

QA/QC Manager

QA/QC Manager • Pham Nguyen Confectionery Company

Shown to the client

💰 Hourly rate

\$900/hr

🎙 Recording

The call may be recorded [?](#)

🌐 Timezone

Asia/Ho Chi Minh, GMT+7

📅 Published at

16:31, 13 Mar 2025

Biography

The expert has over 16 years of experience in the food manufacturing industry. He is currently working as a QA/QC Manager at Pham Nguyen Confectionery Company. In this role, he is responsible for ensuring product quality and safety through the implementation of Good Manufacturing Practices (GMP) and adherence to food safety regulations. He has a proven track record of maintaining high standards in food production. He also mentioned that he has experience in baking production or R&D for bread (sweet buns, loaves).

Given his extensive experience, he confirmed that he is able to cover the listed topics for [Angle 1: Ingredient Selection and Adoption](#) & [Angle 2: Maintaining Bread Quality](#). He is happy to provide insight on how to maintain the quality of baked goods from the Vietnam region perspective. He looks forward to the call.

Screening questions

General

1/1 questions answered [^](#)

1. Are you currently or previously involved in baking production or R&D for bread products, including sweet buns and loaves?

"Yes"

Ingredient Selection and Adoption

0/2 questions answered [^](#)

1. Do you have experience working with or selecting ingredients for baked goods recipes?

No answer submitted

2. Have you had professional involvement in making decisions about flour or ingredients in bread production?

No answer submitted

Maintaining Bread Quality

0/2 questions answered ^

1. Are you familiar with the production challenges related to maintaining the texture, softness, and moistness of baked goods?

No answer submitted

2. Can you share insights from your role in ensuring consistent quality in baked goods production?

No answer submitted

Career

QA/QC Manager

Pham Nguyen Confectionery Company

Feb 2021 - Present

QA/QC Manager

GCFOOD THỰC PHẨM HẠNH PHÚC

May 2018 - Feb 2021

QC Manager

SRITHAI SUPERWARE MANUFACTURING PRIVATE LIMITED

Jul 2017 - Apr 2018

QA/QC Manager

Koyu & Unitek

Oct 2014 - Jul 2017

Quality Control Specialist

Tập đoàn Tân Hiệp Phát

Sep 2009 - Jul 2014



Former Production Supervisor

Former Production Supervisor • President Bakery PLC

Shown to the client

💰 Hourly rate

\$900/hr

🎤 Recording

The call may be recorded ⓘ

🌐 Timezone

Asia/Bangkok, GMT+7

📅 Published at

10:18, 10 Mar 2025

Biography

The expert has about 10 years of experience in the food industry. He previously worked as a Production Supervisor at President Bakery PLC, a leading bakery factory in Thailand. In this role, he oversaw the doughnut production line, ensuring efficient manufacturing, maintaining quality standards, and managing machine maintenance and manpower.

Currently, he works as a Continuous Improvement Specialist at FrieslandCampina. He leads the implementation of a new factory-wide framework for performance excellence. He facilitates workshops, provides training, and supports teams in implementing improvement initiatives, with a focus on operational alignment, teamwork, and problem-solving.

We are still waiting for his confirmation in covering the agenda.

Screening questions

General

0/1 questions answered ^

1. Are you currently or previously involved in baking production or R&D for bread products, including sweet buns and loaves?

No answer submitted

Career

Continuous Improvement specialist: Internal CI framework "Our Way of Wor...

FrieslandCampina

Apr 2024 - Present

Continuous Improvement (Performance excellence)- Autonomous Maint...

FrieslandCampina

Feb 2020 - Mar 2024

Specification data specialist (Project based position)

FrieslandCampina

May 2019 - Dec 2019

Supply chain quality (6 months internship contract)

Aviko

Mar 2018 - Aug 2018

Master Thesis Student: Economic evaluation of traceability in the Dutch ...

Wageningen University & Research

Aug 2017 - Mar 2018

Production Supervisor

President Bakery PLC

Apr 2015 - Mar 2016

Maintenance Engineer intern

FrieslandCampina Thailand PCL.

