



Opeyemi Grace Obafunmilayo

Food Technologist

 Mercyland ave., Diamond Estate, Ilogbo rd., Sango Otta, Ogun State.

 +2348167920877, +2349029092741

 oobafunmilayo@gmail.com

Diligent Food Technologist with years of experience in the operations of the quality assurance laboratories of a wide range of FMCG companies. Have a wide range of both technical food science and chemistry skills as well as keen attention to detail and analytical thinking abilities that make me an excellent fit for food processing industries.

Skills

Documentation and control	<div><div></div><div></div><div></div><div></div><div></div></div>
Strategic Planning	<div><div></div><div></div><div></div><div></div><div></div></div>
Team management	<div><div></div><div></div><div></div><div></div><div></div></div>
Customer service	<div><div></div><div></div><div></div><div></div><div></div></div>
MS Office	<div><div></div><div></div><div></div><div></div><div></div></div>
Communications	<div><div></div><div></div><div></div><div></div><div></div></div>

Work History

2019 - 2020

Quality Control Analyst

Nigerian Breweries PLC, Enugu

- Carried out routine quality control tests and inspections that are covered under Good Manufacturing Practice (GMP) and Food safety Prerequisite Program.
- Daily analysis of raw materials from the point of arrival to finished goods by checking the Acceptance Quality Limit (AQL) and Dispatch Quality Level (DQL).
- Inspection and testing of packaging materials.
- Hydrolysis of starch and sugar using chemical glass reactor.
- Fermentation promotion with alcohol-producing yeast and Flavour enhancer
- Microbial load packaging
- Verification of scheduled cleaning on or before production.

2016- 2017

Quality Control Analyst (Industrial Training)

Intercontinental Distiller's Limited

- Carried out routine quality control tests and inspections that are covered under Good Manufacturing Practice (GMP) and Food safety Prerequisite Program.
- Microbial analysis of raw materials and finished products.
- Distillation of alcoholic raw materials using round bottom flask distillery
- Analysis of pH, conductivity, alcohol content and total acidity of finished products.
- Brix analysis
- Sensory evaluation of finished products before release.

2015

Quality Control Analyst (SIWES Intern)

De Real Beverages, Sango Otta, Ogun State

- Inspection and testing of packaging materials.
- Daily analysis of raw materials from the point of arrival to finished goods.
- Fermentation and pasteurization of yogurt milk.
- Verification of scheduled cleaning on or before production.
- Microbial load packaging.
- Brix analysis.
- Sensory evaluation of finished products before release.



Education

2019 - 2020

Certificate of National Service

National Youth Service Corps (NYSC)

2017 - 2019

Higher National Diploma: Food Technology (Upper Credit)

The Federal Polytechnic Ilaro, Ogun state.

2014 - 2016

Ordinary National Diploma: Food Technology (Upper Credit)

The Federal Polytechnic Ilaro, Ogun state.

2005 - 2011

West African Senior School Certificate Examination (WASSCE)

Muslim Girls' High School, Ijebu-Ode, Ogun state.

1999 - 2005

First School Leaving Certificate (FSLC)

Olu-Ola Primary School, Ijebu-Ode, Ogun state.



Professional Qualifications

2020	NIM-NYSC Proficiency Certificate in Management <i>Nigerian Institute of Management.</i>
2020	Digital Marketing Certification: Master Digital Marketing <i>Udemy.</i>
2020	Social Media Marketing Certification <i>Udemy.</i>



Languages

English



Yoruba

