

MICHAEL ANDERSON

Quality Improvement Specialist

- San Francisco, CA
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Innovative Milk Quality Analyst with a diverse background in food science and quality assurance, boasting over 8 years of experience in the dairy sector. Specialized in sensory analysis and quality control, with a keen focus on consumer preferences and product acceptability. Skilled in executing detailed quality assessments and collaborating with production teams to enhance product offerings.

WORK EXPERIENCE

Quality Improvement Specialist | Green Valley Dairy Co.

Jan 2022 – Present

- Conducted sensory evaluations to assess product quality and consumer acceptance.
- Developed quality improvement strategies based on sensory analysis results.
- Collaborated with marketing teams to align products with consumer needs.
- Performed routine quality inspections to ensure compliance with standards.
- Provided training on sensory evaluation techniques to staff.
- Documented and reported findings to management for decision-making.

Quality Control Analyst | Dairy Pure Co.

Jul 2019 – Dec 2021

- Executed quality checks on raw milk and finished dairy products.
- Analyzed laboratory results to ensure product quality standards.
- Maintained accurate records of quality control processes.
- Assisted in the development of quality management systems.
- Participated in quality audits and inspections.
- Identified trends in quality data and suggested improvements.

SKILLS

Sensory Analysis

Quality Control

Consumer Insights

Training

Documentation

Team Collaboration

EDUCATION

Bachelor of Science in Food Science

2011

University of Food Technology

ACHIEVEMENTS

- Increased product acceptability ratings by 20% through targeted improvements.
- Developed a training program for sensory evaluation utilized across departments.
- Contributed to a successful product launch that exceeded initial sales forecasts.

LANGUAGES

English

Spanish

French