

RODANTE BIEN APIAG CABELLO

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Personal Data

Date of Birth	: August 03, 1988
Place of Birth	: Hinundayan, Southern Leyte
Citizenship	: Filipino
Civil Status	: Married
Religion	: Roman Catholic
Age	: 36
Sex	: Male
Height	: 5ft. 2in.
Weight	: 64 kgs

Educational Attainment

Tertiary Education

Visayas State University, Visca, Baybay City, Leyte (2005 – 2009)

BS Food Technology (Graduation date: April 2009)

Thesis topic: “VARIABLE SCREENING AND PROCESS OPTIMIZATION OF CHICKEN LONGANIZA WITH HIGH FIBER AND LOW CHOLESTEROL”

Secondary Education

Hinundayan Catholic Institute, Hinundayan Southern Leyte (2001 – 2005)

Primary Education

Hinundayan Central School, Hinundayan Southern Leyte (1995 – 2001)

Work Experience

DBSN Farms Agriventures Corp. (Sept 2015 to Feb 29, 2024)

- **Further Processing Supervisor (Nov 2015 – Dec 2015)**
 - Oversees the efficiency of the flow of the products along the production line from Receiving of dressed chicken to cutting to mixing to packing through strictly monitoring of the QCPs and CCPs of the product.
- **Asst. Operations Manager (Jan 2016 – March 2017)**
 - Oversees the efficiency of the flow of all the process under Clean Area (Chilling area, Packaging, Further processing, Blast Freezing, Warehousing and Dispatch Area)
 - Ensure that all processes are within the standards set by San Miguel Foods Inc.
- **Operations Manager (March 2017 – April 15, 2018)**

Make sure that the organizations are running well as it possibly can, with a smooth efficient service that meets the expectations and needs of customers and clients.

 - Oversee all the management project from proposal acceptance through to installation.
 - Provide feedbacks to the team regarding the success of the project
 - Organize, coordinate and have general oversight of all workshop staff and activities.
 - Oversee overall management, planning and controls of daily work activities
 - Provides daily report to the management on all operational activities.
 - Continually work towards excellence
 - Contribute to short- and long-term organizational planning and strategy.

- Assist with HR on policy and procedure creation, implementation and review.
- Work with other senior team on issues of risk management.

Plant Manager (April 16, 2018-February 29, 2024)

- Oversee all daily operations of the plant from production and manufacturing to ensuring policies and procedures are followed.
- Develop processes that will maximize stewardship, safety, quality and productivity.
- Planning, organizing, directing and running optimum day-to-day operations to exceed our customers' expectations
- Increasing production, assets capacity and flexibility while minimizing unnecessary costs and maintaining current quality standards
- Allocate resources effectively and fully utilize assets to produce optimal results
- Implement strategies in alignment with strategic initiatives and provide a clear sense of direction and focus
- Monitor operations and trigger corrective actions
- Share a trusting relationship with workgroup and recruit, manage and develop plant staff
- Collect and analyze data to find places of waste or overtime
- Commit to plant safety procedures
- Develop systems and processes that track and optimize productivity and standards, metrics and performance targets to ensure effective return on assets
- Address employees' issues or grievances and administer collective bargaining agreements
- Influence and learn from below

- Stay up to date with latest production management best practices and concepts

Titays Rosquillos and Delicias

- **QC – Online (June 2014 – June 2015)**
 - Oversees the efficiency of the flow of the products along the production line from mixing to packing through strictly monitoring of the QCPs and CCPs of the product.

Sunpride Foods Inc. (April 2011 – June 2014)

- **QA – Online Meat Department (April 2011 – September 2012)**
 - Responsible for assuring quality of the product while still on process at the meat department through strictly monitoring of QCPs and CCPs of the product.
 - Provide independent oversight of processes, verifying compliance to company standards and policies, and effectively communicating when there are deviations from standards or processes,
 - Monitor HACCP critical control points
 - Assist in training employees on food safety, company processes and FDA Good Manufacturing Practices,
 - Conduct research on Quality Assurance issues and deliver reports on research to management.
 - Perform process checks throughout the production, packaging, sanitation and warehousing functions of the company, including pre-operational checks, sanitation verification, label checks, net weight checks, package integrity checks and organoleptic checks.
- **Meat Production Line Supervisor (September 2012 – June 2014)**
 - Area handled: Filling, Mixing, Stuffing, Chiller,

Smokehouse and Cooking.

- Responsible for all aspects of the operation for the assigned areas including production, HACCP, health and safety and upholding Company policy and procedures.
- Responsible for a single task, such as quality control, or an entire assembly line process.
- Managing and improving production processes to enhance product quality and maximize efficiency.
- Identifying problems or bottlenecks in the production processes.
- Directly supervising hourly production.
- Tracking staff absenteeism and time-keeping.
- Ensuring the safest working environment possible for staff.
- Planning, assigning, and directing production work.
- Addressing employee complaints and resolving any problems.
- Actively working to eliminate hazards that may cause injury.
- Organizing and prioritizing production needs.
- Carrying out accident investigations.
- Making sure that products are to the highest grade and production standards.
- Creating an environment that is conducive to teamwork.
- Responsible for supervising the line employees' work quality, productivity and attendance.
- Responsible for maintaining a full roster ensuring that all line positions are manned and operated.
- In the event that an employee is absent the line supervisor must have a contingency plan in place for

ensuring shift coverage. In many situations the line supervisor will cover the vacant position.

