

RUHYAT ABDILLAH

Head Of QC | ruhyatabd@gmail.com | (+62) 857-8249-9824

PROFESSIONAL SUMMARY

Head of Quality Control with over 15 years of experience in the FMCG industry, specializing in Quality Management Systems and Quality Control across Hot Fill, Aseptic, Bottled Drinking Water (AMDK), and Water Treatment Plant (WTP) operations. Proven expertise in managing diverse product categories, including tea, dairy products, yogurt, coffee, pudding, traditional herbal medicines, mineral water, and purified water, packaged in PET bottles, glass bottles, gallon containers, cups, cans, pouches, and Tetra Pack. Strong background in new product development and validation, CAPA implementation, Continuous Improvement, Root Cause Analysis, quality auditing, process control, and the implementation and maintenance of GMP, HACCP, ISO 9001, and ISO 22000 standards.

CORE COMPETENCIES

✓ Quality Control Management	✓ Quality Control (QC)	✓ ISO 9001:2015 & ISO 22000:2018
✓ FSSC 22000 v6	✓ HACCP & CCP Monitoring	✓ GMP & Food Safety Compliance
✓ Aseptic Process Control	✓ CAPA & Root Cause Analysis	✓ Continuous Improvement (Kaizen)
✓ OEE & TEEP Analysis	✓ Team Leadership & Development	✓ Raw Material & FG Release
✓ Production Planning Coordination	✓ Laboratory Analysis	✓ Regulatory & Standards Compliance
✓ Microsoft Office	✓ Workplace Safety (K3)	✓ Cross-Functional Coordination

PROFESSIONAL EXPERIENCE

PT Sariguna Primatirta Tbk, (Tanobel)

Head Of Quality Control & WTP | Juni 2026 – Present

- Led, directed, and developed a Quality Control team of 35 personnel, including QC Supervisors, QC Inspectors, and Laboratory Analysts, to ensure the achievement of daily quality targets.
- Supervised and controlled quality standards across 40 active production lines, covering Water Treatment Plant (WTP), Packaging Lines (blow molding/packaging manufacturing), and Filling Lines (cups, bottles, and gallon containers).
- Developed, implemented, and continuously improved Quality Management and Food Safety Systems in accordance with ISO 9001:2015, BPOM regulations, and Indonesian National Standards (SNI) for bottled drinking water products.
- Developed and standardized all quality documentation, including Standard Operating Procedures (SOPs), Work Instructions (WIs), and inspection forms across all production areas.
- Served as the key decision-maker for resolving critical quality issues in production, managing non-conforming products (Hold/Reject), and handling customer complaints.
- Planned and led Internal Audits while coordinating and supporting external audits related to Quality Management and Food Safety Systems, ensuring the effective closure of Corrective and Preventive Actions (CAPA).
- Monitored and analyzed product failure data (reject rates) using statistical tools to drive Continuous Improvement initiatives (Kaizen/Lean) aimed at reducing quality-related costs.
- Collaborated closely with cross-functional departments, including Production, Maintenance, Warehouse, and PPIC, to ensure smooth plant operations aligned with quality policies.
- Conducted evaluations, inspections, and quality audits of packaging material suppliers and other supporting material vendors to ensure consistency with incoming material specifications.

- Ensured that all personnel understood and complied with the company's quality culture and Occupational Health and Safety (OHS) regulations.
- Performed new product validation activities and prepared comprehensive validation reports.

PT CS2 Pola Sehat (Orang Tua Group)

Section Head (Supervisor) – QC Aseptic | Juni 2021 – Juni 2026

- Lead and oversee QC operations across 3 aseptic production lines, managing a team of 43 personnel comprising QC Shift Leaders and Field QC staff, ensuring productivity and performance targets are met.
- Ensure full compliance with GMP, HACCP, ISO 9001, and ISO 22000 standards across all production activities.
- Authorize the release of raw materials, packaging materials, and finished goods in accordance with quality specifications.
- Design and manage daily work schedules for QC Shift Leaders, Field QC staff, and Formulators (FLV) to ensure uninterrupted operations.
- Monitor production processes and Critical Control Points (CCP) to uphold product quality and food safety standards.
- Prepare and review daily operational reports covering production processes, employee hygiene, equipment status, and non-conformance findings.
- Analyze and manage non-conformance cases and implement CAPA (Corrective & Preventive Actions) to prevent recurrence.
- Compile and present monthly QC performance reports to management to support evaluation and strategic decision-making.
- Manage raw material requests for Formulators (FLV) to maintain production continuity.
- Drive continuous improvement initiatives and root cause analysis to enhance process efficiency and product quality.

Shift Leader – QC Aseptic | 2015 – 2021

- Supervised QC activities during production shifts, coordinating field QC staff and monitoring CCP compliance on the aseptic line.
- Conducted in-process quality checks and reported non-conformances to ensure real-time quality control.
- Supported implementation of GMP, food safety procedures, and ISO quality system requirements at the operational level.

PT Sari Enesis Indah (Enesis Group)

QC Staff – Finished Product Control | 2015

- Performed quality control on finished products through inspection and analysis of production parameters and end-product conformance.
- Conducted sampling, analysis, and release of raw materials and packaging materials in accordance with applicable quality standards.
- Verified that primary and supporting materials (water, process water, PET, etc.) met specifications prior to use in production.

PT Tirta Fresindo Jaya (Mayora Group)

QC Staff | 2012 – 2015

- Performed physical testing on packaging materials (bottles, caps, cups) to ensure conformance with molding quality specifications.
 - Executed QC Incoming processes through sampling, analysis, and approval of all incoming raw materials per quality standards.
 - Conducted QC Inline monitoring and real-time analysis of raw materials, production processes, and finished goods to ensure consistent quality.
-

EDUCATION

Universitas Terbuka • Indonesia

Bachelor of Science (S1) – Food Technology (In Progress)

Expected Graduation: 2028

CERTIFICATIONS & TRAINING

- ISO 9001:2015 Awareness – I Care
- ISO 9001:2015 Internal Auditor – I Care
- ISO 22000:2018 Internal Auditor – I Care
- FSSC 22000 v6 – I Care
- Awareness & Interpretation ISO 45001:2018 – I Care
- CPOTB (Good Traditional Pharmaceutical Manufacturing Practice) Awareness – I Care
- Thermal Processing for the Food Industry – I Care
- Food Safety Culture – I Care
- OEE & TEEP – I Care
- Occupational Health & Safety – Fire Safety (K3 Damkar)
- Technical Guidance on Sanitation Program Effectiveness – BPOM
- Impactful Presentation Skills – I Care
- Maxwell Leadership Awareness 201 – I Care

KEY ACHIEVEMENT

- 1st Place – Internal Kaizen Competition: Improved cooling step procedures during tank sanitation process, resulting in enhanced sanitation efficiency and product safety compliance.