



MICHAEL ANDERSON

MILK QUALITY SPECIALIST

PROFILE

Dedicated Milk Quality Analyst with a robust background in dairy science and a specialization in sensory evaluation and consumer preferences. Over 8 years of comprehensive experience in analyzing milk quality parameters and conducting sensory tests to determine product acceptability. Skilled in employing statistical analysis to interpret data and provide actionable insights to improve product formulations.

EXPERIENCE

MILK QUALITY SPECIALIST

Creamy Delights Ltd.

2016 - Present

- Executed sensory evaluations to assess consumer preferences for milk products.
- Analyzed quality data and provided recommendations for product enhancements.
- Collaborated with R&D teams to develop new milk formulations based on consumer feedback.
- Conducted training workshops on sensory evaluation for quality assurance teams.
- Monitored quality parameters to ensure compliance with industry standards.
- Developed reports summarizing findings and suggested improvements.

QUALITY ASSURANCE ANALYST

Pure Milk Co.

2014 - 2016

- Conducted laboratory tests to evaluate milk quality and safety.
- Maintained accurate records of quality control processes and outcomes.
- Assisted in the implementation of quality management systems.
- Engaged with suppliers to ensure raw materials met quality specifications.
- Participated in quality audits and inspections.
- Identified trends in quality data and suggested corrective actions.

CONTACT

- (555) 234-5678
- michael.anderson@email.com
- San Francisco, CA

SKILLS

- Sensory Evaluation
- Data Analysis
- Consumer Insights
- Quality Management
- Training
- Team Collaboration

LANGUAGES

- English
- Spanish
- French

EDUCATION

MASTER OF SCIENCE IN DAIRY SCIENCE,
UNIVERSITY OF DAIRY RESEARCH, 2012

ACHIEVEMENTS

- Increased consumer satisfaction ratings by 25% through product adjustments.
- Developed a sensory training program adopted company-wide.
- Published research on milk quality improvements in a peer-reviewed journal.