



## **VERGIE J. SOLIDARIOS**

Mahogany, New Visayas, Sto.Tomas, 8112

Davao del Norte, Philippines

Mobile No. : 0919-963-0950

[vergie.solidarios@gmail.com](mailto:vergie.solidarios@gmail.com)

### **CAREER OBJECTIVE**

To work as part of a team that will make use of my in-depth acquired knowledge, skills and experiences whose commitment aim is to fully realize the organization's mission and vision statements.

### **SKILLS AND QUALIFICATION**

- FDA-Qualified Person in Industry Regulatory Affairs (QPIRA), Food Safety Compliant Officer (FSCO).
- Adept in the different Food Safety Standards and operations procedures, Food Safety- ISO 22000 (FSMS) Food Safety Management System, Hazard Analysis and Critical Control Point (HACCP), Current Good Manufacturing Practices (cGMP) and Sanitation Standard Operating Procedure (SSOP).
- Conducts Physico-Chemical Analyses.
- Performs Sensory Evaluations of Food.
- Conducts Product Development and Enhancement.

### **WORK EXPERIENCE**

**Foundation for Agrarian Reform Cooperatives in Mindanao, Inc. (FARMCOOP)**

**Km.4 Garcia Compound JP Laurel Ave. Bajada, Davao City 8000, Philippines**

**Designation: Food Technologist**

**Non- Government Organization (NGO)**

**April 1, 2019 to September 30,2020**

- Provide Technical Support, Good Manufacturing Practices (GMP) training to partner Cooperatives on food processing.
- Preparation current Good Manufacturing Practices and Food Safety Standards and Sanitation standard Operating Procedure Manual
- Prepares monthly calendar of activities, activity reports, updates, accomplishment reports, and minutes of meetings, budget requests, and liquidation.

- Product Development and Enhancement.
- Assist IQCS Team in the Preparation and Revision of Manual and Standard Operating Procedure for Organic Production( Banana)

**HORECA Plus Distribution Corporation**

**Capitol Site, Cebu City**

**Designation: Technical Sales Supervisor**

**Food Safety Products**

**November 28, 2016- March 31, 2019**

Responsible for sales, promotion and services to new prospects and existing customers. Specifically:

- Responsible for product technical training and demonstration to customers.
- Responsible for the achievement of sales target for each product Plans and formulates different strategies for all brands.
- Liaison between the management and the team to make its quota, correcting any problem that comes up and motivating the sales team.

**OURFood Program - Cebu Chamber of Commerce and Industry (CCCI)**

**Cor. Commerce and Industry Strs.,NRA, Cebu City**

**Designation: Technical Project Coordinator**

**Non- Government Organization (NGO)**

**June 2015- October 31, 2016**

- Performs project coordination activities and events management necessary for the implementation of OURFood Program.
- Liaises / Coordinates the activities of the Cebu Food Consultancy Group (CFCG) with CCCI, DOST Region VII, and AFOS Foundation.
- Keeps and maintains records of CFCG members and their performance.
- Keeps and maintains records and documents of the different training and consultancy services conducted by CFCG.
- Prepares proposals for training and consultancy services for the different clients of CFCG.
- Prepares monthly calendar of activities, activity reports, updates, accomplishment reports, and minutes of meetings, budget requests, and liquidation.
- Assists in the conduct of trainings and consultancy services of CFCG. Communicates the different activities of the CFCG to its members.

**Cebu Food Consultancy Group, Member (August 2015- December 2016)**

- Implemented a training, consultancy and advocacy programs (seminars, consultations, trainers' training and customized staff training) for food processing and food service enterprises.

- Conducted and Facilitated Consultancy and Training Services in Good Manufacturing, Food Safety and Hazard Analysis and Critical Control Point and Food Technology.

**SAGREX FOODS, INC.**

**Tibungco, Davao City**

**Microwavable Frozen Whole Banana**

**January 8, 2015- June 10, 2015**

**Designation: Quality Assurance Officer**

- Inspect and evaluate incoming raw materials, packaging materials and outsourced finished goods according to specifications and standards.
- Ensure the availability of process control system for traceability from material preparation, work in process, finished goods.
- Record data daily and check standard specifications during production.
- Check concentration of chemicals and sanitizers used in the product.

