
FOOD TECHNOLOGIST RESUME

Summary:

A talented technologist who has exceptional skills in developing principles and theories of science to assist in research and development in order to motivate invent and improve products and processes; has the experience to set up, operate, and maintain laboratory instruments, monitor experiments, make observations, calculate and record results; has organizational skills in compiling detailed logs of all of the work of the subsidiaries; has skills in monitoring production work and develop and adapt laboratory procedures to achieve the best results and device solutions to encountered problems; expert knowledge in operating laboratory equipment

Professional Experience:

Lab Technician-Dairy January 2007 – Present
AppleOne Corporate, Dallas, TX

Responsibilities:

- Performed microbiological analysis of raw materials and finished products.
- Performed chemical analysis of raw materials and manufactured products under hold or release.
- Validated compliance and alerted Quality Control Manager of any deviations from the specifications.
- Conducted plant weight checks, temperature checks, ingredient usage and distribution, finished product appearance, code date verification.
- Submitted report to the Q&A for daily finished product evaluations.
- Conducted sensory evaluation and environmental testing to all raw material and finished products.
- Monitored the staff to wear company appropriate laboratory uniforms and safety gear as required.

QFC Energy Technician May 2004 – December 2006
C&S Wholesale Grocers, Inc, Dallas, TX

Responsibilities:

- Repaired refrigeration systems to ensure maximum efficiency performance.
- Collaborated with store personnel, division managers, staff, dispatcher, third party contractors and other technicians.
- Determined the equipment performance and energy saving capacity through energy monitoring system.
- Rebuilt basic mechanical machinery maintenance and repairs to the processing equipment.
- Initiated in the programs of electronic equipment and modified programming errors.
- Identified and put into practice practical energy saving opportunities and help convey this culture to the store management.

Food Technologist February 1999 – May 2004
Delta Scientific, Dallas, TX

Responsibilities:

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- Performed chemical analysis of raw materials and manufactured products under hold or release.
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QFC Energy Technician May 2004 – December 2006
C&S Wholesale Grocers, Inc, Dallas, TX

Education:

Masters Degree in Nutrition
University of Iowa, 1999

Bachelors Degree in Food Science
Rockefeller University, 1994

Skills:

- Computer literate

- Excellent administrative, organizational and analytic skills
- Knowledge in food safety and sanitation
- Experience in lesson plan development
- Excellent leadership, communication and group facilitation skills
- Ability in working in a team environment
- Ability in maintaining records and documentation

Awards and Affiliations:

Restaurant Facility Management Association, Member
Food Service Management Organization, Member

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