

David Rospond

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Github: <https://github.com/drospond>

SKILLS

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|--------------|------------------|-------------|
| • HTML | • Node/Express | • MySQL |
| • CSS | • MongoDB | • Debugging |
| • JavaScript | • Git and Github | • React |

EDUCATION

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Georgia Institute of Technology, Athens, GA

Full Stack Web Development Bootcamp (February- May2020)

WORK EXPERIENCE

Calyroad Creamery, Sandy Springs, GA

Head Cheese Maker (Mar 2017-Present)

- Coordinate and facilitate production of a diverse line of award winning, artisan cheeses.
- Oversee facility upkeep and maintenance

Golden State Foods, Conyers, GA

Quality Assurance Technician (November 2014- June 2015)

- Conducted routine tests on both the facility and product as well as maintained quality control documentation to ensure sanitary conditions and a product that meets the standards asked for by customers
- Coordinated and verified procedures to ensure SOP's were followed and aligned with GMP's

Alaska General Seafood, Naknek, AK

Quality Control, End of the Line Lead (June 2014-July 2014; June 2015-July 2015)

- Ensured a sanitary environment in freezer and cannery facilities by enforcing dress code and performing facility inspections
- Inspected salmon cans to ensure weights, measurements, and seams were all to specifications; inspected salmon fillets for quality and proper labeling
- Trained new quality control personnel and coordinated quality control work for the end of the line

UGA Food Science Microbiology Lab, Athens, GA

Lab Assistant (September 2013-May 2014)

- Assisted grad students in preparing for and completing experiments by performing tasks including dishes, disposing bio hazardous waste, preparing media, plating cultures, and making dilutions
- Experiment included testing survivability of *Salmonella spp.* on different dry foods through different lengths of heat treatment

OTHER EDUCATION

- **The University of Georgia**, Athens, GA
- Bachelor of Science in Family and Consumer Sciences