**KUROIKEBU FOODS, INC.**

**Bakery Commissary**

**Project Management**

**July 1, 2014- December 29, 2014**

**Designation: Food Technologist**

- As a key member of the Bakery Commissary Project Management Team, work with Project Engineers to promote compliance with current Good Manufacturing Practices, Food Safety Standards and Sanitation Standard Operating Procedure (SSOP) of the Building.
- Furnishes weekly status Report of the Bakery Commissary during Contractors Coordination Meeting.

**NAKASHIN DAVAO INTERNATIONAL, INC.**

**Panacan, Davao city**

**Individually Quick Frozen (IQF) Fruits**

**August 2012–June 28, 2014**

**Designation: Quality Assurance Team Leader**

- As a key member of the Food Safety Management System, work with other departments to promote compliance with current Good Manufacturing Practices and Food Safety Standards and Sanitation standard Operating Procedure (SSOP).
- Conducts Sensory Evaluation and Shelf life study of finished product.
- Furnishes monthly status of Quality Assurance Department Key Performance Indicator (KPI) and Report.
- Inspects, and oversees the activities of the Quality Assurance Team.
- Initiates and performs a Mock Recall and Traceability Exercises.

- Validation of Control Measures prior to implementation. ☑ Conduct Quarterly Verification as per HACCP Manual.
- Verify physico-chemical and microbiological analyses conducted by Quality Controllers ☑ Conducts supplier audits.
- Conducts Good Manufacturing Practices and Food Safety training to newly hired production personnel and regular re-orientation of food handlers as scheduled.

**NAKASHIN DAVAO INTERNATIONAL, INC.**

**Panacan, Davao city**

**May 2011 – August 2012**

**Designation: Quality Assurance Officer**

- Troubleshoot in – line problems to prevent quality issues.
- Liaison with external laboratory for analysis when required
- Record data daily and check standard specifications during production
- Check concentration of chemicals and sanitizers used in the production.
- Evaluate finished products by conducting sensory- evaluation and physical analyses.
- Conducts Water analysis, for residual chlorine and pH.
- Prepares sample for sensory evaluation.
- Inspect and evaluate raw materials, packaging materials upon receiving.

**KF-NUTRI FOODS INTERNATIONAL, INC.**

**Banana Chips**

**September 2009 – April 2011**

**Designation: Quality Assurance Inspector**

- Assists R and D group in their shelf life studies requiring evaluations as basis of product life ☑ Quality Control in-line.
- Ensures the availability of process control system for traceability from material preparation, work in process, finished goods.
- Monitor in house and third party calibration of laboratory equipment.
- Prepares reagents and supplies for laboratory use.
- Conducts evaluation of Raw Materials (oil) Free Fatty Acids. %FFA)
- Inspects and evaluates incoming raw materials, packaging materials and outsourced finished goods according to specifications and standards.
- Responsible for overseeing the critical controls points and ensure full control of any process deviations.

**DOLE FRESH FRUITS, PACKING PLANT NO. 80,**

**April – May 2008**

**Job Description: ON –THE-JOB TRAINING (OJT)**

- Performed quality evaluation of bundles of Cavendish banana during receiving

- Conduct tests of chlorinated water
- Perform in-line procedures such as filling, packaging, coding and labeling
- Assist QC Supervisor and In-line leaders in the ensuring of products meet with the standard specifications

**TRAININGS, WORKSHOPS, SEMINARS AND CONFERENCES ATTENDED**

“Training on Drug- Free Workplace Program of Davao City”, 19-20 February 2020, University of the Immaculate Conception- Main Campus, Fr. Selga St. Davao City.

“Awareness Workshop on Food Safety Standards”, 27 March 2018, Go Negosyo Center, Magsaysay Park Complex, Quezon Blvd., Davao City

“Dairy, Fruit Juices, and other Beverages: How about saving up to 12days in quarantine?” , 18 August 2017, Seda Abreeza Hotel J.P. Laurel Ave, Davao City

Agriculture and Food: Delivering Value along the Supply Chain -SGS Forum, 01 August 2017, Marco Polo Davao, C.M Recto St., Davao City

Shaping the Food Safety Culture in the Philippine Hospitality Industry -SGS Forum, 01 August 2017, Marco Polo Davao, C.M Recto St., Davao City

The Changing Face of Food Safety Management, 21 June 2017, Crowne Plaza Manila Galleria, Ortigas Center, Quezon City

