



Food Safety/Quality Assurance Manager

A Quality Assurance Manager in the Food Safety arena is responsible for policy, strategy and testing methodology to meet regulatory authority compliance in regard to the company product.



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career profile

*Name: Dale Whitmore
Job Title: Food Safety/
Quality Assurance Manager*

Employer: Sara Lee, Inc.


Education: BS, Harrisburg University: Harrisburg, Pennsylvania


 I entered this career field because I like food. That might sound funny, but I like learning about where food comes from, food nutrition, food processing, and food safety. I attended Harrisburg University where I majored in biotechnology with a food safety and quality assurance concentration.

 After seven years working in quality assurance with another company, I was hired at my current position. I make sure our employees obey local and federal food safety regulations in handling, processing, and packaging various foodstuffs. I'm responsible for training, mentoring, monitoring, motivating, and evaluating employees. I promote and maintain a team environment between department and supervisory staff. I work closely with sales and plant operations teams in the areas of quality management,

inspection coordination, and testing requirements.



 I am accountable for the quality control of raw materials and finished products. I implement internal quality assurance systems and oversee quality control analysis of products and processes through testing and inspections. I prepare reports based on tests for measuring quality, quantity, and composition of foods. I am responsible for maintaining production and service quality. I arrange, coordinate, and participate in external quality audits.

 I enjoy the different demands associated with my job. I work with people who have different interests and goals. I'm also challenged to develop strategies that will ensure compliance with safety regulations. Overall, I find the variety of my work very satisfying.

Food Safety/Quality Assurance Manager

overview



A **food safety/quality assurance manager** is responsible for policy, strategy, and testing methodology to meet regulatory compliance in regards to company products.

suggested high school courses



agricultural science, food science, biology, chemistry, and mathematics

experience needed



Technical knowledge of food safety and quality, familiarity with regulatory agencies, and experience in quality assurance or food safety leadership and personnel management are needed. Internship opportunities may be available to individuals who have completed a food science program.

degree(s) required



A bachelor's degree in microbiology, food science, or chemical engineering is required.

potential employers



food chemical supply companies, food production companies, government inspection agencies

salary range



\$50,000 to \$67,279

employment outlook and trends



The employment outlook for food safety/quality assurance managers is **fair**.

professional organizations



Produce Marketing Association www.pma.com/
American Association of Meat Processors www.aamp.com/
American Society for Microbiology www.asm.org/
American Council for Food Safety and Quality agfoodsafety.org/
Institute of Food Technologists www.ift.org/



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