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# Cheruiyot Moses

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## Career Profile

- QA & Process Team Leader with proven track record of strategic vision, quick delivery, cost effective & with demonstrated ability to inspire & coach teams to implement, maintain & continually improve processes.
- Ensure that the organization's standards meet legal compliance and client's expectations
- Ensure that manufacturing processes run reliably and efficiently

## Core Competencies

- Close familiarity with QA, Lean/Kaizen tools, & methodologies of production/quality management systems- ISO 22000/9001, FSSC 22000, FSMA/HARPC & HACCP.
- Eye for detail- plans & organizes tactics for improving processes & reduction of wastes at work
- Good team-handling abilities-Ability to interest and convince others when changes are required
- Presentation and Audit leading skills, process-oriented person

## Working Experience

February 2015 up to date, Dormans Coffee Limited, P. O. Box 30147-00100 Nairobi.  
Process & QA Team Leader.

- Manage the Food Safety/Quality Team, assuring that the Quality Supervisor is developing staff and utilizing them for the greatest effectiveness within the department.
- Lead the Food Safety/Quality Team in the development, implementation and maintenance of the food safety and quality systems.
- Overseeing management of the documentation system, investigations, root cause analyses, and corrective actions.
- Ensure compliance to international food safety standards (including, but not limited to FSMA, FDA requirements.)
- Ensure the organization's processes and systems are adequate to implement, achieve, and maintain FSSC 22000 certification.
- Support with periodic HACCP reviews, implementation of foods safety/quality data collection records.
- Support and mentor sanitation group, in order to improve sanitation and micro-testing products and environmental monitoring, in accordance with foods safety/quality standards.
- Management of documentation filing, internal auditing and management of the communication of quality information both internally and externally.
- Act as leader in customer audits (with UN through Agility Shipping Company, etc.) and 3rd party audits such as FSSC 22000 certification and reassessment audits
- Ensure that all internal Operational Department (Production, Maintenance, R&D, Sales & Operations Planning and Procurement) needs are met by the Food Safety/Quality Department. For example: working closely with Sales & Operations Planning Manager to optimize the timely release of product; working closely with Maintenance Manager to oversee hygienic practice during industrial maintenance.
- Lead the interdepartmental Food Safety Team, taking charge of identifying and analyzing the causes of product failure, proposing solutions and corrective actions, and continuously improving the manufacturing methods.
- Managing a robust and effective Supplier Assurance Program including supply chain preventive controls. Validate and audit raw material suppliers and ingredients, negotiating favorable arrangements for ingredient analysis. Assuring that Food Safety/Quality Team is maintaining regular audit schedule and has confidence in the integrity of food safety throughout the supply chain.
- Managing an effective environmental monitoring program.
- Maintain up-to-date knowledge of: FSSC 22000 scheme (V5), Food Safety Modernization Act (FSMA), Codex Alimentarius Standards for Coffee, milk powders, food flavours/additives and teas, CAC/GL 21-1997 Principles for the Establishment and Application of Microbiological Criteria for Foods, CAC/RCP 1-1969 Recommended International Code of Practice General Principles of Food Hygiene, CAC/RCP 21-1979 Recommended International Code of Hygienic Practice for Foods for Infants and Children; Kenya regulations for packaged food products
- Steer the development and growth of a robust on-site microbiological and analytical testing program.
- Oversee product quality and food safety testing and relationships with 3rd party external labs.

## Coffee TC Responsibilities at KEBS

- Providing professional support to technical committees on matters of quality, safety, risk management and

- assessment
- Collection and analysis of technical information for the drafting of the relevant standard
- Attending and actively participating in committee meetings
- Commenting on Public Review Drafts and balloting on Draft Kenya Standards
- Keeping their respective organizations/institutions well informed about current standards development projects and expressing their organization's views
- Participating in regional and international standardization work by attending meetings, commenting and voting on regional and international draft standards

**Nov. 2010 to Jan 2015, Unga Farmcare EA Ltd, POB 41788-00200 NBI**

**Production Team Leader**

**Job purpose**

- To facilitate production processes effectively to ensure company set targets are achieved including full implementation of GMP, HACCP, SHE, Continual Improvement (CI) projects at the feed mill.

**Key results areas**

- Achieve daily production plan -quantity, quality, timeliness
- Ensure availability of raw materials & measure yields at production
- Ensure daily production process documents are maintained
- Implement Kaizen/Lean initiatives & projects
- Coordinate regular plant maintenance as necessary
- Ensure HACCP, SHE, & GMP is practiced throughout
- Ensure accurate daily raw materials reconciliation & zero variance (no fraud)
- Provide mill leadership, performance, coaching and career guidance to repartees

**Scope for impact**

- Investigation & establishing opportunities for process improvement to save or generate revenue through Kaizen initiatives.

