



Kassandra Mae M. Velasco

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OBJECTIVE

I am a food technologist with experience in quality control and research & development. I am open to move into a food safety/hygiene officer or research & development specialist role in the food industry.

PERSONAL STATEMENT

Proven ability to assess and investigate non-conformances and make critical decisions on production. Committed to researching and making developments in the field to improve standards of food safety practices.

WORK HISTORY

Ahmad Tea FZ LLC

Ras Al Khaimah, UAE

October 2019-October 2022

Quality Controller

- Conduct routine checks (weight verification, teabag crimping strength, visual inspection of packing) for 39 machines daily, collect and prepare samples for tea tasting evaluation
- Report non-conformances and follow up corrective actions
- Monitor operations and quality conformance for blending, raw tea, reclaim tea, aged product, mobile hopper and fruity tea line using calibrated and validated equipment
- Familiarity with IMA Teabag Packaging Machine / BOSCH Vertical Form, Fill and Seal Packaging Machine

Bakemasters, Inc.

Taguig City, Philippines

October 2017-April 2019

Research and Development Assistant

- Provide recommendation of new food concept, submit proposed recipes with product specification sheet, and facilitate cooking of samples (cooked sauces, salad dressings, and pastries) for testing, Conduct shelf life study
- Standardize production processes such as batch upsizing and process mechanization
- Familiarity with Terlet 600kg Sauce Cooking Machine, Leepack Filling and Sealing Machine, Stephan 50kg Salad Dressing Processing Machine

Century Pacific Food Inc. – Pacific Meat Company, Inc.

Laguna, Philippines

June-July 2016

Intern (Research and Development Department)

- Verify in-line process parameters of frozen meat products
- Prepare small scale batch trials
- Perform Texture Profile Analysis
- Supervise Central Location Test

QUALIFICATIONS

Highfield Qualifications

Dubai, United Arab Emirates

November 13, 2023

Highfield Level 3 Award in HACCP for Food Manufacturing (RQF) Distinction

Certificate Number HAC7249944

University of the Philippines Los Baños

Laguna, Philippines

2012-2017

Bachelor of Science in Food Technology

Food Engineering, Food Chemistry, Food Microbiology

CERTIFICATIONS

International Qualifications Assessment Service (Alberta Government, Canada)

July 5, 2023

File Number 548071IMM

Comparative Levels of Achievement in Canada

The Bachelor's degree generally compares to the completion of a three-year Bachelor of Science degree with a focus in food technology.

New Zealand Qualifications Authority

December 20, 2022

NZQA Application Number: 052066

International Qualifications Recognition – Bachelor's Degree at Level 7

British Council

August 20, 2022

Test Report Form # 22AE011415VELK001G

International English Language Testing System (IELTS)

Listening	7.0	Writing	7.0
Reading	7.5	Speaking	7.0
Overall	7.0		

TRAINING/SEMINARS

Philippine Trade Training Center

Philippines

July 16, 2019

Internal Food Safety Audit Based of ISO 22000:2018 FSMS

Halal Development Institute of the Philippines

November 20, 2018

International Halal Certification

Century Pacific Food, Inc. Corporate Quality Assurance

Philippines

May 12, 2018

Allergen Awareness

TECHNICAL SKILLS

- Kissflow business management software
- Microsoft Dynamics Business Central software
- Koona Pallet Optimisation software
- Microsoft Office (Word, Excel, Powerpoint)
- 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

PERSONAL SKILLS

- Communication – facilitated effective dialogue between machine operators, technicians/engineers, and warehouse staff towards continuous collective improvement (Ahmad Tea)
- Employee Training – trained 3 newcomers as one of the senior line QCs (Ahmad Tea)