Apr 2014 - May 2014

Former System Engineer

Former System Engineer • President Bakery PLC

These are never shown to the client

✉ Email

paniangvaitwinter@gmail.com

Shown to the client

💰 Hourly rate

\$900/hr

🎙 Recording

The call will be recorded ☑

🌐 Timezone

Asia/Bangkok, GMT+7

🕒 Published at

10:32, 27 Feb 2025

Biography

The expert has over five years of experience in the food industry, specializing in manufacturing. He has optimized production lines, reduced downtime, and enhanced overall productivity.

He spent about 4 years working at President Bakery PLC, as a System Engineer for Production. He was responsible for improving production processes and troubleshooting system inefficiencies. He also gained hands-on experience in bread production and R&D, including sweet buns and loaves.

He is currently the Head of Production Section at Thai President Foods Public Company Limited, a leading FMCG company specializing in food products. In this role, he oversees daily production operations, ensures compliance with food safety standards, optimizes production workflows, and leads teams to maintain product consistency and efficiency.

Given his strong background in manufacturing, he confirmed that he is able to cover Angle #2: Maintaining Bread Quality. He is happy to provide insight into the production challenges & consistency of quality based on his experience in the industry. He looks forward to the discussion.

Screening questions

General

1/1 questions answered ^

1. Are you currently or previously involved in baking production or R&D for bread products, including sweet buns and loaves?

"Yes"

Maintaining Bread Quality

2/2 questions answered ^

1. Are you familiar with the production challenges related to maintaining the texture, softness, and moistness of baked goods?

"Yes"

2. Can you share insights from your role in ensuring consistent quality in baked goods production?

"Yes, in general"

Career

Head of Production Section Thai President Foods Public Company Limited	Mar 2024 - Present
System Engineer Apar Technologies	Dec 2023 - Feb 2024
QA Engineer Quasar AI	Mar 2023 - Sep 2023
System Engineer President Bakery PLC	Dec 2021 - Mar 2023
Production President Bakery PLC	Apr 2019 - Nov 2021

Former Assistant Product Manager

Former Assistant Product Manager • Gardenia Bakeries Philippines Inc.

Shown to the client

⌚ Hourly rate

\$900/hr

🎤 Recording

The call may be recorded ⓘ

🌐 Timezone

America/Vancouver, GMT-7

🕒 Published at

13:32, 26 Feb 2025

Biography

The expert is a professional with over 12 years of experience, including expertise in the bakery industry. She previously worked as an Assistant Product Manager at Gardenia Bakeries Philippines Inc., where she was involved in baking production and R&D for bread products, including sweet buns and loaves in the Philippines.

Currently, she works as a Marketing Operations Coordinator at the University of Victoria. She supports digital marketing campaigns, coordinates catalyst projects, and facilitates brainstorming sessions to enhance engagement and outreach.

Despite her current role, she has confirmed that she is well-equipped to cover the listed topics from both angles (Ingredient Selection and Adoption & Maintaining Bread Quality) by leveraging her extensive experience in the bakery industry in the Philippines.

Screening questions

General

1/1 questions answered ^

1. Are you currently or previously involved in baking production or R&D for bread products, including sweet buns and loaves?

"Yes"

Ingredient Selection and Adoption

2/2 questions answered ^

1. Do you have experience working with or selecting ingredients for baked goods recipes?

"Yes"

2. Have you had professional involvement in making decisions about flour or ingredients in bread production?

"Yes"

Maintaining Bread Quality

2/2 questions answered ^

1. Are you familiar with the production challenges related to maintaining the texture, softness, and moistness of baked goods?

