



KORAWAN RODKHEM

09093387

37/1 Moo 2, Na Tham Nuea Subdistrict,
Mueang District, Trang Province 92190

PERSONAL INFORMATION

Date of birth : 11 January 1976

Religion : Islam

Weight : Height 60 kg.

Height : 152 cm.

Nationality : Thai

Nationality : Thai

Marital status : Single

Health : Healthy

EDUCATION

Currently studying for a master's degree Faculty of
Agro-Industry Food Technology field
Prince of Songkla University, Hat Yai Campus

Master's Degree, Faculty of Engineering, Industrial
Management Department
Prince of Songkla University, Hat Yai Campus

Bachelor's degree, Faculty of Industry Department
of Agro-Industry
Prince of Songkla University, Hat Yai Campus

WORK EXPERIENCE

October 2023 – present

Company : Faculty of Agro-Industry Prince of Songkla University Hat Yai Campus

Position : Scientist

responsibility

- Responsible for the production process and quality control in the processing factory. Faculty of Agro-Industry
- Establish a quality system and write a quality manual related to production, including GHP and HACCP.
- Providing consulting services to entrepreneurs in setting up a quality system for production lines.
- Providing consulting services to entrepreneurs in food products that are acidic and acidic.
- Prototype service for products in developing formulas and prototypes
- Service to study the heat distribution of the sterilizer (Heat Distribution) and the heat penetration of the product (Heat Penetration) both inside and outside the factory.
- Be the Process Authority in determining the disinfection process. Heat in a low acid sealed container. and acid-adjusting type
- Prepare production and quality inspection information for applying for FDA and Halal numbers of products in the factory.

March 2018- August 2023

Company : Trang Cannery Co., Ltd.

Position : Factory Manager

responsibility

- Responsible for the production process and quality control in the factory.
- Create a business development plan to expand the market and new customers.
- Organize KPIs for each department of the production line. To reduce costs and improve work efficiency and personnel development
- Establish a quality system and write a quality manual related to production, including GHP and HACCP.
- Service to study the heat distribution of sterilizers and heat penetration of the product

March 2008- March 2018

Company : Kwang Phaisan Food Products Public Company Limited (Pumpui)

Position : R&D and Process Authority

responsibility

- Invent new products and improve the quality of existing products, modify the production process. To reduce total costs Replacement of raw materials
- Responsible for studying Heat Distribution, Heat Penetration of Products including cans, plastic cups, retort pouches in Steam still retort and water spray retort including Revalidate and Heat Distribution and Heat Penetration
- Issue product control and disinfection documents, including problem solving. When Deviation Happens
- Study the shelf-life of the product.
- Be an Auditor ISO 9000, 14000 and 18000
- Develop new products, including modifying the production process. to reduce costs
- Receive heat distribution and heat transmission services.

February 2002 to March 2008

Company : Tropical Canning Public Company Limited

Position : SENIOR SUPERVISOR THERMAL PROCESS

responsibility

- Invent new products and improve the quality of existing products. Production process To reduce costs, including the replacement of raw materials
- Responsible for studying Heat Distribution, Heat Penetration of Products both in cans and pouches in Steam still and Over Pressure Water Spray Retort in Log-Tech FMC / SURDRY/ KM RETORT system Including revalidate both Heat Distribution and Heat Penetration
- Issue product control and disinfection documents, including problem solving. When Deviation Happens
- Study the shelf-life of the product.
- Send documents for products under FDA (for Approved SID) For USA/CANADA market
- Be an Auditor ISO 9000, 14000 and 18000

WORK EXPERIENCE

March 1998 to February 2002 (3 years 11 months)

Company : Seahorse Canning Public Company Limited

Position : Assistant Production Manager

responsibility

- Plan daily/weekly production.
- Control production to be efficient in quantity and quality.
- Control production Only receive raw materials until the sterilization process
- Be an Auditor in the ISO 9002 system.

TRAINING

- Attend the internal quality auditor training course and have passed the training. ISO system, September 6-9, 1999, from Advantage Co.,Ltd.
- Attend training courses Internal quality monitoring and training ISO 9002 system, 5-6 October 2001, from Quality Science Company Universal (Thailand)
- Attend the ISO 9001:2000 Internal Quality Audit Training course. Course February 19-20, 2003 from Quality Science universal company (Thailand)
- Receive training in Heat Penetration / Heat Distribution education from Crown Food Packaging (Thailand) Public Company Limited April 2002 for 2 weeks
- Attend Thermal Process (LACF) Determination training from Food Institute for 4 days between 25-28 November 2002
- Attend training Basic course on safety in the production of sterilized food with heat from the Food Institute for 2 days between 10-11 July 2003
- Attend training and pass the test in the internal audit course. Occupational health management system and safety (TIS 18001)
- Attend Internal Auditor ISO 14001:1996 training from IQS Company. Service limited between 9-10 October 2003
- Attend training on the Halal standard system according to Codex and HACCP in food industry From the Department of Science Services Between 20-22 January 2006
- Paper : Optimizing process conditions for sterilization of plastic tray products in water spray retort

SKILLS AND ABILITIES

Language skills

- Speaking, reading, writing: good

Computer skills

- Program Microsoft word , Excel , Power point , spss

Qualification

- Work well as a team with others.
- Have good human relations(