Christine Ong

QA Engineer

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- <u>My Personal Page</u>

QA Engineer with 2 years of experience in black-box and functionality testing, I also have experience working with people of multicultural backgrounds. I am passionate about software testing and I plan to further expand my skills by exploring automated testing technologies such as Selenium and Python, among others.

Skills

- Black-box Testing
- Functionality/Regression Testing
- JIRAAWS EC2

• SQL

- Cross-browser TestingAPI Testing
- Experience
 - Software Ventures International Software QA
 - Black-box and regression testing of software applications (web applications, batch programs, mobile applications)

• Mobile Application Testing

- Test case creation and execution
- Bug recording and tracking, fix verification
- Documentation via Test Report
- Testing via CLI
- Data manipulation via SQL (for applications which access and use database)
- Functional and GUI testing of web applications in various browsers in Windows and their adaptability in mobile browsers (Android OS)
- API testing using Postman
- Projects tested under CI/CD: Timekeeper App (has web and mobile integration), KYC (integrated with Megamatcher)
- Set up the QA test environment for the team:
 - Creation of server instances in AWS EC2 to use as the test environment
 - Installed and set up Payara, Glassfish, Docker, Cassandra databases, SOLR cores via CLI
- Deployment of the applications to the QA test environment prior to testing (deployment in Payara application server, Docker image deployment in Linux via CLI)
- Set up of the databases to use for testing (Cassandra via CQL, SOLR in CLI and admin UI)
- Underwent basic Java training and basic SQL and database management training

Promax International Corp. - Technical Food Ingredients Specialist

- Devised an ingredient inventory management system which lists all ingredient items available and their details, which is also used to track expiration dates and item availability
- Created food sample recipes to use as prototypes which showcased the company's functional ingredients: this increased client interest towards yeast extracts and flavor products especially for meat processors and bakery items' producers

Education

- University of the Philippines, Diliman
 - Bachelor of Science in Food Technology

- Problem-solving
- Time Management
- Eye for Detail

Oct 2021 - Present

2016-2021

2014