



Michael ANDERSON

REGULATORY COMPLIANCE OFFICER

Accomplished Seafood Quality Analyst with a decade of experience in the seafood industry, specializing in regulatory compliance and food safety protocols. Demonstrated expertise in conducting thorough inspections and audits to ensure that seafood products meet established safety standards. Strong background in developing quality assurance programs and training staff on compliance requirements.

CONTACT

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SKILLS

- Regulatory Compliance
- Quality Assurance
- Food Safety
- Training Development
- Auditing
- Data Analysis

LANGUAGES

- English
- Spanish
- French

EDUCATION

**MASTER OF SCIENCE IN FOOD SAFETY,
NATIONAL UNIVERSITY, 2013**

ACHIEVEMENTS

- Achieved a 100% compliance rate during external audits.
- Implemented a quality assurance program that reduced defects by 25%.
- Recognized with the Food Safety Excellence Award for outstanding performance.

WORK EXPERIENCE

REGULATORY COMPLIANCE OFFICER

Atlantic Seafood Corp.

2020 - 2025

- Conducted regular inspections to ensure compliance with food safety regulations.
- Developed and implemented quality assurance programs across departments.
- Trained employees on compliance and food safety best practices.
- Collaborated with external auditors during compliance audits.
- Monitored product recalls and implemented corrective actions.
- Prepared compliance reports for senior management review.

QUALITY ASSURANCE MANAGER

Ocean Blue Seafood

2015 - 2020

- Managed quality assurance department ensuring product safety.
- Conducted audits to assess compliance with internal standards.
- Developed training programs for quality assurance staff.
- Analyzed quality metrics to identify trends and implement improvements.
- Collaborated with production teams to address quality issues.
- Presented findings to executive leadership for strategic decision-making.