

# Emily J. Miller

## Food Safety Specialist

Highly motivated and experienced Food Safety Specialist with a strong background in HACCP, food safety regulations, and quality control. Proven track record of developing and implementing effective food safety protocols and training programs, with a strong focus on collaboration and communication.

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## Experience

### Food Safety Specialist

Sysco Corporation • Houston, TX • 2018-Present

Develop and implement food safety protocols to ensure compliance with regulatory requirements

- Conducted internal audits to identify areas for improvement and implemented corrective actions, resulting in a 25% reduction in food safety incidents
- Collaborated with cross-functional teams to develop and implement HACCP plans, reducing product holds by 30%
- Provided training to employees on food safety procedures, resulting in a 95% employee participation rate
- Analyzed data to identify trends and developed strategies to improve food safety metrics, resulting in a 10% decrease in customer complaints

### Quality Assurance Manager

Kraft Heinz Company • Chicago, IL • 2016-2018

Managed quality assurance programs to ensure compliance with food safety regulations

- Developed and implemented quality control procedures, resulting in a 20% reduction in product defects
- Conducted supplier audits to ensure compliance with food safety standards, resulting in a 15% reduction in supplier-related incidents
- Collaborated with production teams to identify and resolve quality issues, resulting in a 12% increase in production efficiency
- Analyzed customer feedback to identify areas for improvement and developed strategies to improve customer satisfaction, resulting in a 10% increase in customer loyalty

## Projects

### Food Safety Training Program

Project Lead • 2019

Developed and implemented a food safety training program for employees, resulting in a 25% increase in employee knowledge and a 10% reduction in food safety incidents

eLearning software • food safety protocols

### HACCP Plan Development

HACCP Plan Lead • 2018

Developed and implemented a HACCP plan for a food manufacturing facility, resulting in a 30% reduction in product holds and a 10% increase in production efficiency

HACCP software • food safety protocols

## Certificates

### HACCP Certification

## Skills

HACCP,  
Food Safety Regulations,  
Quality Control, Auditing,  
Training and Development,  
Communication,  
Problem-Solving, Leadership

## Languages

English, Native  
Spanish, Intermediate

## Awards

### Food Safety Award

National Food Safety  
Association

2020

Received the Food Safety Award for outstanding contributions to food safety in the industry

## References

### Jane Doe

Quality Assurance Director

Supervisor jane.doe@sysco.com

### John Smith, Food Safety Manager

Colleague

john.smith@kraftheinz.com

## Hobbies

Volunteering for food safety initiatives

Participating in industry conferences and workshops

## Education

### Bachelor of Science

**International HACCP Alliance • 2018**

Completed the HACCP certification program to ensure knowledge of hazard analysis and critical control points

**Food Safety Certification**

**National Registry of Food Safety Professionals • 2015**

Obtained the Food Safety Certification to demonstrate expertise in food safety regulations and standards

**Michigan State University**

East Lansing, MI

2010-2014

**Food Science • 3.5**

**Master of Science**

**University of Nebraska-Lincoln**

Lincoln, NE

2014-2016

**Food Safety • 3.8**