

CURRICULUM VITÆ

OF

NTSIKA MTOTOYI

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Personal Information

Marital status : Single
Nationality : South African
Date of birth : 1992-03-25
Identity number : 9203256046088
Age : 24
Place of birth : Kentani
Gender : Male
Cell : 0724720060
Email : mtotoyin@gmail.com

Objectives

I am looking to join a company that offers me a stable and positive atmosphere and inspire me to enhance my skills in the food industry. And also bring my strong dedication, responsibility, and motivation and to utilize my educational skills in the best possible way to achieve the company's goals.

Languages

Professional language: English
Cultural language : IsiXhosa

Education

Tertiary

Institution : Walter Sisulu University
Year : 2013 – 2016
Place : Buffalo City Campus
East London
Qualification : ND: Consumer Science: Food and Nutrition

Major subjects completed

Food science- costing, food product development
Nutrition – throughout life cycle, and dietary guidelines
Food microbiology- food and safety, HACCP
Food communication-food styling, marketing, food promotion and market research.
Food and beverage- mass catering, stock taking and costing.
Pelimary Wine Course- Wine tasting, production of wine.

Basic computer programme

MS word, excel, PowerPoint, Ms access and Referencing endnote, Research.

Post Matric

Institution : King Hintsa FET College
Year : 2012
Place : Kentani
Qualification : Hospitality
Highest Level Achieved : Level 2

High School

School : Dondashe S.S.S
Place : Kentani
Highest grade : Grade 12
Year : 2010

Work Experience

Organization : Airchefs
Position : Quality Controller: Intern
Duration : July 2016 –

Responsibilities:

- Provide advice to various internal stakeholders on how to address non-conformances based on the relevant HACCP or ISO 2000 standards.
- Monitor the implementation of corrective actions according to non-conformances raised to ensure adherence to HACCP protocols.
- Complete quality record sheets reports according to QA office procedures, standards and legislative requirements.
- Train various internal service providers on HACCP processes and standards to ensure employees comply with relevant standards.
- Ensure all records related to the quality management process are maintained according to the requirements of various quality systems.
- Monitor the working environment to identify possible risks that could impact on quality standards or service level agreements.
- Do daily hygiene checks and make sure all employees adhere to HACCP standards.

Interest and activities : reading magazines, gardening, playing soccer and help at my church during my spare time.

Reference

Name : Mrs N. Dondashe
Institution : Dondashe S.S.S
Position : Principal
Cell : 0716747579

Name : Ms. N Sidzamba
Institution : Walter Sisulu University
Department : Consumer Science: Food and Nutrition
Position : Lecturer
Tel : 043 702 9276
Cell : 073 710 7215
E-mail : tmafu@wsu.ac.za

Name : Mrs M. Mafela
Company : Air Chefs
Position : Quality Assurance team leader
Tel : 011 978 1881
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