

#LUM 11/4/15 @ 12-21pm

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# JANAKI GOPAL

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## Summary

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Dynamic and highly motivated quality assurance professional with 15+ years of experience in food manufacturing

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## Skills

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- Extensive knowledge of
  - Good Manufacturing Practices
  - Hazard Analysis Critical Control Point
  - Food Allergen Management
  - Food Recall Management
  - Food Sanitation Guidelines
  - Kosher certification
  - Genesis software
  - SQF policies and procedures
  - Detail oriented with problem solving ability
  - Resolving customer complaints
  - Maintain raw materials and finished product specifications
  - Manage third party audits
  - Strong organization, time management and project management skills
  - Strong leadership skills
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## Accomplishments

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Designed and managed the Quality Assurance program resulting in overall product quality and customer satisfaction  
Maintained AIB-Superior certification for 14 years  
Certified HACCP practitioner  
Food Defense coordinator--AIB Certified  
Team member involved in obtaining SQF Level 2 certification

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## Experience

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### Quality Assurance Manager

#### Best Maid Cookie Co

06/2000 to 08/2015  
River Falls, WI

Exceeded customer product expectations by delivering high quality products  
Recruited and supervised QA technicians and sanitation personnel  
Trained employees on Food Safety, GMP, sanitation practices  
Developed and maintained the HACCP program  
Created and managed nutritional and finished product labeling  
Resolved customer complaints in a timely manner  
Utilized Continuous process improvement methods to lower costs and improve efficiency  
Planned and managed internal audits to ensure overall safety and regulatory compliance  
Collaborated with R&D and purchasing to approve new ingredients and suppliers

### Food Technologist

#### Vicom

12/1998 to 04/2000  
Mounds View, MN

Maintained quality of in process and finished products including sensory evaluations  
Conducted scale up operations with R&D on new products  
Audited process and procedures to ensure food safety and compliance to regulatory guidelines

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## Education and Training

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### Master of Science: Food Science

University of Massachusetts

1997  
Amherst, MA, USA

Applicant Name: Janaki Gopal

Date: 11/4/15

Interviewer: Taylor Barnes

1. *How did you hear about this position?*
2. *(+/-) What are your pay expectations? ( Make sure to explain our pay structure )*
3. *(+/-) Tell me a time when you felt you fell short of your manager's expectations. How did you handle that?*
4. *(+/-) What are your strengths? What are your weaknesses?*
5. *(+/-) Tell me about what you did at (Pick a previous position listed on application)?*
  - *Why did you leave that position / why do you want to leave?*
  - *If relevant – Why were you terminated?*
6. *(+/-) Tell me about a time that you made a mistake and what was the outcome?*
7. *If you were in my shoes, why would I want to hire you for this position?*
8. *(+/-) Do you currently have any limitations or restrictions that we should be aware when considering you for a position? If so, What? ( It does not eliminate them from opportunity we want to make the right match )*

Applicant Name: Janaki Gopal

Date: 11/6/15

Interviewer: Taylor

1. How did you hear about this position?

Indeed

2. (+/-) What are your pay expectations? (Make sure to explain our pay structure)

\$71K (\$68-\$76)

3. (+/-) Tell me a time when you felt you fell short of your manager's expectations. How did you handle that? write up - provide what's been expected

4. (+/-) What are your strengths? What are your weaknesses?

s: open comm. / honest /

weak: not allowing mistakes

integrity / follow through

45 min 5. (+/-) Tell me about what you did at (Pick a previous position listed on application)?

Chaska, Aryzta - make bread & cookies

• Why did you leave that position / why do you want to leave?

• If relevant - Why were you terminated?

6. (+/-) Tell me about a time that you made a mistake and what was the outcome?

Allergen Checklist - went by info on memory

- redo schedule / destroy 2 pallets

- use written info

7. If you were in my shoes, why would I want to hire you for this position?

good background, hands on experience.

8. (+/-) Do you currently have any limitations or restrictions that we should be aware of when considering you for a position? If so, What? (It does not eliminate them from opportunity we want to make the right match)

willing to learn. want a new challenge

Manage: 9 employees - currently

6 emp - best maid cookies

\* Meet for coffee interview

- Next week after 4:30 pm