

MA. KRISTA ELOISA C. LEONIDAS

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OBJECTIVE STATEMENT

To apply my knowledge in product development and culinary in the corporate field, leveraging on experiences that have solidified my skills in both fields; all the while ensuring that I am continuously seeing and learning new perspectives that would help me become better in the industry.

EDUCATION

Global Culinary & Hospitality Academy – Diploma in Professional Culinary Arts
4F Millenium Place, Meralco ave. and Sapphire Road, Ortigas Center, Pasig City, Philippines
August 2016 – October 27, 2019

University of Santo Tomas – Bachelor of Science in Food Technology
España Blvd., Sampaloc, Manila, Philippines
June 2009 – March 2013

EXPERIENCE

OLEO-FATS INCORPORATED – Design and Development Department, Product Development (PD) Specialist, February 2019 to Present

PD Savory and Sweet Categories

- New Product Development of Savory Products
 - Breading
 - Sauces
 - Dressings
 - Seasonings
- New Product Development of Sweets Products
 - Instant Drink Mixes
 - Instant Juice Mixes
 - Including All Natural, Clean Label
 - Soft Serve Mixes
 - Ice Cream Toppings (Water and Oil Based)
 - Ice Cream Coatings (Water and Oil Based)
 - Bakery Fillings
 - Beverage Concentrates
 - Others: Popcorn Glaze, Powdered Concentrates
- Evaluation and Application of Raw Materials Submission from Suppliers
- Communicate with Marketing/Applications Team with Regard to Requested Products
- Spray drying of Fruit Concentrates/Puree
- Presentation of Products to clients
- Formulation of Products based on Client’s Specifications
- Evaluation of Benchmark/Market Samples
- Laboratory Trials and Application
- Evaluation of Submitted Products from Plants
- Technical Assistance/Support
- Product Matching/Benchmarking
- Dry Blending – Ribbon Blender
- Ball Mill and Conching
- Reformulation of existing products
- Prototype Development
- Generation and revision of Standard Operating Procedures Manuals
- Monitoring of Plant Trials/Batch Trial Runs/Pilot Runs
- Costing
- Technical Specification Documentation

PATINA ORLANDO LLC – MORIMOTO ASIA (Walt Disney World, Orlando, Florida) – Culinary Internship November 2017 – November 2018

Dim Sum Station, Soup/Ramen Station

- Mise En Place of Stations
- Roasting and frying of Peking Duck
- Steaming of chicken dumpling, pork dumpling and shumai
- Steaming chicken meatballs for Laksa noodle and chicken breast of chicken noodles
- Cooking of chicken and pork for baos
- Preparation of ingredients such as duck meat, cut scallions for ramen and soups. Fried wantons for Laksa noodle. Teriyaki sauce, dim sum sauce, barbecue sauce, cheese sauce, beef bulgogi (for bulgogi nachos) and gochujang sauce for Dim Sum Station
- Making of pork chashu and egg chashu for all ramens
- Preparation and cooking of hot and sour and miso soups
- Preparation and cooking of ramen bases
- Preparation of tonkotsu, duck, pork, vegetable and kimchi broths
- Preparation and cooking of shallots oil and chili oil for ramen.
- Plating of orders
- Releasing of tickets

UNIVERSAL ROBINA CORPORATION (URC), PHILIPPINES – Technology Department, Product Development (PD) Group, Scientist, January 2015 to November 2017

PD Powdered Beverages

- Formulation of New Products and Product Extensions
- Reformulation of existing products
- Evaluation and Application of Raw Materials Submission from Suppliers
- Evaluation of Submitted Products from Plants
- Revalidation of Raw Materials from Plants
- Commissioning of Manufacturing Plant Processes/Operation Equipment – Local and International Plants
- Communicate and Work With Marketing, Supply Chain Regarding New Products, Existing Products and Launches
- Focused Group Discussion
- Dry Blending – Capsule, V-Blender, Ribbon Blender
- Troubleshooting
- Technical Assistance/Support
- Product Matching/Benchmarking
- Prototype Development
- Generation and revision of Standard Operating Procedures Manuals
- Monitoring of Plant Trials/Production Runs
- Costing
- Product Launching
- Partnership and Collaboration with supplier to attain different variants of coffee mixes

PD Snacks

- Flavor Development
- Process Development of Snack Products
- Monitoring of Plant/Trial Production Runs
- Product Matching/Benchmarking
- Revalidation of raw materials submissions from plants
- Evaluation of Raw Materials submission

UNIVERSAL ROBINA CORPORATION (URC), PHILIPPINES – Technology Department, Training, Regulations and Technical Information, Regulations (TRTI), Regulations Scientist, May 2014 to January 2015

- Generation and distribution of manuals
- Documentation
- Assisted product development with raw materials manuals
- Communicate with Plant Managers/Employees regarding raw materials manuals
- Monitoring of Halal Certificates of Raw Materials used for New Product and Existing Products needed for certification
- Assisted Halal Certification of different URC plants and attended external Trainings and seminars on Halal Certification

UNIVERSAL ROBINA CORPORATION (URC), PHILIPPINES – Technology Department, Central Laboratory – Sensory Section, Scientist - May 2013 to May 2014

- Conduct of Shelf Life Study of existing and new products
- Conduct of Quantitative Descriptive Analysis (QDA)
- Conduct of Diagnostic Evaluation
- Conduct of Sensory Test Methods
- Performed chemical analysis (% Moisture, Salt Analysis, pH, Total Soluble Solids)
- Generation of Shelf Life Study/Testing, QDA, Diagnostic Evaluation and Sensory Test Methods reports
- Facilitated Training for Sensory Evaluation
- Undergone Sensory Evaluation Training

SKILLS/QUALIFICATION

Languages & Level: Tagalog – Native
English – Fluent

Skills/Capabilities: Team Player
Can Work Independently
Multitasking
Prioritization of Projects

Computer Skills: Excel & Word – Intermediate to Advanced
Windows – Intermediate to Advanced
Power Point – Advanced

REFERENCES

Fujinaga, Yuhi
Position : Executive Chef
Company : Morimoto Asia Patina Orlando LLC
Contact Number/s : 407 842 7127
Email Address : Yuhi@patinagroup.com

Quiambao, Garie G.
Position : Chef Instructor
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