

**CURRICULUM VITAE**  
**OF**  
**NNDWAMMBI KHUTHADZO**

**PERSONAL DETAILS**

Surname : Nndwammbi  
First name : Khuthadzo  
Date of birth : 07 January 1994  
Id No : 9401075816083  
Gender : Male  
Marital status : Single  
Contact details : 0790848593/0729162890  
nndwammbinj@gmail.com  
Nationality : South African  
Race : Black  
Postal address : P.O.Box 101  
Nzhelele  
0993  
Home language : Tshivenda  
Other languages : English  
Learners Driver's Licence : Yes, Code 10

**TERTIARY QUALIFICATIONS**

Name of Institution : University of Venda (2012-2016)  
Degree : BSc Food Science and Technology  
To be awarded : May 2017  
Major subjects :

- Introduction to Food Science and Technology
- Introduction to Food and Nutrition
- Fundamentals of Post-Harvest Technology
- Fundamentals of Food Preservation Technology
- Food Engineering
- Principles of Human Nutrition
- Food Chemistry
- Food Commodity Processing
- Food Microbiology
- Sensory Evaluation & Product Development
- Quality Systems Management
- Food Machinery
- Cereal Science & Technology
- Meat and Poultry Products Technology
- Fruits and Vegetable Technology
- Entrepreneurship

## **SECONDARY QUALIFICATIONS**

School attended	:	Patrick Ramaano Secondary School
Highest grade passed	:	Grade 12 (matric)
Year	:	2011
Subjects passed	:	English
	:	Life Orientation
	:	Life Science
	:	Tshivenda
	:	Mathematics
	:	Physical Science
	:	Geography

## **OTHER SKILLS**

Computer skills (Microsoft word, Excel, Power point, Publisher and Microsoft Outlook)  
Communication skills (Verbal and Non-Verbal).

## **EMPLOYMENT**

Company: Rhodes food group

Duration: January-June 2016 (Experiential learning Programme for a period of 6 months)

Position: quality controller, lab assistant

## **Duties**

- Assisting in a micro lab, during microbial plating. These include preparation of media, microbial plate counting, Allergen swabs, taking the hands swabs, Equipment swabs, preparing for the air plates. Basically it includes participating in all Good Laboratory Practices.
- Non- conformance and rework of products, it include retesting of products depending on the type of non-conformance ; brix, pH
- Sensory evaluating of products, including preparation of taste panel and during batch release. It can also be done if there are non-conformance of where a type of sensory evaluation is need to be set.
- Sachet line production, working as a line quality control. This includes, recipe weighing, CIP records and verification of soap concentrations, weight control and final product analysis.
- Daily equipment's verification, mass balance, refractometer, pH meter and Incubator.
- Raw material grading, truck hygiene inspection
- ISO room documents control.
- Double seam inspection
- Controlling of products ingoing and nett mass, pH, Brix, Viscosity and Temperature.
- Labelling of finished goods.

## **ABILITIES**

Team work

Good communication skills

Able to work under pressure

Time management skills.

Critical thinker

## **REFERENCES**

1. Mashau M.E

Position: lecturer

Contact details

Cell phone: 0825741859

Email: [mashaume@univen.ac.za](mailto:mashaume@univen.ac.za)

2. Dr Beswa D

Position: Chief lab technician

Contact details

Cell phone: 0837055156

3. Pienaar M.E

Position: Quality Manager

Contact details:

Cell phone:

082 465 7390

Email: [pienaar@rhodesfoodgroup.com](mailto:pienaar@rhodesfoodgroup.com)