



MICHAEL ANDERSON

Senior Seafood Quality Assurance Manager

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SUMMARY

A dedicated Seafood Safety Specialist with over 10 years of experience in the seafood industry, adept at ensuring compliance with food safety regulations and standards. Expertise encompasses risk assessment, quality assurance, and the implementation of comprehensive safety protocols. Proven track record in enhancing operational efficiencies while maintaining the highest standards of product safety and quality.

WORK EXPERIENCE

Senior Seafood Quality Assurance Manager Ocean Fresh Seafood Co.

Jan 2023 - Present

- Developed and implemented quality control procedures to ensure seafood safety standards.
- Conducted regular audits and inspections of processing facilities to maintain compliance.
- Collaborated with suppliers to enhance sourcing practices and product quality.
- Led training sessions for staff on food safety regulations and best practices.
- Utilized statistical process control to monitor and improve product quality.
- Managed crisis response protocols for product recalls and safety incidents.

Food Safety Auditor Seafood Safety Authority

Jan 2020 - Dec 2022

- Performed comprehensive audits of seafood processing plants for safety compliance.
 - Analyzed data to identify trends and areas for improvement in food safety.
 - Provided recommendations based on audit findings to enhance safety protocols.
 - Engaged with stakeholders to raise awareness about seafood safety issues.
 - Prepared detailed reports on compliance status and corrective actions taken.
 - Trained new auditors on inspection techniques and regulatory requirements.
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EDUCATION

Master of Science in Food Safety, University of Seafood Studies, 2011

Sep 2019 - Oct 2020

ADDITIONAL INFORMATION

- **Technical Skills:** Food Safety Regulations, Quality Assurance, Risk Assessment, Training and Development, Data Analysis, Crisis Management
- **Awards/Activities:** Reduced product recall incidents by 30% over three years through improved safety protocols.
- **Awards/Activities:** Achieved 100% compliance in all audits conducted by regulatory agencies.
- **Awards/Activities:** Developed a training program that increased staff knowledge of seafood safety by 50%.
- **Languages:** English, Spanish, French