



FITRI WIDYA HANDAYANI

LECTURER/FOOD SAFETY AND QUALITY ASSURANCE

A dedicated biotechnology and food safety professional with strong academic and practical experience developing, implementing, and improving food safety and quality management systems. Skilled in biotechnology applications and exploration of natural products for bioactive peptide discovery. Passionate about integrating scientific innovation into food safety practice and contributing to academic and industrial advancements.

+62 822-1330-0235

fitrihandayani@unesa.ac.id

Universitas Negeri Surabaya

WORK EXPERIENCES

PT. Pangansari Utama (PSU) at Tangguh Expansion Project Train 3, Bintuni Southwest Papua, with POB of PSU ± 930 , Client CSTS (Chiyoda-Saipem-Tripatra and SAE Consortium) included BP (British Petroleum) with total POB ± 12.900 :

1. Food Safety Officer and Nutritionist (2018-2019)

Conducted menu analysis, quality control, food safety officer, and advisor in the field regarding implementation of food safety management system.

2. Quality Assurance Supervisor (2019–2020)

- Develop and ensure the HSE procedures are available, updated, and applicable to project requirements
- Involved in internal audit
- Develop risk assessment
- Review HSE reports (weekly and monthly)
- Receiving check report, training report
- Deliver HSE Training
- Involved in an incident investigation and preparing a preliminary incident report
- Follow up corrective action of audit and incident
- Prepare material for the monthly steering committee

3. QHSE Assistant Manager (Feb 2020 –December 2020)

The total staff department QHSE is 23 person

- Develop annual HSE Plan (food safety plan, environmental plan, HSE plan, audit internal-external, emergency drill, and inspection)
- Develop emergency drill scenario, review drill report, and follow up action
- Maintain the QHSE Management system
- Develop training program and materials
- Review risk assessment and method statements
- Involved internal and external audit
- Develop yearly reports

EDUCATION

- Jakarta Health Polytechnic 2 (2013-2017) Bachelor of Nutrition
- University of Brawijaya (2022-2024) Master of Agricultural Product Technology
- Double Degree Prpgram at National Pingtung University of Science and Technology (Taiwan) (2023-2024), Master of Science (Biotechnology)

CERTIFICATION/ACHIEVEMENT

- AK3 Umum Kemnaker RI (2021)
- Best Employee by CSTS Tangguh Expantion Project (2019)
- TEP Leadership (Apr, 15th 2019)
- Train the Trainer (2018)
- HACCP Training (Jul, 30th 2019)
- Hygiene and Sanitation Training by Public Health (Jun, 4th 2018)
- ISO 9001 Training (Aug, 27th 2019)
- ISO 22001 Training (2019)
- ISO 14001 Training (Aug, 27th 2019)
- First Aider Training Lv 2 (Sept, 26th 2018)
- Calibration Training (Jul, 15-19th 2019) : Mass Calibration Technique, Temperature Calibration Technique and and Test of Calibration Technique
- Short courses Instrumen : TSQ (Triple quadrupole mass spectrometer) and LTQ-Orbitrap

SKILL

- Supervised the development of an integrated Quality, Health, Safety, and Environment Management System.
- Executed Audits for Food Safety Management System to ensure compliance with established standards and regulations.
- Demonstrated effective communication skills, with a particular emphasis on delivering training sessions.
- Proficient in operating the reporting system and analyzing reports to extract valuable insights.
- Laboratorium skill
- Demonstrate strong English communication skills.

RESEARCH INTEREST

- Exploration of Dipeptidyl Peptidase-IV (DPP-IV) Inhibitory Peptides from Natural Product such as *Vernonia amygdalina* Protein Hydrolysate (using LC MS/MS, HPLC, RP-HPLC, Solid Phase Peptide Synthesizer)
- Cell and Molecular Biology
- Proteomic
- Functional food