ROBERT SMITH

Culinary / Food Technologists

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SUMMARY

Food Technologists create and improve food products by applying their research to the improvement of food safety, quality, storage, preservation, packaging, processing and distribution, it is Responsible for field include formulating new and cost optimization for liquid food products; producing benchtop prototypes to satisfy customer needs, and conducting, assessing, and drafting reports regarding plant trials.

CORE COMPETENCIES

Tracking, Organizing all documentations, Communication relevant to active projects, Excellent English communication and Writing Skills.

PROFESSIONAL EXPERIENCE

Culinary / Food Technologists

Navy - September 2002 – 2005

Key Deliverables:

- Identifies and communicates opportunities of growth and profitability to cross functional teams, business units domestically and across the global flavor division.
- Standardizes a more efficient flavor library and adopted new methods of utilizing collections for increased success.
- Proactively leverages internal resources to troubleshoot customer issues resulting in higher customer satisfaction.
- Thoroughly understant core customers strategies, brands, and products to improve chances of solidifying and expanding new business.
- Deliveres on-going thirty (30) annual projects and exceeded clients expectations.
- Prepares thorough calculation and compoundings of active ingredients.
- Developes personal care and animal productsIntroduced product improvement that reduced cost by 20%.

Culinary

Delta Corporation - 2000 – 2002

Key Deliverables:

- Cashier, Food Prep, Delivery Driver, Cleaning , mopping , sweeping, of restaurant and restrooms.
- Prepare and cook food in keeping with recipes, quality standards and presentations Operate stoves, grills, fryers, ovens and microwaves Monitor food .
- Keep restaurant in highest working and function, to maintain cleanliness and keep proper sanitation on certain food preparing areas, follow .
- Learn and keep proper timing on different task and to keep Customer service at top level of quality Skills Used taking initiatives, self .

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- Help serve food make sure everything was right and clean Accomplishments have got team member of the week with good leadership and would volunteer.
- Chartered in 1953 as a private member club on property, rich in Tennesee history, excellent amenities and atmosphere includes golf, tennis, fitness, .
- Managed cooks/kitchen staff in club standards.

EDUCATION

- Bachelor's Degree - 2011(University of Phoenix - Dallas, TX)

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