

# AARON SARKOZI

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## EDUCATION

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### **Johnson & Wales University, Denver, CO**

*B.S., Nutrition and Food Science, June 2014*

*A.S., Culinary Arts, June 2012*

## EXPERIENCE

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### **All American Seasoning**

**Denver, CO**

*Quality Assurance Technician*

*July 2018 to present*

- Execute quality control/food safety in a mass batch production environment
  - Technical Laboratory Skills: receive samples and perform analyses
  - Administration: supporting/adhering to quality system standards, controls, and requirements

### **Dixie Elixirs**

**Denver, CO**

*Production associate*

*October 2017- May 2018*

- Producing chocolates, elixirs, mints, and other tasty treats to satisfy the soul
- Involved with implementing team decisions
- Training new employees

### **The Green Solution**

**Denver, CO**

*Cultivator*

*May 2017- October 2017*

- Cultivation experience includes plant maintenance, METRC tracking, and being a team player.
- Experience with pesticide handling, and familiar with EPA regulations.
- Experience with set up and breakdown of hydroponic rooms, and changing reservoir systems.
- Helping as needed with trim and processing

### **Weidmann Diagnostics**

**Aurora, CO**

*Associate Chemist*

*April 2016- April 2017*

- Address and implement ISO accreditation
- Use of Gas Chromatography in dissolve gas analysis of oil samples
- Experience in customer relationship development
- General oil testing: Karl fisher titration, acid base titration, density
- Cleaning glassware and calibrating equipment

### **Western Meat, Inc.**

**Denver, CO**

*Quality Control Associate*

*November 2015- April 2016*

- Address and implement USDA guidelines and regulations
- Execute quality control/food safety in a mass batch production environment
- Assist organization of teamwork based order management; Participate in daily group-based order management
- Extensive skill development in meat butchering and meat fabrication

### **Microbac Laboratories, Hauser Division**

**Boulder, CO**

*Food Microbiologist*

*September 2013- October 2015*

- Manage and document quality assurance in product testing
- Supervise and train incoming laboratory technicians and new analysts
- Technical Laboratory Skills: Molecular Detection System (MDS) for foodborne pathogens, use of cultures for inoculating and streak plating, plating with petri-films and agar plates, strict use of aseptic technique, preparation of media, , measuring water characteristics
- Administration: supporting/adhering to quality system standards, controls, and requirements

## **ADDITIONAL INFORMATION**

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**Volunteer Work:** STEM Education –Educate and empower elementary students by implementing science experiments and culinary activities. **Interests:** Flamenco ensemble, Music Jams, gardening and growing vegetables