



# MICHAEL ANDERSON

## SEAFOOD PROCESSING SUPERVISOR

### PROFILE

A results-oriented Seafood Processing Technologist with over 8 years of experience in optimizing seafood processing operations and enhancing product quality. Expertise encompasses the integration of innovative processing technologies and adherence to stringent food safety regulations. Proven ability to lead teams in the execution of quality assurance programs, conducting thorough inspections, and implementing corrective actions.

### EXPERIENCE

#### SEAFOOD PROCESSING SUPERVISOR

##### Coastal Seafood Corp.

2016 - Present

- Supervised daily processing operations to ensure compliance with quality standards.
- Conducted regular training sessions for production staff on safety protocols.
- Implemented process improvements that enhanced product consistency.
- Monitored and maintained equipment to ensure optimal performance.
- Collaborated with procurement to source high-quality seafood.
- Analyzed production reports to identify areas for efficiency gains.

#### QUALITY CONTROL TECHNICIAN

##### Seafood Excellence Ltd.

2014 - 2016

- Performed quality checks on incoming raw materials and finished products.
- Documented findings and reported discrepancies to management.
- Engaged in sensory evaluations to assess product quality.
- Assisted in the development of quality assurance protocols.
- Participated in internal audits to ensure compliance with standards.
- Provided feedback to production teams for continuous improvement.

### CONTACT

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- San Francisco, CA

### SKILLS

- Seafood Processing
- Quality Control
- Team Leadership
- Training Development
- Data Analysis
- Regulatory Compliance

### LANGUAGES

- English
- Spanish
- French

### EDUCATION

**BACHELOR OF SCIENCE IN MARINE BIOLOGY, UNIVERSITY OF FLORIDA, 2013**

### ACHIEVEMENTS

- Reduced processing time by 20% through workflow optimization.
- Achieved a 95% compliance rate in quality audits.
- Recognized for excellence in training new employees on safety practices.