



## **PROFFESIONAL EXPERIENCE**

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**Sept 2016-To date(Fixed term contract)    Sizani Foods    FMCG**

*Quality Controller and QA officer*

### **Responsibilities:**

- Assisting in new product development
- Inspecting and monitoring hourly quality of in-process food production batches
- Sampling and submitting finished products for microbiological and allergen testing
- Monitoring pest control for the factory as per checklist report
- Collecting all retention samples for each blended products on daily basis
- Monitoring the HACCP program
- Monitoring sanitation inspections of all food production areas and equipment
- Conducting finished product analysis to ensure conformance with specification
- Conducting internal audits(Premises and documentation)
- Handling customer complains
- Document management

Skills being developed: Problem solving skills

: Effective communication

: Supervisory/Leadership skills

**Jan 2015-Dec 2015    Bidvest Bakery Solutions    FMCG**

### ***Food technology student***

Quality Management Systems experience(First semester)

### *Responsibilities*

- Analyzed various products for quality and substitution in a laboratory setting
- Retention sample storage management
- Generated COA as per tests results
- Raised non-conformances and ensured they are closed off
- Assisted the Food safety officer in maintaining the HACCP programme
- Conducted training of production staff on all PRPs
- Investigated problems in customer complain products and designed solution to improve product quality
- Occasionally tests baked samples for quality and substitution

Specialized instrument training:

- Mixolab
- Falling number
- SDmatic
- Chittick apparatus

Food research and development experience(Second semester)

*Responsibilities*

- Ordering raw material ingredients to be used in the development lab (stock maintenance)
- Compounding formulations
- In-depth knowledge of food and baking ingredients
- Researching and developing
- Market research on different ingredients and developed products
- Documentation and report writing
- Sensory evaluation on trial products
- Preparing product costing based on raw material

**COMPUTER SKILLS AND PERSONALLY ACQUIRED SKILLS**

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- **Computer skills:** Proficient user of all Microsoft packages including outlook
- **Laboratory skills:** Shelflife study, moisture analysis, sensory evaluation, pH analysis

**REFERENCES**

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**LIEZEL HUYSAMEN**

General manager

Bidvest bakery solutions

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**PATRICIA MASHIGO**

Head innovation food technologist

Bidvest bakery solutions (supervisor)

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Quality Manager

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