



Minneapolis, MN



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LinkedIn

KEY SKILLS

- Food microbiology testing
- HACCP compliance
- Quality control audits
- Sensory evaluation

Daniel Brooks

Food scientist with six years of experience developing new food products, ensuring regulatory compliance, and leading quality assurance initiatives. Skilled in food microbiology, sensory analysis, and Hazard Analysis and Critical Control Points (HACCP) planning.

PROFESSIONAL EXPERIENCE

FOOD SCIENTIST

FRESHCHOICE FOODS, MINNEAPOLIS, MN | MARCH 2020 – PRESENT

- Spearheaded reformulation of three product lines to meet new FDA guidelines, reducing sugar content by 18% without sacrificing taste
- Conducted over 100 sensory evaluation sessions to optimize flavor profiles for product launches

QUALITY ASSURANCE SPECIALIST

NUTRIFOODS INC., ST. PAUL, MN | AUGUST 2017 – FEBRUARY 2020

- Designed and implemented quality testing protocols, reducing contamination incidents by 25%
- Trained production teams on HACCP compliance and new regulatory standards

EDUCATION

Bachelor of Science (B.S.) in Food Science

University of Minnesota, Minneapolis, MN | May 2017