

ASHADI YAACOB

Diligent food technologist focused and creative with a passion for developing innovative food technology to drive product improvement, innovative food technologist offering 11 years of positive R&D experience and well-versed in quality monitoring and food product formulation.

Self-motivated, hard-working, and highly skill in food science and technology area, successful completion of advanced academic projects demonstrating food technology support capability.

Natural leader experienced in driving great team successes by coaching and motivating team members to increase *financial* monopemenJ. operational efficiency. and stakeholders' satisfaction. Record of performance in meeting organizational objectives well with interpersonal skills and ability to work well with others in both supervisory and support staff roles.



WORK EXPERIENCE

Jun 2004 - Aug 2019

Senior Research Officer

MARDI, MARDI Kuala Terengganu

- Developed new food products especially on fish and fishery products.
- Post harvest handling of fish and seafood products
- Researched and analyzed information into briefing papers, monitoring reports and produced project papers.
- Ensured compliance with policies and quality standards to maintain consistency in the quality of services.
- Collected data by identifying sources of strategic report information. including designing a survey and collecting methods.
- Developed new employees and organize performance assessments of current employees.
- Prepared reports by collecting, analyzing and summarizing information
- Prepared documents, such as contracts, statements of work, budget non-disclosure agreements and appendices.
- assist state director created, managed and executed plans and communicated company vision and objectives to motivate teams.

Sep 2019 - Jun 2021

Deputy State Director MARDI

MARDI, Kuala Terengganu

- Responsible to assist the State Director in coordinate and handling research activity, promotion, transfer of technology, and MARDI office Including provide the operation plan, collected, analyzed, and spread the information to the stakeholder through research activity, promotion and transfer of technology in state level which is prepared and executed from MARDI Management.
- Assist MARDI State Director in :-
 - i) Preparation of operation plan, program and research activity, promotion and transfer of technology in state level
 - ii) Lead in implementation of project program and research development and commercialization
 - iii) Organize and manage human resource, financial and other resources control as well as all MARDI benefit
 - iv) Planning and monitoring all the MARDI Station implementation of activity in state



EDUCATION AND QUALIFICATIONS

May 2000 - May 2003

Bachelor Science of Food Technology

University Putra Malaysia (UPM), Selangor, Malaysia



PERSONAL

- Name**
Ashadi Yaacob
- Address**
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Jalan Kelantan
21200 Kuala Terengganu
- Phone number**
0163637976
- Email**
adiey.mardi@gmail.com
- Date of birth**
26-05-1980
- Place of birth**
Baling Kedah
- Gender**
Male
- Nationality**
Malaysian
- Marital status**
Married

INTERESTS

- R&D in fish fishery resources
- Sharing the knowledge and expertise in field of technology transfer of product development

LANGUAGES

- Arabic ★ ★
- English ★ ★

Majoring in Food science and Technology

○ May 2010 - May 2013

Master Science of Food Science and Technology
Chulalongkorn University, Bangkok, Thailand

International Program of MSc. of Food Science and Technology
Faculty of Science
Chulalongkorn University
Bangkok Thailand



REFERENCES



MARDI

Director General of MARDI
603-89536001
bawi@mardi.gov.my

MARDI

Deputy Director General MARDI
603-89536003
tapsir@mardi.gov.my



SKILLS

Technical Committee Fish and
Fishery Product Spec



Retort Processing Method



Cold chain management



COURSES



Apr 2017 - Jul 2021

HACCP and its Implementation
MOH and MARDI

The Malaysian Certification Scheme for Hazard Analysis and Critical Control Point system was developed to provide a uniform certification scheme for HACCP system in food industries. One scheme consists of certification and surveillance activities of the HACCP system and provides formal recognition for food premises that have effectively implemented the HACCP system. With the introduction of the scheme, the Ministry of Health (MOH) hopes to encourage the implementation of HACCP system in food industries in line with global trends in food safety. The primary aim of the scheme is to enhance the production of safe food. This will promote the acceptance of food in the domestic and international market. The scheme will be implemented based on the 'Tripartite Management' approach which involves the government pool of independent auditors and the food industries. With this approach, the food industries will have more responsibility and accountability in producing safe quality food.



ACHIEVEMENTS

- Member of Technical Committee Malaysia Standard Fish and Fishery Product Specification MS 2041
- Member of CODEX in Fish fishery product (MARDI representative for Malaysia)
- Professional Member of Malaysia Institute of Food Technology
- Golden Key Honour Society Club UPM
- Vocational Training Officer for National College of Agriculture (NATC) for SKM level 3 & 4 modules (fish and fishery product)

- Trainer Officer for training course in fishery products in MARDI
 - Public good technology in fishery products development
- Fish preservation, chill and superchilled fish fillet and breaded fish products
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PUBLICATIONS

2019

Prediction on Microbiological Quality of Industrial Chicken Sausages during Distribution to Retailer vicinity Bangkok

Journal of Agrobiotechnology Unisza Volume 10 siri 1/2019

2017

Pembangunan Produk Hasil Rosel unfuk Penjanaan Dana MARDI Kuala Terengganu Kertas Seminar Teknikal Persidangan Kebangsaan Pemindahan Teknologi (Confertech 2017)

2016

Temperature Monitoring and Microbiological Quality of Chicken Sausages in a Cold Chain during distribution in Bangkok. Malaysian Journal of Applied Science UNISZA.

2015

Development of superchilled Fish fillet from open-sea cage system farmed cobia . Buletin Teknologi MARDI Bil. 10/2015

2021

Compliance of Malaysia Standard of dried fish crackers among Food Industries in Terengganu
Journal of Food Research Special Edition in conjunction National Food Technology Seminar 2020



CUSTOM SECTION

Project:-

1. Development and Evaluation of Superchilled Fish Fillet for Export Market (Science Fund Grant, 2006)-
Project leader
2. Development of Coated products from Cobia (DOF grant 2008) - Collaborator
3. Effect of Sodium Benzoate in surimi based products as food preservative(fish ball and fish cake) -
Malaysia Seafood Association Contract Research - 2009- Team member
4. Deveopment od stabilised mince fish meat using Halal additives (RMK-9 Fund) 2008
5. Development and improvement of soft frozen keropok lekor (fish, prawn and squid- 2019)- Collaborator