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# FOOD SCIENCE TECHNICIAN RESUME

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## Summary:

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An exceptional technician who has excellent skills in applying the principles and theories of science to assist in research and development and to help invent and improve products and processes; has set up, operated, and monitored experiments, made observations and recorded results; keeps detailed logs for all work assignments; has performed manufacturing processes and ensured quality by testing products for proper proportions of ingredients, for purity, or for strength and durability; has been part of developing and adapting laboratory procedures to achieve the best results, interprets data, and devises solutions to problems; expert knowledge in laboratory equipment and recognizes when an equipment is malfunctioning

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## Professional Experience:

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R&D Technician January 2007 – Present  
AppleOne Corporate, Albany, NY

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## Responsibilities:

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- Held and released the stocks of transported goods.
- Performed chemical analysis of raw materials and manufactured products.
- Validated company compliance and alerted the QA Manager of any changes from the specifications.
- Conducted plant weight and temperature checks, ingredient usage and distribution for maintenance purposes.
- Evaluated freshness of products for finished products done daily.
- Performed regular sensory evaluations for raw material and finished products.

Lab Technician May 2004 – December 2006  
Delta Scientific, Albany, NY

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## Responsibilities:

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- Worked with the service technicians, vendors, and contractors on regular basis for food sampling.
- Utilized the energy monitoring system to determine energy savings and prove performance.
- Worked closely with store personnel, third party contractors and other technicians.
- Conducted maintenance on refrigeration systems in supermarkets to ensure freezers are running in good condition.
- Rebuilt basic mechanical machinery and performed repairs for maximum operating efficiency.
- Programmed electronics equipment, recognized programming errors and corrected the codec to meet operational standards.

Food Technologist February 1999 – May 2004  
C&S Wholesale Grocers, Inc, Albany, NY

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## Education:

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Masters Degree in Nutrition, University of Iowa, 1999  
Business of Arts in Food Science, Rockefeller University, 1994

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## Skills:

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- Knowledge in food cost control experience
- Knowledge in food safety and sanitation
- Experience in lesson plan development
- Excellent leadership, communication and group facilitation skills
- Ability to work in a team environment
- Ability to maintain records and documentation
- Computer literate (Microsoft Word, Excel, PowerPoint and other Microsoft Windows applications)

- Excellent administrative, organizational and analytic skills

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## Awards and Affiliations:

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Restaurant Facility Management Association, Member  
Food Service Management, Member

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