

IBNU RAFIF

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SUMMARY

Graduated in Food Industry Quality Assurance at Bogor Aka Polytechnic. Skilled in implementing Quality Control (QC) Quality Assurance (QA) practices, and familiar with industry standards such as Good Manufacturing Practices (GMP), Hazard Analysis and Critical Control Points (HACCP), and Sanitation Standard Operating Procedures (SSOP). Competent in following SOPs, GLP, and health and safety work procedures in laboratory environments. Proficient in data processing and analysis techniques, with a keen eye for identifying patterns and making discoveries.

WORK EXPERIENCE

PT MBRIO FOOD LABORATORY

Des 2025 - Apr 2026

Internship

- Executed Accelerated Shelf-Life Testing (ASLT) utilizing the Arrhenius model based on organoleptic critical points, managing the entire workflow from sample distribution to comprehensive data analysis.
- Conducted shelf-life estimation utilizing the critical moisture content method to determine product stability.

PT INDOFOOD FORTUNA MAKMUR

Sept 2025 - Nov 2025

Internship

- Performed routine calibration for instruments such as analytical balances, thermometer guns, and thermocouples.
- Monitored facility sanitation using Environmental Monitoring testing methods.
- Acquired comprehensive knowledge of Halal certification requirements and application processes.
- Gained practical understanding of international standards, including FSSC 22000, ISO 9001, and ISO 22000.

PT MBRIO FOOD LABORATORY

Jan 2023 - Apr 2023

Internship

- Conducted microbiological testing, including Total Plate Count (TPC), pathogen detection, sanitation swabs, bacterial staining, and media preparation.
- Performed proximate analysis to determine product nutritional composition.
- Executed instrumental testing, including heavy metal analysis, to ensure food safety.

EDUCATION LEVEL

POLITEKNIK AKA BOGOR

Aug 2023 - Jul 2026

Associate of food industry quality assurance

A dedicated professional with an academic background in Food Industry Quality Assurance. Equipped with core competencies in QA, QC, and food safety management. Possesses strong technical knowledge in food processing, analytical methods, and Halal management, with a focus on developing and implementing quality control technologies to meet industrial standards.

SMK- SMAK BOGOR

Jul 2019 - Jun 2023

Associate of food industry quality assurance

Completed an intensive vocational program in Analytical Chemistry, building a strong technical foundation in laboratory operations. Acquired rigorous, hands-on expertise in quantitative and qualitative chemical analysis, instrumental testing methodologies, and quality control procedures to meet industrial standards.

TRAINING, CERTIFICATIONS & SKILLS

- Training Quality Management System ISO 9001: 2015
- Training Environmental Management System ISO 14001: 2015
- National Certificate of Competency by LSP-P1 SMAKBO in Level III Qualification of Chemical Analysis, International Certificate by VAPROInternational in All-Round Laboratory Technician
- National Certificate of Competency by LSP Politeknik AKA Bogor in Qualification of food microbiology, HACCP, and sensory analysis
- Hard skills: Proximate Analysis, Microbiology, Shelf Life Test, Sensory Analysis, sanitation, Good Manufacturing Practice, Hazard Analysis and Critical Control Points, SSOP, Polymerase Chain Reaction, FTIR, Statistical Process Control, Internal Audit, Food Packaging Analysis, Volumetric Analysis, Gravimetric Analysis, Gas Chromatography, high-performance liquid chromatography, Analytical Chemistry, Analytical Method Validation, UV-Vis spectroscopy, Atomic Absorption Spectroscopy, Organic Chemistry, Non-Instrumental Physics Analysis Software: Microsoft Office (Word, Excel, PowerPoint), Google Workspace (Docs, Sheets, Gmail, Forms, Drive)
- Soft Skills: Analytical Thinking, Problem Solving, Creativity & Innovation, Team Collaboration, Adaptability, Time Management, Communication
- Skills, Organizational Skills, Discipline & Consistency
- Languages: Bahasa Indonesia (Native), English (TOEIC: 915), Japanese (N4)

ORGANISATIONAL EXPERIENCE

May 2024 - May 2025

Jurnalistik Politeknik AKA (JURNALIKA)

Leader

- Led the student journalism organization for a full term, serving as the campus press to deliver comprehensive news and information to both internal and external audiences.
- Managed editorial workflows and communication strategies to ensure effective information dissemination across the campus community and beyond.

Jurnalistik Politeknik AKA (JURNALIKA)

Sept 2025 - Nov 2025

Online division staff

- Produced and edited comprehensive multimedia content, encompassing video editing and professional photography for digital publications.
- Designed engaging graphic materials, specifically informational and promotional posters, to support the organization's online journalism initiatives.

AKA FOOD FESTIVAL 7

Sep 2023 - Des 2023

Staff of the Publication, Decoration and Documentation Division

- Managed social media platforms and executed digital promotional campaigns for an annual food seminar and culinary bazaar organized by the Food Industry Quality Assurance program.
- Designed key visual materials, including promotional posters for marketing and official certificates for event participants.
- Executed comprehensive event documentation through professional photography and videography.

Persatuan Pelajar SMAKBO**Sep 2020 - Des 2021**Social communication staff

- Managed and curated content for the organization's official social media accounts to maintain engaging communication with the student body.
- Produced high-quality visual assets through event photography and videography to support organizational campaigns and digital publications.

SMAKBO Open Championship**Sep 2020 - Des 2021**Head of the technical division

- Directed the Technical Division in managing end-to-end IT and operational logistics for a school-wide competition.
- Spearheaded the development and deployment of a Computer-Based Test (CBT) website system to facilitate a smooth and secure examination process for participants.
- Managed all on-site technical requirements, including hardware setup, network stability, and real-time troubleshooting, to ensure the seamless execution of the event.

SMAKBO Open Championship**Oct 2019 - Mar 2020**Staff of the Publication, Decoration and Documentation Division

- Designed and produced official certificates for all event participants and competition winners.
- Captured comprehensive event highlights through high-quality photography and videography.
- Developed and edited a cinematic short film to document the competition's progression and showcase key moments.