

XENNIA GABUYO-SANTOS

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OBJECTIVE

Seeking a challenging position where I can utilize my expertise in quality control procedures and my passion for maintaining high standards in the food processing industry.

SUMMARY

Results-driven with 5 years of experience in conducting inspections, implementing quality control measures, and ensuring compliance with food safety standards.

Proficient in performing various tests, monitoring processes, and analyzing data to identify and resolves quality issues.

Strong attention to detail and a commitment to upholding the highest standards of food quality and safety.

Collaboration abilities and working effectively both independently and as a part of a team.

EDUCATION

Bachelor of Science in Biology Major in Microbiology

Central Luzon State University
Science City of Muñoz, Nueva Ecija, Philippines
(2001- 2005)

SKILLS

- Food Safety
- Food Quality Control / Assurance
- Hazard Analysis Critical Control Points (HACCP)
- Good Manufacturing Practices (GMP)
- Good Laboratory Practices (GLP)
- Environmental Monitoring and Microbiological Testing
- Production line inspections and audits
- Data Recording and Reporting (Documentation)

WORK EXPERIENCE

QUALITY CONTROL ANALYST

SMC Food Processing Inc.

General Trias, Cavite, Philippines

July 2022-January 2023

- Conducted pre-operations audits to ensure compliance with GMP, HACCP and food safety standards during cleaning, sanitation, and packaging operations.
- Verified the functionality of metal detectors and validated codes on packaging materials and QR Stickers through thorough inspections.
- Documented observations and verifications in the packaging area accurately and in timely manner. Compiled records for analytical studies and traceability.
- Reported any deviations and potential problems to the Shift Production Supervisor and QA Analyst promptly.

SEMI-FINISHED GOODS QUALITY ANALYST

Unilever Philippines Inc.

Gen. Trias, Cavite, Philippines

May 2015-July 2017

- Ensured the integrity of physicochemical and sensory test results for semi-finished goods according to specified parameters.
- Encoded analytical results and maintained accurate records.
- Conducted routine inspections and audits of process areas, equipment, personnel production processes and products to identify potential factors to ensure compliance to GMP Standards, HACCP Principles, and Food Safety standards, to maintain a hygienic and safe working environment.
- Created Non-Conformance Reports for semi-finished goods and process that did not meet the Quality Control Plan.

MICROBIOLOGIST

RMP Manpower Services

Client Company: Lead Pack Corporation-Foods Division

Paco Manila, Philippines

April 2012-April 2015

- Conducted Microbiological tests on finished goods and environmental samples (swabs and water) using approved testing methods.
- Microbiological tests for the presence of Coliform, E.Coli, B.cereus, S.aureus, C.perfringens, Salmonella, Yeast and Molds, and determined the Total Viable Count.
- Analyzed, interpreted, recorded and encoded microbiological tests results accurately.
- Prepared media and sterilized materials for microbiological analysis.
- Reported any non-conformance in microbiological tests to the Quality Assurance Supervisor.