



MARIA MAKDA LENA BR SIMARMATA

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Padang, West Sumatera 25152

Willing to relocate

PROFILE

Food Technology graduate from Universitas Andalas with hands-on experience in quality assurance, quality control, laboratory analysis, and food manufacturing operations. Experienced in raw material, in-process, and finished-product sampling, quality inspection, laboratory testing, data documentation, and coordination with production and quality teams according to SOP and Good Laboratory Practices. Equipped with academic knowledge in quality control, food processing, experimental design, statistics, food microbiology, and sensory analysis. Detail-oriented, analytical, adaptable, and interested in developing a career in quality control, production coordination, process improvement, and food safety.

EXPERIENCE

PT. Sumatera Tropical Spices

August 2025 – September 2025

Quality Assurance and Quality Control Intern

- Collected and prepared raw material, in-process, and finished-product samples according to established procedures.
- Performed laboratory analyses to evaluate physicochemical characteristics and compliance with quality specifications.
- Conducted product grading, sorting, and finished-product inspection based on established quality criteria.
- Recorded, organized, and interpreted laboratory test results to support quality monitoring and reporting.
- Coordinated with production and quality teams regarding sampling, testing schedules, and product quality evaluation.
- Operated laboratory equipment and conducted testing according to SOP and Good Laboratory Practices (GLP).
- Assisted in identifying product quality deviations through inspection and laboratory test results.

EDUCATION

Universitas Andalas

August 2022 – June 2026

Bachelor's Degree in Food Technology and Agricultural Processes

GPA : 3.84/4.00

- Relevant Coursework : Quality Control, Total Quality Control Practicum, Experimental Design, Statistics, Agricultural Product Analysis, Food Processing, Processing Microbiology, Integrated Microbiology Practicum, Sensory Analysis, Packaging, Storage and Warehousing.
- Undergraduate thesis : "Effect of Ammonia Addition on the Physicochemical Characteristics of Gambir Powder (*Uncaria gambir* Roxb)". Conducted physicochemical, microbiological, and statistical analyses to evaluate product-quality characteristics.

ORGANIZATION

Badan Eksekutif Mahasiswa Fakultas Teknologi Pertanian

English Club of Agricultural Technology

Himpunan Mahasiswa Teknologi Pangan dan Hasil Pertanian

Paduan Suara Fakultas Teknologi Pertanian

SKILL

Hard Skills	:	• Laboratory & Food Analysis: Sample Preparation, pH Measurement, Viscosity Analysis, Moisture Content Analysis, Ash Content Analysis, UV-Vis Spectrophotometry, Total Plate Count, Good Laboratory Practices.
	:	• Quality & Production : Quality Inspection, Quality Control, SOP Compliance, Raw Material, In-Process, and Finished-Product Sampling, Product Grading and Sorting, Quality Data Documentation and Reporting, Good Laboratory Practices (GLP)
	:	• Data and Office Tools : Microsoft Excel, Microsoft PowerPoint, Microsoft Word, Microsoft Forms, Canva, Capcut, Packdora, Google Sheets, Google Slides, Google Docs, Google Drive, Google Form and SPSS.
Soft Skills	:	Attention to Detail, Analytical Thinking, Time Management, Team Collaboration, and Adaptability.
Languages	:	Indonesian - Native Proficiency English - Working Proficiency