"Yes"

2. Can you share insights from your role in ensuring consistent quality in baked goods production?

"Yes"

Career

Marketing Operations Coordinator University of Victoria	Oct 2024 - Present
Marketing Assistant University of Victoria	Aug 2022 - Oct 2024
Internet Strategies Administrative Assistant University of Victoria	Apr 2022 - Aug 2022
Assistant Product Manager Gardenia Bakeries Philippines Inc.	Oct 2019 - Nov 2021
Category Merchandise Manager Nursery Care Corp.	Jun 2018 - Oct 2019
Category Associate Human Nature (Gandang Kalikasan, Inc.)	Oct 2017 - Jun 2018
Brand Manager Descorp Inc.	Sep 2015 - Oct 2017
Marketing Assistant Rustan Marketing Corporation	Jan 2013 - Jan 2015
Trade Marketing Associate RGC Group (Uratex Philippines)	Jun 2012 - Jan 2013

Assistant Production Manager

Assistant Production Manager • President Bakery PLC

Shown to the client

⌚ Hourly rate

\$900/hr

🎤 Recording

The call may be recorded ⓘ

🌐 Timezone

Asia/Bangkok, GMT+7

📅 Published at

17:02, 21 Feb 2025

Biography

The expert has over 15 years of experience in the industry, including extensive experience in the bakery sector. He is currently working as an Assistant Production Manager at President Bakery PLC (Farmhouse). He is in charge of overseeing production processes, ensuring quality standards, and optimizing efficiency in bakery operations.

Prior to that, he was an Assistant Factory Manager at Ovo Foods Tech. He managed food production operations, ensuring compliance with safety and quality regulations. Additionally, he shared that his expertise lies in production and quality control within the bakery industry.

He confirmed that he is able to cover the listed topics from both Angles: Ingredient Selection and Adoption; and Maintaining Bread Quality. He looks forward to discussing the details during the call.

Please note that he is not fluent in English. To ensure he can provide detailed insights, he would prefer to conduct the call in the Thai language.

Screening questions

General

1/1 questions answered ^

1. Are you currently or previously involved in baking production or R&D for bread products, including sweet buns and loaves?

"Yes, I was involved in baking production, but not in R&D."

Ingredient Selection and Adoption

2/2 questions answered ^

1. Do you have experience working with or selecting ingredients for baked goods recipes?

"Yes"

2. Have you had professional involvement in making decisions about flour or ingredients in bread production?

"Yes"

Maintaining Bread Quality

2/2 questions answered ^

1. Are you familiar with the production challenges related to maintaining the texture, softness, and moistness of baked goods?

"Yes"

2. Can you share insights from your role in ensuring consistent quality in baked goods production?

"Yes"

Career

Assistant Production Manager
President Bakery PLC

Aug 2022 - Present

Assitant factory manager
Ovo foods tech

Feb 2020 - Jul 2022



Former Research & Development Baking Technologist

Former Research & Development Baking Technologist • Gardenia Bakeries Philippines Inc.

Shown to the client

Hourly rate

\$900/hr

Recording

The call may be recorded

Published at

13:17, 13 Feb 2025

Biography

With over 2 years of experience in the bakery industry, this expert has worked as a Research & Development Baking Technologist at Gardenia Bakeries Philippines, where she focused on product development and baking technology, particularly in bread and baked goods.

She confirmed that she is familiar with Bakery's Ingredients Selection and Adoption and Maintaining Bread Quality topics and can give her insights about those topics.

We are still waiting for her screening answers.

Screening questions

General

0/1 questions answered ^

1. Are you currently or previously involved in baking production or R&D for bread products, including sweet buns and loaves?

No answer submitted

Career

Research & Development Specialist

Fresh N' Famous Foods - Chowking

Dec 2022 - Present

Jr. R&D Product Development Specialist

Marigold Manufacturing Corporation

Oct 2021 - Oct 2022

Research & Development Baking Technologist

Gardenia Bakeries Philippines Inc.

Jun 2019 - Sep 2021



Former Research & Development Technologist II

Former Research & Development Technologist II • Gardenia Bakeries Philippines Inc.

