

JAMES ADERO OBAR

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<u>CAREER PROFILE SUMMARY</u>	<p>As a resourceful and problem- solving quality control and food processing and safety expert, I have excelled in executing all quality control and assurance measures and procedures, ensuring that the quality requirements are met and defects are prevented within a food processing production environment. Key highlights of my experience include; training and supervising over 600 production and support staff, developing/preparing and reviewing company quality manuals (SSOP, HACCP, EMS, staff training) manuals, maintaining the company quality records including audit reports and follow up actions, coordinating all the quality & environmental related activities in the company and liaising with the production manager in product development. Furthermore, I am results oriented with a proven track record of working in complex environments and streamlining operations to achieve maximum efficiency. I am now looking for a position where my ability to ensure a product or service meets all the quality requirements will be utilized.</p>
<u>EDUCATION BACGROUND</u> <u>PROFESSIONAL COURSES</u>	<ul style="list-style-type: none">• PhD in Food Science- Egerton University; August 2017.• MSc Food Science and Technology- Egerton University; September 2008 to 2015.• Bachelor of Science in Fisheries (BSc-Fisheries) - Moi University; 1992 to 1996.• Food Safety Management Systems (ISO 22000:2018); 2021.• HORN One Health Masterclass- ILRI, Nairobi; 2019• Certificate in E-Learning- Egerton University; 2011.• HACCP (food Safety); 2009.• Food Safety Management Systems (ISO 22000:2005); 2007.• Food Safety Management Standard (ISO22000); 2006.• EMS (ISO 14001); 2005.• Cleaner production Techniques; 2005.• Certificate in Computer Applications- Makerere University; 2005.• Quality Management Systems (ISO 9001:2000); 2003.
<u>KEY SKILLS AND COMPETENCIES</u>	<ul style="list-style-type: none">• Quality Control: Effective in monitoring quality control by implementing quality control and assurance procedures, handling qualitative analysis of the main raw material and overseeing root cause analysis and corrective actions implementation.• Quality Assurance: Experienced with expertise in preventing mistakes and defects in processed products and avoiding problems when delivering solutions or services to customers.• Food Analysis: An expert in conducting analysis, moisture content determination, minerals and vitamins determination, Carbohydrates determination and fat determination using the chromatographic method.• Laboratory Procedures: Highly experienced in facilitating physical-chemical and microbial

	<p>analysis on raw materials, working in progress and finished products to ensure they are within company standard requirements.</p> <ul style="list-style-type: none"> • Safety and Health Management: Managed to maintain a safe and clean work environment by educating and directing personnel on the use of all control points, equipment and resources. • Documentation: Experienced in facilitating record-keeping and documentation for all incoming raw materials and keeping records of analysis done and any occurrence concerning quality control. • Communication and Interpersonal Skills: Ability to communicate verbally and non-verbally by being effective and concise when giving presentations to audiences. • Analytical Skills: Able to visualize and solve complicated problems in the best way possible and make accurate and informed decisions. • ICT Competence: Good command of Microsoft Office applications such as Excel and Word.
<p><u>PROFESSIONAL EXPERIENCE</u></p>	<p>Part-Time Lecturer Egerton University; September 2017 to Date Duties and Responsibilities</p> <ul style="list-style-type: none"> • Lecturing and mentoring undergraduate and diploma students on food microbiological techniques/procedures and Food Quality Assurance. • Developing scientific proposals and carrying out Research. • Setting, invigilating, marking and hand over exams and marks within the set time. • Performing any other duty as delegated by the Head of the department. <p>Part-Time Lecturer Rongo University; February 2017 to July 2018 Duties and Responsibilities</p> <ul style="list-style-type: none"> • Lectured and mentored undergraduate and diploma students on food microbiological techniques/procedures and Food Quality Assurance. • Developed scientific proposals and carried out Research. • Set, invigilated, marked and handed over exams and marks within the set time. • Performed any other duty as delegated by the Head of Department. <p>Lecturer Bugema University; September 2015 to August 2016 Duties and Responsibilities</p> <ul style="list-style-type: none"> • Researched and lectured undergraduate and diploma students on food microbiology, Food Quality Assurance; Principles of Human Nutrition; Fundamentals of Food Hygiene and Safety ;Food Safety, Quality Control and Assurance; Agricultural Microbiology.

