

Aisha Khan

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SUMMARY

Dedicated Mid Level Food Scientist with over 5 years of experience in food product development and quality assurance. Proven track record of driving innovation and improving product quality while reducing costs. Strong analytical skills and expertise in sensory evaluation and nutritional analysis.

EXPERIENCE

Food Scientist

Jan 2022 - Present

NutraFoods Inc., Chicago, IL

- Led the development of a new line of plant-based snacks, resulting in a 25% increase in market share within the first year.
- Implemented a quality assurance program that decreased product defects by 30%, saving the company \$150,000 annually.
- Conducted sensory evaluations and nutritional analyses, collaborating with marketing teams to align product development with consumer preferences.

Food Technologist

May 2019 - Dec 2021

FreshTaste Foods, Dallas, TX

- Developed and optimized recipes for over 20 new food products, leading to a 15% reduction in production costs.
- Managed cross-functional teams to ensure compliance with food safety regulations and industry standards.
- Utilized statistical process control (SPC) and quality control tools to enhance product consistency.

Research Assistant

Jun 2018 - Apr 2019

University of Illinois - Food Science Department, Champaign, IL

- Assisted in research on food preservation techniques, contributing to a published paper in a peer-reviewed journal.
- Conducted experiments to evaluate the effects of different processing methods on food quality.
- Collaborated with faculty on sensory testing, providing insights that improved product formulations.

EDUCATION

Bachelor of Science in Food Science

May 2018

University of Illinois at Urbana-Champaign, Champaign, IL • GPA: 3.7

SKILLS

Technical Skills: Food Product Development, Sensory Evaluation, Nutritional Analysis, Quality Assurance

Tools & Frameworks: Statistical Process Control (SPC), HPLC, GC-MS, Microsoft Excel