

ZIYANDA PHIKE

✉ Room M44 New Rest, NY111 Section 3, Guguletu 7750

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OBJECTIVES

- To obtain a challenging position in a highly challenging environment where my resourceful experience and academic skills will add value to organizational operations.
- To work with a dynamic team of highly professional individuals with a strong passion for service delivery and the management who operate with integrity and high ethics.
- Seeking to diversify my skills and expertise in a well-established department.

PERSONAL DETAILS

Gender : Female
Nationality : South African
Date of birth : 1991/11/01
ID : 9111010986087
Language : English (Speak, Read, Write)
Xhosa (Speak, Read, write)
Zulu (Speak, Read, write)
Marital Status : Single
Health : Excellent

EDUCATION

Tertiary Education

Institution : Cape Peninsula University of Technology
Year Obtained : 2014
Qualification : BTech: Food Technology

Institution : Cape Peninsula University of Technology
Year Obtained : 2013
Qualification : ND: Food Technology

High School Education

Last School attended : Zisukhanyo Senior Secondary
Year finished : 2009
Qualification : Matric

WORK EXPERIENCE

Current : National Research Foundation (NRF)

Position held : Graduate Research Intern

Responsibilities :

- Conduct Literature reviews
- Participating in all phases of research including planning, preparation, calibration, collecting and analysing data
- Undertake practical laboratory investigations in a safe, responsible and ethical manner

- Operating lab equipment such Soxtec machines, moisture analysers, GC, protein analysers & Near Infrared spectrometers for food analyses
- Prepare, interpret and present data using statistical programs, quantitative and qualitative techniques and spread sheets
- Drawing sound scientific conclusions based on data analysis
- Supervising undergraduate students working on their research projects
- Preparing reports and presentations

Nov 2015 – Feb 2016 : Geiger & Klotzbutcher

Responsibilities :

- Ensure that the quality standards of the company are obtained and maintained with competent and empowered employees
- Implement and maintain a comprehensive Quality control programme in the laboratory and primary production environment.
- Maintain standards for HACCP and BRC certification
- Reporting and management of non-conforming raw materials and products.
- Facilitate and participate in problem solving.
- Perform administrative requirements

Mar 2015-Sep 2015 : Deli Spices

Responsibilities :

- Daily analytical testing of raw ingredients, packaging material and finished products
- Review of intermediate test results or worksheets
- Investigating out of specification results and implementing corrective action
- Analyse and interprets laboratory results in accordance with established laboratory work processes
- Act as a Panellist during NPD trials.
- Raw material sampling & sending for microbiology testing to external lab/s
- On-line Allergen change-over supervision
- Assessment of test performance through testing previously analysed samples
- Internal calibration of equipment used
- Quality assurance of raw material and finished products
- Sensory evaluation and shelf life testing of finished products
- Assist food safety officer with customer complaint investigations

June 2012 – June 2013 : Deli Spices

Position held : Quality Assurance and & Health and Safety Student Trainee

Responsibilities :

- Testing raw and finished products for particle size, pH, moisture, salt, taste, colour, sulphur dioxide, phosphatase as per GLP
- Dealing with Non-conformances
- Scale calibrations
- Housekeeping checks
- Complete COAs when results are available
- Monitoring all checklists
- Assisting Quality supervisor with Total Quality Management Systems duties
- Conducting daily cleaning/sanitation inspections & internal audits in all production departments and Labs
- Providing food safety/quality & internal procedure training to factory and Lab staff
- Online Quality Control
- Ensuring adequate implementation and maintenance of Food Safety systems
- Did an Allergen research using molecular techniques

SKILLS

Scientific techniques (Microbiology, Chemistry)
Good Communication
Interpersonal skills
Team work
Time management
Creativity

CHARACTER

Hardworking
Committed
Ambitious
Fast learner

TRAININGS AND COURSES ATTENDED

- Co-presented the one day program in *Trout: Hygiene and Quality* to fish farmers as part of the Service-learning program in collaboration with Hands-on-Co-op and the Aquaculture Division
- Attended a three day Excel Skills Development course
- Attended a two day Basic Project Management course

REFERENCES

Name	:	Sune Henning (Research Supervisor & Service-Learning Convenor)
Contact Details	:	021 959 6776/083 611 9737
Name	:	Zoleka Mbuli (Food Safety officer at Deli Spices)
Contact Details	:	021 505 2000/060 521 8672
Name	:	Charmaine Lavendal (Quality Control Co-ordinator)
Contact Details	:	079 212 9969