

MICHAEL ANDERSON

Quality Control Technician

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Results-driven Dairy Quality Control Analyst with a strong foundation in dairy product quality assurance and testing. Over 3 years of experience in performing inspections and quality assessments to ensure compliance with industry standards and regulations. Exceptional attention to detail, with a strong ability to analyze quality data and implement corrective actions.

WORK EXPERIENCE

Quality Control Technician | Creamy Treats Ltd.

Jan 2022 – Present

- Conducted routine quality assessments of dairy products.
- Documented inspection results and reported findings to supervisors.
- Assisted in maintaining laboratory equipment and cleanliness.
- Participated in quality improvement initiatives.
- Collaborated with cross-functional teams to resolve quality issues.
- Engaged in training sessions on quality standards.

Quality Assurance Intern | Dairy Delight Co.

Jul 2019 – Dec 2021

- Assisted in inspections of incoming raw materials.
- Conducted basic tests to ensure product quality.
- Maintained records of quality evaluations.
- Helped prepare quality reports for management.
- Participated in training on quality control processes.
- Supported the quality team in daily activities.

SKILLS

Quality Control

Inspection

Data Analysis

Teamwork

Communication

Problem Solving

EDUCATION

Bachelor of Science in Food Science and Technology

2019

University of Food Science

ACHIEVEMENTS

- Achieved a 15% reduction in product discrepancies.
- Received commendation for proactive problem-solving skills.
- Contributed to successful audits with zero non-conformities.

LANGUAGES

English

Spanish

French