

Amina Roberts

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SUMMARY

Experienced Senior Food Scientist with over 7 years in product development and quality assurance. Proven track record in enhancing product formulations that increase consumer satisfaction and drive sales growth.

EXPERIENCE

Senior Food Scientist

Jan 2022 - Present

Innovative Foods Inc., San Francisco, CA

- Led the development of a new snack line resulting in a 30% increase in market share within the first year.
- Implemented quality control processes that reduced product defects by 25%, saving the company \$200,000 annually.
- Utilized high-performance liquid chromatography (HPLC) and gas chromatography (GC) for product analysis and quality assurance.

Food Scientist

Jun 2018 - Dec 2021

NutraTech Labs, Los Angeles, CA

- Developed and launched 10+ new products, contributing to a 40% increase in revenue.
- Conducted sensory evaluation studies that improved product acceptance scores by 15%.
- Collaborated with cross-functional teams using Agile methodologies to streamline the product development process.

Junior Food Scientist

Aug 2015 - May 2018

Healthy Eats Corp., San Diego, CA

- Assisted in reformulating existing products, leading to a cost reduction of 10% in ingredient sourcing.
- Performed nutritional analysis using software tools such as Food Processor and NutriBase.
- Facilitated training sessions on food safety standards and compliance for new staff.

EDUCATION

Bachelor of Science in Food Science

May 2018

University of California, Davis, Davis, CA • GPA: 3.7

SKILLS

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

Tools & Frameworks: HPLC, GC, Food Processor, NutriBase, Agile Methodology