



NGUYEN DINH HONG NGUYET

Operation & Quality Lead | Supplier Quality Lead



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/ PROFESSIONAL SUMMARY

- 5 years of experience in managing Food safety & Quality Management systems (GMP, HACCP, ISO 22000, ISO 17025, etc), risk management and CAPA progresses.
- Strong background in supplier audits & qualification processes, hands-on experience with CAPA, root cause analysis, and risk management.
- **Excellent Operation Prize – ofi 2024**

/ HIGHLIGHT PROJECTS

- Successfully hosted Costco annual audit at third-party factories with no critical, major findings.
- Successfully managed the export of over 2000 containers of products to the U.S. with zero quality complaints.
- Reduced supplier nonconformity rates by 15% through root cause analysis and supplier training.

/ EXPERIENCE



olam food ingredients - Operations & Quality Lead (04/2024 – Present)

- Audit & supervise production at third-party factories, ensuring compliance with protocols and quality standards and traceability monthly.
- Host Customer Visits and maintains strong partnerships through transparency and professionalism.
- Review and update Standard Operating Procedures (SOPs) and Quality Assurance manuals in alignment with evolving standards and business needs.
- Handle customer complaints, lead investigations, lead consultation on Corrective and Preventive Actions with suppliers to drive higher compliance and product reliability.
- Trained production staff on food safety and microbiology, identified potential hazards, and developed preventive measures.
- Review and analyze production data, perform Quality Control checks before shipments.

- Work cross-functionally with Procurement, R&D, and collaborate with suppliers to validate and qualify new machine through Change Management.
- Develop and implement automated reporting tools, supplier performance dashboards, and monthly trend reports for submission Global Engineering Lead and Regional Quality & Food safety Lead.



DEANEAST VIET NAM - *Quality Lead (10/2021 – 04/2024)*

- Supported the installation of new production line and trial new product (Abbott, Tetra-pak, Nestle, etc)
- Conducted laboratory experiments according to ISO 17025:2015 standards.
- Lead a team of laboratory technicians to ensure compliance with customer requirements and industry regulations.
- Investigated non-conformities in analysis results, implementing corrective actions and improvements.
- Managed calibration plans and laboratory equipment, ensuring accurate reporting and timeliness.
- Review and approve product quality on preparing COA for shipments.
- Plan and implement sample testing schedules and calibration for lab equipment (chemical & microbiological).
- Develop, review, and maintain laboratory documentation under FSSC, HACCP, and HALAL systems.

/ EDUCATION

- Bachelor of Biotechnology - Major in Microbiology
- Internal Auditor, Aseptic system & packaging (TetraPak), Supplier Management, etc
- Information Technology: B-level IT Certification, Advanced Excel

/ SKILLS

- Proficient in microbiology and food safety audits
- Problem-Solving and Data-Driven
- Skilled in team management and cross-functional collaboration