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MSc Food Innovation and Product Design
Experienced Quality and Global Projects Professional
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Available immediately



Summary

- Over 8 years of industry experience specializing in quality systems and data, operations and analytical laboratories; different manufacturing sites canning, individually quick frozen, enrobing, cocoa and chocolate and willing to experience more
- Worked in global environment in Europe mainly under project management/project lead positions; Projects span from developing new analytical methods to be cascaded globally, cost saving or harmonization and optimization of global flows
- Currently venturing into independent consultancy in the corporate world while pursuing my passion in food technology and product development within the academe research environment

Work and Education

Jul
2021-Present
7 months



Barry Callebaut Belgium NV: Quality Systems and Projects Consultant

- Development of centralized Bean Quality Report database and tool
- Provides support to Global Project Management office with regards to quality systems and global flows of cocoa
- Training and support to the new Quality Systems Coordinator
- Provided support to commissioning quality procedures on cleaning sites in Ecuador

Sep
2021- Present
6 months



Davao del Sur State College: Faculty Instructor

Key interfaces:

- External stakeholders: Industry and Academe
- Internal stakeholders: College President, Research heads

Key Responsibilities:

- Project head of establishment of innovation, quality testing and production facility/institute of agricultural products under 25,000 Euro budget. Responsibilities spanned from building design, equipment purchasing to services offered.
- Proposal maker- Detailed Research & Development Project Proposal under DOST project "Mindanao Ecosystem on Research for Development and

Innovation (MERiDian) Program on Emergency Foods” with project title “Profiling, processing, packaging and field gene banking of herbs and spices of ethnolinguistic communities in Mindanao as Ingredients for Emergency foods”

2018-Jun 2021
(2 yrs, 10
mons)



Barry Callebaut Belgium NV: Global Cocoa Quality Systems Coordinator

Key Interfaces:

- Top Executives, Senior management, Corporate Quality Systems, Corporate IT/IM, Africa/LATAM/APAC/NAFTA/EU Business units
- Directly reporting to Senior Manager Global Cocoa Supply Chain QA

Key Responsibilities:

- Project initiative led several strategic projects with potential business impact of over 300,000 CHF (Swiss Francs) including harmonization and optimization of cocoa quality system and test methods and establishing foundations of cocoa predictability across the supply chain.
- Global coordinator of technical projects focused on new rapid analytical methods
 - Projects include phases such as proof of principle from methods in scientific journals, lab test, pilot test, validation and implementation and coordination with developing agency
- Management Reporting & Data Analysis
 - Transformed global information into insights for top management reporting on cocoa quality issues. Led projects together with Corporate IM/IT on improvement and development of data and reporting tools using new tools such as SAP Analytics Cloud
- Global SAP Quality Management and customer certificate package costing (Inspection Plans & Certificates)
 - Involved in SAP implementation for new sites
 - Central coordinator of all inspection plans and certificate set ups of all cocoa sites
 - Established harmonized costing packages for certificates to global customers both corporate and non-corporate accounts

2016-2018
(2 years)



8 mons

Barry Callebaut Belgium NV: Global Graduate Trainee Corporate Quality Assurance

Barry Callebaut Belgium NV

Barry Callebaut Region APAC Cocoa - Quality R&D Interface Projects

Barry Callebaut Manufacturing Malaysia

- Established proof of principle and transfer of technology from Europe to APAC on cocoa butter quality



0,5 mons

Barry Callebaut Region Africa Cocoa- SAP Quality inspection systems

Barry Callebaut Ghana , Africa



10 mons

Barry Callebaut Corporate Quality Assurance- chocolate and cocoa quality

Barry Callebaut Belgium, NV

- Established true shelf life of template chocolate recipes
- Established global cocoa butter specifications on new analytical method based on impact on chocolate temper quality

- Explored key cocoa butter quality markers with external university linked to principles of new analytical method

2014-2016
(2 years)



6 mons

European MSc Food Innovation and Product Design

Erasmus Program in Europe

AgroParisTech France: Specialized in Food engineering/science

- Junior project on potential innovation on inline process monitoring of yogurt



5 mons

Dublin Institute of Technology, Ireland: Specialized in Food business & marketing

- Developed business concept of matcha green tea yogurt for Irish market and won the “Product with most potential” in DIT food fair



10 mons

UNINA, Italy: Junior and senior thesis projects (Maillard Reaction) on Food Innovation based on health design

- Junior project involving identification of dicarbonyls on different food stuff
- Senior project on maillard reaction on pasteurized milk involving different forms of sugars
- Major thesis on monitoring and identification of maillard reaction markers on infant milk added with Bovine Milk Oligosaccharides as alternative for Human Milk Oligosaccharides

2013-2014
(1 year)



Dole Philippines, Inc: Operations Quality Supervisor Inventory: Warehouse and shipping

- Supervised and build training plans for 16 people while managing the overall quality systems of inventory, warehouse and shipping departments
- Reviews, audits and revises HACCP plans and other quality related documents
- Led LEAN projects on inventory management of materials
- Supported and led audits of both external and internal parties.

2011-2013
(2 years)



Dole Philippines, Inc: Operations Quality Supervisor: Chocolate enrobed, individually quick frozen fruit products and flexible packaging

- Developed HACCP Plan for chocolate enrobed product using IQF fruits
- Reviews, audits and revises HACCP plans and other quality related documents
- Supervised 8 people and managed quality systems of chocolate, diversified fruit and fruits packed in flexible packaging
- Supported and led audits of both external and internal parties.
- Established proof of principle on chocolate coated frozen products on pilot scale and led the quality side of the commissioning of large scale production including the establishment of process parameters and tests involving quality

2006-2011



BSc Food Technology

(University of the Philippines Diliman Quezon City)

- Internship in Chocolate company doing quality tests on compounds
- Developed kidney bean vegetable milk from Philippine kidney beans