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## SKILLS

- Quality Control
- Data Analysis
- Team Leadership
- Training Development
- Regulatory Compliance
- Process Improvement

## EDUCATION

**BACHELOR OF SCIENCE IN FOOD TECHNOLOGY, UNIVERSITY OF OREGON, 2015**

## LANGUAGE

- English
- Spanish
- German

## ACHIEVEMENTS

- Reduced product non-conformance rates by 40% through improved quality systems.
- Achieved recognition for excellence in quality management practices.
- Successfully implemented a new quality training program for staff.

# Michael Anderson

## QUALITY CONTROL MANAGER

A skilled Seafood Processing Technologist with over 6 years of experience in the seafood industry, focusing on quality assurance and product safety. Expertise includes implementing quality control systems and conducting thorough inspections to ensure product compliance with safety regulations. Proven track record of collaborating with production teams to enhance operational processes and drive improvements in product quality.

## EXPERIENCE

### QUALITY CONTROL MANAGER

Seafood Masters LLC

2016 - Present

- Oversaw quality control processes to ensure product safety and compliance.
- Developed quality assurance protocols and documentation.
- Conducted training sessions on quality control for production staff.
- Monitored compliance with safety regulations and standards.
- Analyzed quality data to identify trends and anomalies.
- Collaborated with management to implement process improvements.

### QUALITY ASSURANCE TECHNICIAN

Pacific Seafood Co.

2014 - 2016

- Performed routine inspections on raw materials and finished products.
- Documented findings and communicated results to management.
- Participated in sensory evaluations to assess product quality.
- Assisted in maintaining compliance with food safety regulations.
- Worked closely with production teams to implement quality improvements.
- Engaged in continuous training on quality assurance practices.