

ANGELICA MANAGBANAG

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Brgy, Santa Cruz Baybay City, Leyte

Experienced Chemical Technician with a demonstrated history of working in ethanol manufacturing and the frozen and canned food industry. Strong research professional skilled in Risk Assessment, Inventory Management System, Chemical Spill Response, ISO 9001:2015, ISO 14001:2015, ISO 45001:2018, ISO 50001:2018, Process Mapping, and Internal Audit.

Work Experiences

Visayas State University - Baybay, Leyte

Aug 2023 - Dec 2024

Part-Time Instructor

Visayas State University is a leading global university in agriculture and allied fields. Its flagship campus in Baybay City is widely considered the most beautiful educational campus in the Philippines.

- Handled lectures and laboratory sessions for various subjects to ensure comprehensive understanding of course materials. Provided student consultation during available hours, administered quizzes, long exams, midterms, and final exams for both lecture and laboratory components, and evaluated and graded lab reports, scientific reports, and other student outputs to maintain academic standards. Developed and managed a virtual classroom platform to facilitate online teaching and learning activities, delivered classes in both physical and virtual formats, adapted teaching methods to suit diverse learning environments, monitored student progress regularly, provided feedback and support, and computed and submitted midterm and final grades promptly and accurately to report student performance.

Leyte Agri Corporation - Ormoc City, Leyte

May 2021-Jan 2023

Laboratory Analyst

This company is engaged in the manufacture of food-grade (beverage and denatured) alcohol and bio-ethanol. Its distillery in Ormoc City, Leyte ably contributes to the economic development of the community and the local and national government.

- Maintained the low-risk assessment of three (3) assigned processes in the Laboratory Department through the implementation of Hazard Identification, Risk Assessment, and Control (HIRAC) Program. Collaborated with the team in maintaining continuous operation of the Laboratory Department by facilitating the launch of an inventory management system for the thirty-six (36) identified supplies and chemicals. Sustained the department's 100% compliance on testing parameters of ethanol, bioethanol, fuel bioethanol, beer, boiler water, and culture by employing flowchart, swim lane diagram, SIPOC, and RACI Matrix process mapping tools. Sustained laboratory's capability on Total Solids Determination in Beer by adapting Method 2540B Total Solids Standard Methods for the Examination of Water and Wastewater (SMEWW) 22nd Edition.

Visayas State University - Baybay, Leyte

Oct 2020 - Feb 2021

Part-Time Instructor

Visayas State University is a leading global university in agriculture and allied fields. Its flagship campus in Baybay City is widely considered the most beautiful educational campus in the Philippines.

- Planned, developed, and delivered lessons, activities, quizzes, and exams for the online/modular classes. Performed additional tasks assigned by the Department Head and the College Dean to ensure the effective delivery of teaching functions. Assessed and recorded the progress, development, and behavior of students during classes. Communicated with the students regarding their lack of requirements and how they could comply them. Actively attended webinars and participated in various teaching activities organized by the university to enhance teaching competencies, especially during the new normal.

Virginia Food Inc. - Compostela, Cebu

Oct 2017 - Aug 2019

Laboratory Analyst

Virginia Food Inc. is a food manufacturing company that has touched the lives of Filipinos with its premium canned and frozen processed meat products for more than 50 years. With its vision to become the ultimate food solution, Virginia Food Inc. banks on its passionate research and development team in the continuous innovation on food-related products fit for every household.

- Reduced the number of expired chemicals by establishing a real-time chemical inventory in the laboratory. Prepared and standardized solutions/reagents to ensure precise and reliable results. Evaluated water quality for boiler use and feedbacks result to the boiler operator and Laboratory Manager. Evaluated raw materials (meat materials, food ingredients, and food additives) and ensures that they passed the company's standard before using for production. Evaluated in-process samples and ensures that they passed the company's standard before cooking, smoking, and canning. Evaluated finished products (frozen processed meat and canned goods) and ensures that they meet the quality standard requirement before they can be released to the consumers. Calibrated and standardized laboratory instruments for data precision and accuracy.

Education Level

Visayas State University-Main - Baybay, Leyte

Jun 2013 - Jun 2017

Bachelor Degree in Chemistry