
Julianne Fetalvero

BS Food Technology

55 Morato Ave., Quezon City, Philippines
+639286892926
jgfetalvero@up.edu.ph

PROFILE

I am a highly motivated and enthusiastic Food Technology student graduating in July 2023 with a passion for the pet food industry and a strong desire to make a positive impact on the lives of pets and their owners.

PROFESSIONAL EXPERIENCE

Pilot Food Plant, University of the Philippines

Product Development Intern

FEBRUARY 2022 - JUNE 2022

- Constructed a research & development formal report, a product portfolio, and a production manual for plant-based yogurt
- Researched content and created publicity materials related to food safety and quality

Worth The Health (WTH Foods), Makati City

Research and Development Intern

JUNE 2022 - AUGUST 2022

- Focused on the flavor and texture development of plant-based sausage
- Assisted in the development of acceptable formulations for other plant-based products including burgers, ground meat, and tuna

EDUCATION

University of the Philippines Diliman, Quezon City

BS Food Technology

JULY 2019 - PRESENT (EXPECTED GRADUATION: JULY 2023)

- College Scholar - AY 19-20 (Term 1)
- University Scholar - AY 20-21 (Term 2), AY 21-22 (Term 1&2)
- Recipient, Department of Science and Technology SEI Scholarship

De La Salle University, Manila

Senior High School - Science, Technology, Engineering and Mathematics

JULY 2017 - JUNE 2019

- Member - Business, Marketing, and Entrepreneurship SHS Organization

THESIS

Development of calamansi (*Citrofortunella microcarpa*) fruit tea based on the preparation of traditional Korean yuja (*Citrus junos*) tea

- Optimized product ingredients using Design Expert
- Conducted sensory evaluation (consumer acceptability) among panelists
- Measured the physicochemical properties of the product

SOFT SKILLS

- Excellent verbal and written communication skills across all business levels
- Ability to work at pace with pride and quality
- Strong teamwork and collaboration skills

TECHNICAL SKILLS

- **Product development:** Knowledgeable in developing new food products by creating prototypes, testing sensory attributes, and optimizing formulations
- **Statistical Analysis:** Knowledgeable of statistical analysis programs (RStudio, Design Expert, Microsoft Excel)
- **Food safety:** Knowledgeable in implementing and maintaining food safety programs and procedures, including Hazard Analysis and Critical Control Points (HACCP) and Good Manufacturing Practices (GMP)