

Professional Summary

Results-driven Food Safety expert with 12+ years of experience in ensuring compliance with international food safety standards. Proven track record of implementing effective HACCP and ISO 22000 systems, driving quality improvements, and leading cross-functional teams in the Food & Beverages industry.

Professional Experience

Director of Food Safety & Quality Assurance (FB09)

Inazuma.co | January 2020 - Present

Senior Food Safety Manager (FB07)

Tasty Bites Inc. | June 2018 - December 2019

Key Achievements:

- Successfully led the implementation of ISO 22000, resulting in a 30% reduction in customer complaints.
- Developed and executed a comprehensive HACCP training program for all production staff, achieving a 95% pass rate.

Responsibilities:

- Managed a team of 5 food safety specialists.
- Conducted regular audits to ensure compliance with food safety standards.

Food Safety Specialist (FB05)

Fresh Delights Ltd. | March 2015 - May 2018

Key Achievements:

- Identified and mitigated a critical food safety risk, preventing a potential product recall.
- Collaborated with the production team to implement process improvements, reducing waste by 20%.

Responsibilities:

- Conducted daily inspections of production areas.
- Assisted in the development of food safety procedures.

Quality Control Inspector (FB03)

Savor Foods Corp. | January 2012 - February 2015

Key Achievements:

- Consistently met or exceeded quality control targets, contributing to a 15% increase in customer satisfaction.
- Assisted in the implementation of a new quality management system.

Responsibilities:

- Performed daily quality checks on raw materials and finished products.
- Documented and reported quality control findings.

Education

Master of Science in Food Safety and Quality Management

University of Guelph | 2012

Relevant Coursework:

- Food Microbiology
- Food Processing and Technology
- Quality Management Systems

Technical Skills

Food Safety & Quality Assurance:

- HACCP (Hazard Analysis and Critical Control Points)
- ISO 22000 (Food Safety Management System)
- Food Safety Auditing

Leadership & Management:

- Team Management
- Process Improvement
- Change Management

Software & Tools:

- ERP Systems (e.g., SAP, Oracle)
- Quality Management Software (e.g., TrackWise, QMS)