

Alejandro Garcia Montenegro

Quality Assurance Specialist

Personal Info

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Date of birth
1992-04-29

Skills

Bilingual (Spanish)

Strong computer skills (MS Office)

Strong technical writing and editing skills.

Proficiency in Excel and Word

Dependable

Ability to multi-task

Team oriented

Able to work alone or in teams

High dexterity

Laboratory Skills

Independent

Ability to work any shift

Detail Oriented

Punctuality

Good math skills

Strong work ethic

Experience

2019-03 - present	Quality Assurance Specialist <i>Taylor Farms</i> • Focus on root cause analysis investigations, trending, implementing corrective actions and preventative measures; for audits, customer complaints and daily occurrences. • Tasks involve continuous improvement opportunities and write risk assessments. • Attend new item launch meetings. • Help manage the supplier approval program. • Assist on writing and editing SOPs for the QA department. • Delegate QA technicians on different tasks. • In charge of the Environmental Monitoring Program. • Daily involved with interacting with the USDA. • Labels and CCP verifications. • Manage the supplier approval program. • Verify monthly KPIs • Working with a cross-functional team to ensure implementation of food safety systems, CAs and PAs.
2018-09 - 2019-03	Special Projects QA Technician <i>Taylor Farms</i> • Help organize by creating a balanced schedule for janitorial, housekeeping and dish-pit staff. • Partly supervising the above departments to maintain a working environment in the facility. • Participate in meetings relating to the departments. • Daily use of PC skills and databases like Intelix and Axapta. • In charge of purchasing any tools that the above departments might need. • All previous responsibilities of QA technician as well. • Investigating and writing reports from customer complaints. • In charge of the sensory testing for Starbucks, Kroger, Safeway and Mc Donalds products made in the facility.
2018-03 - 2018-09	QA Technician <i>Taylor Farms</i> • Helping production line meet our Golden Standards. • Daily practice of good GxP. • Be sure the facility is following SOPs daily. • Helping organize and check production lines before and after work. • Collect sample dailies for breakdown of products the next day. • Working in a FDA and USDA regulated environment.
2018-01 - 2018-03	Food Scientist <i>Taylor Farms</i> • Working with the accounting department on a yield study for each of our products, to determine the price in which we should sell them. • Coordinate daily with the production line and supervisors in order to be able to carry yield studies. • Input results and report back to the accounting department. • Familiarizing with Axapta (accounting database) everyday.
2017-08 - 2017-12	Project Manager <i>Well Thought Consultants</i> • Responsible in assisting the development and control of current projects. • Working in a team to manage budget, and analyze workloads. • Address questions from clients when needed.

2017-05 - 2017-08	Lab Assistant Intern <i>Oskar Blues Brewery</i> • We would coordinate daily what each member would do throughout the day. • Gained experience in laboratory equipment and chemistry quality control tests such as titrations, distillation, PH measure and color. • Assisted the QA team with daily laboratory work and tests. • Analyzed samples using laboratory equipment such as HPLC and UV-VIS. • Required to calibrate instruments before and after use. • Was required to follow consistently and accurately the SOP daily. • Tested daily to check if product conformed to pre-determined standard. • We would clean and disinfect the lab throughout the day and at the end of it. • Maintained accurate and up to date record in local database. • Use of Microsoft Office for SOPs editing and creation. • Daily use of good GLPs. • Informed my supervisor for consumables ordering, such as, enzymes. • Prepared media and reagents, which would be used for our daily tests. • Would rinse, prepare and store glassware throughout the day to ensure glassware availability. • Assisted in keeping track of the laboratory's inventory, in case we would need to reorder any reagents or instruments. • Maintained lab cleanliness and organization daily.
2014-06 - 2014-09	Chemical Engineer Intern <i>CITGO Petroleum Refinery</i> • Involved in the control of operations of the fluid catalytic cracker unit (CAT). • Data analysis for the optimization of the mass balance of the CAT unit. • Successful completion of the PROII training • Familiarization with OSHA protocols. • Played a key role in the selling of inventory. • Developed and presented strategies, with the OED team, to fix mass balances.

Education

2011-06 - 2015-05	Gettysburg College, Gettysburg, PA Bachelor's Degree in Chemistry
2018-10	The National Enviromental Health Association NEHA HACCP MANAGER Course and Certification.
2019-07	SQF Institute Implementing SQF Systems Course and Certification.
2019-08	NSF International Principles of Internal Auditing Course and Certification.
2019-07	Food Safety Preventive Controls Alliance FSPCA Intentional Adulteration Identification and Explanation of Mitigation Strategies Course and Certification. FSPCA Intentional Adulteration Conducting Vulnerability Assessments using Key Activity Types Course and Certification. Food Defense Awareness Course and Certification.
2020-03	Grey Campus Lean Six Sigma Black Belt Training
2020-04	SEAFOOD HACCP ALLIANCE SEAFOOD HACCP Course and Certification.
2020-09 - present	John Hopkins Master of Sciences in Food Safety Regulation