Shown to the client

💰 Hourly rate

\$900/hr

🎤 Recording

The call may be recorded ⓘ

🌐 Timezone

Asia/Manila, GMT+8

📅 Published at

11:29, 12 Feb 2025

Biography

The expert has over 4 years of experience in the bakery industry. She was a former Research & Development Technologist at Gardenia Bakeries Philippines, where her expertise included new product development, ingredient selection, shelf-life stability testing, sensory evaluation, and plant trials.

With hands-on experience in maintaining product quality and addressing production challenges, she is well-versed in optimizing formulations and ingredients to ensure the consistency and quality of baked goods, including loaves, buns, and cakes.

She confirmed she can give her insights into the Bakery's Ingredients Selection and Adoption and Maintaining Bread Quality.

Screening questions

General

1/1 questions answered ^

1. Are you currently or previously involved in baking production or R&D for bread products, including sweet buns and loaves?

"Yes. I have worked as an R&D for baked goods manufacturing companies (loaves, buns, and cakes). And currently working as a technical baker for a US based company."

Ingredient Selection and Adoption

2/2 questions answered ^

1. Do you have experience working with or selecting ingredients for baked goods recipes?

"Yes, in my previous jobs as an R&D I'm heavily involved in selecting and qualifying ingredients."

2. Have you had professional involvement in making decisions about flour or ingredients in bread production?

"Yes. Part of the job as an R&D in my previous works is to work around the flour that we received and tweak the formulation to accommodate the changes in the flour. As for decisions in flour, there are limited decisions we can make but still involved in it since it's a major component in the formulation."

Maintaining Bread Quality

2/2 questions answered ^

1. Are you familiar with the production challenges related to maintaining the texture, softness, and moistness of baked goods?

"Yes, I have also conducted so shelf life stability testing for various changes to achieve better baked good quality."

2. Can you share insights from your role in ensuring consistent quality in baked goods production?

"In ensuring the quality of baked goods, QA are to make sure they are receiving raw materials within the set parameters, and if there are any changes R&D team should be advised so they can conduct a pilot scale testing prior to scaling up to production scale to prevent out of specifications finished product at big volume. A regular audit of the production process is also a good practice to ensure that everything is aligned and updated for any changes."

Career

Technical Baker

Engrain LLC

Oct 2024 - Present

Product Development Scientist

Universal Robina Corporation

Jan 2023 - Oct 2024

Research & Development Specialist

Asia Brewery Incorporated

Sep 2019 - Dec 2022

Research & Development Technologist II

Gardenia Bakeries Philippines Inc.

Mar 2019 - Sep 2019

Research & Development Technologist

Gardenia Bakeries Philippines Inc.

Jun 2016 - Mar 2019



Former Research and Development Baking Technologist

Former Research and Development Baking Technologist • Gardenia Bakeries (Philippines) Inc.

Shown to the client

💰 Hourly rate

\$900/hr

🎤 Recording

The call may be recorded [?](#)

🌐 Timezone

Asia/Singapore, GMT+8

📅 Published at

18:03, 10 Feb 2025

Biography

The expert has over 15 years of experience in the bakery industry. She previously worked as an R&D Baking Technologist at Gardenia Bakeries (Philippines) Inc., where she executed new product experiments at both laboratory and production scales, conducted R&D trials for product development and improvement, and evaluated ingredients for formulation optimization. She also supervised production trials, monitored shelf-life stability, and standardized process parameters.

Currently, she works at a global ingredient company, focusing on the bakery segment, keeping her up to date with trends in the bakery industry across Southeast Asia, particularly in the Philippines.

Given her expertise, she confirmed that she can cover the listed topics from both ingredient selection and adoption, as well as maintaining bread quality. She looks forward to the call.

Screening questions

General

0/1 questions answered ^

1. Are you currently or previously involved in baking production or R&D for bread products, including sweet buns and loaves?

No answer submitted

Ingredient Selection and Adoption

0/2 questions answered ^

1. Do you have experience working with or selecting ingredients for baked goods recipes?

No answer submitted

2. Have you had professional involvement in making decisions about flour or ingredients in bread production?

No answer submitted

Maintaining Bread Quality

0/2 questions answered ^

1. Are you familiar with the production challenges related to maintaining the texture, softness, and moistness of baked goods?

