

Zach Anderson

Rochester, MN

zach.anderson40@gmail.com

+1 507-272 8427

Professional Summary

Experienced technician with over 7 years in food processing, quality management, and supervisory roles. Skilled in HACCP, QA/QC, continuous improvement, and bilingual communication. Proven ability to lead teams, ensure compliance, and drive operational efficiency in manufacturing and food plant environments. Seeking full-time opportunities in meat processing to leverage expertise in quality systems and process optimization.

Work Experience

Tech

On site

December 2023 to Present

- *Deliver and pick up units.
- *Perform dot pre-trip and post-trip
- *Service units in a timely fashion while meeting quality standards.
- *Communicate with customers and adjust based on needs.

Bagger

Land O'Lakes-Pine Island, MN

September 2023 to December 2023

- * Performed X-ray checks every 2 hours to ensure product safety
- * Operated forklift to move materials and products
- * Bagged product and performed product inspections for quality assurance

Team Lead

CORE MANUFACTURING-Winona, MN September

2022 to June 2023

- * Prepared each team member on proper SSOPs
- * Managed material intake and adjusted as needed
- * Checked and changed press and machinery for optimal performance
- * Prepared daily efficiency reports for management
- * Performed quality checks to maintain product standards

Supervisor/ HACCP Coordinator

Pilgrini's pride-Arcadia, WI May
2020 to August 2022

- * Prepared daily efficiency reports for management review
- * Conducted weekly meetings with USDA for compliance
- * Prepared weekly updates on production for management
- * Ensured team members were working safely and efficiently
- * Oversaw training and development of team members
- * Updated and approved time cards and vacation requests

Machine Operator

Curtis 1000
March 2019 to October 2019

- * Informed assistants of proper procedures for each job
- * Cut all products to exact size stated in the job ticket, down to .001
- * Developed new ideas to make production faster and smoother
- * Maintained rapid production speed and consistent quality

Shift Manager

Taco Bell-Rochester, MN
August 2017 to January 2019

- * Trained new employees on procedures and standards
- * Checked that employees followed procedures for quality and safety
- * Prepared store for audits and inspections
- * Resolved customer and mechanical issues promptly* Counted store inventory, safe, and tills regularly

Education**Engineering (PSEO)**

RCTC-Rochester, MN
August 2014 to June 2015

Highschool

Kasson-Mantorville

Skills

- Word processing
- English
- Quality control
- Cooking
- Bilingual
- Pallet jack
- HACCP
- Typing
- Supervising and shift management (Less than 1 year)
- Assembly
- Materials handling
- Computer skills
- QA/QC
- Communication skills
- Machining
- Quality systems
- CGMP
- Food processing plant
- Continuous improvement
- Customer service
- Shift management
- Windows
- Supervising experience
- Heavy lifting
- Manufacturing
- Laboratory experience
- Quality Inspection
- Warehouse Experience
- Analysis skills
- Time management
- Schematics
- Manufacturing facility
- Forklift
- Quality management
- Packaging

Languages

- Spanish - Intermediate
- English – Fluent

Certifications and Licenses

HACCP Certification

Present

Safe Quality Food Certification Present

Forklift Certification Present

Driver's License

June 2013 to Present

Non-CDL Class C