

CURRICULUM VITAE

TUM VIVIAN JEPLETING.

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QUALIFICATION

Bachelor of Technology Food Science and Technology. (Second class honours upper division).

PROFILE

I am a Hardworking, enthusiastic, qualified food scientist and a technologist graduate. I am result oriented, enjoying creative problem solving and getting exposure to multiple projects and excel in a collaborative environment as well as individual work. I possess the ability to work under pressure under minimal pressure, self-motivated and well organized.

CAREER OBJECTIVE

I'm seeking to work as a food scientist and a technologist to perform my duties with full dedication by applying my scientific expertise and technical principles in the processing of food as well as quality analysis and inspection of final products. I pride in collaborating with project teams to create new products from conceptualization to commercialization. With a view to develop my food science skills, I will participate in product development with an aim to evolve and improve nutritional quality, flavor and texture of products. My key consideration is assisting companies to stay on the forefront of new developments and product innovations.

KEY SKILLS AND COMPETENCIES

- Leadership and Supervision skills: Experienced in leading and managing teams and ensuring that performance is well monitored.
- Team work: Able to take into note colleagues needs' and look for opportunities to better and develop them and prioritizing team goals over self-goals.
- Flexibility: Capable of learning new techniques and skills on own initiative.
- Communication and interpersonal skills: I have learned how to relate with people maintaining good and professional relationships with my colleagues.
- ICT competence: Working knowledge of MS suite, internet and emails.

WORK EXPERIENCE

1. KEROCHE BREWERIES LTD(6th August 2019 to 30th August 2019)

- ✓ Beer recipe development using supervisory control and data acquisition System (SCADA).
- ✓ Sample collection and analysis for raw materials, processed and finished products. Analysis of pH, CO₂, colour, bitterness, alcohol content, and haze of processed beer to achieve quality beer production.
- ✓ Sample preparation.
- ✓ Preparation and standardizing of laboratory reagents.

- ✓ Practiced good laboratory practices which involved strict adhering to operating procedures, housekeeping activities, hygiene and safety and proper handling of equipment.
- ✓ Carried out precision, homogeneity, stability, selectivity, sensitivity, specificity, reproducibility, repeatability and accuracy an aim of coming up with test methods performance characteristics.
- ✓ Record keeping and data entry using Microsoft excel and Microsoft word.
- ✓ Carried out maintenance and calibration of laboratory equipment on scheduled days. The equipment included Ph meter, haze meter, alcolyzer, conductivity meter, and microscope and density meter.
- ✓ Packaging; checked for proper labeling that is correct labeling of manufacturing and expiry dates, checked for correct volumes of beer using measuring cylinder to avoid under filling or overfilling. Checked for the condition of bottles to ensure there are no cracks.
- ✓ Carried out individual weekly and monthly performance reports daily, weekly monthly to monitor performance

2. NERO WATER COMPANY(1st April 2019 to 5th August 2019)

- ✓ Operated a water treatment plant system and monitored steps in water treatment
- ✓ Performed laboratory procedures to determine alkalinity, hardness, total dissolved solids and conductivity of water.
- ✓ Checked for final quality of water using organoleptic procedure that is observation to ensure no particles are present in water after packaging.
- ✓ Calibration of instruments that is Ph meter, electrical conductivity meter.
- ✓ Carried out housekeeping in activities.

3. KENYA DAIRY FARMERS FEDERATION (1st May 2016 to 30th September 2016)

- ✓ Visited milk cooling plants in North rift region on scheduled days and performed platform tests for raw milk at reception. The tests involved were organoleptic evaluation, alcohol test, clot on boil test, resazurin test.
- ✓ Educated farmers on proper feeding of dairy cows to increase milk yield through seminars.
- ✓ Data entry using Microsoft excel.

EDUCATIONAL BACKGROUND

PROGRAMME	INSTITUTION	PERIOD	RESULTS/STATUS
Bachelor of Technology Food Science and Technology	Technical University of Kenya	2015 -2019	Second Class Honors- (Upper Division)
K.C.S.E	Sing,ore Girls' Secondary School	2011-2014	B plus(73/84points)
K.C.P.E	Kipkaren Preparatory School	2000-2010	346/500 Marks

INTERESTS AND HOBBIES

- Participating in community work.
- Watching documentaries.
- Hiking and swimming.
- Reading novels and articles.

REFEREES

1. DR. MERCY MWANIKI,
CHAIRPERSON FOOD SCIENCE AND TECHNOLOGY
DEPARTMENT, TECHNICAL UNIVERSITY OF KENYA.
MOBILE PHONE NO: 0713300073

2. MR. GEORGE
OTINGA,
HEAD OF
PRODUCTION,
KEROCHE BREWERIES LIMITED.
MOBILE PHONE NO: 0723908125

3. MR. RICHARD TUWEI,
FORMER CHAIRMAN KENYA DAIRY
FARMERS FEDERATION,
MOBILE PHONE NO: 0704486404