

## MISS PIYATIDA NGOKNGAM

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### CONTACT DETAIL

**Home Address** : 205 Moo 9 Sam Krathai, KuiBuri, Prachuap KhiriKhan  
THAILAND 77150  
**Mobile phone** : 08-1546-6191  
**E – mail** : piyatidangokngam@gmail.com

### PERSONAL PARTICULARS

**Date of Birth** : 22 October 1987  
**Gender** : Female  
**Race** : Thai  
**Nationality** : Thai  
**Religion** : Buddhist

### EDUCATIONS BACKGROUND

From – To	Course	Major	Institute	Grade
2010 – 2012	M. Sc. (Food Safety)	Food Safety	Kasetsart University, Kamphaeng Saen Campus	3.67
2006 – 2010	B.Sc. (Agricultural Biotechnology)	Agricultural Biotechnology	Kasetsart University, Kamphaeng Saen Campus	3.56
2003–2006	High School	Mathematics Program	Kanjanapisek Witthayalai Nakorn phatom School	3.35

## SUMMARY OF QUALIFICATIONS

- Good command of computer skills (MS Office and Internet)
- Good relationship, Friendly and honest
- Able to work under pressure and flexible time
- Fair in speaking , reading, writing and listening English
- Strong management, problem analysis and problem solving skills
- Positive attitude and open mind
- A productive team player

## WORK EXPERIENCE

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|--------------------------|--|
| 1. Jun. 2012 – Apr. 2013 | Asst. Manager at Sawasdee Flora Co., LTD (Orchid Exporter) |
| 2. May 2013 – Jun. 2017  | Manager at Sawasdee Flora Co., LTD                         |
| 3. Jul. 2017 – May 2019  | QA Supervisor at Kasemchaifood Co.,Ltd.                    |
- Nature of business:  
Egg Processing Plant; Pasteurized liquid eggs, non-pasteurized liquid eggs, boiled egg and egg product etc.
- Responsibility:
1. Control raw material & pack material inspection such as packaging & ingredient to meet specification
  2. Control and management pest control in factory and from supplier
  3. Control and maintain all operation steps to assure that the finished goods delivered to our customers is defect free and safe for Consumption and maintain overall quality system ensuring product quality and customer satisfaction.
  4. Control Department's Document: such as FG quality report, FG testing report/COA, and product regulations/requirements update.
  5. Set up procedures to standardize work processes to ensure product safety and to ensure that products and processes comply with GMP and company quality standards such as HACCP/ISO22000
  6. Coordinates and directs work with other function to ensure compliance is maintained.
  7. Supervising a group of employees involved in inspection and quality control procedures with regard to raw material, in-process material and finished products to assure that quality control standards are achieved.

## TRAINING

2 May 2019	Integrated Pest Management BSC Intertech Co., Ltd.
30 – 31 Oct. 2018	ISO 22000:2018 Requirement, Interpretation and Documentation, Quality up Co., Ltd.
10 Oct. 2018	Pest Management in Food Industry BSC Intertech Co., Ltd.
27 – 28 Jun. 2018	GMP HACCP and ISO 22000:2005 and Internal Audit, Quality up Co., Ltd.
3 Aug. 2018	Food Defense, Food Science and Technology Association of Thailand
26 Apr. 2013	Hazard Analysis and Critical Control Point (HACCP), Food Science and Technology Association of Thailand
25 Apr. 2013	Good Manufacturing Practice (GMP), Food Science and Technology Association of Thailand
19 Oct. 2010	Introduction ISO 22000:2005 and Requirement, MOODY INTERNATIONAL (THAILAND)
18 Oct. 2010	Introduction GMP/HACCP and Requirement, MOODY INTERNATIONAL (THAILAND)

## REFERENCES

**Assist. Prof. Dr. Sasithorn Nakthong**

Faculty of Agriculture Kasetsart University, KamphaengSaen Campus  
NakhonPathom THAILAND 73140

Mobile phone : 08-4015-0603, 08-0055-2324

E-mail : agrsas@ku.ac.th