

KASSANDRA MAE M. VELASCO

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SUMMARY

Experienced Food Technologist with 5+ years in F&B, eager to tackle dynamic challenges and apply problem-solving and communication skills to ensure seamless collaboration across teams. Has keen eye for detail, excellent time management, adaptability, and resourcefulness, ensuring the highest standards of production.

TECHNICAL SKILLS

- pH meter, canned beverage carbonation tester, leak tester/Nitrogen content (for sealed pouches), bursting strength (for cartons), Coefficient of Friction (for films), Atago refractometer (Total Soluble Solids, Salinity), Testo Probe Thermometer, Brookfield Texture Profile Analyzer
- Operate Linx Automatic Labelling Machine, Vertical Form, Fill and Seal Packaging Machine, Dough Sheeter, Industrial Mixers and Ovens
- ZohoBooks, Amazon Seller / Vendor Central, Dubai Municipality Portal, Kissflow business management software, Microsoft Dynamics Business Central, Koona Pallet Optimisation software, Microsoft Office

PROFESSIONAL EXPERIENCE

Admin and Quality Control Executive, Frio Carbonated Water Manufacturing LLC Dubai Jan - Oct 2024

- Clean and sterilize food contact surfaces and check TDS of filtered water to ensure safety before daily production
- Mix flavors of each production batch and measure carbonation, pH, TDS of sparkling water hourly
- Clean-in-place (CIP) of pipes and machines every production change-over
- Investigate and resolve customer complaints and quality issues
- Following FIFO system & arranging materials and finished products in the storage/staging area
- Measure and record temperature and humidity in storage areas every 3 hours
- Check if every item of order is labelled appropriately, correct invoice is attached to corresponding PO and specific instructions from the customer are followed

Line Quality Controller, Ahmad Tea FZ LLC Ras Al Khaimah

Oct 2019 - Oct 2022

- Examine ingredients or finished products to ensure conformance to company standards
- Conduct routine tests (weight verification, teabag crimping strength, sealed pouch leak test, visual inspection of packing) for product specifications
- Ensure hygiene and sanitation practices conform to policies and regulations
- Maintain quality manuals, procedures, HACCP, ISO and other internal documents
- Calibrate weighing scales monthly

Research and Development Assistant, Bakemasters Inc. Philippines

Oct 2017 - Apr 2019

- Checking temperatures and humidity of FG freezers, chillers, and dry storage areas to make sure all products are stored in proper temperature
- Develop formulations of retort cooked sauces, salad dressings, frozen bread, and pastries with technical specifications and manufacturing process flow
- Validate process controls, raw material evaluation, and shelf life study
- Generate spreadsheets and documents as needed for R&D documentation

Research and Development Intern, Century Pacific Food Inc. Philippines**June 2016 - July 2016**

- Analyze ingredients, intermediate blends, and finished application sensorial and set qualitative technical parameters for consistency in formulations
- Verify in-line process parameters (temperature, weight, dimensions, salt content, sensory evaluation, texture analysis) of frozen cooked meat products
- Regular hygiene inspection of food handlers in the production areas
- Manage an accurate inventory of all R&D product samples stored in freezers and cold storage areas

EDUCATION**Bachelor of Science in Food Technology**

University of the Philippines Los Banos

- Relevant coursework in Food Science, Engineering, Chemistry, and Microbiology.

CERTIFICATIONS**Highfield Level 3 Award in HACCP for Food Manufacturing (RQF) with Distinction****Nov 2023**

Highfield Qualifications (National Quality Training Center)

- Qualification Number 603/2231/7
- Certificate Number HAC7249944

International Qualifications Assessment Service (Alberta Government, Canada)**July 2023**

- File Number 5480711MM
- Comparative levels of achievement in Canada

New Zealand Qualifications Authority (Alberta Government, Canada)**Dec 2022**

- NZQA Application Number 052066
- International Qualifications Recognition = Bachelor's Degree at Level 7

International English Language Testing System (IELTS)**Sep 2022**

- Test Report Form Number 22AE011415VELK001G
- Overall Band 7

TRAINING / SEMINARS**Bakery Production Process (3-Day Training)****Dec 2023**

Modern Bakery, Dubai

Milk Powder Packing Quality Assurance (3-Day Training)**Jan 2023**

Majan Food Industries LLC, Dubai

Internal Food Safety Audit Based of ISO 22000:2018 FSMS**July 2019**

Philippine Trade Training Center, Philippines

Awareness on Halal Certification Process**July 2019**

Philippine Trade Training Center, Philippines

Allergen Awareness**May 2018**

Century Pacific Food, Inc. Corporate Quality Assurance, Philippines

Food Labelling Requirements of Major Importing Countries**July 2017**

Philippine Trade Training Center, Philippines

Packaging Design Development Process**July 2017**

Philippine Trade Training Center, Philippines