

Cheryl Perdomo

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1. INDUSTRIAL ENGINEER | INTEGRATED MANAGEMENT SYSTEM AND CONTINUOUS IMPROVEMENT SPECIALIST

Multifaceted engineer with extensive Management System development, manufacturing process and continuous improvement experience across Multinational Manufacturing Corporations as Nestle S.A and Henkel Ltd.

- Comprehensive experience leading and implementing ISO 9001:2015 and 14001:2015.
- Strong project management abilities.
- Extensive experience implementing and improving organizational KPI's.
- Solid knowledge regarding of methods for manufacturing problem solving (Toyota A3 method) and strong analytical skills.
- Strong focus on Customer Satisfaction.
- Proficiency speaking, reading, writing and reading in English and Spanish.
- Lean Manufacturing team member, accountable for Total Quality Management implementation.
- Technical Competencies: MS Office, SAP, STATGRAPHICS CENTURION.
- Interdepartmental relationship building skills and highly collaborative team player
- ASQ (American Society for Quality) Member.
- Extensive experience implementing and leading HACCP Studies and Good Manufacturing Practices.

2. Educational Background

Master Engineering Design | McMaster University, Canada. Expected graduation date: December, 2019.

BSc in Agro Industrial Engineering (Cum Laude) | University of Centro Occidental "Linsandro Alvarado", Venezuela.

Diploma: Design of food processing lines | University of Centro Occidental "Linsandro Alvarado", Venezuela.

Leader Auditor (ISO 9001:2015, 14001:2015, OHSAS 18001) | Bureau Veritas ACADEMIC, Chile.

Leader Auditor (ISO 9001:2008, 14001:2004, FSSC 22000 and OHSAS 18001) | Bureau Veritas ACADEMIC, Chile.

3. Experiences

SUPERVISOR – QUALITY ASSURANCE

2014 to 2018

HENKEL LTDA, Chile. (Multinational manufacturing company of adhesives and coatings for industrial use and personal consumption)

Responsible for the implementation, maintenance and improvement of the Integrated Management System under ISO 9001: 2008/2015, 14001: 2004/2015, OSHAS 18001 standards through the coordination and empowerment of the Quality team and all organization.

Main achievements:

- Increased customer satisfaction from 76% to 89%.
- Customer complaints reduced by 25% from 2015 to 2016.
- PFMEA (Failure Mode Effect Analysis) successful implemented during the start-up of a new production line.
- Successfully transition from ISO 9001: 2008 to version 2015.

MANAGER – QUALITY CONTROL.**2014****CORDILLERA SLAUGHTERHOUSE AND REFRIGERATION, Chile. (Medium-sized meat producing company ranging from slaughter to refrigeration)**

Responsible for the implementation of Quality and Food Safety Management System based on international standards ISO 9001: 2008 and ISO 22000 and national laws; ensuring legal compliance and increasing the competitiveness of the company in the market.

Main achievements:

- Implemented an effective work structure to achieve good results in a short time.
- Improved the Good Manufacturing Practices.
- Updated and revised 100% of operational procedures.
- Trained 70 people (100% of operational staff) on Good Manufacturing Practices.
- Successful audit result, which allows the company to start businesses with an important supermarket chain.

COORDINATOR – AUDITS AND INTEGRATED MANAGEMENT SYSTEM**2012 to 2014****NESTLE, VENEZUELA. (MULTINATIONAL FOOD COMPANY, CONFECTIONERY DIVISION)**

Responsible for maintaining and improving the Integrated Management System (Quality, safety, environment and food safety system) by coordinating of Quality, Production and SHE (Safety, Health and Environment) Departments

Main achievements:

- Successful results in the Integrated Management System maintenance audits during 2 years.
- Alternative suppliers developed in order to guarantee the continuous supply of the plant.

PROCESS ANALYST – QUALITY ASSURANCE**2011 to 2012****NESTLE, VENEZUELA (MULTINATIONAL FOOD COMPANY, CONFECTIONERY DIVISION)**

Responsible for implementation, maintenance and improvement of food safety by monitoring Good Manufacturing Practices and improvement projects implementation.

Main achievements:

- Improved of production line efficiency by decreasing stoppage during packaging from 70 minutes to 10 minutes.
- Developed the HACCP (Hazard Analysis and Critical Control Points) Study for the confectionery division.

4.

OTHER EXPERIENCES

Seasonal Professor at IEDE (Business School of Andrés Bello University), Chile

2016 to 2018

Integrated Management Systems Diploma program.

AWARDS & RECOGNITION

- Promotion as High Potential Personnel. HENKEL LTDA. 2017.
 - Recognition "Order September 22 UCLA 2011" for academic excellence and Agro Industrial Engineering Thesis. Recognition of academic excellence UCLA (2006-2007-2008-2009)
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OTHER INTERESTS

Mentor of "Wallingford Women in Leadership mentoring program", at McMaster University with the purpose of engage and develop women in enterprise field.