No answer submitted

2. Can you share insights from your role in ensuring consistent quality in baked goods production?

No answer submitted

Career

Application Development Manager, ASPAC

AB Enzymes

Nov 2020 - Present

Application Specialist, Bakery

DuPont Nutrition & Biosciences

Oct 2014 - Nov 2020

Research and Development Baking Technologist

Gardenia Bakeries (Philippines) Inc.

Sep 2010 - Oct 2014

Former Quality Assurance Junior Manager

Former Quality Assurance Junior Manager • PT Gardenia Makmur Selaras (Gardenia Bakeries Indonesia - Part of Indomaret Group)

Shown to the client

Hourly rate

\$900/hr

Recording

The call may be recorded

Timezone

Asia/Jakarta, GMT+7

Published at

14:55, 7 Feb 2025

Biography

The expert spent over 5 years of experience at PT Gardenia Makmur Selaras (Gardenia Bakeries), part of the Indomaret Group where he has extensive knowledge in quality assurance and product/process engineering. Starting as a Quality Assurance Supervisor, he advanced to Quality Assurance Junior Manager, where he managed to make and maintain production parameters that relate to bread quality, such as texture, softness, and moistness.

Currently, he serves as the Product and Process Engineering Division Head at Sarirasa Group, he leverages his strong background in food manufacturing and quality control to lead engineering efforts in product development and process optimization.

He confirmed that he is familiar specifically with Maintaining Bread Quality topic.

Screening questions

General

1/1 questions answered ^

1. Are you currently or previously involved in baking production or R&D for bread products, including sweet buns and loaves?

"Yes, I was involved in the baking production process during my previous job in Bread Manufacturing (2015-2021). We produce cream rolls (which are similar to sweet buns), but I have some experience in baking loaves as well because my first job was in a factory that produces white bread loaves."

Maintaining Bread Quality

2/2 questions answered ^

1. Are you familiar with the production challenges related to maintaining the texture, softness, and moistness of baked goods?

"I do familiar on that topic, because as QA, i do make and maintain production parameters that relates to bread quality, such as texture, softness and moistness."

2. Can you share insights from your role in ensuring consistent quality in baked goods production?

"Consistent quality comes from thorough monitoring and applying parameters that matter to target quality (size, texture, color target, moisture, etc.). Sometimes, the machine or process parameters can need to be updated because of machine wear, raw material updates, and other factors, but the product quality must remain consistent."

Career

Product and Process Engineering Division Head

SARIRASA Group

Jul 2024 - Present

Product Engineering Assistant Manager

SARIRASA Group

Nov 2021 - Aug 2024

Product Engineering Division Head

SARIRASA Group

Jul 2023 - Aug 2024

Quality Assurance Junior Manager

PT Gardenia Makmur Selaras (Gardenia Bakeries Indonesia - Part of Indom...

Jan 2019 - Apr 2021

Quality Assurance Supervisor

PT Gardenia Makmur Selaras (Gardenia Bakeries Indonesia - Part of Indo...

Dec 2015 - Dec 2018

Management Development Program Trainee

PT Indomarco Prismaatama (Indomaret Group)

Jun 2015 - Dec 2015

Former Senior R&D Executive (Malaysia & Singapore)

Former Senior R&D Executive (Malaysia & Singapore) • Gardenia Bakeries (KL) Sdn Bhd

These are never shown to the client

✉ Email

nic.sew@gmail.com

Shown to the client

💰 Hourly rate

\$775/hr

🎤 Recording

The call will be recorded ☑

🌐 Timezone

Asia/Kuala Lumpur, GMT+8

🕒 Published at

11:54, 7 Feb 2025

Biography

With over 8 years of experience in the bakery industry, including significant tenure at Gardenia Bakeries, the expert has developed a strong expertise in R&D and technical support. He has led new product development (NPD), from ideation to sourcing innovative ingredients, and provided technical guidance for both local (Malaysia) and export (Singapore) markets.

