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**CHRISTINA SELVASEE**

**CAREER SUMMARY**

A born leader who possesses a “can do” attitude, and has excellent forward planning and problem solving skills. Christina loves working with, energizing a team of colleagues to do better. She has a comprehensive understanding to develop, organize and supervise applications of the comprehensive quality and food safety programs. As a proven leader, she is able to quickly establish clear expectations of junior staff, she does this by demonstrating high standards of work practices and having a safety conscious attitude. She always encourages colleagues to work cross functionally, and not stop at the boundaries of their job description.

**ACADEMIC QUALIFICATIONS**

**University Putra Malaysia 2012 – 2013**

MSc. in Food Technology (CGPA: 3.39)

**AIMST University 2004 – 2008**

BSc. in Biotechnology (CGPA: 3.72)

**Melaka Manipal Medical College 2000 – 2001**

Pre-Medicine (Certificate: Pass)

**Sek. Men. Keb. Convent Bukit Mertajam, Penang 1994 – 1998**

SPM (Grade 1 with Aggregate 8)

**EMPLOYMENT HISTORY**

**C.K.C. Food Industries Sdn. Bhd., Penang 2001 – 2004**

**Job title: QC Supervisor**

**Industry: Agri Business**

C.K.C Food Industries produces and exports premium quality nutmeg mace oils, nutmeg medicated oils and nutmeg balm, preserved nutmeg fruits, nutmeg syrup, belacan and a host of other traditional Malaysian Food Products.

* Conducted in-process and finished product checking and standardization
* Supervised and assisted the team in the production
* Lead a production team, manage and monitor performance of workers
* Delivered daily and weekly production report
* Ensured Food Safety Management System is maintained and updated
* Monitor product quality and assist in troubleshooting
* Preparation of process flow charts, checklists and formats for QC inspection
* Conducted personal hygiene, pest control, cleaning, sanitation and waste disposal checks

**Reason for Leaving**: Pursued Degree in Biotechnology

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| **Key Skills**  **AREAS OF EXPERTISE**   * Quality Assurance * Quality control * HACCP Program * Food safety * Internal and external audit * Pest control * Staff training * Product specification and traceability * GMP * FMCG   **MANAGERIAL, QA AND QC SKILLS**   * Identify root cause problems, evaluate it and explore possible solutions * Managed a project * Managed personnels (recruitment, selection and keep colleagues) * Assessed candidates’ performances through observation * Accountable and responsible in every action * Evaluate and improve production * Optimized work areas * Control hygiene, clean in place (CIP) and equipments * Operated central operational control systems * Deal effectively with waste management * Conduct training programs for food safety * Establish policies, operating procedures and goals * Ability to use Root Cause analysis to solve problems * Comprehensive understanding of management systems * Managing client expectations * Excellent knowledge of ISO 9001, HACCP, HALAL regulations and ISO 22000 * Establish specifications, standards, protocols, and procedures for quality control * Apply administrative and record keeping processes |

**M&S Food Industries S/B, Perak 2008 – 2012**

**Job title: QA/QC Senior Executive/ Assistant Manager**

**Industry: Agri Food Industry (Coconut Milk)**

M&S Food Industries produces coconut-based products with Ultra High Temperature (UHT) and aseptic packaging processes.

* Built production personnel executing GMP, HACCP, ISO 22000 and HALAL certification
* Reviewed and updated SOPs and QA manuals
* Documented, investigated and responded to customer complaints
* Performed yearly plan for HACCP internal audit and conduct internal training on GMP, Safety Program and HACCP System
* Liaised with the certification body for compliance/ surveillance audit
* New product development and enhancement of current products to meet export quality
* Carried out sensory evaluation of the finished goods
* Conducted QC analysis of raw materials and packaging materials
* Conducted microbiological lab test on the products
* Identified, analyzed and resolved problems and issues with quality assurance and control for in-house and external sub-contractors.
* Managed, lead, improved the effectiveness of QA and QC Lab, including lab testing and instrument calibration
* Maintained the quality assurance system within the organization towards compliance with ISO standards
* Verified new product specification and work closely with production
* Reviewed daily quality inspection results or issues, take necessary actions
* Coordinated and implement incoming/ finished goods quality assurance and process

**Reason for Leaving:** To pursue higher studies.

**SGK Food Industry Sdn Bhd, Nilai 2012 – 2013**

**Job Title: QA/QC Manager**

**Industry: Food Industry**

Cracker Biscuits Manufacturer producing world class, organic, healthy biscuits.

* Manage the Quality System of the company.
* Conduct analysis study, corrective and preventive action to customer complaints or quality problem.
* Review, evaluate and establish plans for implementing customer quality requirements.
* Formulate and maintain quality control objectives complementary to corporate policies and goals.
* Implement quality control training programs to key personnel in conjunction with managers.
* Compliance with Corporate regional quality policy pertaining to Product quality, QA, QC Systems, Procedures, Sanitation, Manufacturing Plan Quality.
* Develop training & implementation plan for new policy roll out & action.
* Manage approval of new Suppliers to assure consistency across the assigned sites & all criteria of Company raw material programs are met.

**Reason for Leaving:** Career advancement

**PERSONAL SKILLS**

* Ability to meet datelines
* Strategic thinker and practical executor
* Willing to learn a variety of other skills
* Enjoy learning and sharing knowledge
* Detail-oriented, flexible, excellent interpersonal skills
* Can communicate with people at all levels
* Tactful, and diplomatic when dealing with tense situations
* Develop productive working relationships with colleagues

**REFERENCES**

Assc. Prof. Badlishah (UPM) 03-8946 8389

Ms. Sajnah Devi (HR Manager – SKG Food Industry) 016-7881843

**CONTACT DETAILS**

Christina Selvasee

Age: 32+

Marital Status: Single

No.12, Jalan BSC 1A/6, Taman Bandar Seri Coalfields, Sg. Buloh Selangor.

NRIC: 810721-02-5430

E: [chrisgal21@gmail.com](mailto:chrisgal21@gmail.com)

T: 0104068169

Expected Salary: RM 6,500 (Negotiable)

**AVAILABILITY: IMMEDIATELY**

**Fuji Bakery Supplies Sdn. Bhd 2013-Present**

**Job Title: Operations Manager**

**Industry: Food Industry**

Manufacturer of bakery goods such as butter cake, banana cake, muffins, chiffon cake, swiss rolls, traditional hailam bread, baguettes, sandwich and other pastries.

* Responsible for overall production performance to ensure the required objectives are achieved.
* To plan, organize and manage the overall production activities including manufacturing, engineering, and quality.
* To observe and develop a method / process which will increase the production efficiency.
* To resolve problems on the production and work on continuous improvement for production, increase productivity and reduce rejections.
* To observe and monitor the performance of the production team and schedule to increase the yield and control over time.
* To monitor and control product quality, maintain standard weight, appearance and expiration date.
* Maintain food safety documentations including HALAL & HACCP documentations, ingredient list, nutritional information, QA/QC and other administrative task.
* Provide solution to enhance product shelf life that is in compliance with food safety rules and regulations.
* To conduct R&D on longer shelf life bakery and frozen products.
* To handle ad hoc task as assigned by Head of Department or Managing Director.

**Last Drawn Salary**: RM 5,500