

## PERSONAL DETAILS

Name: HIMBAZA Loic  
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### i. Education details

2016-2021 : I attended University of Rwanda with a Bachelor of science honor in Food science and technology as major ( class of 2020).

2021: I got a google professional data analytics certificate where I completed 7 courses which allows me to start any junior data analyst position.

2020: I took introduction to project management course at coursera and project management basics of success at university of California

### ii. Summary and Objectives

I'm a specialist in Quality control, quality assurance and microbiology of food and beverages as well as Quality Management system, I have a good expertise in Cleaning In Place (CIP) where I do have skills and knowledge in Cleaning chemicals, equipments, and sanitation protocols and my expertise can be used to maintain high levels of cleanliness and safety. Alongside my professional journey I developed an outstanding leadership and management skills which make my professional and personal journey interesting.

### iii. Work experience

From September 2021-Present : I work as Production and quality manager(Full Time) Manager of H.Gavin Company Ltd a factory in charge of producing Kalungi Flavoured Soft Drink and Iyiwacu Passion Fruit Juices.

My responsibilities Are:

- To Perform chemical and physical test to check the quality of product being produced.

- To Prepare and execute Training of employees about food safety, HACCP and CIP.

- To prepare and execute CIP Cleaning In Place Procedures ,put in place and prepare the cleaning chemicals, equipments and sanitary protocols.

- To prepare different cleaning chemicals to be used in CIP such as Caustic Soda solution NaOH as alkaline detergent, Phosphoric acid solution as acid detergents and chlorine as sanitizer to kill microorganisms that may be present on surfaces after cleaning.

- Verification that CIP is Effectively and efficiently done to reach a higher level of Cleanliness of equipments.

- To document The verification method used to verify the effectiveness and efficiency of CIP Process in Standard Operating Procedures, including the frequency of testing, and also the acceptable levels of residual contaminants.

- Regular monitoring and verification of CIP Process. To implement and manage CIP Program to all the production lines

- Conducting regular testing and analysis to ensure our products and process meets and comply with Standard requirements.

- identifying and addressing microbial contamination in equipment.

- Developing and implementing new cleaning procedures and technologies to improve efficiency and effectiveness of Cleaning In Place(CIP) Processes.

- To prepare and execute training of employees about microbiology and being aware of contaminating food products in production.

- To Prepare ingredients and additives to produce juices

- To prepare HACCP Program and making sure the procedures is followed to every stage.

- To execute quality management system Requirements to our factory according to ISO 9001:2015 Quality Management System-Requirements

- To make sure company follows food safety management systems requirements as stated in ISO 22000:2018

- To Establish good manufacturing practices which help the factory meet food safety requirements.

- To produce products which fulfills quality standard requirements.

- To release every batch and making sure that it fulfill every requirements to go to market.

- To record quality control records in company's database and log books

- To supervise every manufacturing activities.

- To supervise and record hygiene, maintenance in company's logbooks.

- To assure and provide confidence that all quality requirements has been fulfilled.(quality assurance).

From June 2021- September 2021 I worked as the production supervisor at Mount Meru Soyco Ltd

Mount Meru Soyco Ltd is a Company that produces edible vegetable oils and soap.

My responsibilities were:

- To supervise the production of oil process

- To supervise filling of oil into packaging materials process

- Training of employees about food safety

- making maintenance, hygiene ,cleaning and quality control record in log books.

- To be Responsible for releasing every batch to market

- checking that every batch produced meets standard requirements.

From march 2021- may 2021 I worked as an laboratory assistant internee at Mount Meru Soyco Ltd

My responsibilities were:

- To perform different oil tests to ensure the quality of oil being produced

- To perform different soap tests to ensure quality of soap being produced

- I was responsible for quality control record and all documentation in laboratory.

- I was Responsible for making sure that oil produced meets standard requirements. Intake manager at A&N HINGA Ltd April 2020 up to December 2020