

# SURIN KITITHONGSOPON

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Address : 13/2a Elizabeth Bay Road, Elizabeth Bay, NSW 2011

Mobile : 0416961009

Email : surin@iinet.net.au

## CAREER PROFILE

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- Multilingual Bachelor of Science (Honours) graduate in Food Science and Technology with an interest in product development, sensory analysis and the application of new technologies to existing food product lines to enhance value and flavour and grow market share. I am seeking a challenging entry level role in Food technology, preparation and the quality control sector.
- 15 years customer service experience as a Qantas flight attendant.
- 4 years' experience as an administrative assistant in the studio of an internationally active artist undertaking large scale commissions for the public and private sector. Duties included organisations of travel, packaging and dispatch of works, on-site installation and financial administration.

## EDUCATION

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Bachelor of Science (Honours) in Food Science and Technology

Jan 2020

School of Chemical Engineering, University of New South Wales

Certificate of Winter Food Science and Technology Program

Jan 2019

School of Agriculture, Kyushu University, Japan

## EMPLOYMENT

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Flight Attendant

Jul 2000 - Jun 2015

Qantas Airways, Sydney, Australia

- Working international long haul and domestic short haul destinations
- Working in first, business and economy class with groups varying from 12 to 300 individuals
- Experience as an active team member operating in different roles on almost every flight
- Being trained in food hygiene, safe handling on board food and beverages
- Continuous training on the select pairing of food and beverages
- Continuous training for inflight safety and emergency evacuation
- First aid and responsible servicing of alcohol certificates

## VOLUNTARY EXPERIENCE

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Convention Volunteer

The Australian Institute of Food Science and Technology (AIFST), 2019

## EXTRA CURRICULAR ACTIVITIES

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Presentation and styling of food for TV and film commercials

## KEY SKILLS

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### Organisational and Time management

I have been able to return to University and re-skill myself by successfully completing a Bachelor of Science (Honours) with a specialisation in food science and technology while supporting myself through working part time. This achievement is an excellent indication of my capacity to effectively organise and manage my time in order to achieve long term goals and to make the sacrifices necessary to achieve my ambitions. My previous work experience with Qantas, such as the completion of a meal and drink service during a 50 minutes flight to

200 passengers while maintaining safety trained me to finish each task within a limited timeframe and to perform at a high level an active member of a team that was constituted differently on each flight.

### **Interpersonal Skills**

Through my work experience with Qantas, I was able to develop and deploy a high level of skill in face to face communication with a diverse array of people including corporate travellers and those with special requirements and needs. Specifically, my understanding, friendly and supportive disposition has enabled me to succeed in quickly developing good interpersonal relations with a varied array of customers from the most elevated levels of the public and private sectors to recreational travellers.

### **Analytical and problem solving**

The development of my analytical and problem-solving skills has been enhanced through my Honours research. My successful on time completion also demonstrates my ability to learn quickly, to master new technologies and to apply them to solve complex problems. These theoretical and research skills have been given practical application by my successful resolution of a long-standing food industry problem in maintaining the stability of emulsion during freezing, thawing and heating. My written thesis attested to my ability to undertake primary research, collate data from different sources and to present these in a clear and resolved manner. I have experience at effectively reviewing and integrating the relevant literature, appropriately reporting all experimental procedures, observing and accurately interpreting the results. The distinction grade I have achieved corroborated my strong ability to analyse and solve problems and in particular a special ability to source relevant material in multiple languages and culturally diverse data bases and to use this to fill gaps in current knowledge.

### **Languages**

I can speak, read and write in English, French and Thai and have a working understanding of Teochew.

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### **PROFESSIONAL MEMBERSHIP**

#### **Student Member**

The Australian Institution of Food Science & Technology (AIFST)

The European Federation of Food Science & Technology (EFFoST)

I keep myself up to date with industry developments through journal, webinars, newsletters and by reaching out directly to regionally based researchers. I have participated in many industry-based activities such as mentoring program, attending conventions undertaking field trips, networking with other members, conference participation, research seminars and projects.

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### **INTERESTS**

Research into how existing tested and approved technologies might be applied to add value and market share to existing product lines. The application of traditional, regional, low cost food processing technologies in an Australian context. How to add value to Australian products with a view to their placement in the growing regional market. I am particularly interested in how these might be applied to the rapidly growing frozen heat at home prepared meal sector. The refinement of existing manufacturing process, novel and emerging technologies, the links between Nutritional Science and Health with respect to product development, menu development and traveling.

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### **REFEREES**

Emeritus Professor Ken Buckle  
School of Chemical Engineering  
The University of New South Wales (UNSW)

Associate Professor Julian Cox  
School of Chemical Engineering  
The University of New South Wales (UNSW)

Contact details available upon request