



Randolph Associates, Inc.

Consultant Profiles



NEIL BOGART

Neil Bogart has over 13 years experience in the Food and Dairy industry in the areas of Culinary, Product Development, Cleaning and Sanitation, GMP Training and HACCP. He received his Bachelor of Science in Food Science from Mississippi State University and is a Cordon Bleu Certified Chef. Neil has worked several years in the food and dairy industry specializing in sensory evaluations, sanitation, product quality improvement and specialized training programs. He is further distinguished by winning 1st place at the 83rd Collegiate Dairy Products Evaluation Contest. Neil has assisted our clients in the areas of Sensory Evaluation and Training, Improving Product Quality and Sanitation Training and Procedures.