

Quality Control Analyst

Michael Bennett

Professional summary

Highly skilled and dedicated Quality Control Analyst with experience in ensuring food safety, quality, and compliance within food production facilities. Proficient in implementing and managing HACCP programs, monitoring sanitation processes, and maintaining compliance with FDA and USDA standards.

Experience

Quality Control Analyst

February 2019 - Now

Golden Grain Foods / United States, Chicago, IL

- Conduct microbiological and chemical analyses of materials and finished products.
- Lead regular quality audits of production lines to ensure adherence to protocols.
- Collaborate with suppliers to establish and maintain ingredient quality, traceability, and compliance with regulatory standards.
- Create detailed inspection and testing reports for management, assisting in improving processes.

Food Safety Technician

May 2015 - January 2019

Healthy Harvest Organics / United States, Milwaukee, WI

- Performed chemical and microbiological testing, including pH, moisture content, and microbiological testing.
- Maintained accurate and thorough documentation of inspections, audits, and laboratory test results.
- Monitored and reported on product shelf life, assisting in effective inventory management and minimizing waste.

Volunteer Experience

Food Safety Educator


September 2020 - Now


Chicago Public Schools


- Provide educational workshops to high school students on food safety, sanitation practices, and the importance of quality control in food production.
- Facilitate hands-on demonstrations related to food microbiology and safe handling practices.

Professional Development

- Attended Food Safety Summit 2022 in Chicago, IL, to stay updated on the latest trends, regulations, and technologies in food safety and quality control.
- Completed Advanced HACCP and Risk Management course | Earned: July 2021.

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 United States, Chicago, IL

Education

Bachelor of Science in Food Science


University of Illinois at Urbana-Champaign


United States, Graduated: May 2015


Certifications


- **HACCP Certification** | Earned: March 2021
- **Certified Quality Auditor** | ASQ | Earned: January 2022
- **Certified Food Safety Manager** | National Registry of Food Safety Professionals | - Earned: September 2020


Skills

Hazard Analysis and Critical Control Points 

Good Manufacturing Practices 

Microbiological Testing 

Food Chemistry Analysis 

Regulatory Compliance 

Risk Assessment & Mitigation 

Languages

- ◆ Spanish: Intermediate proficiency (oral and written)