

# MICHAEL ANDERSON

Quality Control Supervisor

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A detail-oriented Dairy Technologist with extensive experience in dairy processing and quality control, dedicated to ensuring product safety and compliance. Over 6 years of experience in performing quality assessments and implementing corrective actions in dairy production environments. Proficient in utilizing various laboratory techniques for testing and analysis, ensuring adherence to both internal and external quality standards.

## WORK EXPERIENCE

### Quality Control Supervisor | Dairy Excellence Corp.

Jan 2022 – Present

- Supervised quality control team to ensure product compliance.
- Conducted regular inspections of production processes.
- Implemented corrective actions for quality deviations.
- Maintained records of quality assessments and audits.
- Collaborated with team to develop quality improvement initiatives.
- Trained new employees on quality control procedures.

### Laboratory Technician | Dairy Testing Labs

Jul 2019 – Dec 2021

- Performed chemical and microbiological testing on dairy products.
- Documented test results and prepared reports for quality assurance.
- Assisted in maintaining laboratory equipment and supplies.
- Participated in quality audits and inspections.
- Supported R&D projects with testing and evaluation.
- Engaged in training programs focused on laboratory safety.

## SKILLS

Quality control

Laboratory techniques

Problem-solving

Communication

Food safety

Team leadership

## EDUCATION

### Bachelor of Science in Dairy Science

2015 – 2019

University of Dairy Science

## ACHIEVEMENTS

- Achieved a 20% reduction in product recalls through improved quality processes.
- Recognized for outstanding performance in quality management.
- Implemented a training program that improved team efficiency by 15%.

## LANGUAGES

English

Spanish

French