

Alisha Thomas

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A Quality Control Specialist with five years of experience within the food science industry, specializing in quality audits, food safety, and R&D. A proven track record of leading process improvement initiatives to refine production procedures and increase product quality.

Education

Bachelor of Science (B.S.) Food Science

University of California,
Los Angeles, CA
September 2012 - May 2016

Key Skills

- Quality Control
- Food Safety
- Quality Management Systems (QMS)
- R&D
- Product Packaging

Professional Experience

Quality Control Specialist

Impossible Foods, Los Angeles, CA | August 2018 – Present

- Develop and implement QA policies across the facility to ensure compliance with food safety regulations and quality control standards
- Interface with suppliers to perform quality audits on raw ingredients to maintain gluten-free and kosher certifications for plant-based meat products
- Oversee a team of five quality assurance and quality control technicians, deliver training on internal QC processes and QMS and provide continual mentorship

Quality Control Specialist

Beyond Meat, San Francisco, CA | May 2016 – August 2018

- Performed quality assurance audits of products and raw ingredients to ensure alignment with packaging labels, food safety standards, and quality requirements
- Developed product descriptions of microbiological and chemical properties, packaging requirements, ingredients, and allergens