



Michael ANDERSON

MICROBIOLOGICAL RISK ASSESSOR

A results-oriented Dairy Microbiologist with over 6 years of experience in the dairy processing sector, focusing on microbial risk assessment and quality improvement initiatives. Proficient in conducting comprehensive microbial analyses and implementing effective control measures to enhance product safety and quality. Demonstrates a solid understanding of dairy processing technologies and their microbiological implications.

CONTACT

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- 📍 San Francisco, CA

SKILLS

- Risk assessment
- Microbial monitoring
- Data analysis
- Laboratory techniques
- Quality improvement
- Training

LANGUAGES

- English
- Spanish
- French

EDUCATION

**M.SC. IN FOOD MICROBIOLOGY,
UNIVERSITY OF CALIFORNIA, DAVIS**

ACHIEVEMENTS

- Reduced microbial contamination levels by 20% through effective monitoring programs.
- Developed a new testing protocol adopted company-wide.
- Presented findings at national dairy conferences, enhancing industry knowledge.

WORK EXPERIENCE

MICROBIOLOGICAL RISK ASSESSOR

Quality Dairy Corp.

2020 - 2025

- Conducted risk assessments for dairy products based on microbiological data.
- Developed and implemented microbial monitoring programs.
- Collaborated with production to mitigate contamination risks.
- Analyzed data trends to guide quality improvement efforts.
- Prepared reports for regulatory compliance and internal reviews.
- Provided training on risk management strategies to staff.

LABORATORY TECHNICIAN

Dairy Quality Testing Lab

2015 - 2020

- Performed microbiological tests on raw materials and finished products.
- Assisted in developing testing protocols and methodologies.
- Maintained accurate records of testing results and procedures.
- Supported quality audits and inspections.
- Engaged in laboratory safety practices and training.
- Collaborated with senior microbiologists on research projects.