

JA

Jorge Alvarez

Food quality control technician

Focused quality technician ensuring safe and compliant food production

Food quality control technician with over 6 years of experience in frozen food manufacturing. Skilled in weight checks, temperature logging, sensory evaluation, and sanitation procedures. Dedicated to ensuring consistency, safety, and regulatory compliance.

CONTACT

 (555) 908-2736

 email@example.com

 LinkedIn | Portfolio

 Bakersfield, CA 93301

KEY SKILLS

- Brix and pH testing
- CCP monitoring
- Food storage inspections
- GMP audits
- Line inspections
- QA documentation
- Thermometer calibration

PROFESSIONAL EXPERIENCE

QUALITY CONTROL TECHNICIAN | COOLHARVEST FOODS, BAKERSFIELD, CA
JANUARY 2020 – PRESENT

- Perform hourly product checks for weight, temperature, and labeling accuracy
- Maintain HACCP logs and alert supervisors to deviations in control points
- Support pre-shipment inspections and sanitation checks

QA ASSISTANT | SUNBITE KITCHENS, FRESNO, CA
APRIL 2017 – JANUARY 2020

- Conducted routine swab tests and monitored refrigeration logs
- Assisted in drafting SOPs for allergen separation and cleaning validation
- Supported team in preparing for third-party SQF audits

EDUCATION

Associate of Science (A.S.) in Food Safety | Bakersfield College
Bakersfield, CA | May 2017