



# 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.

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## 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.

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## 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, submitproposed recipes with product specification sheet, andfacilitate 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

<b>Highfield Qualifications</b> <i>Dubai, United Arab Emirates</i> November 13, 2023	<b>Highfield Level 3 Award in HACCP for Food Manufacturing (RQF) Distinction</b> Certificate Number HAC7249944
<b>University of the Philippines Los Baños</b> <i>Laguna, Philippines</i> 2012-2017	<b>Bachelor of Science in Food Technology</b> Food Engineering, Food Chemistry, Food Microbiology

CERTIFICATIONS

<b>International Qualifications Assessment Service (Alberta Government, Canada)</b> July 5, 2023 <b>File Number 548071IMM</b>	<b>Comparative Levels of Achievement in Canada</b> The Bachelor’s degree generally compares to the completion of a three-year Bachelor of Science degree with a focus in food technology.			
<b>New Zealand Qualifications Authority</b> December 20, 2022 <b>NZQA Application Number: 052066</b>	<b>International Qualifications Recognition – Bachelor’s Degree at Level 7</b>			
<b>British Council</b> August 20, 2022 <b>Test Report Form # 22AE011415VELK001G</b>	<b>International English Language Testing System (IELTS)</b>			
	Listening	7.0	Writing	7.0
	Reading	7.5	Speaking	7.0
	<b>Overall</b>	<b>7.0</b>		

TRAINING/SEMINARS

<b>Philippine Trade Training Center</b> <i>Philippines</i> July 16, 2019	<b>Internal Food Safety Audit Based of ISO 22000:2018 FSMS</b>
<b>Halal Development Institute of the Philippines</b> November 20, 2018	<b>International Halal Certification</b>
<b>Century Pacific Food, Inc. Corporate Quality Assurance</b> <i>Philippines</i> May 12, 2018	<b>Allergen Awareness</b>

## **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)