

MUNIFAH BT ABDULLAH

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PERSONAL DETAILS

Address : 5325 Padang Chempedak,

13310 Tasek Gelugor, SPU,

Pulau Pinang.

NRIC : 930827-07-5782 Date of : 27 August 1993

birth

Gender : Female
Status : Single
Religious : Islam
Nationality : Malaysian

Expected : RM 2000 / negotiable

salary



ABOUT ME

I am an enthusiastic fresh graduate degree in applied chemistry and diploma in food technology field with some experience from my internship program. I have ability to achieve success and I'm seeking a challenging career with a progressive organization that provides an opportunity to capitalize my technical skills and abilities in chemistry and food field. My target to be an expert in chemistry and food technology.



LANGUAGES

English



Malay





EDUCATION

2014 - 2017

DEGREE OF BACHELOR OF SCIENCE IN APPLIED

CHEMISTRY

Universiti Teknologi MARA (UiTM)

CGPA: 2.95

Project: Application of Deep Eutectic Solvent Extraction for Analysis of Cadmium, Lead and Zinc in African

Catfish (Clarias gariepinus)

2011-2014

DIPLOMA IN FOOD TECHNOLOGY

Universiti Teknologi MARA (UiTM)

CGPA: 3.37

Project: The Effects of Different Pre-treatments on Drying Physiochemical Properties of Averrhoa Bilimbi.

2006-2010 SIJIL PELAJARAN MALAYSIA (SPM)

Sekolah Menengah Kebangsaan Kampung Selamat

Grade: 5A, 3B, 2C



STRENGTHS

- Can able to adapt to new environment and cooperative in a groups
- Able to work efficiently and produced organized work
- Able to work on time and finished work before dateline
- Manage to handle problem and solve it as good as possible.



SKILLS

TYPE	LEVEL	SKILL
Chemistry	High	Analytical, Research
Computer	High	Microsoft Office
Quality Control	Medium	Lean Sigma Tool,
Food Biological	Medium	Microbial Culture
Food Technology	Medium	HACCP, Sensory Evaluation, & Nutrition HR
Management	Low	Management, Operation Management & Osh Management



INTERNSHIP STUDENT (JULY - SEPTEMBER 2016)

Pusat Biologi Kimia Sains @ USM

Accomplishments:

- Culture the bacteria
- Prepare the agar plate and chemical solution
- Purified the primer and transform collagenase gene
- Learn to use an instrument in genomic lab

QA TECHNICIAN (APRIL - AUGUST 2014)

Custom Food Ingredients Sdn Bhd

Accomplishments:

- Perform the physical, chemical and biological analysis test on incoming raw material and outgoing product
- Perform sensory evaluation test
- Perform HACCP checklist monthly

INTERNSHIP STUDENT (NOVEMBER 2013 - MARCH 2014)

Brahim's Airline Catering Sdn Bhd

Accomplishments:

- Perform the physical, chemical and biological analysis test on incoming raw material and outgoing product
- Perform sensory evaluation test
- Perform hygiene inspection and supplier audit
- Perform HACCP checklist monthly

SALE ASSISTANT (APRIL - JUNE 2012)

Pearl Sury Enterprise

Accomplishments:

- Manage the selling account
- Manage the cleanness of boutique and entertain the customer



Available upon request