

Felistus Wanjiru Mukiri

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SUMMARY

I am a detail-oriented and innovative food scientist with hands-on experience in quality assurance in dairy and meat processing industries, product development and food safety. Skilled in HACCP principles, microbial analysis, and consumer-centered innovation. I recently developed a probiotic kefir beverage for menstrual health through an accelerator program, demonstrating my commitment to functional and culturally relevant solutions. I am passionate about integrating emerging technologies such as artificial intelligence with traditional food knowledge to create healthier, more sustainable food systems. My aim is to deepen my research skills to drive community-focused innovation in food science.

WORK EXPERIENCE

- Company:** Farmer's Choice Ltd
Position Held: Quality Assurance Attache'
Department: Quality Assurance
Time Period and Duration- July to September 2024 (3months)

Duties and Responsibilities

- Supported production planning and process optimization.
- Monitored Critical Control Points (CCPs) and validated Prerequisite Programs (PRPs) across production lines.
- Conducted microbial and physicochemical testing to ensure food safety and shelf-life evaluation.
- Participated in root cause analysis during customer complaint investigations, contributing to product improvements.
- Participated in internal audits and contributed to regulatory documentation.

- Company:** Brookside Dairy Ltd
Position Held: Quality Assurance Attaché
Department: Quality Assurance Department
Time Period and Duration- July to September 2023 (3 months)

Duties and Responsibilities

- Conducted sensory and physicochemical analysis of milk and dairy products.
- Ensured regulatory compliance to meet Kenya Bureau of Standards (KEBS) regulations and internal Standard Operating Procedures (SOP).
- Assisted in Good Manufacturing Practices (GMP) audits and quality reporting.
- Mentored new attachés, enhancing technical knowledge sharing and teamwork.

EDUCATION

- UNIVERSITY:** University of Nairobi
COURSE: Bachelor of Science in Food Science and Technology
TIME PERIOD AND DURATION: September 2021- Present

Scope of study

- Food Quality Management
- Post-harvest management technology
- New Product Development
- Food Preservation and Nutrition Quality
- Food Microbiology
- Food Engineering
- Food Packaging

2. SECONDARY EDUCATION INSTITUTION: Maryhill Girls High School

TIME PERIOD AND DURATION: January 2017- April 2021 (4 years 4 months)

CERTIFICATE ATTAINED: Kenya Certificate of Secondary Education (KCSE), Grade A- (A minus)

Relevant Food Science and Innovation Courses

1. COURSE: Nestlé Food Technology Course

- Project Management
- Consumer-centered design
- Design of experiments
- Product Development

INSTITUTION: Nestle' Youth Entrepreneurship Platform (YEP) Academy

DATE OF COMPLETION: May 2025

2. COURSE: Beekeeping and Value Addition

INSTITUTION: University of Nairobi

DATE OF COMPLETION: April 2025

Leadership and Personal Development Courses

1. COURSE: Career Readiness Mentorship

INSTITUTION: Global Mentorship Initiative

DATE OF COMPLETION: February 2025

2. COURSE: Professional Development Skills

INSTITUTION: ALX professional foundations

DATE OF COMPLETION: September 2024

3. COURSE: Youth Development Program

INSTITUTION: Pan Africa Christian University

DATE OF COMPLETION: August 2021

TECHNICAL SKILLS

1. Food Safety- HACCP, ISO 22000, GMP checklists and PRP documentation
2. Lab Analysis- Microbiological testing, sensory analysis, physicochemical testing
3. Software- Microsoft Office, Google workspace, Excel, basic SPSS knowledge
4. Processing Hub and Pilot Plant Equipment- Pasteurizers, homogenizers, UHT systems, Driers.

PROJECTS AND COMMUNITY ENGAGEMENT

1. Food Advice Accelerator Program- (2024- Present)- Developed a probiotic kefir beverage for menstrual health.
2. Sunday School Teacher (2021–Present)- Mentoring and adding value to young learners.
3. Volunteer at Nyumba ya Wazee (2017 & 2018)- Assisted in food preparation and community support.
4. Airbus Little Engineer Workshop (2019)- Collaborated in a sustainability-focused STEM team challenge.

REFERENCES

1. **Name:** Father Peter Kaigua

Title: Chaplain- University of Nairobi

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2. **Name:** Prof. Catherine Kunyanga

Title: Associate Dean (Faculty of Agriculture)- University of Nairobi

Phone Number: +254 722873357

3. **Name:** Simon Njuguna

Title: Deputy Director (Office of the President) Kenya International Boundaries Office

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