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EXPERTISE SKILLS

- Food Safety
- Quality Control
- Compliance
- Auditing
- Team Collaboration
- Risk Management

LANGUAGES

- English
- Spanish
- French

CERTIFICATION

- Bachelor of Science in Food Science, University of Georgia

REFERENCES

John Smith

Senior Manager, Tech Corp
john.smith@email.com

Sarah Johnson

Director, Innovation Labs
sarah.j@email.com

Michael Brown

VP Engineering, Solutions Inc
mbrown@email.com

MICHAEL ANDERSON

POST HARVEST QUALITY ASSURANCE MANAGER

Results-oriented Post Harvest Technology Specialist with a focus on food safety and quality control. With over 7 years of experience in the agricultural sector, this professional has excelled in implementing post-harvest technologies that ensure compliance with safety regulations while maximizing product quality. Known for meticulous attention to detail and a strong commitment to maintaining the highest standards of food safety.

PROFESSIONAL EXPERIENCE

Fresh Produce Corp.

Mar 2018 - Present

Post Harvest Quality Assurance Manager

- Oversaw quality assurance protocols for post-harvest handling, reducing defects by 30%.
- Implemented new testing procedures to ensure compliance with food safety standards.
- Trained staff on quality control measures, enhancing overall operational efficiency.
- Conducted regular audits of post-harvest processes to identify improvement opportunities.
- Collaborated with suppliers to ensure quality consistency across product lines.
- Developed and maintained documentation for quality management systems.

AgriFresh Solutions

Dec 2015 - Jan 2018

Post Harvest Technician

- Conducted inspections of post-harvest products to ensure compliance with safety regulations.
- Assisted in the development of post-harvest handling guidelines for various crops.
- Monitored storage conditions to maintain optimal quality of products.
- Documented and reported findings to management for continuous improvement.
- Engaged in training programs to enhance team knowledge on food safety.
- Participated in cross-functional teams to address quality issues.

ACHIEVEMENTS

- Achieved a 20% reduction in food safety violations through enhanced training programs.
- Recognized for excellence in quality management with an internal award.
- Contributed to a project that improved product shelf life by 15%.