



Page 1 of 3

John Angelo C. Arriola

A professional with background in FMCG and 6+ years' experience in QA and different ISO standards including Audits. Also, a licensed Chemical Technician. Seeks to utilize developed technical and leadership skills



TECHNICAL SKILLS

• QUALITY ASSURANCE/ QUALITY CONTROL

Ensured the Quality of Incoming Materials, Semi-finished Products, Packaging materials, and Final products and in compliance to Company, Regulatory and/or Statutory requirements. This includes the monitor and verification of the Processes used to create products are being followed and operative.

• CHEMICAL ANALYSIS

Conducted Laboratory testing for different test parameters applicable for Water Treatment (such as Alkalinity, Hardness, Chlorine, Iron, etc.) and Wastewater Treatments (such as BOD, Color, TDS, Nitrogen, etc.). Also familiar with different Cleaning agents used for Clean-In-Place used for machines in Production and Process area.

• MANAGEMENT SYSTEMS/ ISO

Exposed in maintaining and improving effective implementation of Management systems in line with the requirements of International Management Standards including but not limited to ISO 9001:2015, ISO 14001: 2014, OHSAS 18001: 2007, ISO 22000: 2005.

• CONTINUOUS IMPROVEMENTS

Experience in different CI tools such as the Root-Cause Analysis, Control plans and Corrective Actions (CAR or CAPA), PSP (Problem Solving Process) and the PDCA (Plan-Do-Check-Act). Became a leader in one Kaizen Project which reduced Product Complaints and became a member in a number for projects.

• FOOD SAFETY

Part of Food Safety Team (HACCP team) and underwent training. Conducted GMP and GWP audits in the Manufacturing sites to ensure compliance in Company and Regulatory requirements.

• SENSORY EVALUATION

Served as the Bottling Sensory Leader for Coca-Cola Santa Rosa Plant for almost five years handling Sensory Program for the plant. In charge of screening and training of sensory panelists, ensured that the Sensory Evaluation is done with the required frequencies and lead RCAs and PSPs for Non-conformance observed.

• INSTRUMENTATION

Experienced using different laboratory equipment such as pH meter, Spectrophotometer, Auto-titrator, Weighing scales, etc. In addition, trained in Calibration and Verification for this equipment.

• STATISTICAL PROCESS CAPABILITY

Used Statistical tools and techniques in evaluating laboratory results, methods, and Validations.

• SUPPLY CHAIN

As a graduate of Cadetship Training Program of Coca-Cola Beverages Philippines- Supply Chain school, I have been exposed in Supply Chain from Logistics and Manufacturing.

CONTACT DETAILS



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johnangeloarriola@yahoo.com



Bacoor Cavite/ Santa Rosa Laguna



OTHER PERSONAL INFORMATION

Date of Birth: November 18, 1993

Sex: Male

Civil Status: Single

Religion: Roman Catholic

Citizenship: Filipino

WORK EXPERIENCES



QUALITY ANALYST

Coca-Cola Beverages Philippines

November 2014- August 2020



QUALITY ASSURANCE ASSISTANT

Max's Corner Bakery

August 2014- September 2014



EDUCATION

Bachelor of Science in Food Technology

University of the Philippines- Los Baños

June 2010- April 2014



LICENSURE

**Chemical Technician Licensure Examination-
Professional Regulation Commission**

77% rating. Registration No. 0001759.

Registration Date: 10/17/2018



SOFT SKILLS

Integrity | Leadership | Problem Solving | Critical Thinking | Adaptability | Attention to Detail | Working with Minimal Supervision | Flexibility | Interpersonal skills | Effective Communication | Time Management | Stress Management |



Page 2 of 3

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Detailed Breakdown of Career Experience

Quality Analyst | Coca-Cola Beverages Philippines, Inc. | November 2014- August 2020

- Performs physico-chemical and facilitate organoleptic analysis from Incoming materials, Water treatment, Semi-treated products (Simple syrup and final syrup), Beverage and Package testing of containers to ensure **quality** and compliance to Company, Regulatory and/or Statutory requirements.
- Conducts Laboratory Testing and Sampling in **Water Treatment Plant** based on established frequency. In addition, assists in the operation of the plant including CIP, maintenance, and other general activities.
- Assists in the maintaining and improving effective implementation of **Plant Management Systems** in line with the requirements of Coca-Cola and International Management Systems Standards including but not limited to ISO 9001, ISO 14001, OHSAS 18001, ISO 22000, and ISO 17025.
- A member of **Food Safety team** (HACCP team) and underwent training and certification.
- As part of the **Internal Audit team**, participated in the conduct of independent Internal Audits of Management Systems to other operations of the company.
- Participates on **preventive, corrective** and **improvement actions** implemented on their work areas. Currently serving as **CAP Champion** for Production department.
- Conducted several Good Manufacturing Practices (**GMP**) audits in the Production lines and Manufacturing areas.
- Uses **statistical tools and techniques** (such as the Statistical Process Capability) in evaluating laboratory results, methods, and validation.
- Conducted (and spearheaded some) **New Products, New Equipment/ Process/ Technology and Process Change** actual trials in the Production line. Also ensured the accuracy of results and reported observed abnormalities.

