
YUE YUE

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EDUCATION

Bachelor of Science: Bachelor of food science and technology, 06/2017
University of Alberta - Edmonton, AB

CERTIFICATIONS

SQF Certificate (SQFI)

- Implementing and maintaining SQF systems for food manufacturing.

HACCP Certificate (HACCP CANADA)

- Implementing and maintaining HACCP programs

WORK HISTORY

Food safety and QA Technician, 06/2019 to 07/2021

Harlan Bakeries – Sherwood Park , AB

- Ensure the individual SQF program responsibilities and its continuous improvement programs are maintained.
- Enforce GMP's and HACCP pre-requisite programs
- Assist in SQF documentation development, writing and reviewing of HACCP, Food Safety, Quality, SOP's and pre-requisite programs
- Perform process verification checks throughout the shift including; Quality & Food Safety line checks, CCP verifications, GMP verifications & CP verifications.
- Verify HACCP, CQP & CP documentation for positive release of product
- Initiate Quality Notifications for supplier issues
- Participate in Ingredient and Finished Product mock recalls/traces.
- Verify completion of plant inspection outages, sanitation ATP and GMP programs

Food Safety Specialist, 10/2018 to 05/2019

Thomas Fresh Produce Inc. – Calgary, AB

- Continuous monitor quality of incoming and outgoing products
- Ensure continuous employees' training for food safety and quality control
- Internal GFSI auditing
- Ensure up to date knowledge on North American Food Safety Standards, Audit and License Guidelines, Process and Procedures
- Maintain HACCP programs and SOPs, GMPs documents

Quality Assurance Technician, 06/2017 to 06/2018

HQ Fine Foods – Edmonton, AB

- Responsible for performing task/-monitoring functions of SQF/ HACCP programs.
- Performs equipment swabs, shelf life testing and microbiological testing of finished products and

ingredients as required as per Quality Procedures Manual.

- Verifies Quality Control/ HACCP/ SQF records.
- Checks quality of incoming ingredients and finished product.
- Authorized to retain product and incoming materials that do not meet specifications or may be involved in food safety incidents.
- Ensures employees practice proper personal hygiene and follow good manufacturing practices.

Quality Assurance Technician - Internship, 09/2015 to 09/2016

HQ Fine Food – Edmonton, AB T5B 2B7

- Performs equipment swabs, shelf life testing and microbiological testing of finished products and ingredients as required as per Quality Procedures Manual.
- Checks quality of incoming ingredients and finished product.
- Authorized to retain product and incoming materials that do not meet specifications or may be involved in food safety incidents.
- Ensures employees practice proper personal hygiene and follow good manufacturing practices.
- Investigate non-conformance actions.
- Helps launch new products.