# KAYODE FAITH OMOLOLA

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# PROFILE

Food scientist with a reliable food laboratory, industrial and food production plant start up experience. A strong passion and focus to deploy my theoretical and practical knowledge into the food industry, ensuring safe food manufacturing practices in compliance to food safety and standards in other to yield optimum product quality. Also been open to new ideas and experience in the food industry.

# CAREER OBJECTIVES

To function effectively in organizations where opportunities exist for continuous learning, team work, career development regardless of obstacles, and where my ideas and abilities will be utilized professionally.

# Professional Experience

**CWAY Foods and Beverages, 9th miles, Enugu State 2024- Present**

**Quality Control Inspector**

* Inspection and monitoring of different stages of production from weighing of raw materials to blending of finished product with adherence to SOP at different stages.
* Physiochemical analysis such as Brix, titratable acidity, lactic acid percentage, foil leak test, moisture content, viscosity, pH, bulk density etc for finished products.
* Microbial analysis such on incoming raw materials, finished products and process water
* Inspection and analysis for all incoming raw materials to ensure they confirm to specification of standard and for deformities in product and condition of delivery.
* Testing of packaging materials (PE) to ensure they meet up to standard weight before hot filling process.
* Inspection of proper Good manufacturing practices and Hygiene practices in the food producing area.
* Calibration and validation of laboratory equipment for analysis.
* Monitoring of CCP parameters and ensure total or minimal absence of nonconformity and contaminants.
* Daily report and In-process monitoring and recording for data reference for every batch of production.
* Ensure proper hygiene of food handlers in order to produce safe products.
* Monitoring products coding for traceability.
* Enlightenment of food handlers on Good Hygiene Practices on order to produce safe products.
* Root cause analysis on every issue of non conformity during production and putting in place appropriate measure to avoid reoccurrence.
* Inspection and monitoring of CIP and COP for all production equipment and validation for absence of sterilising agent before production batching and production.
* Monitoring of mixing procedure to ensure appropriate ingredients according to specified quantity per batch.

**Esosa Food Systems and Innovation, Portharcort, Rivers State. Oct 2023- Feb 2024**

**Quality Control Officer**

* Carry out quality assessment measures of all the products ready to be issued out and incoming raw materials.
* Take a thorough look at the plans, specifications, and blueprints to understand the product requirements.
* Analysis such as gelatinization temperature, moisture absorption and oil absorption capacity on production raw materials.
* Reject all the incoming raw materials that fail to meet quality expectations and report the issue to the inventory department and National Quality Manager at the earliest time.
* Resolving quality-related issues and complaints.
* Training the production team on quality control measures to improve product excellence
* Monitoring the use of equipment to ensure it is safe and discard any that do not meet requirements.
* Updating job knowledge by engaging in educational opportunities and regular training
* Providing training to the quality assurance team and ensuring proper safety and hygiene of food handlers to avoid hazards and contamination.
* Prepare documentation of the inspection process, which includes detailed reports and performance records.
* Recommend improvement measures to the production process to ensure quality control standards are met.
* Monitor customer satisfaction levels.
* Monitor the production phase at various levels to ensure proper adherence to SOP and food safety standards.
* Identification of hazards and implementing adequate preventive measures.
* Inspecting output samples using industry-appropriate methods, such as comparing to standards, measuring dimensions, and examining functionality.
* Checking that the assembly or production line adheres to quality standards and procedures put in place.
* Recording inspection results by completing reports, summarizing re-works and wastes, and inputting data into a quality database.
* Giving weekly reports and recommendations to the CEO on the implementation of quality management systems and policies.
* Sample retention analysis to ensure product is wholesome within specified date of consumption.

**Seven up bottling company, 9th miles, Enugu State 2022-2023**

**Quality Control Analyst, Quality Control department. (National Youth Service Corp)**

* Collection of bottle water samples from the production line to analyze water pH level, TDS (Total Dissolved Solids) and Ozone.
* Testing of rinse water from filling machine valves to for presence of washing agent before start of production.
* Laboratory analysis on PET package materials such as Cross-sectional weight, Top load test and dimensions if they conform to specification of standards.
* Final product blending and bottling of carbonated beverages on PET and RGB lines.
* Product quality monitoring and control, physical, chemical and microbiological testing of beverages.
* Up to date documentations for every analysis and proper charting.
* Cleaning in Place and Cleaning out of place (CIP and COP) on the production lines and mojonnier machine prior to production.
* Keeping of reference samples or shelf life samples and their quality retention parameters within specified date of consumption.
* Inspection of incoming raw materials, Condition of delivery cages and quality parameters if they conform to specification.
* Weekly calibration of Laboratory equipment’s.
* Preparing of laboratory reagents.
* Analysis for presence of mold in washed bottles prior to filling to test the effectiveness of the washing agent in the washer machine using the methylene blue reagent.
* Inspection of food handlers Hygiene using the swap analysis and code of dressing which involves using of hair nets and proper Personal Protective Equipment on the production lines to avoid cross contamination and cases of accidents.

**Seven up bottling company, 9th miles, Enugu state 2020-2021 Laboratory analyst, Quality Control department. (Student Industrial Work Experience Scheme)**

* Collection of caustic solutions from the washer machines for caustic analysis to get required quantity of caustic soda for the next batch of bottle washing.
* Analysis of finished syrup from sugar dissolving section to carry out control analysis of syrup to get brix value and tiratable acidity before sent to the production line for final blending and bottling.
* Laboratory analysis on PET beverages such as Carbonation testing, Torque test, Thermal stability test, Go-NO-Go, candling, Secure seal test, Shelf life analysis and so on.
* Monitoring of product quality during the bottling process; quality parameters such as brix values of beverages, titratable acity, cork fitness etc.
* Testing of incoming raw materials such as sugar, preform, caps in reference to standards of specifications and condition of delivery.
* Organoleptic evaluation of beverages during the bottling process.

# Education

**National Youth Service Corp**

* National Youth Service Certificate **2023**

**B.sc, Food Science and Technology**  **2021**

* 2.1, Second Class Honours, Upper Division

Enugu State University of Science and Technology **2016-2021**

**O'level**

Community High School Amokwe **2010-2016**

# CERTIFICATION

Certificate of participation school of career development golden heart foundation 2017

Certificate of food safety and hygiene, Alison courses 2023

Certificate of Hazard Analysis Critical Control Point, Alison Course. 2023

Quality Management System, The Knight of Safety. 2024

Certificate of membership Nigerian institute of Food Science and Technologist 2023

# Skills

* Excellent documentation skills
* Good manufacturing and laboratory practices
* Ability to use food laboratory equipments
* Good communication skills
* Reading and research
* RCA
* Laboratory skills

# References

Available on request