

NADIA ATHIRA BINTI SABARUDIN

BACHELOR OF FOOD SCIENCE WITH HONORS (FOOD TECHNOLOGY AND BIOPROCESS)

EDUCATION BACKGROUND

2013-2017	Universiti Malaysia Sabah
-	- Bachelor (Hons) of Food Technology and Bioprocess
2012-2013	Kolej Matrikulasi Kedah
2007-2011	SMK Sultan Badlishah
2002-2006	SK Sri Kulim

WORK EXPERIENCES

Internship | Wetra Food Industries Sdn. Bhd. | 6 February 2017 – 21 July 2017

Attached to Research and Development (R&D) and QA/QC Department for six months Internship Program as QC Inspector. Exposed to manage QA and QC process to ensure products meet quality standards and performed in sample analysis, GMP checking to meet desired characteristics.

Chef Assistant/Service Crew | Kulim Inn Restaurant and Bistro | 21 Disember 2011 – 16 March 2012

Manage how to serve food to customers, dealing with complaints and instruct cooks and other kitchen staff in preparation of food, cooking, garnishing, and presentation of food.

INDUSTRIAL PROJECT EXPERIENCES

PROJECTS	DESCRIPTION
Weight Distribution Analysis of Products	<ul style="list-style-type: none">- To do an analysis on product's weight to make sure that the weight of product lies between its standard range by using SPC method or Excel.- To monitor and control its performance of process and quality by data of weight collected.
Bubble Leak Tester	<ul style="list-style-type: none">- To test sealing quality (leakage) on juice cup product (Jus Asam Limau Kasturi & Jus Asam Jawa)- To understand the principle used in this machine and learnt how to operate the machine.- Prepared a Standard Operating Procedure (SOP) on how to conduct this test on juice cup product.
Packaging Material Testing Methods	<ul style="list-style-type: none">- To test new packaging material quality by doing research on several testing methods which are suitable to be used as a testing methods. (Parameter: sealing quality, shear strength, elasticity)- Prepared a proposal to propose the most efficient method to test the material- Testing method used includes Bubble Leak Tester, Hot Water test and Water Bath Test.



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LinkedIn: my.linkedin.com/in/nadiaathira

Willingness to travel: Yes

SOFTWARE SKILLS



GIMP



Microsoft Word



Microsoft Excel



Photoshop CS6



IBM Statistic 22



Microsoft Power
Point

ACADEMIC PROJECT EXPERIENCES

COURSE	PROJECT	DESCRIPTIONS
Bakery & Confectionary, Meat Technology	The Making of Sausage and Bakery Products	-Project for Meat Technology and Bakery and Confectionary -Learn the production and skills of making sausage and bakery products such as bread, muffin, cakes and pizza dough.
Research Project II	Product Development from Cassava	-Project for Final year (Development of Croquette from Cassava) -Design formulations for sensory test to obtain the best formulation to be analysed. -This includes proximate analysis, storage test, physical test (Texture Profile Analysis).
Food Product Development	Food Exhibition (Seafood theme)	-Project for Food Product Development in 2016. -Develop a new product (Shrimp Cracker with Ginger Flavour). -Design show booth.
Asas Perniagaan dan Keusahawanan (APK)	Enterpreneurship Expo	- Project for <i>Asas Perniagaan dan Keusahawanan</i> course -Design group's company, food product to be sell during Pesta Tamu Gadang UMS.

EXTRA-CURRICULAR

Leaderships

- Committee of Catering Department for Family Day of Faculty of Food Science and Nutrition, 2013.
- Committee of Marketing Department for Food Product Development Exhibition, (FSMP) 2016.
- Participant in UMS Colour Run in UMS, 2015.
- Participant of Walk Wheelaton in Taman Awam Teluk Likas, Kota Kinabalu, 2015.
- Participant of Pementasan Teater Kokum UMS "Jebat" 2013 (Make-up artist).
- Participant of Pelakon Filem Pendek FKSU 2015, Festival Filem Pendek FKSU "Pisthantro".

Skills

- Speak fluent and good in written Bahasa Malaysia and English.
- Have knowledge in food management and food technology as major course.
- Full clean driving licence (B2 & D) and got own vehicle.
- Independent and highly motivated.
- Have good interpersonal skill, communication skill and team spirit.
- Responsible and proactive.
- Familiar with laboratory works, procedures and protocols.
- Proficient in Microsoft Word, Power Point, Publisher, Excel and SPSS.

Industrial Relation

- Participating Meat Technology course fieldtrip to Sabah Meat Technology Centre at Tuaran.
- Participating in Food Packaging course fieldtrip to Green Borneo Industry Sdn. Bhd. in Kota Kinabalu Industrial Park (KKIP)

Clubs

- Member of E-Semtra.
- Member of Teater Lab

REFEREES

Prof. Madya Dr. Hasmadi b. Mamat

Final Year Project Supervisor

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Industrial Supervisor

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