- Conducts verification (and calibration if needed) for several equipment such as pH meters, weighing balances, thermodials, Autotitrator, pressure gauges, etc.
- Trained 3 new Quality Analysts and other Quality Analysts for a different workload/rotation.
- Maintains quality records and documents related to product integrity.
- Served as the **Sensory Leader** for Santa Rosa Plant.
 - For full implementation of Sensory Manufacturing Program that ensure ingredients, intermediate products and finished products meet customer and consumer expectation to protect the trademark.
 - Recruits, trains, and selects members for the Sensory Panels for Water, Raw Materials such as Sweetener and Carbon Dioxide, Intermediate products such as Flavored Syrup and Finished products.
 - Handled the records of sensory specialist
 - Verifies that the Sensory testing in each critical area are conducted by respective Sensory panelists accurately in accordance with the required Standard Procedure and Frequency.
 - Lead the Root Cause Analysis for the Non-compliance observed during audits and rejection of lots due to sensory problems.
- Performs or attends other **adhoc assignments** such as QA Laboratory budget forecast, handling Purchase Requisitions for the laboratory supplies and equipment, improving and maintaining Retention room for easy traceability and so on as assigned by immediate superiors and managers.

Quality Assurance Assistant | Max's Corner Bakery | August 2014-September 2014

- Validate complaint products and trade returns by evaluating the samples and reviewing pertinent quality records.
- In-line QA Processing Inspection

On-the-Job Training | Monde Nissin Corporation | April 2013- May 2013

- Conducted physico-chemical tests, In-process QA Inspection and Good Laboratory Practices and 5S Auditing.



Page 3 of 3

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ADEPT AT

MS Office | Microsoft Teams and Vision | Adobe | SAP ERP | Minitab | Sharepoint



ACHIEVEMENTS

- **BEST QUALITY ANALYST**

Awarded best Quality Analyst for year 2016; 2nd Best Quality Analyst for 2015 and 2017. Graded based on Attendance, Examination based on work routines, Proficiency test, Special assignments assigned and Performance.

- **SENSORY LEADER**

Handled the Sensory Program for Coca-Cola plant for almost five years. Passing all audits by 3rd party and Coca-Cola Atlanta, avoided possible rejections by strictly implementing the program and recruiting at least 30 sensory panelists and ensuring the proficiency.

- **AUDITS**

Assisted in passing all the surveillance audits by third party, Internal Audits by Head Office of Coca-Cola Philippines and Global Audit Organization audits by Coca-Cola Atlanta.

- **CADET GRADUATE**

A graduate of Cadetship Training Program of Coca-Cola Supply Chain School, intensive training program and hands-on experience geared towards the development of Technical skills in the Supply Chain and Leadership skills in Supervising a Production Line operations. Passed the three revalidas by Management Leadership team of Coca-Cola Beverages Philippines.

- **PRESENTATION SKILLS**

Awarded as best undergraduate seminar in University of the Philippines-Los Baños under Dr. Ma. Josie V. Sumague. In addition, attended trainings of Train Station for Presentation skills as part of Cadetship Training Program in preparation in Revalida.



TRAININGS

- **Cadetship Training Program**

Coca-Cola Beverages Philippines- Supply School
August 5, 2019- December 13, 2019

- **Internal Audit Training Course**

Eleanor Leyeza, Coca Cola FEMSA- Santa Rosa
September 17-21, 2018

- **Good Manufacturing Practices**

Jaymee Sambrano, Coca-Cola FEMSA- Philippines
February 3, 2018

- **Statistical Process Capability**

Eleanor Leyeza, Coca Cola FEMSA- Santa Rosa
July 11-12, 2017

- **Food Safety Basics**

Coca-Cola
March 2017

- **ISO 17025 Basic Training**

Eleanor Leyeza, Coca-Cola FEMSA- Philippines
January 24, 2017



REFERENCES

1. Charmaine Joy D. Gapaz

Account Manager, Firmenich Flavors
and Fragrances

Contact: +63 917-149-1022

2. Madeleine Nicole A. Bo

Regulatory Officer, Ajinomoto
Philippines

Contact: +63 917-632-0295

3. Jaymee S. Ramo

Quality Control Head, Coca-Cola
Beverages Philippines

Contact: +639 19-087-8867