

PROFESSIONAL LIDER WITH MORE THAN SEVEN YEARS OF EXPERIENCE IN FOOD INDUSTRY

QUALITY PROCESSES | CERTIFICATION PROCESS | INDUSTRY INNOVATION AND DEVELOPMENT



Education

- TecMilenio
2017 - 2019
Master Degree
 - Business administration focused on quality and productivity.
 - Green belt certification.
- University of Guadalajara (CUCEI)
2012 - 2016
Food and biotechnology degree
- Global standard certification (Course)
2019
 - SQF system implementation - Food industry.

Languages

Spanish

Native language

English

Professional level

French

Basic level

Hard skills

- SAP
- BMS
- Office
- Management systems
- Certification process

Soft skills

- Teamwork
- Leadership
- Personnel management
- Responsible
- Committed
- Persistent

Professional experience

Administrative Coordinator

Organismo Público Descentralizado Bosque La Primavera June 2023-
Nowadays

QA Coordinator

Calkins Burke and Zannie Mexico | September 2021- May 2023

Customer service.
Personnel management.
Quality verification.
Problem resolution.

Quality analyst

Sigma alimentos | June 2019 - September 2021

Microbiological analysis (Raw material, finished product, manufacturing personnel, inert surfaces).
Quality verification.

Senior A, certification processes

Global standards certification | October 2018 - June 2019

Audits follow up (SQF, ISO 22000, FSSC 22000, BPM'S, HACCP).
Customer service.

Production coordinator

Enature organic products | December 2017 - October 2018

Assurance of personnel development.
Security and hygiene.
Supervising and execution according to production program.
Production management.

Innovation and development coordinator

Enature organic products | September 2016 - November 2017

Content and organoléptica test formulation.
Preparation of nutritional tables..
New product documentation.

Internship

Consejo regulador del tequila | January 2016 - August 2016

- Production and verification of tequila process knowledge.
- Studies of regulated agave diseases in the phytopathology laboratory.