



Phone: (555) 234-5678

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EXPERTISE SKILLS

- Quality Assurance
- Laboratory Testing
- Regulatory Compliance
- Teamwork
- Production Monitoring
- Data Documentation

LANGUAGES

- English
- Spanish
- French

CERTIFICATION

- Bachelor of Science in Food Technology, Dairy State University, 2018

REFERENCES

John Smith

Senior Manager, Tech Corp
john.smith@email.com

Sarah Johnson

Director, Innovation Labs
sarah.j@email.com

Michael Brown

VP Engineering, Solutions Inc
mbrown@email.com

MICHAEL ANDERSON

QUALITY CONTROL TECHNICIAN

A detail-oriented Dairy Manufacturing Specialist with 5 years of experience in the production and quality assurance sectors of the dairy industry. Skilled in monitoring production processes and ensuring compliance with health and safety regulations. Expertise in conducting quality checks and implementing corrective actions to maintain product integrity. Proficient in the use of various laboratory equipment and analysis techniques to evaluate dairy products.

PROFESSIONAL EXPERIENCE

Dairy Fresh Co.

Mar 2018 - Present

Quality Control Technician

- Performed routine quality checks on milk and cheese products.
- Documented test results and reported discrepancies to management.
- Assisted in maintaining compliance with FDA regulations.
- Conducted sensory evaluations to assess product quality.
- Utilized laboratory instruments for microbiological testing.
- Collaborated with production teams to resolve quality issues.

Creamy Delights Inc.

Dec 2015 - Jan 2018

Dairy Production Associate

- Supported daily operations in the yogurt production line.
- Monitored equipment performance and reported maintenance needs.
- Assisted in packaging and labeling of finished products.
- Maintained cleanliness and safety standards in the production area.
- Participated in training sessions on quality assurance protocols.
- Contributed to team efforts that improved production output by 10%.

ACHIEVEMENTS

- Achieved a 100% compliance rate during health inspections.
- Recognized for outstanding performance in quality control.
- Contributed to a project that reduced waste by 15% in the production line.