MA

Michael
ANDERSON

FOOD MICROBIOLOGIST

Dynamic microbiologist with a strong focus on food safety and quality assurance. Over 6 years of experience in the food industry, specializing in microbiological testing of food products and environments. Expertise in hazard analysis and critical control points (HACCP), ensuring compliance with food safety regulations. Skilled in conducting microbiological audits and risk assessments to prevent contamination.

CONTACT

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SKILLS

- Food Safety
- Microbiological Testing
- HACCP
- Data Analysis
- Team Collaboration
- Quality Assurance

LANGUAGES

- English
- Spanish
- French

EDUCATION

BACHELOR OF SCIENCE IN FOOD MICROBIOLOGY, CULINARY INSTITUTE, 2017

ACHIEVEMENTS

- Reduced foodborne illness incidents by 30% through improved safety protocols.
- Recognized for excellence in food safety audits by industry leaders.
- Contributed to the successful launch of a new product line with zero safety issues.

WORK EXPERIENCE

FOOD MICROBIOLOGIST
Safe Eats Corp.
2020 - 2025

- Conducted microbiological testing on food products to ensure safety and quality.
- Developed HACCP plans and conducted training for staff on food safety practices.
- Performed environmental monitoring to identify potential contamination sources.
- Collaborated with production teams to improve food safety protocols.
- Analyzed data and reported findings to regulatory agencies.
- Implemented corrective actions in response to microbial findings.

MICROBIOLOGY TECHNICIAN
Fresh Food Co.
2015 - 2020

- Assisted in microbiological testing of raw materials and finished products.
- Maintained laboratory equipment and ensured proper sterilization techniques.
- Documented test results and maintained compliance with quality standards.
- Participated in internal audits to assess food safety practices.
- Trained staff on microbiological testing procedures.
- Supported the development of food safety training materials.