
DAIRY TECHNOLOGIST RESUME

Summary:

An engineering professional abreast with the requisite technologies used to check the quality, preservation techniques, methods, ideal condition and shelf life of dairy and the technologies related to it; has the ability to work hard even under difficult conditions and situations; has an experimental bent of mind, has deep commitments and passion towards bringing quality work; has a good sense of hygiene at home and at work to ensure non-contamination of products and dairy goods being processed; can work both in rural and urban areas if the job calls for it.

Professional Experience:

Senior Lab Officer I – Dairy Ingredients Department, July 2007 – Present
Race Dairy, Los Angeles, California

Responsibilities:

- Provided electronic access to key technical shareholders for inquiries relating to processes associated in the manufacture of concentrated and dried milk and other dairy-related products.
- Planned and executed assigned duties and tasks related to community service which included provision of free short courses, symposia, special projects organization, etc.
- Trained, assisted and provided supervision and mentoring to new hires and subordinates.
- Maintained a safe, sanitized and orderly lab environment.
- Maintained budgetary controls and handled project management initiatives.
- Identified, developed, planned and prepared food prototypes and mixes using dairy ingredients which are safe for human consumption.
- Evaluated ingredients' freshness and quality before processing to obtain the desired physical and chemical properties of products being produced.
- Developed and conducted analytical methods of testing.
- Prepared laboratory reagents, produced experimental products and conducted taste tests, and allergy-tests.
- Trained, used and operated laboratory equipment (balances, centrifuges, kjeldahl system, pH meters and other advanced analytical equipment to complete project assignments.
- Used pilot-scale equipment, maintained lab systems, conducted daily sanitation of equipment as well as adjustments and lubrication to ensure non-contamination of substances and food being produced.

Dairy Ingredient Specialist, February 2004 – June 2007
Select Dairy Corporation, Cambridge, Massachusetts

Responsibilities:

- Conducted experiments and documented detailed results of tests and food combination.
- Determined appropriate methods to be used for specific research projects.
- Provided a day-to-day plan in implementing projects which involved planning, organization, design and implementation of experiments.
- Researched and recommended future proposal grants for new projects.
- Collected, organized and summarized experimental data.
- Performed complex statistical analysis, documentation, research results and test procedures as necessary to achieve the best results.
- Wrote and submitted detailed manuscripts for publish.

Technology Manager- Dairy Products, November 1999- January 2003
Select Dairy Corporation, Cambridge, Massachusetts

Responsibilities:

- Provided electronic access to key technical shareholders for inquiries relating to processes associated in the manufacture of concentrated and dried milk and other dairy-related products.
- Planned and executed assigned duties and tasks related to community service which included provision of free short courses, symposia, special projects organization, etc.
- Trained, assisted and provided supervision and mentoring to new hires and subordinates.
- Maintained a safe, sanitized and orderly lab environment.
- Maintained budgetary controls and handled project management initiatives.
- Identified, developed, planned and prepared food prototypes and mixes using dairy ingredients which are safe for human consumption.
- Evaluated ingredients' freshness and quality before processing to obtain the desired physical and chemical properties of products being produced.
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advanced analytical equipment to complete project assignments.

- Used pilot-scale equipment, maintained lab systems, conducted daily sanitation of equipment as well as adjustments and lubrication to ensure non-contamination of substances and food being produced.

Dairy Ingredient Specialist, February 2004 – June 2007
Select Dairy Corporation, Cambridge, Massachusetts

Education:

1992-1994 Master's Degree in Dairy Engineering and Dairy Technology
Stanford University, California
1988-1992 Bachelor's Degree in Food Science
Stanford University, California

Skills:

- Above-average knowledge in applied physics, chemistry and mathematics
- In-depth knowledge of technological aspects utilized in the production of dairy products
- Background in Dairy Bacteriology and Dairy Technology
- Adept with the techniques involved in dairy pasteurization, purification, proper storage and preservation
- Exceptional documentation and analytical skills

Affiliations and Organizations:

International Dairy Federation, Member
Institute of Food Science and Technology, Member

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