

Professional Summary

Results-driven Quality Assurance & Food Safety expert with 14+ years of experience in driving product excellence, process standardization, and vendor management. Proven track record of enhancing quality control, ensuring regulatory compliance, and fostering collaborative environments.

Professional Experience

Senior Director - Quality Assurance & Food Safety (FB12)

Inazuma.co | January 2020 - Present

Director - Quality Assurance

Tastebud Inc. | June 2018 - December 2019

Key Achievements:

- Reduced product recall rate by 30% through enhanced quality control measures.
- Developed and implemented a HACCP plan, resulting in a 25% decrease in production costs.

Responsibilities:

- Managed a team of QA specialists to ensure product compliance with regulatory standards.
- Conducted regular audits and inspections to maintain high-quality production processes.

Senior Quality Assurance Manager

FreshFare Ltd. | March 2015 - May 2018

Key Achievements:

- Improved supplier quality by 40% through rigorous vendor audits and performance metrics.
- Collaborated with the product development team to launch 5 new products, all meeting quality and safety standards.

Responsibilities:

- Coordinated with production teams to resolve quality issues and implement corrective actions.
- Developed and maintained quality control procedures and documentation.

Quality Assurance Manager

GreenBite Foods | September 2012 - February 2015

Key Achievements:

- Enhanced the company's quality management system, leading to ISO 22000 certification.
- Reduced customer complaints by 20% through effective issue resolution and process improvements.

Responsibilities:

- Conducted internal audits to ensure compliance with quality and safety standards.
- Trained new QA staff on company procedures and industry regulations.

Quality Control Specialist

Tasty Bites | June 2009 - August 2012

Key Achievements:

- Identified and addressed a critical quality issue, preventing a potential product recall.
- Assisted in the development of a quality control manual, adopted company-wide.

Responsibilities:

- Performed daily quality checks on products and production lines.
- Collaborated with the production team to implement quality improvements.

Education

Master of Science in Food Science

University of Wisconsin-Madison | May 2009

Relevant Coursework:

- Food Safety and Quality Control
- Food Processing and Technology

Technical Skills

Quality Assurance & Food Safety:

- HACCP
- ISO 22000
- Food Safety Audits

Product Development:

- Product Design
- Product Specifications

- Sensory Evaluation

Operational Efficiency:

- Process Standardization
- Quality Control Measures
- Supply Chain Management

Soft Skills:

- Leadership
- Team Management
- Communication
- Problem-Solving