Currently, he serves as R&D Manager at Farmland Bakery, where he continues to apply his expertise in advancing bakery product development and ensuring high-quality production standards.

He confirmed he can give his insights into both angles, which are the Bakery's Ingredients Selection and Adoption and Maintaining Bread Quality. He looks forward to the call.

Screening questions

General

1/1 questions answered ^

1. Are you currently or previously involved in baking production or R&D for bread products, including sweet buns and loaves?

"Yes"

Ingredient Selection and Adoption

2/2 questions answered ^

1. Do you have experience working with or selecting ingredients for baked goods recipes?

"Yes, as R&D, we have to source for the right ingredients and decide which is the best for our product. Once selected, purchaser will buy."

2. Have you had professional involvement in making decisions about flour or ingredients in bread production?

"Yes, for my current role in Farmland Bakery and previous role in Gardenia Bakeries Malaysia."

Maintaining Bread Quality

2/2 questions answered ^

1. Are you familiar with the production challenges related to maintaining the texture, softness, and moistness of baked goods?

"Yes, I had experience with troubleshooting for production"

2. Can you share insights from your role in ensuring consistent quality in baked goods production?

"We ensure the formulation is tested over time and the ingredients are sufficient to prove that the moisture remains throughout shelf life."

Career

R&D Manager cum Technical Sales Support

Farmland Bakery (M) Sdn Bhd

May 2023 - Present

Head of R&D

Hybrid Allied Dairy Company Sdn Bhd

Nov 2021 - Feb 2024

Patisserie Cake Specialist

Bakels Malaysia Sdn Bhd

Nov 2019 - Nov 2021

Senior R&D Executive (Malaysia & Singapore)

Gardenia Bakeries (KL) Sdn Bhd

Apr 2018 - Nov 2019

R&D Technical Specialist (Chocolate)

Beryl's Chocolate & Confectionery Sdn Bhd

Nov 2016 - Feb 2018

Application Specialist

Cargill

Jan 2014 - Jun 2016

Former Product Development Manager

Former Product Development Manager • PT Nippon Indosari Corpindo (Sari Roti)

Shown to the client

💰 Hourly rate

\$900/hr

🎧 Recording

The call may be recorded ⓘ

📅 Published at

18:12, 6 Feb 2025

Biography

The expert has over 20 years of experience focusing in product development and R&D. She has a strong background in food science, sensory evaluation, and quality management. She significantly contributed to Sari Roti as Product Development Manager, leading product innovation and enhancing product offerings for one of Indonesia's most recognized bakery brands. She was also involved in baking products (R&D) in Sari Roti, primarily focused on non-bread products, while also supporting bread products' R&D.

She confirmed that she can give her insights into the Bakery's Ingredients Selection and Adoption and Maintaining Bread Quality.

Screening questions

General

1/1 questions answered ^

1. Are you currently or previously involved in baking production or R&D for bread products, including sweet buns and loaves?

"Yes, I was more focused on non-bread products but still became a support R&D for bread products."

Ingredient Selection and Adoption

2/2 questions answered ^

1. Do you have experience working with or selecting ingredients for baked goods recipes?

"Yes"

2. Have you had professional involvement in making decisions about flour or ingredients in bread production?

"Yes, but since my focus is more on non-bread products, so I was becoming a support R&D for bread products."

Maintaining Bread Quality

2/2 questions answered ^

1. Are you familiar with the production challenges related to maintaining the texture, softness, and moistness of baked goods?

"Yes"

2. Can you share insights from your role in ensuring consistent quality in baked goods production?

"Ensuring consistent quality in baked goods involves maintaining the type, character, and quality of ingredients, rigorously monitoring the entire process—including validating process variables (speed, temperature, volume, weight)—adhering to SOPs and work instructions, and regularly reviewing and evaluating materials, processes, and finished products."

