

David Kim

Food Process Control Engineer

(555) 321-3964

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United States, Chicago, IL

PROFESSIONAL SUMMARY

Detail-oriented Food Processing Control Engineer with over 7 years of experience in optimizing production processes in the food industry. Skilled in automation, compliance, and safety standards to enhance efficiency and quality.

EXPERIENCE

2020 - Now

Process Control Engineer

Tyson Foods
United States, Chicago, IL

- Design and implement automated control systems for food processing lines, achieving a 25% increase in output.
- Monitor process performance to ensure compliance with food safety regulations and quality standards.
- Develop training programs for production staff on equipment operation and safety protocols.

2017 - 2020

Production Engineer

Hormel Foods
United States, Chicago, IL

- Analyzed production processes to identify inefficiencies, implementing changes that reduced costs by 10%.
- Collaborated with quality assurance teams to ensure adherence to safety standards and regulatory compliance.
- Conducted process validation studies to optimize new product formulations.

EDUCATION

2014 - 2017

Bachelor of Science in Food Science and Technology

University of Illinois at Urbana-Champaign
United States, IL

Certified Food Scientist (CFS)

Institute of Food Technologists
Certification Date: July 2021

SKILLS

Automation and Control Systems



Process Optimization



Data Analysis and Reporting



Equipment Maintenance and Troubleshooting



Training and Development

