



DƯƠNG THỊ MỸ LINH

QAQC SENIOR SPECIALIST

I aspire to develop my career in the field of quality assurance, where I can apply my knowledge and skills to contribute to the company's growth. I am committed to continuous learning and self-improvement, aiming to become a leading expert in this field. I hope to work in a dynamic and creative environment where I can maximize my potential and achieve new successes with the team.

CONTACT



039 754 96 26



duongmylinh1411@gmail.com



District 10, Ho Chi Minh city

LANGUAGES

English: Advanced

Listening & Speaking good

SKILL HIGHLIGHT

Project management

Strong decision maker

Complex problem solver

Public Speaking, Presentation

Innovative, Logical Thinking and

Creative

Statistics and Data analysis

Microsoft office, Power BI, Visio,

Canva

CERTIFICATIONS

Skills Course Certificate (external training): Kaizen, 5S, ISO 17025-2017, TPM (Total Productive Maintenance), ISO 9001:2015, HACCP, SSOP.

Self Development: Agile Mindset, Critical Thinking, Digital Marketing from Google Digital Garage.

EXPERIENCE

QAQC Senior Specialist

2022 - Present

Japan Vietnam Livestock Co., LTD

- Build and establish a quality control system for the company's products (HACCP plan).
 - Control the quality of suppliers and outsourcing units, audit periodically. Find suppliers, work with suppliers to continuously improve input materials and output products, develop testing plans new samples.
 - Implement and monitor the implementation of control measures, quality control and evaluate of input materials and output products, control the impact factors in processing meat.
 - Evaluate the shelf life of products based on improvement processes, Refer to and apply specialized documents from foreign countries such as Australia and the US, develop product standards and specifications.
 - Establish and review self-declaration of products, test products according to state regulations, check label content. Update laws, regulations/TCVN standards or international standards related to meat and processed meat
 - Control the quality of goods on the market, evaluate storage conditions and product quality on supermarket shelves, randomly check product safety indicators monthly
 - Support sales & marketing team, provide documents and related records to customers, receive customer audit teams
 - Check and evaluate the quality of inventory goods, inventory of goods. Manage product barcode system on GS1 system
- Career highlight: Building up and controlling product quality to meet requirements from company startup until product launch and maintain to supply at the North and the South, helping the company successfully launch products into major supermarket chains in the MT channel such as AEON, Go, Kingfood mart, Coop mart, Mega Market, etc., and the Horeca channel as restaurant, hotel, etc.**



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EXPERIENCE

QA Staff

2019 - 2022

Vietnam dairy Products Joint – Stock Company (Vinamilk)

Mega Factory

- Conduct sampling and evaluate parameters according to technical standards of raw materials, semi-finished products, finished products, and storage samples before importing and exporting goods
- Sensory, review analysis results to make decisions on canning. Check semi-finished products before and during the canning process.
- Coordinate with the production department to handle inappropriate situations during the canning process.
- Store and preserve samples according to regulations. Comply with SSOP, HACCP, and workplace hygiene regulations.
- Analyze samples at ISO 17025-certified laboratories, conduct proficiency testing to evaluate the skills of testers annually.
- Control and standardize the amount of chemicals used monthly, control inspection plans, calibrate equipment and tools

Career highlight: The score PA is always very good.

EDUCATION

Bachelor of Chemical Engineering

2014 - 2018

Bach Khoa University Ho Chi Minh City

GPA: **8.33/10** (Degree classification: very good).

Nguyen Truong To Scholarship Certificate. Encouraged Scholarship for Excellent Student. Comprehensively Excellent Student Certificate.

REFERENCE

Le Xuan Tien: Doctor of Philosophy – Bach Khoa University of Technology. Email: tien.le@hcmut.edu.vn. Mobile: 0938 36 97 44.

Vo Thi Thanh Trang: QA&QC Manager – Japan Vietnam Livestock Co., LTD. Mobile: 0908 66 33 12.