

Brendah Mwihaki Kiragu

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SUMMARY

Results-driven Food Science and Technology graduate with a Second Class Honors (Upper Division) degree from JKUAT and two years of industrial experience as a quality assurance analyst in dairy products manufacturing. Skilled in food processing, quality control, and regulatory compliance. Proficient in collaborating with cross-functional teams to improve operational efficiency and product excellence. Eager to bring technical expertise and a collaborative spirit to your organization.

EXPERIENCE

Kinangop Dairy Limited

Quality Assurance Analyst

June 2023 - May 2024 - *Contract*

- Sampled and conducted quality tests of raw and finished dairy products.
- Supported research and development by participating in sensory evaluation of product trials and reporting structured feedback.
- Monitored Critical Control Points and maintained process records to ensure food safety and production efficiency.
- Inspected packaged products thoroughly to eliminate any non-conforming products.
- Maintained sanitation records and ensured adherence to cleaning protocols of all equipment and production areas.
- Assisted during internal audits and contributed to the preparation of compliance reports.

Quality Assurance Assistant

March 2022 - May 2023 - *Contract*

- Conducted chemical, sensory, and physical tests on dairy products, ensuring compliance with food safety regulations.
- Prepared reagents as per recommended procedures.
- Collaborated with production and engineering departments to identify process gaps and implemented corrective actions, reducing product defects by 20%.
- Led training sessions for production staff on hygiene, quality control, and food safety practices.
- Maintained accurate documentation of testing, production processes, and sanitation activities.

EDUCATION

- **Jomo Kenyatta University of Agriculture and Technology (JKUAT)** Sept 2017 – Dec 2021
BSc. Food Science and Technology - Second Class Honors (Upper Division)
Relevant Coursework: Food Chemistry, Dairy Technology, Food Microbiology, Processing Techniques, Product Development and Analysis.
Thesis: Production and Assessment of Acceptability Of Porridge From a Blend Of Millet and Bambara Groundnuts.

SKILLS

- Technical knowledge: Proficient in food processing techniques and quality control procedures.
- Collaboration: Strong ability to work effectively with cross-functional teams to achieve high product quality.
- Innovation: Skilled in supporting research and development initiatives for new product development.
- Quality Control: Detail-oriented in maintaining food safety, consistency, and compliance with standards.
- Documentation: Competent in maintaining accurate process and quality assurance records.

ACHIEVEMENTS

- **Process Optimization:** Achieved a 20% reduction in product defects by improving critical control points monitoring and production collaboration.
- **Training Initiative:** Led QA training sessions in the yoghurt packaging unit, resulting in a 15% improvement in product quality scores.

EXTRA-CURRICULUMS

- Member, JKUAT Society of Food and Nutrition Sciences Club – Participated in food safety awareness campaigns and technical workshops