

CURRICULUM VITAE

PERSONAL PROFILE:	
Name & Surname:	Murendeni Comfort Mulovhedzi
Address:	6548 Sierraleone Street Ext. 6 Cosmo City 2188
E-mail Address:	Murendeni.mulovhedzi@gmail.com
Phone Numbers:	
Work:	
Home/Cell:	083 665 0915/0793196323
Identity Number/Nationality:	9303160888086
Driver's Licence/Own Vehicle:	None
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EDUCATIONAL PROFILE:	
High School:	Dimani Agricultural high school
Standard passed:	Grade 12
Date:	December 2010
Special Achievements:	None
College/University:	University of Venda
Highest Qualification Obtained:	Bachelor of science in Food science and Technology
Major subjects:	food microbiology, food chemistry, food commodity Processing, Quality management system, sensory Evaluation of food, biochemistry, bacteriology, Principle of human nutrition, research project, Food process engineering, food machinery, meat and meat products technology, fruit and vegetable technology
Date:	January 2016
Previous/Further studies:	None
Hobbies/Interests:	I am interested in reading food research and development articles and journal
Research Experience:	Functional and health-promoting properties of traditionally milled maize meal: University of Venda, 2016
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EMPLOYMENT HISTORY:	
CURRENT EMPLOYMENT:	
Dates:	01 February 2016 to 31 January 2017
Company:	Tate and Lyle South Africa
Position:	Quality Control Laboratory technician assistant
Description of Duties:	<ul style="list-style-type: none"> • <u>Quality control</u> • <u>Food ingredients</u> • Creating production labels • Routine tests(PH, viscosity, gel strength) and microbial analysis for 5th batches products

- Weekly equipment verifications
- Non conformance investigation and reports
- Completing COA's for final blends
- Sending samples to external labs

Quality Assurance

- Daily warehouse checks (housekeeping)
- CCP and OPRP checks before production starts
- Verification of production labels
- Management of quarantined stock in the warehouse
- Review of warehouse and production documents audits
- Hygiene, allergen and PRP checks (GMP)
- To conduct Customer complaints investigation
- To complete internal supply/customer questionnaires
- Daily trading goods and finished blends COA checks
- Verification of sampling plan includes: microbial tests for water (drinking, blending, eyewash stations, de-ionized), packaging materials, equipment, and hands swabs.
- Weekly lab consumable audits
- Orders (consumable and equipment)
- Creation and editing of the departmental monthly global news letter

Stock Management

- Testing raw materials and trading goods
- Receiving of raw materials and trading goods
- Damages and repacks management
- Conducting microbial analysis for raw materials
- Extensions of expired stock
- Destructions of the stock
- Testing of Pre-shipment samples
- Providing COA's for raw materials and trading goods

Instrumentation Skills:

- Quality control/assurance, microbial analysis, equipment verification and stock management

Abilities:

- To work in a team
- Ability to work under pressure
- Ability to work independently and follow instruction

Skills and competency:

Analytical skills, innovative skills, initiative, team player, quality inspection and communication skills

Reason to leave

Ending of 12 months contract

Contact for reference:

011 708 9128/082 329 7856 Ms Mochatsi M

PREVIOUS EMPLOYMENT:

Dates:

09 February 2015 to 03 July 2015

Company:

Rhodes food group Makhado

Position:

Quality control assistant (student)

Description of Duties:

- Monitoring production floor to ensure products conforms to specification and food safety practices, working with production and warehouse to control, maintain and/or improve the handling and storage.
- Assisted in documentation involving food safety and GMP
- Receiving of raw materials and packaging (inspection)
- Responsible for cooling process and chlorination.
- Assisted in monitoring during packaging to ensure correct labelling and date coding.

- Responsible for the organoleptic tests of finished products to ensure acceptance to standards in order to compile a certificate of analysis.
- Perform microbial analysis for equipment swabs, water analysis, hands swabs, finished products and raw materials.
- Conducting internal audits.
- Inspection of seam equipment during production

Instrumentation Skills: Quality control, raw material grading and fresh produce inspection

Reason for leaving: End of learning period (Experiential learning)

Contact for reference: 015 970 4538 Mrs Pienaar M

REFERENCES

Name	Occupation	Institution	phone	Email
Dr Beswa D	Former Chief laboratory technician	University of Venda Department of food science and technology	0837055156	daniso.beswa@gmail.com
Prof Jideani A.I.O	HOD	University of Venda Department of food science and technology	0739676383	Afam.jideani@univen.ac.za
Mrs Pienaar M	Quality control manager	Rhodes food group	015 970 4538/ 0824657390	pienaar@rhodesfoodgroup.com
Ms Mohale D	Quality Assurance manager	Tate and Lyle South Africa	011 708 9100/ 0713196411	Diako.mohale@tateandlyle.com