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EXPERTISE SKILLS

- Quality assurance
- food safety
- process optimization
- team leadership
- data analysis
- training

LANGUAGES

- English
- Spanish
- French

CERTIFICATION

- Bachelor of Science in Food Science, University of Food Technology, 2012

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 ASSURANCE MANAGER

Dynamic Dairy Science Specialist with extensive experience in dairy processing and quality assurance, dedicated to ensuring the highest standards of product quality and safety. Over 9 years of hands-on experience in dairy manufacturing environments, adept at implementing quality control systems and conducting audits to uphold compliance with food safety regulations. Proven ability to lead cross-functional teams in optimizing production processes while maintaining product integrity.

PROFESSIONAL EXPERIENCE

Pure Dairy Products

Mar 2018 - Present

Quality Assurance Manager

- Developed and implemented quality assurance protocols for dairy processing.
- Conducted regular audits to ensure compliance with safety standards.
- Trained staff on quality control measures and procedures.
- Analyzed production data to identify quality trends.
- Collaborated with production teams to resolve quality issues.
- Led initiatives to enhance product safety and quality.

Dairy Innovations Inc.

Dec 2015 - Jan 2018

Dairy Processing Supervisor

- Oversaw daily operations of dairy processing plant.
- Implemented HACCP plans to ensure food safety.
- Monitored equipment performance and maintenance schedules.
- Facilitated training on safety and quality standards.
- Managed inventory and quality assessment of raw materials.
- Coordinated product testing and analysis for quality assurance.

ACHIEVEMENTS

- Reduced product recalls by 30% through enhanced quality protocols.
- Led a team that achieved ISO 22000 certification.
- Recipient of the Quality Excellence Award in 2021.