

Assistante chef de produit

I have more than 5 years of working experience in food manufacturing company where I function in different capacities as an assistant product manager, quality control Analyst and Microbiologist. I have a B.Sc. in Microbiology and M.Sc. in Industrial Microbiology. Some of my duties are not limited to; Carrying out microbial analysis on raw materials, intermediates and finished products. Carrying out chemical and microbial analysis on raw water and treated water Ensure hygienic working conditions by carrying out personal hygiene swab and pathogen environmental monitoring Establish and approve changes to procedures, methods and formulas to ensure that the latest revision is being used at all times. Perform laboratory analysis and preparation of necessary of reports Monitoring of all identified CCPs (critical control points) and alert immediately the management before critical limits are exceeded.

INFORMATIONS	EXPERIENCES PROFESSIONNELLES	
<p>Niveau d'étude: Postgraduate</p>	<p>2019 - 2021 Faveric Water Limited</p>	<p>Quality Control Manager</p>
<p>Niveau d'expérience: From 4 to 6 years</p>	<p>2019 - 2021 Faveric Limited</p>	<p>Quality Control Analyst/ Microbiologist</p>
COMPETENCES		
<p>Sales</p>		
<p>Quality Control</p>		
<p>Marketing</p>		
	<p>My duties as a Quality Control Analyst/ Microbiologist are not limited to the following; Carrying out test and quality parameters on finished products e.g. test for protein, fats, moisture content, total solids, acidity, vitamin C, sodium benzoate etc. Calibration and validation of equipments and keeping of necessary records Participating in Quality Risks Assessment Interface with regulatory agencies (NAFDAC, SON) during on-site factory visits Handling Customer Complaints and non-conformity of</p>	

products Prepare and Review Standard Operating Procedures (S.O.P) with continuous improvement of quality control practices Implement a HACCP approach to food evaluation Continually review quality control processes, procedures and capabilities in order to sustain the most efficient and effective methods for meeting quality requirements and making recommendations for improvements as appropriate. Where required liase with the customers on quality issues , complaints and developments. Training/ cross training/training and evaluation of staffs on operational quality control issues.

2017 - 2018

All Queen's
Kitchen Limited

Quality Control Manager

2015 - 2017

Prothrive astute
Heights limited

quality control supervisor

FORMATIONS

January 2017 - December 2018

Professional educational degree

Institute of Public Analysts of Nigeria

Analysis of food, drugs, water, soil, petroleum products and medical devices

January 2009 - December 2011

M.Sc.

University of Ibadan

Industrial Microbiology

January 2003 - December 2008

B.Sc.

Olabisi Onabanjo University(O.O.U)

Microbiology