- Making sure that the line operates without incident or down time.
- Responsible for implementing all new procedures and processes required and implemented by management in relation to line operations.
- Required to assist in all process improvement projects and line enhancements that are completed by management.
- In the absence of the Meat Department Head, approved the HRD forms within the area of responsibility.
- Provide continual leadership and guidance to team members for the purpose of increasing their effectiveness and establishing good working relationship.

Virginia Foods Incorporated (June 2009–October 2010)

- **Quality Assurance-Inspector at Cannery Section**

- Responsible for assuring quality of the product while still on the process at the labelling section of the canning section.
- Responsible for assuring quality of the tin can used and the product while still on the process at the seaming section. Responsible also for the assuring quality of the weight of the product at the filing section.

- **Quality Assurance-Inspector at Packaging Section**

- Responsible for assuring quality of the finished product prior to packing and the quality of the packaging material used.
- Responsible for checking the quality of the products prior for delivery and transport to cold storage.

Seminars Attended

	TITLE OF LEARNING AND DEVELOPMENT INTERVENTIONS/TRAINING PROGRAMS (Write in full)	INCLUSIVE DATES OF ATTENDANCE (mm/dd/yyyy)		NUMBER OF HOURS	Type of LD (Managerial/ Supervisory/ Technical/etc)	CONDUCTED/ SPONSORED BY (Write in full)
		From	To			
	ISO 9001:2015 - QUALITY MANAGEMENT SYSTEM AND EFFECTIVE DOCUMENT CONTROL REFRESHER COURSE	10/29/2019	10/29/2019	8.0	TECHNICAL	ROLANDO REMITAR - TUV CONSULTANT
	ISO 22000:2018 -Food Safety Management System and Food Safety System Certification (FSSC) Version 5.0 Seminar Workshop	10/26/2019	10/27/2019	16.0	TECHNICAL	ROLANDO REMITAR - TUV CONSULTANT
	ISO 19011:2018 - GUIDELINES FOR AUDITING MANAGEMENT SYSTEMS SEMINAR WORKSHOP	10/28/2019	10/28/2019	8.0	TECHNICAL	ROLANDO REMITAR - TUV CONSULTANT
	KAIZEN IMPLEMENTATION	4/11/2019	4/11/2019	10.0	TECHNICAL	BSI TRAINING ACADEMY- MA. COLLETTE SIMS
	FOOD DEFENSE: FSSC 22000 version 4.1 SEMINAR	8/25/2018	8/25/2018	8.0	TECHNICAL	ROLANDO REMITAR - TUV CONSULTANT
	FOOD AND FACILITY SECURITY SEMINAR	9/8/2018	9/8/2018	8.0	TECHNICAL	ROLANDO REMITAR - TUV CONSULTANT
	FOOD FRAUD FSSC 22000 VERSION 4.1 SEMINAR	9/1/2018	9/1/2018	8.0	TECHNICAL	ROLANDO REMITAR - TUV CONSULTANT
	FSSC 22000 HARMONIZATION FOR 2017 GFSI SCHEME	8/18/2018	8/18/2018	8.0	TECHNICAL	ROLANDO REMITAR - TUV CONSULTANT

IN-HOUSE "INTERNAL AUDIT TRAINING" BASED ON ISO 9001:2015 STANDARD	5/29/201 8	5/29/201 8	8.0	TECHNICAL	ROLANDO REMITAR - TUV CONSULTANT
AWARENESS ON FOOD SAFETY SYSTEM CERTIFICATION (FSSC 22000:2005) and PUBLICITY AVAILABLE SPECIFICATION (PAS 220-ISO/TS 22002-1) PREREQUISITE PROGRAM SPECIFICATION (PRP) TRAINING	5/26/201 8	5/27/201 8	16.0	TECHNICAL	ROLANDO REMITAR - TUV CONSULTANT
INTEGRATED PRODUCTIVITY (TRU ISTIV) COURSE FOR SUPERVISORS AND MANAGERS	3/30/201 0	3/31/201 0	16.0	MANAGERIAL/SUPERVIS ORY	DEPARTMENT OF LABOR AND EMPLOYMENT REGION 7

References:

Ms Orestes Espiritu
HR Staff
DBSN Farms Agriventures Corp.
Brgy. Antipolo, Albuera, Leyte
09751386344

Hon. Roxanne B. Zaldivar
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Ms. Sophia Noreene A. Oñate
CEO DBSN Farms Agriventures Corp.
Brgy. Antipolo, Albuera, Leyte

09171039176