



MARY ROSE M. MANIEGO

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RESEARCH INTERESTS

Food Technology, Food Microbiology, Industrial Biotechnology, Biotechnology, and Food BioChemistry

EDUCATION

MS in Food Technology minor in Chemistry (17 units) 2023 – Visayas State University
BS in Biotechnology major in Industrial Biotechnology 2013 – Visayas State University
High School 2009 – Visayas State University
Elementary 2005 – ViSCA Foundation Elementary School (VFES)

PROFESSIONAL EXPERIENCE

Micro Analyst, SC Global Food Products Inc., June 2013 – August 2015
Science Research Assistant, PhilRootcrops, Visayas State University, August 2015 - 2020
Science Research Analyst, PhilRootcrops, Visayas State University, 2020 - February 2022
Science Research Assistant, PhilRootcrops, Visayas State University, Present

RESEARCH / FIELDWORK EXPERIENCE

- Current Good Manufacturing Practices (cGMP)
- Sanitation Standard Operating Procedure (SSOP)
- Hazard Analysis Critical Control Point (HACCP) and Food Safety Plan
- Hazard Analysis Critical Control Point (HACCP) Accreditation
- Development and Improvement of the Process for the Production of Fermented Rootcrop-Based Food and Non-food Products, PhilRootcrops
- Quality and Safety Enhancement of Cassava-based Food Products
- Development of Microbial Starter with Optimum Stability for Fermented Alcoholic and Non-alcoholic Beverages from Purple Taro (DABIOTECH-R1216)
- Technical and System Improvement of the Portable Extruders for Rootcrop Products, Study 2: Development of New Extruded Products from Rootcrops
- Dried Cassava Grates Processing and System Optimization
- Microbial Quality Assessment and Prevalence of *Escherichia coli* of Street-vended Grilled Chicken Intestines and Pork Barbeque in Leyte, Philippines
- Enhancing the Development of Sweetpotato Food Value Chains in Central Luzon, Albay, Leyte and Samar and Linkaging with Related Industries Phase 2
- Enhancing the Sweetpotato Food Value Chain through Smart Technologies and Partnerships towards Food Resiliency in the New Normal in Western Samar

SKILLS

- Microbiological Analysis
- Environmental Monitoring in a Food Safety System
- Food Quality Assurance
- Physicochemical Analysis
- Patent Search and Drafting
- Microsoft Office and Office365 Word, PowerPoint, Excel, Statistica, and SPSS
- Statistical Analysis which includes: One-way ANOVA, Two-way ANOVA, T-test, Variable Screening, 3x3 factorial, and Central Composite Design.
- Critical thinking and ethical decision-making skills
- Analytical Problem-solving and attention to detail
- Fluent in spoken and written English
- Excellent writing skills