

# Starlyn Daudelin

Food Safety Specialist

## Profile

Dedicated Food Safety Specialist with 2 years of experience in ensuring compliance with food safety regulations and implementing effective food safety protocols. Adept at identifying potential food hazards, conducting risk assessments, and providing timely recommendations for mitigation. Strong background in quality control, HACCP, and employee training. Proven ability to foster a culture of food safety while maintaining operational efficiency.

## Employment History

### Food Safety Specialist at Indiana Packers Corporation, IN

Apr 2023 - Present

- Successfully reduced food safety incidents by 30% within the first year of employment through the implementation of new safety protocols, stringent quality control measures, and employee training programs.
- Conducted in-depth audits of over 50 suppliers, ensuring compliance with Indiana Packers Corporation's food safety standards and regulatory requirements, resulting in a 15% decrease in supplier-related food safety issues.
- Led a team of 10 food safety professionals in monitoring and evaluating the production process, achieving a 98% compliance rate with HACCP and other food safety regulations, contributing to increased customer trust and satisfaction.

### Associate Food Safety Specialist at Elanco Animal Health, IN

Sep 2021 - Mar 2023

- Successfully implemented a food safety program that reduced contamination incidents by 35% within the first year, ensuring compliance with industry standards and resulting in increased customer confidence in Elanco Animal Health products.
- Conducted comprehensive risk assessments for over 200 suppliers, leading to the identification and mitigation of potential hazards and contributing to a 20% reduction in supply chain-related food safety risks.
- Developed and delivered food safety training sessions to over 500 employees across multiple departments, which resulted in a 25% decrease in the number of food safety-related non-conformances and improved overall understanding of food safety practices within the organization.

## Education

### Bachelor of Science in Food Safety and Quality Management at Purdue University, West Lafayette, IN

Aug 2017 - May 2021

Relevant Coursework: Food Microbiology, Food Chemistry, Quality Assurance, Food Processing and Preservation, Food Laws and Regulations, Sensory Evaluation, Food Toxicology, Risk Assessment, and Hazard Analysis and Critical Control Point (HACCP) systems.

## Details

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## Links

[linkedin.com/in/starlyndaudelin](https://www.linkedin.com/in/starlyndaudelin)

## Skills

HACCP Certification

Allergen Management

Sanitation Procedures

Microbiological Testing

Pest Control Strategies

Foodborne Illness Prevention

Traceability Systems

## Languages

English

Bengali

## Hobbies

Gardening and growing organic produce

Experimenting with new recipes and cooking techniques

Attending food and beverage tasting events and workshops