**Jan 2010 - October 2010 Frigoken Kenya Limited, POB 30500-00100 NBI**

**QA & Food safety Supervisor**

- Providing advice to QAM & production team on matters of quality assurance by rapid dissemination of analytical data, analyzing feedback & making recommendation for adaptations & improvements.
- Coordinate the monitoring of the QMS & FSMS through the development of methodologies to facilitate adherence to work plans
- Ensuring the implementation of QMS & FSMS in the plant operations set up.
- Ensuring improvements in quality & value of the products
- Fostering conducive corporate culture that promotes strong ethical practices as well as training & motivating employees

**Dec. 2008 to Dec. 2009, AAA Growers Ltd, POB 32201 – 00600 Nairobi.**

**Food Safety Supervisor**

- Head of hygiene team and laundry operations
- Ensure SSOPs are adhered to and adequately implemented
- Monitor the usage of hygiene detergents/items
- Assessing and confirming chemical/detergents supplied against requisition, raising daily highlights to site manager
- Follow up & ensure that hygiene procedures and clean as you go policy are always followed
- Induct newly recruited operatives and staff,
- Aid in 1st, 2nd and 3rd party audits
- Assist QA Manager in organizing and conducting training sessions covering matters of hygiene and GMP.

**Jan 2006 to Nov 2008, AAA Growers Ltd, POB 32201-00600 Nairobi,**

**Quality Controller**

- Ensure that all products are packed in conformance with their outline HACCP plans and customer specifications in order to realize safe and high quality products
- Fill due diligence records
- On-line quality control checks on product specifications and ensuring product conform to customer specifications
- Recording findings of quality control checks, noting deviations and effecting timely corrective actions.
- Ensuring quality/food safety management systems' procedures (BRC, M&S, TESCO, HACCP, GMPs) are adhered to.

## **Achievements**

- Leading implementation of US based FDA Regulatory Compliance, FSMA, and HARPC preventive controls system, C.

Dorman Limited 2017

- FSSC 22000:2013 scheme successful recertification process, C Dorman Ltd, 2016 - 2019
- Developed production KPIs- OEE, Reel wastages and machine throughputs at C Dorman Ltd, Monthly tonnage improved from av. 40mt to av. 60mt 2016
- Implementation of TPM, leading to reduced downtimes/improved machines reliability
- Improved efficiency C Dorman leading to reduced night shifts, savings realized: 1.5M KES, 2016
- Developed new and reviewed existing HACCP plan, SOPs/OPRPs- metal chips at grinder reviewed from PRP to OPRP status, Work Instructions and policies at C Dorman Ltd. Savings realized from reviewed lab tests: 0.7 million KES, 2016
- Helped in eradicating E.coli, 0157:H7 strain at AAA Growers Limited in 2008/2009.
- Developed Job Breakdown Sheets for Technical Skills at Unga Farmcare Limited, Nakuru plant, 2012 in line with HK goals & subsequently did skills evaluation.
- Established & compiled Food Safety Plan in readiness to a successful ISO 22000:2005 certification at Unga Farmcare Limited, Nakuru in 2013.

## Education

- BSc. Food Science & Post harvest Technology (Honours Degree), JKUAT(2001 - 2005)
- Sacho High School, B+(Plus) KCSE, 1996 - 1999
- Kamaget 'B' Primary School, 555/700 marks, KCPE,1988 - 1995

## Trainings

- FSPCA PCQI Course - US based FDA FSMA System
- FSSC 22000 Lead Auditor Training Course, IRCA approved
- ISO 22000:2005/9001:2015/17025:2010 course internal auditing skills
- HACCP course internal auditing skills
- FSSC 22000:2010 course internal auditing skills
- Fire Marshall Course/OSHA Act 2007/Occupational safety skills
- Supervisory Management Skills
- HACCP course internal auditing skills
- NEMA environmental management skills- EMCA Act 1999/2015
- ERP Sage Evolution system

## Technical Skills

- FSMS (FSSC 2000:2005 & HACCP, HARPC, BRC) skills
- Food safety & Quality Assurance/Control; internal auditing skills
- Auditing skills - ISO/FSSC 22000, Fire safety, OSHA, 5S
- Leadership skills - communication, motivation, delegation, positivity, trust, creativity, feedback, responsibility, commitment & flexibility
- Analytical skills - Research, Data analysis, critical thinking
- Coffee roasting & cupping
- SOPs development
- Standards development - Coffee Technical Committee Member - KEBS/TC 004
- Firefighting skills
- Kaizen/Operational Excellence skills
- Self-motivated & reliable person who can work with minimum supervision
- Commercial Awareness

## Interests

- Coffee Cupping, Reading, Athletics, Soccer

## References

- Ransley Sokia, Production Manager, Dormans Coffee Limited, POB 30147-00100 Nairobi, [ransley.sokia@dormanscoffee.com](mailto:ransley.sokia@dormanscoffee.com), 0722 475 663.
- Gervasi Ngati, QA/Food Safety Manager Frigoken Kenya limited, POB 30500-00100 NBI, [gervasi.ngati@frigoken.com](mailto:gervasi.ngati@frigoken.com), 0722 498 008.
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