

## Professional Summary

Results-driven Food & Beverage professional with 15+ years of experience in Quality Assurance, Food Safety, and Process Control. Proven track record of driving business growth, improving operational efficiency, and ensuring regulatory compliance. Skilled in HACCP, ISO 22000, and project management, with a strong background in food technology and science.

## Professional Experience

### Director of Quality Assurance & Food Safety

Inazuma.co | January 2020 - Present

### Senior Quality Assurance Manager

Nestle S.A. | June 2015 - December 2019

#### Key Achievements:

- Implemented a HACCP-based quality system, resulting in a 30% reduction in product recalls
- Developed and executed a training program for QA staff, improving audit scores by 25%

#### Responsibilities:

- Managed a team of QA professionals
- Conducted regular audits and inspections
- Collaborated with cross-functional teams to resolve quality issues

### Quality Assurance Manager

Unilever PLC | March 2010 - May 2015

#### Key Achievements:

- Improved product shelf life by 15% through process optimization
- Reduced customer complaints by 20% through effective issue resolution

#### Responsibilities:

- Developed and implemented quality control procedures
- Conducted sensory evaluations and product testing
- Worked with suppliers to ensure compliance with quality standards

### Quality Control Specialist

General Mills, Inc. | August 2007 - February 2010

**Key Achievements:**

- Identified and addressed a critical quality issue, preventing a potential product recall
- Assisted in the development of a new product line, resulting in a 10% increase in sales

**Responsibilities:**

- Conducted daily quality checks on production lines
- Collected and analyzed quality data for process improvement
- Collaborated with production staff to resolve quality issues

## Education

**Master of Science in Food Technology**

University of Wisconsin-Madison | June 2007

**Relevant Coursework:**

- Food Microbiology
- Food Processing and Engineering
- Sensory Evaluation of Foods

## Technical Skills

**Quality Assurance & Food Safety:**

- HACCP
- ISO 22000
- GMP
- Food Safety
- Quality System

**Food Technology & Science:**

- Food Technology
- Food Science
- Food Microbiology
- Sensory Evaluation

**Project Management & Business:**

- Project Management
- Business Planning
- Production Planning

- Marketing
- Sustainability

**Software & Tools:**

- Microsoft Office
- Microsoft Excel
- ISO 14001
- ISO 9000
- ISO 17025

**Industry Knowledge:**

- Food & Beverage
- FMCG
- Dairy
- Beverage Industry
- Ceramic
- Cosmetic