Alyana Vanica P. Bayuga
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Education

XAVIER UNIVERSITY – ATENEO DE CAGAYAN
Corrales Hayes St., Cagayan de Oro City, Misamis Oriental, Philippines
Bachelor of Science in Food Technology 2010 - 2014

Professional Experience

LTHFOOD INDUSTRIES INC. | 118 Suico St., Tabok, Mandaue City, Cebu, Philippines

SENIOR FOOD SAFETY AND REGULATORY (FSR) SUPERVISOR Jan 2023 – Present

- Spearheaded the development, training, and maintenance of the company's HACCP, Halal Assurance System, GMP, and SSOP programs in collaboration with the Food Safety Team
- Set goals for performance and deadlines for the FSR team in ways that comply with the company's plans and vision through effective and efficient activity planning
- Monitored the productivity of the FSR Supervisor, Food Safety Officer, and Regulatory Compliance Officer and provide constructive feedback and coaching
- Organized FSR reports and submits to QA Manager and Top Management
- Analyzed statistically all findings and non-conformances monthly to identify trends and communicate to concerned personnel for corrective actions

FOOD SAFETY AND REGULATORY SUPERVISOR Feb 2017 - Jan 2023

- Validated the established Food Safety Standards and Regulations, by leading internal and external audits
- Established a System for Document Creation, Control, and Disposal for the company
- Collected data for the investigation of customer complaints
- Assessed verification and validation monitoring of established PRPs, OPRPs and CCPs
- Proposed and conducted Food Safety Training and Orientations

SUNPRIDE FOODS INC. | Pakna-an, Mandaue City Cebu, Philippines

EHHS DEPARTMENT HEAD April 2016 – Feb 2017

- Developed an effective and progressive committee responsible for the sanitation and pest control program of the company
- Responsible for training and evaluating personnel under the EHHS dept.
- Coordinated with other departments on any concerns, issues, and problem regarding sanitation
- Ensured that the pre-operational sanitation processed efficiently and effectively support the daily operational start-up
- Worked closely with service contractors and inspectors
- Conducted GMP Orientation for new hires and regular employees

QUALITY CONTROL OFFICER Jan 2023 – Present

- Spearheaded the strict implementation of GMP and proper personnel hygiene of production employees
- Ensured products are of the best quality from receiving to finished product storage through inspections and verifications
- Monitored quality deficiencies and close coordination with the production head to strictly conform to product specifications
- lead in the imposition of corrective actions during quality defects
- Member of the Sensory Evaluation team of the company for all finished products

Certificates / Licenses

PROFESSIONAL FOOD TECHNOLOGIST — August 10-11 2023
License issued by Professional Regulatory Commission — Validity: ongoing filing

REGISTERED CHEMICAL TECHNICIAN — December 16, 2022
License issued by Professional Regulatory Commission — Validity: Oct. 30, 2025

FOOD PROTECTION MANAGER — July 30, 2020
Certified by Servsafe — Validity: Jul. 30, 2026

CAREER SERVICE PROFESSIONAL — May 19, 2014
Certified by Civil Service Commission — No expiration

Skills And Expertise

- Communication Skills
- Leadership
- Strong Attention to Detail
- Organizational Skills
- Problem Solver
- Decision Making
- Reporting Skills
- Research
- Independent Worker
- Public Speaking Skills
- Computer Literacy
- Food Safety Management Systems
- Regulatory
- Audit Management