Quality Assurance Manager**Byansi Fisheries Company Ltd, Kalisiso, UGANDA; April to August 2015****Duties and Responsibilities****Production and Quality Assurance**

- Ensured the safe and efficient operation of process equipment, adherence to process SOPs and formulated in achieving the quality standards of all products.
- Ensured all products met the sensory quality specifications set by the company.
- Carried out quality checks on all incoming raw material and packaging to ensure conformity to internal and regulatory specifications.
- Carried out various in-process checks to check for conformance and halted the occurrence of non-conformance.

Food Safety

- Documented, monitored, and audited all process PRP's to ensure conformance to various internal standards. These PRP's include personal hygiene, cleaning and sanitation pest control, cross-contamination, prevention, waste management, storage of raw and finished goods, labeling and traceability and equipment calibration.
- Managed all product non-conformance.
- Planned the scheduling of food safety events.

Laboratory Technician**Egerton University-Department of Dairy and Food Technology; 2010 to 2014****Duties and Responsibilities**

- Researched and mentored undergraduate and diploma students on food microbiological techniques/procedures and Food Quality Assurance.
- Performed maintenance of laboratory equipment.
- Handled the collection, processing and analysis of the specimen.
- Interpreted data, documented and reported results.
- Transported samples to various lab benches.
- Performed rapid diagnostic tests.
- Organized work by matching computer orders with specimen labeling.
- Maintained the quality results by running standards and control.

Quality Assurance Manager (Quality and Environmental Coordinator),**Tropical Fish Industries, QAMA-UFPEA Secretary- Kampala-Uganda; 2002 to 2008****Duties and Responsibilities**

- Trained and Supervised over 150 production and support staff.
- Organized management review meetings and maintained minutes of the same.
- Developed/prepared and reviewed company quality manuals (SSOP, HACCP, EMS, staff training) manuals.
- Maintained staff training calendar and tracked the schedules.
- Maintained the company quality records including audit reports and follow-up actions.
- Maintained records of customers' complaints and the corresponding preventive/corrective actions taken.
- Coordinated all the quality & environmental-related activities in the company.
- Liaised with the production manager in product development.

OTHER PAST EXPERIENCES

- Assisted in verifying export documents before shipment.
- Maintained and reported quality reports to the GM/ MD.
- **Senior Quality Control Supervisor**; Peche Foods-Kisumu-Kenya, 1998- 2002.
- **Senior Laboratory Technologist/Quality Supervisor**, Ken-dag Ltd – Kisumu-Kenya; 1997 to 1998.
- **Chemical and Microbiological Analyst**; Wanainchi Marine Products Ltd- Mombasa-Kenya; 1996 to 1997.

REFEREES

RESEARCH EXPERIENCE

A Special project to assess spoilage patterns of ungutted and gutted Tilapia (*O. niloticus*) stored at ambient temperature (25-30 oC). Location Chepkanga dam, 1996.

Research project: The in vitro effects of lactic acid bacteria screened from gastrointestinal tracts of *Latesniloticus* on *E. Coli* and *Salmonella* spp. Location L. Victoria, 2015.

Post-Harvest Handling and Probiotic Utilization in Preservation of Fish from Aquaculture System in Kakamega County, Kenya (Egerton University)

Relationships between Livestock and Vegetable production and consumption practices on Health and Nutritional outcomes in children under five years in Laikipia, Kenya (ILRI/One health Horn of Africa)

PUBLICATIONS

- James. A. Obar, Alfred. A. Shitandi, Symon M. Mahungu and Agasa O. Lameck. 2015. The Abundance of Lactic Acid Bacteria in the Gastrointestinal Tract of Lake Victoria Nile Perch. *Journal of Food Science and Quality Management*, 42: 50-55.
- James. A. Obar, Alfred. A. Shitandi, Symon M. Mahungu, Joseph W. Matofari and Chadwick A. Digo. 2014. Anti-Bacterial Properties of Lactic Acid Bacteria from Lake Victoria Nile Perch (*Latesniloticus*). *Proceedings of the 8th Egerton University International Conference*, 26th – 28th March 2014. Egerton University.

PROFESSIONAL MEMBERSHIP

Member of Kenya Institute of Food Science and Technology (KIFST)

REFEREES

Dr. John Nduko PhD, Lecturer

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