

Arjohn Serot Baslan

FOOD TECHNOLOGIST

📞 +639464933038

✉️ rjohnbaslan@gmail.com

📍 Brgy. Hipusngo,
Baybay City, Leyte,
Philippines



Overview

Dedicated and experienced Food Technologist seeking employment in manufacturing, food safety, quality assurance, or research and development where I can leverage my abilities and navigate competing priorities. Acknowledge the opportunity to learn new concepts and techniques that will help me improve my knowledge and skills in a diverse and challenging environment.

Work Experience

Science Research Assistant

(2021 - Present) DFST -VSU Main, Baybay City, Leyte

- Conducted experiments related to the development of a portable and non-contact jackfruit quality and maturity detector;
- Gather data, analyze and prepare reports;
- Perform physico-chemical analyses of jackfruit samples collected;
- Assisted in date tagging, pruning and bagging of jackfruits in the field.

Science Research Assistant

(2017 - 2018) PRCRTC - VSU Main, Baybay City, Leyte

- Conducted experiments on emergency food/energy bar research and development;
- Performed physico-chemical and microbiological analyses of the product
- Conducted sensory evaluation and packaging test of the product;
- Assisted in paper works of the project.

Education

Master of Science Food Science and Technology

(2018 - 2022) Visayas State University (VSU), Baybay City, Leyte

Bachelor of Science Food Technology

(2004 - 2008) Visayas State University (VSU), Baybay City, Leyte

Skills

- Manufacturing Operations: Food Safety, GMP, GLP, SSOP and HACCP System
- Laboratory proficient: Physico-chemical analyses, Microbiological analyses and Sensory evaluation

Work Experience

HACCP Officer

(2013 – 2016) *Green Oasis Establishment*
PO Box 7775 Doha, Qatar

- Responsible for monitoring and checking of all food safety and quality activities within the production facility and as requested by the Coordinator;
- Hygiene, equipment and facility sanitation inspection
- Raw materials inspection from warehouse deliveries and ensuring that FIFO/ FEFO system is executed properly all the time during storing of the items;
- Random checking of the finish products during dispatching with proper documentation;
- Prepare the work place all the time especially during audits and surprise inspections by the government health officials or Baladiya;
- Conducted On-the- job training related to food safety, personal/workplace hygiene and sanitation, to production staffs regularly;
- Daily checking of expiration dates of all production and sales counter items. Highlighted all close expiry goods for immediate consumption with proper records and update data into PIMS (Profiles Integrated Management Systems)
- Reports and discuss all non-conformances inside the production to coordinator.
- Investigation of non conformances and complaints. Gather data, facts and evidences and submit reports to HACCP Coordinator within the given time.
- Conducted surprise visit or kitchen audit of the company's other existing outlet and submitted written report to HACCP Coordinator with clear and specific non conformances raised.
- Checked and calibrated existing measuring devices and testing equipment.

Skills

- Computer proficient: MS Word, Excel, PowerPoint, Publisher, Google Drive, Web Content Management System, Research, Technical Writing, Software Installation and Basic computer hardware servicing;
- Professional driver

References

- **LORINA A GALVEZ**
Professor VI DFST, VSU,
Baybay City
+639351489080
- **JULIOUS B. CERNA**
Instructor DFST, VSU,
Baybay City, Leyte
+639638086933
- **PAMELA JALKH** HACCP
Coordinator GOE Doha,
Qatar +97430011271
- **IDA P. MALAZARTE**
QA/ QC Manager
PSWRI Bulacan
044 794 2008 /
+639275110673

Work Experience

Laboratory Analyst

(2011 – 2013) Philippine Spring Water Resources Inc.

Guiguinto, Bulacan, Philippines

- Physico-chemical and microbiological testing in water, iced tea and other products;
- Testing for chlorine and ozone residuals, conductivity, dissolved solids, temperature and other analyses as directed;
- Culture media, reagents and sample preparation;
- Product inspection of raw materials and finished goods;
- Prepare samples for off-house analyses to private or government accredited laboratory;
- Assisted in the laboratory's quality control program to ensure methods, techniques and equipment used, will produce accurate and reliable results;
- Prepare and secure all records in timely, thorough, and neat manner.

Quality Assurance Lab Aid

(2008) Monde Nissin Corporation

Mandaue City, Cebu, Philippines

- Physicochemical analyses of noodles, biscuits and wafer samples;
- Daily weight monitoring and measuring of dimensions of different samples;
- POV and FFA determination of oil, pH and hardness of water in boiler and chiller;
- Re-checked the sealing quality and product codes;
- Inspection of personnel, materials and equipment before and during production.

Student Assistant

(2006 – 2007) University Registrar's Office, LSU

Visca, Baybay, Leyte, Philippines

- Office messenger, filing papers, checking forms, data entry
 - Assisted course in charge and staff before and after enrolment
 - Performed other related functions assigned
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Seminar / Training Attended

INTERNATIONAL FOOD VALUE CHAIN WEBINAR AND WORKSHOP

*Smart Agriculture for Food Security and Sustainability
VSU, Visca, Baybay City, Leyte, Philippines
May 22 – 25, 2023*

MACHINE OPERATION TRAINING FOR SPRAY DRYER AND RETORT

*DFST Pilot Plant – VSU, Visca, Baybay City Leyte, Philippines
August 22 – 25, 2022*

BASIC FOOD SAFETY, GMP, GHP TRAINING FOR FOOD HANDLERS

*Beach Garden Resort, Visca, Baybay City, Leyte, Philippines
August 17, 2022*

FOOD VALUE CHAIN SEMINAR

*Bayfront Hotel in Cebu City, Philippines
September 11–14, 2018*

TRAINING ON JAPANESE LANGUAGE AND CULTURE

*SAKURA Skills and Development Training Center
September 20, 2016 – November 20, 2016*

CIEH LEVEL 2 AWARDS IN FOOD SAFETY

*COPTHORNE Hotel, Doha, Qatar
February 11, 2015*

HACCP AWARENESS TRAINING / GOE-HACCP-1051-2014

*Green Oasis Establishment Doha Qatar
April 1, 2014*

LEVEL -1 FOOD SAFETY TRAINING / Cert No: HACCP/622 GOE-2013

*Green Oasis Establishment Doha Qatar
August 7, 2013*

LEVEL -1 HACCP AWARENESS TRAINING / Cert No: HACCP/601 GOE-2013

*Green Oasis Establishment Doha Qatar
August 6, 2013*

ISO 9001:2008 AWARENESS PROGRAMME

*Conference Hall PSWRI, Cagayan Valley Road, Sta. Rita Guiguinto Bulacan
May 25, 2012 and January 19, 2013*

GOOD MANUFACTURING PRACTICES (GMP)

*Conference Hall PSWRI, Guiguinto Bulacan, Philippines
March 2–3, 2012*

WORKPLACE HOUSE KEEPING AND SAFETY TRAINING

*PSWRI Guiguinto, Bulacan, Philippines
July 11, 2010*

QUALITY CONTROL PLAN AND BOTTLED WATER PROCESSING

*PSWRI Bulacan Plant, Guiguinto, Bulacan, Philippines
February 24, 2009*