



Ibn Musthofa Giam

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Adaptive, analytical, and organized final year student majoring in Food Industry Quality Assurance at AKA Bogor Polytechnic. Experienced in internships in QA/QC, laboratory testing, and the implementation of quality management systems in the food industry. Accustomed to working meticulously, systematically, and in a planned manner, both independently and in a team. Understands the implementation of quality management systems, food safety, and halal assurance, and is ready to pursue a career and contribute in the fields of QA/QC, Food Safety, and Halal Assurance.

Education

AKA Bogor Polytechnic <i>D3 Food Industry Quality Assurance</i> Final Project: Preparation of HACCP Documents for Ground Pepper Spice Products	2023 – Present
Al Kahfi Islamic School <i>Mathematics and Natural Sciences Senior High School</i>	2020 – 2023

Work experience

PT Indolakto – Cicurug Plant <i>Sukabumi, West Java</i> <i>Quality Assurance/Quality Control, Internship</i> - Undergoing internship rotation in the QA Specialist, IPQC, and RM/PM Laboratory divisions - Conducting pH, total solids, protein, fat, viscosity, specific gravity, and packaging testing analyses - Conducting quality control of raw materials and packaging materials through verification of CoA and internal specifications - Carry out BDKT testing to ensure that the product's net weight complies with quality standards. - Manage product complaint data to support customer complaint monitoring and quality improvement. - Conducting environmental and equipment swab tests is part of food hygiene and safety monitoring.	March 2026 – June 2026
PT Nugraha Indah Citarasa Indonesia – Indofood CBP <i>Karawang, West Java</i> <i>Quality Assurance/Quality Control , Internship</i> - Undergoing internship rotation in the QA, Process QC, Warehouse QC, Chemistry, Sensory, and Microbiology Laboratory divisions - Perform Membrane Filter verification and Chromameter verification - Conduct recruitment, selection, and screening of trained panelists to support product sensory evaluation. - Conducted analysis of 20+ types of samples including salt content, bulk density, water content, and sensory tests. - Prepare and update HACCP documents - Support the implementation of FSSC 22000 audits through preparation of documents, supporting data, and objective evidence.	Sep 2025 – Feb 2026
Halal Certification Program for UMKM – BPJPH <i>Halal Product Process Companion, Freelance</i> - Accompanying 10+ UMKM in the halal certification process through verification of materials, production processes, and supporting documents. - Compile and check SJPH documents and ensure compliance with halal certification requirements.	Aug 2025 – Dec 2025

Project

Cheerful Rice Porridge <i>Instant Rice Porridge Product Innovation</i> - Designing an Instant Rice Porridge formulation based on a literature review to produce a product with appropriate characteristics - Developing product usage and presentation concepts so that they are easy to apply by consumers according to the target market.	Apr 2025
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WebApps Rate Calculation	May 2024
<i>Website-Based Application for Calculating the Relationship between Density and Concentration of Salt Solutions</i>	
- Developing a web-based calculator using Python to automate the calculation of density and concentration of salt solutions. - Improving the efficiency of laboratory data processing through calculation automation	

Organizational experience

AKA Food Festival 2024	Dec 2024
<i>Head of Staff – Events Division</i>	
- Lead division members in task allocation, technical coordination, and problem solving - Collaborate with other divisions to ensure the smooth running and success of the event	
KMA LDK	Sep 2023 – Apr 2024
<i>Staff – Public Relations</i>	
- Establish internal and external communication to support the organization's work program - Carrying out the dissemination of information and publication of organizational activities through various communication media	
Education Festival	Oct 2022
<i>Staff – Competition Division</i>	
- Prepare a competition implementation plan, technical activities , and operational needs - Manage the participant registration process, competition administration, and coordination with the jury and relevant committee.	

Certification and Training

- HACCP Document Preparation Certification** | National Professional Certification Agency (BNSP) | Jul 2026
- Sensory Analysis Certification** | National Professional Certification Agency (BNSP) | Jul 2026
- ISO 22000:2018 – Food Safety Management System** | AKA Bogor Polytechnic | Aug 2025
- ISO 14001:2015 – Environmental Management Systems** | AKA Bogor Polytechnic | Aug 2025
- ISO 9001:2015 – Quality Management System** | AKA Bogor Polytechnic | Aug 2025
- Halal Product Process Assistant Training** | AKA Bogor Polytechnic | June 2025
- Achievement Motivation Training** | AKA Bogor Polytechnic | February 2024

Skills and Language

- Instruments:** MilkoScan, Chromameter, FT-NIR, UV-Vis Spectrophotometer, pH meter, Refractometer, Auto Titrator, Viscometer, and Moisture Analyzer
- Quality Assurance & Analysis Techniques:** GMP, HACCP, SJPH, Proximate Analysis, Organoleptic Testing, Physical, Chemical, and Microbiological Food Testing
- Software:** Microsoft Office (Word, Excel, PowerPoint), Google Workspace (Docs, Sheets, Gmail, Forms, Drive), SAP (Quality Management), and Minitab
- Languages:** Indonesian (Native Speaker), English (Professional skills)