



# MICHAEL ANDERSON

Quality Assurance Director

A proactive Seafood Processing Technologist with extensive experience in seafood quality management and processing operations. Over 9 years of experience in ensuring compliance with food safety regulations and implementing quality control measures. Expertise in conducting sensory evaluations and collaborating with production teams to enhance product quality. Proven ability to analyze production data and develop actionable insights to drive operational improvements.

## CONTACT

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- San Francisco, CA

## EDUCATION

### Bachelor of Science in Food Science

University of California  
2013

## SKILLS

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

## LANGUAGES

- English
- Spanish
- French

## WORK EXPERIENCE

### Quality Assurance Director

2020-2023

Global Seafood Solutions

- Directed quality assurance programs across multiple processing facilities.
- Developed and implemented comprehensive quality management systems.
- Led cross-functional teams to improve product quality and safety.
- Conducted audits to ensure compliance with industry standards.
- Analyzed data to identify trends and drive continuous improvement.
- Engaged in training and development of quality personnel.

### Quality Control Supervisor

2019-2020

Fresh Seafood Inc.

- Supervised quality control activities to ensure product compliance.
- Conducted sensory evaluations and quality assessments.
- Managed a team of quality technicians and provided training.
- Collaborated with production to implement quality improvements.
- Documented quality metrics and prepared reports for management.
- Participated in industry audits and inspections.

## ACHIEVEMENTS

- Achieved a 99% compliance rate during external audits.
- Reduced product defects by 35% through quality initiatives.
- Recognized as 'Leader of the Year' for contributions to quality assurance.