

# Arroudatul Jannah, S. T.

Self-motivated and a fast learner with 4 years of experience (QA, QC, R&D, PPIC, WWTP) at Food and Chemical Manufacture.



## Contact

### Address:

Cilegon Hills Residence Blok E no. 17 Kec.  
Cibeber Kota Cilegon Banten

**Phone:** +62 87870519354

### Birthday Date:

August, 5th 1994

### Marital Status:

Married

### Email:

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### LinkedIn:

[linkedin.com/in/arroudatul-jannah-84043412b](https://www.linkedin.com/in/arroudatul-jannah-84043412b)

## Education

- Bachelor of **Chemical Engineering** – 2016 at **Sultan Ageng Tirtayasa University**, Cilegon – Banten
- Senior High School : **Science** – 2012 at **SMA Negeri 2 Krakatau Steel**, Cilegon-Banten

## Certificate

- Training and Workshop of Implementing Food Safety Management System FSSC 22000 version 5.1
- Training and Workshop of Implementing Food Safety Management System ISO 22000:2018
- Training and Workshop of Food Safety, Food Defense, and Food Fraud Prevention Control (HACCP, TACCP, VACCP)

## Skill Highlight

- Innovative and problem solver
- Understanding process and laboratory principles
- Project management and Planning
- Effective Communication
- Clerk and administration

## Experience

### QA/QC/R&D PT. Permata Food Indonesia (Outsource PT. Ideliar Multi Kreasi) – 07/2021 – Now

- Developing objectives and designing research projects
- Data collect, analyze, and evaluate test and research result
- Maintain lab instrument (external and internal calibration and services)
- Monitor the product manufacturing process from start to finish.
- Communicate with all related department
- Evaluate and ensure compliance food safety procedure and standard
- Implementation and development of all quality assurance system (documentation, complaint management, CAPA management)
- Manage and handling of GMP, ISO, HACCP, FSSC, SNI, HALAL, and BPOM Audits.

### FSSC 22000 Project Certification - 02/2021 to 07/2021

#### Catalyst Consulting for PT. Permata Food Indonesia, Cilegon

- Creating and collecting documents such as work instruction, procedure, manual, and verifying the current revision status of the documents and distributing them at Client (PT. Permata Food Indonesia).
- Assist the Management Representative (MR) and/or Food Safety Team Leader (FSTL) at the client (PT. Permata Food Indonesia) in identifying the documents, records, and infrastructure needed to fulfill the requirements of FSSC 22000 and SNI, coordinating with relevant departments.
- Solving problems and coordinate with consultants and PIC at the client if there are obstacles that have the potential to hinder work.

### PPIC Officer – 11/2018 to 03/2019

#### Tempindo jasatama for PT. BASF Indonesia, Cilegon

- Ensured related ISO procedure and work instruction are carried out and recorded accordingly
- Control and good receiving raw material, finished goods (FG) stock
- Maintain receiving raw material report
- Coordinate with production planner to ensure order by customer are fulfilled on schedule
- Planning delivery schedule, coordinate with customer service, sales, and logistic for delivery needs
- Good Issue Delivery

### Project Support – 05/2018 to 11/2019

#### Tempindo jasatama for PT. BASF Indonesia, Cilegon

- Support to WWTP project expanse, dresearch on the use of new variant of coagulants and flocculants considering the parameters in the water treatment process.

### QC Analyst – 09/2016 to 09/2017

#### PT. Tereos FKS Indonesia, Cilegon

- Analyse WWTP parameters (COD, BOD, Ammonia, TSS, TDS, etc)
- Analyse inline process product (proximate and ultimate)
- Internal calibration for laboratory equipment

Serial Number : 2021032292  
Issue Date : 31st March 2021



Approved Training  
Organization by  
Foundation FSSC 22000  
The Netherlands



# *Certificate of Attendance*

THE CERTIFICATE IS PROUDLY PRESENTED TO

**Arroudatul Jannah**

has followed Training and Workshop of  
**Implementing Food Safety Management System FSSC 22000 version 5.1**  
Saturday - Sunday, 20th - 21st March 2021

*Jamal Zamrudi*

Director



2021032292

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session conducted by Catalyst Consulting

**Catalyst Consulting**

PT. Mitra Kualitas Abadi, Ruko Golden Karawaci No. 53 Sukabakti, Curug,  
Binong, Tangerang

# Implementing Food Safety Management System FSSC 22000 Version 5.1

## Training & Workshop

Saturday & Sunday, 20<sup>th</sup> – 21<sup>st</sup> March 2021

Day #1	
09.00 – 09.15	Opening & Pre Test
09.15 – 10.00	The New Concept of Food Safety Management System based on FSSC 22000 version 5.1 Background and Benefit of Food Safety Management System based on FSSC 22000 version 5.1
10.00 – 10.30	The Requirements of Food Safety Management System ISO 22000:2018
10.30 – 10.40	<i>Coffee Break</i>
10.40 – 11.00	The Requirements of Food Safety Management System ISO 22000:2018 <sup>cont'd</sup>
11.00 – 11.20	Food Safety Culture based on FSSC 22000 version 5.1 Requirements
11.20 – 12.00	Additional Requirements of FSSC 22000 version 5.1 Board of Stakeholders (BoS) Decision List Update February 2021 FSSC-Q and FSSC Development Program
12.00 – 13.00	<i>Lunch Break</i>
13.00 – 14.30	Pre Requisite Programs based on ISO/TS 22002 series
14.30 – 14.40	<i>Coffee Break</i>
14.40 – 15.45	Pre Requisite Programs based on ISO/TS 22002 series <sup>cont'd</sup>
15.45 – 16.00	Discussion
Day #2	
09.00 – 09.15	Overview day #1
09.15 – 10.30	Hazard Analysis & Critical Control Point (HACCP) based on ISO 22000:2018
10.30 – 10.40	<i>Coffee Break</i>
10.40 – 12.00	Hazard Analysis & Critical Control Point (HACCP) based on ISO 22000:2018 <sup>cont'd</sup>
12.00 – 13.00	<i>Lunch Break</i>
13.00 – 14.30	Food Defense and Food Fraud Prevention Control based on FSSC 22000 version 5.1
14.30 – 14.40	<i>Coffee Break</i>
14.40 – 15.45	Food Defense and Food Fraud Prevention Control based on FSSC 22000 version 5.1 <sup>cont'd</sup>
15.45 – 16.00	Post Test & Closing



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Food Safety, Food Defense, and Food Fraud Prevention Control (HACCP, TACCP, VACCP)  
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2021032596

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