

# **NGUYEN THI XUAN HANH**

## R&D

- xuanhanhnt97@gmail.com
- 0938771297
- 631/8 National Route 13, Hiep Binh Phuoc Ward, Thu Duc district
- Female
- **b** Dec 08, 1997
- Single

# **OBJECTTIVE**

- Become an excellent R&D engineer with 4 skills: collecting and analyzing data, strategic thinking, time management and problem solving skill in 2 years later.
- Aim to get into a manager role in R&D 5 years later.

## **WORK EXPERIENCE**

## Jul 2019-Jan 2020

### **R&D STAFF**

# Japan Best Foods Company, Dong Nai City

- Participated in the process of development, from ideation, formulation, flow chart development, test-run to commercialization, working cross functionally through product launch.
- Created formulas that meet the customer's needs and wants. Collaborated with various departments (Sales, Purchasing, Quality Asssurance, ..), adjusted ingredients, taste and nutrition based on customer feedback and created a final product that satisfies the customer.
- Explored alternative products , ingredients and processing techniques to improve quality, yield, margins.
- Worked directly with Purchasing, Quality Asssurance and Quality control by evaluating new ingredients, ingredients out of specification, and alternative vendor ingredients.

# Jul 2018- April 2018

## INTERNSHIP

# Vissan Joint Stock Company, HCM City

- Approached to modern production line

- Got used to food safety standards and mechanism to control
- Understood the process and method of product management.

## **EDUCATION**

# Aug 2015- Aug 2019

## HO CHI MINH UNIVERSITY TECHNOLOGY AND EDUCATION

**Major: Food Technology** 

**GPA: 7.41/10** 

Thesis: Physicochemical properties of lysine-oxydized starch complex.

- Created a novel starch derivatives without using chemical activators.
- Analyzed data of experiments to determine the optimized conditions.
- -Conducted experiments to survey functional properties of new product.
- Wrote an experimental report.

### Jan 2017- Jun 2018

#### MEMBER OF SCIENTIFIC RESEARCH TEAM

Name of research: Research the properties of modified corn starch by partial Hydrochloride acid hydrolysis.

Level: Good

- Had working experience with laboratory instruments.
- Conducted experiments and produced sample products.
- Analyzed data of experiments.
- Read scientific articles.

# **SKILLS**

- Proficient in using Word, Powerpoint, Excel, SPSS, minitab.
- English: TOEIC scored of 740
- Strong team- working skills.
- Positive attitude with good decision- making skills.
- Basic HACCP, ISO, 5S knowledge.

# **HOBBIES**

- Cooking
- Reading books