

PROFESSIONAL SUMMARY

Quality Control professional with nearly 8 years of experience in the seafood processing and export industry, specializing in quality assurance, food safety, and regulatory compliance. Experienced in supervising quality control activities, conducting microbiological and chemical analyses, implementing HACCP, GMP, SSOP, Halal Assurance System, and BRCGS standards, as well as ensuring compliance with international export regulations for the EU and Canada. Proven ability to lead quality teams, perform internal audits, manage CAPA and root cause analysis, monitor quality KPIs, and drive continuous improvement initiatives. Detail-oriented, analytical, and committed to maintaining the highest product quality and food safety standards while supporting operational excellence.

WORK EXPERIENCE

Quality Control Supervisor

July 2026 – Present

PT Era Mandiri Cemerlang Tbk

- Supervise daily quality control activities to ensure compliance with company standards and food safety regulations.
- Lead and develop the QC team through training, coaching, and performance monitoring.
- Review inspection and laboratory testing results to ensure product quality and safety.
- Investigate quality issues, perform root cause analysis, and implement corrective and preventive actions (CAPA).
- Conduct internal audits and ensure compliance with HACCP, GMP, SSOP, Halal, and other applicable standards.
- Monitor quality KPIs, prepare reports, and recommend continuous improvement initiatives.
- Coordinate with Production, Warehouse, and other departments to maintain product quality and regulatory compliance.
- Ensure accurate quality documentation and support customer, regulatory, and third-party audits.

Quality Control Analyst

October 2018 – June 2026

PT Era Mandiri Cemerlang Tbk

- Perform microbiological, chemical, and physical testing on raw materials, in-process products, and finished products.
- Conduct product inspections and sampling in accordance with quality standards and testing procedures.
- Record, analyze, and report laboratory test results accurately and on time.
- Ensure compliance with HACCP, GMP, SSOP, Halal, and other food safety requirements.
- Investigate non-conforming products and support corrective and preventive actions (CAPA).
- Maintain laboratory equipment, testing instruments, and quality documentation.
- Support internal, customer, and regulatory audits by preparing quality records and required documentation.
- Collaborate with Production and QA teams to maintain product quality and drive continuous improvement.

SKILLS

- Quality Control & Quality Assurance
 - HACCP
 - GMP & SSOP
 - Food Safety Management System
 - Internal Audit
- CAPA
 - Root Cause Analysis
 - Quality Inspection
 - Microbiological Analysis
 - Chemical Analysis
- Documentation Control
 - Export Compliance
 - Traceability
 - KPI Monitoring
 - Team Leadership

EDUCATION

STIKOM Profesi Indonesia	September 2024 – Present
Bachelor of Communication Science	
Universitas Siber Asia	April 2021 – 2024
Bachelor of Communication Science	