Career

R&D Manager

PT Bintang Kreasi Aroma

Apr 2019 - Present

Product Development Manager

PT Nippon Indosari Corpindo (Sari Roti)

Jul 2015 - Apr 2019

Product Application

PT SMART Tbk

May 2010 - Jul 2015

R&D Manager

PT Tripper

May 2005 - Apr 2010

Product Development Technologist

PT Effem Indonesia - Mars Inc.

Jun 2001 - Apr 2005

Head of Quality Department

PT Putra Agro Sejati

Jan 1997 - May 2001

Former Director

Former Director • PT Multi Star Rukun Abadi (Sharon Bakery)

These are never shown to the client

✉ Email

andrykusnadi@yahoo.com

Shown to the client

💰 Hourly rate

\$900/hr

🎙 Recording

The call was recorded ☑

📅 Published at

16:03, 5 Feb 2025

Biography

With more than 30 years of professional experience, the expert has spent over 9 years in the bakery industry. Notably, he served as Director at Sharon Bakery, where he oversaw key operations and contributed to business growth. Prior to that, as Head of Factory Operations at Sari Roti, he optimized production processes and managed large-scale operations for one of Indonesia's leading bakery brands.

He currently serves as Sales Operations Director at PT Yamazaki Indonesia (MYROTI), a large food distributor company focusing on bread, leverages his extensive experience to oversee sales and distribution in the bakery sector.

He confirmed that he is familiar with Bakery's Ingredients Selection and Adoption and Maintaining Bread Quality topics. We are still waiting for his screening answers.

Screening questions

General

1/1 questions answered ^

1. Are you currently or previously involved in baking production or R&D for bread products, including sweet buns and loaves?

"Yes"

Ingredient Selection and Adoption

2/2 questions answered ^

1. Do you have experience working with or selecting ingredients for baked goods recipes?

"Yes"

2. Have you had professional involvement in making decisions about flour or ingredients in bread production?

"Yes"

Maintaining Bread Quality

2/2 questions answered ^

1. Are you familiar with the production challenges related to maintaining the texture, softness, and moistness of baked goods?

"Yes"

2. Can you share insights from your role in ensuring consistent quality in baked goods production?

"We developed white bread "Sari Roti Double Soft""

Career

Sales Operation Director

PT Yamazaki Indonesia (MYROTI)

Jun 2020 - Present

Managing Director

PT Laukita Bersama Indonesia

Sep 2019 - May 2020

Director

PT Multi Star Rukun Abadi (Sharon Bakery)

May 2018 - Mar 2019

Operations Director

PT Multisari Langgeng Jaya (Marizafoods)

Jan 2015 - Apr 2018

Head of Factory Operations

PT Nippon Indosari Corpindo, Tbk (Sari Roti)

Sep 2012 - Dec 2014

Executive Vice President

PT Focus Distribusi Nusantara

Jun 2010 - Sep 2012

Business Development Consultant

PT Indonica Perdana Farma

May 2009 - May 2010

Sales & Marketing Director

PT Penta Valent

Jan 2008 - Apr 2009

Deputy General Manager

PT Atri Distribusindo

Apr 2004 - Nov 2007

National Sales Manager

PT Pandurasa Kharisma

Aug 2003 - Apr 2004

National Sales Manager

PT Feberindo Perkasa (Faber-Castell)

Jun 2000 - Aug 2003

Marketing Manager

PT Buana Inti Cakrawala (BiC)

Nov 1998 - May 2000

Marketing Manager

PT Katagi Prima Harta Utama

Sep 1996 - Oct 1998

Assistant Sales Manager

PT Asiana IMI Industries

Sep 1994 - Aug 1996

Production Planning Inventory Control

PT Golden Eltron Indonesia

May 1993 - Jul 1994

Purchasing & Export/Import Officer

PT Krisna Mulia Nusantara

Jul 1991 - Apr 1993

Collector & Sales Administration

PT Rangalo Nusantara Jaya

Nov 1990 - Jun 1991