

DAFTAR PUSTAKA

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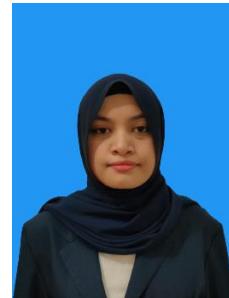
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RIWAYAT PENDIDIKAN

| Jenjang | Nama Institusi Pendidikan | Tahun |
|------------------|----------------------------------|--------------|
| SD | SD Cendekia Muda | 2007 – 2013 |
| SMP | SMP Cendekia Muda | 2013 – 2016 |
| SMA | SMAN 12 Bandung | 2016 – 2019 |
| Perguruan Tinggi | Universitas Padjadjaran | 2019 – 2023 |

RIWAYAT PRESTASI

| Nama Acara | Juara | Tahun |
|--------------------------|--------------|--------------|
| Kompetisi PKM FTIP Unpad | II | 2020 |

RIWAYAT ORGANISASI

| Nama Organisasi | Jabatan | Tahun |
|---|--|--------------|
| Himpunan Mahasiswa Peduli Pangan Indonesia Komisariat Universitas Padjadjaran | Sekretaris Divisi Keilmuan dan Profesi | 2020 |

RIWAYAT KEPANITIAAN

| Nama Acara | Jabatan | Tahun |
|----------------------------------|-------------------------|--------------|
| Legislative School BPM FTIP 2019 | Staff Divisi Acara | 2019 |
| SPEKTA | Staff Divisi Evaluasi | 2020 |
| MACARON | Sekretaris Divisi Acara | 2020 |

PENGALAMAN KERJA

| Instansi | Jabatan | Tahun |
|---|----------------------|--------------|
| Laboratorium Mikrobiologi Pangan FTIP Universitas Padjadjaran | Asisten Laboratorium | 2023 |

| SEMINAR DAN PELATIHAN | | |
|---|--------------------------|--------------|
| Nama Acara | Penyelenggara | Tahun |
| Technopreneur FTIP Fair | BEM FTIP Unpad | 2019 |
| Webinar Seri 3 “Mutu Gizi dan Konsumsi Pangan Global dan Indonesia | PERGIZI PANGAN Indonesia | 2020 |
| Webinar Kancil Tampak “Culinary Talks” | BEM FTIP Unpad | 2021 |
| Food Safety System Certification 22000 Version 5.1 Hazard Analysis & Critical Control Point and Good Manufacturing Practice | Robere & Associates | 2021 |
| Webinar “Stepping into the World of Food Engineering Industry” | HMPG ITB | 2021 |
| Webinar-Podcast “Innovation to Use I+G & TasteNrich to Create Delicious and MSG-Free Food Products | FTIP Unpad | 2021 |
| Good Laboratory Practice (GLP) | HIMATIPAN Unpad | 2022 |

| Nama Acara | Penyelenggara | Tahun |
|---|--------------------------|--------------|
| Technopreneur FTIP Fair | BEM FTIP Unpad | 2019 |
| Webinar Seri 3 “Mutu Gizi dan Konsumsi Pangan Global dan Indonesia | PERGIZI PANGAN Indonesia | 2020 |
| Webinar Kancil Tampak “Culinary Talks” | BEM FTIP Unpad | 2021 |
| Food Safety System Certification 22000 Version 5.1 Hazard Analysis & Critical Control Point and Good Manufacturing Practice | Robere & Associates | 2021 |
| Webinar “Stepping into the World of Food Engineering Industry” | HMPG ITB | 2021 |
| Webinar-Podcast “Innovation to Use I+G & TasteNrich to Create Delicious and MSG-Free Food Products | FTIP Unpad | 2021 |
| Good Laboratory Practice (GLP) | HIMATIPAN Unpad | 2022 |