBite Industries

2016 - Present

- Conducted microbiological and chemical tests on food products.
- Ensured compliance with FDA regulations and industry standards.
- Documented all testing results and prepared compliance reports.
- Collaborated with quality control teams to address safety issues.
- Assisted in developing new food safety protocols.
- Participated in training programs for staff on food safety practices.

CHEMICAL LAB TECHNICIAN

NutriFoods Corp.

2014 - 2016

- Performed quality assurance testing on new food products.
- Developed testing methods that improved accuracy by 20%.
- Collaborated with production teams to ensure product quality.
- Maintained laboratory equipment and ensured compliance with safety regulations.
- Provided training on new testing procedures to laboratory staff.
- Participated in audits to ensure compliance with food safety standards.