

Work Experience relevant to a Food Inspector Position:

If you have experience or relevant coursework

- In a slaughter or processing plant, or
- As a meat cutter/butcher in a wholesale or retail meat/poultry business, or
- In quality control or laboratory analytical experience in the food industry or other similar production environments, think about these questions when describing your duties:

- What tasks did you perform?
- Why did you do those tasks?
- Why were those tasks important?
- Were there procedures you had to follow?
- How did you perform the tasks? Did you have to write anything down?
- If something did not meet expectations, what did you do?
- Why was it important to follow procedures?

If you have experience or relevant coursework

- With supervisory responsibilities in the food or livestock industry, or
- With responsibility for management or supervision of a full scale commercial livestock or poultry enterprise, think about these questions when describing your duties:

- What tasks did you perform?
- Were there guidelines you had to follow?
- Why were those tasks important?
- Did you have to make decisions?
- How did you perform the tasks?

If you have experience as a chef or cook in a commercial establishment, think about these questions when describing your duties:

- What did you cook?
- Why was following procedures important?
- Were there procedures you had to follow?

You must be as detailed as possible when describing your specialized experience. The person reviewing your resume needs to get a clear understanding of what you were responsible for at each job relevant to qualifying for this position. Describe how you used your knowledge, judgment, interpretive ability, and technical skill to perform job tasks.