

ALIATUL KHASANNA

QUALITY ASSURANCE STAFF



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SUMMARY

Someone who has the ability to process quality livestock products. In the interest of exploring employment opportunities within your company in the field of food quality. Attend food industry safety training and keep up to date with existing food safety regulations

EDUCATION

UNIVERSITY OF PADJADJARAN

2017 – 2022

Bachelor's degree of animal husbandry

GPA 3.34 / 4.0

Relevant courses: Microbiology, Food Biotechnology, Food Analysis, Principal of Food Processing and Preservation, Animal Product Quality Control, Animal Product Technology, Food Safety and Sanitation of Animal Products.

INTERN EXPERIENCE

BALITNAK, Bogor

January, 2020

- Sampling of milk with SOP monitoring, so that contamination can be minimized
- Testing the quality of milk includes fat, protein and lactose levels
- Managing weekly milk production reports

BPTSP-HPT Cikole Lembang

July, 2018

- Sanitize the area and implement the biosecurity of dairy cow pens
- Record data on production, births, deaths, and reproductive status
- Processing forage into silage feed for long-term feed supply

Training

- Digital Entrepreneurship Academy X Google Indonesia
- E-Course Climate Change Negotiations and Health x United Nations Institute
- FSSC 22000 version 5.1 (Food Safety System Certification)
- GMP (Good Manufacturing Practices)
- HACCP (Hazard Analysis and Critical Control Point)
- British Retail Consortium (BRC) Global Standard for Food Safety Issue 8
- ISO 22000:2018 (Food Safety Management System)

Skills

- Risk management analytics
- Sensory / organoleptic test
- Quality management system
- Document control
- Ms Office (Excel, Word, Powerpoint)
- High willingness to learn
- Attention to details
- Good communication skill