Ada

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| Objective | To execute highest quality customer service and perform utmost workmanship towards achieving the company’s vision and mission |
| skills & abilitiescareer summary | * Results-oriented
* HACCP program formulation – fish and fishery products
* Research and documentation on food safety, food security, sustainability
* Total quality management (TQM) on food safety operations, supply chain and retail distribution
* People management
* Operational support skills
* Administrative functions and skills
* 17 years of work experience in various fields of food safety audit, regulatory, training,, project management and quality management system
	+ Regulatory functions. Competent Authority in fish inspection, food safety verification, approval of food safety (HACCP) system
	+ Trainer and Influencer. Ability to elaborate and simplify policies and regulation pertaining to food security, food safety, global postharvest losses and quality control.
	+ Auditor. Ability to audit compliance of food business according to the food safety requirements
	+ Key player. Experienced in development project management for community organizing, recovery and relief/rehabilitation programs. Worked with UNFAO and non-profit organizations.
	+ UAE Experience. Improvement and enhancement of food safety program as required by a manufacturing company based on GAP Analysis Report
* Provisional Auditor – IRCA Member (International Register of Certified Auditors) for Food Safety Management System (FSMS), Food Safety Scheme Certification (FSSC 22000)
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| work Experience | Head of Regional Fish Inspection Unit (Bureau of Fisheries and Aquatic Resources)* Supervised the Regional Fish Inspection Unit for the day-to-day scheduling, monitoring, pre-inspection of export products, and audit of more than 20 establishments in the Region
* Checked and verified inspection reports, average of four reports monthly, before approval and endorsement to the Accreditation and Certification Unit
* Acted as Lead Auditor to a team of inspectors in the execution of audit in the fisheries establishment
* Supervised audits, average of 20 inspections monthly, of fishing vessels, fish markets, auction halls and fish business establishments from origin to production prior to export of products
* Supervised verification of products by sample collection and delivery to the authorized and accredited laboratory.
* Trained production staff of fisheries establishment on proper fish handling and hygiene practices
* Conducted audits with the Competent Authority Inspectors from European Union and United States Department of Agriculture

National Consultant, Typhoon Haiyan Fisheries Post-Harvest Rehabilitation Project (Food and Agriculture Organization of the United Nations (UNFAO)* Managed the distribution of USD2,000,000 Typhoon Haiyan Fisheries Rehabilitation Project in eight areas in the Philippines
* Designed post-harvest materials for distribution to Typhoon Haiyan affected fishing communities
* Exceeded the number of target beneficiaries by 156% to eight target areas
* Managed distribution of post-harvest materials through logistics and warehouse planning with the support of the UNFAO operations team
* Organized 20 women’s groups engaged in fisheries and fish processing towards resiliency and sustainable development programs
* Trained fisheries groups on basic hygiene practices, proper handling of fish and fishery products and sustainable projects to increase resiliency of the fishing community

Manager, Value Chain & Market (Rare Inc.)* Managed four out of seven municipalities for the USAID funded project towards fisheries sustainable management
* Organized and trained women’s groups at the community to promote savings systems, fish processing, marketing management
* Initiated data collection to generate value chain report on premium species linked to premium markets
* Introduced and promoted behavior change to increase awareness on sustainable development, marine conservation and increase resiliency in times of calamity

Instructor III (Mindanao State University – General Santos City)* Faculty of the College of Fisheries.
* Teaching loads on fish processing technology, fish microbiology, food safety and standards, Hazard Analysis and Critical Control Points (HACCP), and thermal processing.
* Adviser of thesis paper for graduating students
* Lecturer for the Fisheries Professional Board Exam Review

UAE Experience * Revised and upgraded the food safety program according to the Gap Analysis Report of Fresh N Baked Pastries & Sweets LLC
* Improved and enhanced the company’s food safety records
* Formulated daily hygiene checklists and quality control forms for monitoring during daily operations
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| Education | Universtiy of the philippines visayas A scholar of the Fisheries Scholarship Program of BFAR and entered the University of the Philippines in the Visayas. The University boasts for its prime teaching on marine fisheries, aquaculture and fish processing in the country. The Fisheries Scholarship Program requires its scholars to have a GPA of not lower than 2.50 which I maintained until the last semester in the University. |
| Communication | I deliver trainings and presentations related to reduction of postharvest losses, food safety, HACCP, quality control, sensory evaluation, good manufacturing practices and policies and regulations to several and mixed audiences. The presentation is audience-specific and is guided by the references and publications from *Codex Alimentarius,* Food and Agriculture Organization, and the regulations of the importing countries. |
| MEMBERSHIP | Member in the International Register of Certified Auditors (IRCA) on Food Safety Management System (FSMS)Member of the Technical Working Group for the creation of BFAR Fish Inspection Procedures and Protocol Manual |
| TRAINING | Successfully completed the following trainings and courses:* Supply Chain Design (MIT Online Course – ongoing)
* From Poverty to Prosperity: Understanding Economic Development (Oxford Online Course)
* Understanding Food Fraud (Webinar)
* ISO/FSSC 22000 Food Safety Management System - Lead Auditor Course (IRCA Licensed Course)
* Global Postharvest Loss Prevention: Fundamentals, Technologies and Actors (Online course)
* Climate Change and Food Security Training
* Traceability and Control of the Cold Chain Training
* Course on Canned Foods Principles of Thermal Process Control, Acidification, and Container Closure Evaluation
* Seafood Safety Training
* Risk-based Inspection Training
* Risk-based Sampling Training
* Course on Establishment of Thermal Process for Canned Foods
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