

# Sophia White

## Experienced food lab technician focused on quality and safety

Eight years of experience in food quality testing and regulatory compliance. Reduced testing inconsistencies by 20% through improved protocols and staff training.



City, ST



(123) 456-7890



email@example.com



LinkedIn | Portfolio

## KEY SKILLS

- Food safety analysis
- Quality control testing
- Hazard Analysis and Critical Control Points (HACCP) compliance
- Equipment calibration
- Data documentation

## CERTIFICATIONS

- HACCP Certification , International HACCP Alliance, March 2017

## PROFESSIONAL EXPERIENCE

### FOOD LAB TECHNICIAN | NUTRACEUTICALS, INC., SAN FRANCISCO, CA JANUARY 2018 – PRESENT

- Conducted food safety tests for contamination, ensuring compliance with FDA standards
- Developed new testing protocols, reducing inconsistencies by 20%
- Train junior staff on quality control procedures

### QUALITY ASSURANCE ASSISTANT | ORGANIC FOODS CO., OAKLAND, CA MAY 2016 – DECEMBER 2017

- Supported the quality assurance team with sample preparation and data collection
- Assisted in maintaining compliance with HACCP regulations

## EDUCATION

- Bachelor of Science in Food Science  
California State University , Fresno, CA | March 2017