



# MICHAEL ANDERSON

## Quality Control Supervisor

A highly skilled Fish Processing Specialist with over 7 years of experience in operational excellence and quality management within the seafood industry. Expertise in developing and implementing quality assurance protocols that ensure product safety and compliance with regulatory standards. Strong background in team leadership and training, fostering a culture of accountability and continuous improvement.

### WORK EXPERIENCE

#### Quality Control Supervisor

2020-2023

Pure Seafood Co.

- Supervised quality control operations to ensure adherence to safety standards.
- Developed quality assurance protocols and training materials for staff.
- Conducted regular audits of processing procedures and practices.
- Collaborated with production teams to resolve quality issues.
- Implemented corrective actions to mitigate quality risks.
- Maintained documentation of quality control activities and findings.

#### Fish Processing Worker

2019-2020

Seafood Innovations Ltd.

- Assisted in the preparation and packaging of seafood products.
- Ensured compliance with health and safety standards during operations.
- Monitored production processes for quality assurance purposes.
- Participated in training sessions on quality control practices.
- Maintained cleanliness and organization of the processing area.
- Documented production activities and results for reporting.

### ACHIEVEMENTS

- Improved product quality ratings by 30% through effective quality control measures.
- Recognized for outstanding contributions to team training and development.
- Successfully led initiatives that enhanced customer satisfaction scores.

### CONTACT

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### EDUCATION

#### Bachelor of Science in Food Technology

Culinary Institute  
2016

### SKILLS

- Quality Management
- Team Leadership
- Regulatory Compliance
- Data Documentation
- Process Auditing
- Training Development

### LANGUAGES

- English
- Spanish
- French