

## CHEPTOO WINFRIDA

- OBJECTIVE**
- To advance professionally in a dynamic working environment and to acquire as much knowledge and skills as possible.
  - To contribute positively to the success of the organization I will be working for and the society at large.

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- SKILLS & ABILITIES**
- Computer packages: MS Word, MS Excel, MS PowerPoint, MS Access
  - Data and record keeping in the SAP system.
  - Good analytical and reporting skills.
  - Conversant with a good understanding of Milk processing plant.
  - Excellent organizational, communication and leadership skills
  - Team leader and team player towards achieving and even exceeding the set targets.
  - Responsible, creative and self-motivated.
  - Positive attitude, passionate and committed to work.
  - Social and adaptive to different work environments.
  - Ability to work independently with minimal supervision, flexible, reliable.
  - Decisive, proactive and willing to take up new challenges.
  - High integrity.
  - Punctual and able to meet deadlines.

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**EXPERIENCE** **DEVYANI FOOD INDUSTRIES.**

May 2020 – Currently.

**RESPONSIBILITIES**

**QUALITY ANALYST: RAW AND PACKAGING MATERIALS**

- Raw materials inspection e.g., cartons, milk powder, flavors, colors,
- Sampling and chemical analysis of raw milk
- Sampling and analysis of final products e.g., ice cream, butter, ghee
- Maintaining cleanliness of instruments and calibration.
- Documentation and Records keeping.

**QUALITY ANALYST: ICE CREAM, BUTTER AND GHEE**

- Analysis of ice cream, butter and ghee
- Overlooking quality processing in ice cream, butter and ghee

- Research and development of new recipes
- Performs assigned checks across ice cream lines of the factory.
- Front line support for operations, respond timely to issues on the factory floor, collect all pertinent information and escalate to QA team/supervision
- Complete equipment inspections and pre-operational inspections to ensure sanitation requirements have been met.
- Place "Out of specification" material and/or product on quality hold physically and in SAP system.
- Calibrate and utilize lab equipment such as pH meter, moisture analyzers, scales, etc. in accordance to the ICP (internal control plan) and regulatory standards.
- Support the execution of GMPs throughout the manufacturing plant and follow safety rules and procedures.
- Record results for product sensory, HACCP (Hazard Analysis Critical Control Point) plan, SSOP (Sanitation Standard Operating Procedure) and other checks as assigned.

**INTERN, KENYA MARINE AND FISHERIES RESEARCH INSTITUTE**

May 2018 – July 2018

**RESPONSIBILITIES**

- Water quality assessment
- Culturing, identification and enumeration of micro-organisms
- Extraction of bioactive compounds from marine flora and fauna
- Proximate analysis of fish and fishery products
- Hatchery management
- Fishery products formulation and development

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**EDUCATION AJIRA DIGITAL TRAINING PROGRAM**

NOVEMBER 2020- DECEMBER 2020

Data Entry & Management Training

**CHUKA UNIVERSITY**

SEPTEMBER 2016 – DECEMBER 2020

B.Sc. in Food Science and Technology

Second class honors (Lower Division)

**INSTITUTE OF ADVANCED TECHNOLOGY**

MAY 2016 – AUGUST 2016

Certificate in Business and Information Technology

**A.I.C LITEIN GIRLS SECONDARY SCHOOL**

JANUARY 2012 – NOVEMBER 2015

Grade B+

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**REFERENCES MR KHUSAL SINGH**

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