

EDUCATION

MSc Food Safety and Toxicology The University of Hong Kong

09/2021 - 08/2022

Courses

- Food safety management
- Chemical and microbial hazards in food
- Principles of toxicology I & II
- Regulatory toxicology
- Toxicity tests and hazards evaluation methods

Bachelor of Science The University of Hong Kong

09/2017 - 08/2021

Major & Minor

- Major in **Food and Nutritional Science**
- Minor in Psychology

WORK EXPERIENCE

Quality Assurance Technician New Toronto Food Co.

10/2022 - 01/2023

Toronto, ON

A fresh fruit and vegetables processing and repacking company

Responsibilities/Tasks

- Monitor production floor activities including **verification of CCPs, in-process documentation, metal detection, chemical concentration, and perform corrective actions** when required
- Food sampling for **lab testing**, including performing Molecular Detection Assay and plating to check for microbial counts in food
- Submitting laboratory test results to clients
- Perform **pre-operational** and **post-operational inspection** of facility, ATP swabbing of food contact surfaces, issue report and follow-up with operations
- Inspection of **raw materials** and **finished products** during assembly for compliance with production specification, customer specification and food safety criteria
- Ensure production workers are strictly comply to **GMP** and **GHP**

Research Assistant in Food and Nutrition The University of Hong Kong

07/2020 - 08/2020

Hong Kong

Responsibilities/Tasks

- Assist the research team in **chemical analysis of nutrient profile** of commonly consumed local foods
- Food sample procurement and preparation
- Provide assistance in other minor ad hoc duties in lab

SKILLS

HACCP; ISO 22000:2018;
FSSC 22000

Plating, Molecular Detection Assay, ATP swabbing

Microsoft Office:
Word, Excel, Power Point

Programming language:
HTML, Python

PROJECTS

Development and Implementation of ISO 22000:2018 FSMS in a Food Related Industry (04/2022 - 08/2022)

- Constructed an **ISO 22000:2018 plan** for a local school meals manufacturer
- Conducting **hazard analysis** and identifying **critical control points**
- Identify trends and causative agents of foodborne outbreaks in different regions
- To survey and discuss the implementation status of ISO 22000/HACCP among local school meals manufacturers

Constructing a HACCP Plan (02/2022 - 03/2022)

- Construct a process flow diagram and a HACCP control chart
- Identify critical control points and their corresponding control measures
- Identify measurable target limit for each CCP and describe suitable monitoring procedures and corrective action
- List and describe appropriate documentation and records and relevant verification procedures

ORGANIZATIONS

The 40th Magic Club, HKUSU (12/2017 - 12/2018)

Chairperson

The 39th Magic Club, HKUSU (02/2018 - 02/2018)

Backstage Coordinator of Annual Performance

Science Club, STMGSS (09/2015 - 07/2016)

Chairperson

CERTIFICATES

CIEH Intermediate Certificate in HACCP
(09/2022 - Present)

CIEH Foundation Certificate in HACCP
(09/2022 - Present)

Food Hygiene Manager Certificate (09/2022 - Present)

LANGUAGES

English
Full Professional Proficiency

Mandarin
Native or Bilingual Proficiency

Cantonese
Native or Bilingual Proficiency

Spanish
Elementary Proficiency

Japanese
Elementary Proficiency