2017 Romer Labs® Asia Focus Food Safety Seminar, 22 March 2017, Garden Oasis, Davao City

Effective Leadership Skills Program for Managers and Supervisors, 13-14 October 2016, Golden Prince Hotel, Cebu City

US NRA ServSafe Training and Certification Program, 27-28 September 2016, DOST 7 Sudlon Lahug , Cebu City

Food Safety and Good Manufacturing Practices (GMP), 5-6 September 2016, DOST 7 Sudlon Lahug, Cebu City

Technical Session on Packaging, 28 July 2016, DOST 7 -Regional Science and Technology Week, Robinson Galleria Cebu , Cebu City

Forum on Ethics in Research, 28 July 2016, DOST 7 -Regional Science and Technology Week Robinson Galleria Cebu, Cebu City

Qualified Person in Industry Regulatory Affairs (QPIRA), 30 June- 01 July 2016, conducted by FDA Academy, Crown Regency Hotel, Osmeña Boulevard, Cebu City

1<sup>st</sup> OURFood Conference on Food Safety “Promoting Food Safety from Farm to Fork, 16-18 June 2016, Cebu Marriott Hotel, Cebu City

Introduction to Food Safety Regulations Seminar, 10 June 2016, City Sports Club, Cebu City

Food Safety in Food Service, 26-27 April 2016, University of San Carlos, Cebu City

Good Agricultural Practices (GAP) Awareness Training, 21 March 2016, Carolinian Cafe, USC, Cebu City

Traceability: A Vital Component of an Effective Food Safety Management System 5 April 2016, Aziah Suites and Residences, Cebu City

Lean and Green Training Application, 26-27 January 2016, Harolds Hotel, Cebu City

Food Safety Training: Good Hygiene Practices, 7 November 2015, CMI, MEPZ 1, Lapu-Lapu City

Food Safety Training: Good Hygiene Practices", 28 October 2015, ESL Training Center, Talamban, Cebu City

Food Safety Awareness Seminar for Food Service Establishment, 13 October 2015, DOST R7, Lahug, Cebu City

Food Safety Awareness Seminar for Food Manufacturers and Processors, 13 October 2015, DOST R7, Lahug, Cebu City

An Overview on Hazard Analysis and Critical Control Point (HACCP), 15 October 2015, DOST R7, Lahug, Cebu City

Awareness on Food Safety Management System (FSMS), 15 October 2015, DOST R7, Lahug, Cebu City

Allergen and Allergen Management Training, 17-18 August 2015, Central Seafoods Inc., Cordova, Cebu

Training on Internal Audit, 11-13 August 2015, RGE Agridev Corporation, Suba-Masulog, Basak Lapu-Lapu City

Trainers' Training on Hazard Analysis and Critical Control Point (HACCP), 11 August 2015, DOST 7 Sudlon Lahug, Cebu City

1<sup>st</sup> Visayas Food Safety Conference, 25-26 June 2015, Sugarland Hotel, Bacolod City

Training on Good Manufacturing Practices (GMP) and Good Hygiene Practices (GHP), 22 July 2015, Mövenpick Hotel Mactan Island, Punta Enggano, Lapu-Lapu City

Strategic Planning "Strat Plan" Association of Food Manufacturers, Inc. 16 June 2015, Board Room, Diamond Suites and Residences Cebu City

DOST Packaging Design Trends and Appropriate Packaging Technologies for MSMEs, 14 November 2014, SMX Convention, SM Lanang Premier, J.P.Laurel Ave., Davao City

Current Good Manufacturing Practices (cGMP) DOH- A.O 153 s.2004, 30 April 2014, Training Room Nakashin Davao International Inc.

Food Safety Systems Certificate (FSSC) Orientation, 24 May 2011, Conference Room, Nakashin Davao International Inc.

ISO 22000 and PAS 220 Orientation, 24 May 2011, Conference Room, Nakashin Davao International Inc.

## **EDUCATIONAL BACKGROUND**

### **Master of Science in Food Science**

University of the Philippines Mindanao, 2018 (earned units)

### **Bachelor of Science in Food Technology**

Davao del Norte State College, 2004-2008

### **Bachelor of Secondary Education**

Davao del Norte State College, 2001-2003

### **Secondary Education**

Panabo National High School, 1997-2001

## **REFERENCE/S**

Available upon request