Annah Musili cv

Name of expert	Years of experien ce	Age	Educational background	Specialist areas of knowledge	Key qualifications relevant to the project	Experience in beneficiary country	Langua ges and degree of fluency (VG, G, W)
Annah Kasembi Musili	20	48	Bsc. Food science and postharvest Technology (Upper class) 1997 Jomo Kenyatta university of Agriculture and Technology. Kenya	Certification Auditor for NSF International (Africa office) auditing the Global standard for Food safety (BRCGS) since 2011 to date, also auditing Burger king RBI audits, Domino's Pizza restaurants, the Hard rock Cafes, Hardies and google restaurants and kitchens. Also, the East Africa NSF International representative. Training, and Implementation of Food safety and Quality systems and social standards 1. Global standard for Food safety, 2. Global GAP, 3. Fair trade 4. ISO 22000 • Setting up Food safety systems. • Training of the staff involved on systems implementation • Coaching on step by step implementation of set systems	Approved training partner for BRCGS. Proffessional trainer for the BRCGS range of trainings Trained food safety auditor by NSF Pty Africa Limited 12 January 2012 Trained by PIP as a trainer and Technical Expert of Food safety related areas.31st October to 9th November 2013. Been involved for the last 18 years in interpretation of food safety standards and training implementers of the systems in various companies on the same. This has led to the involved companies attaining certification to the relevant standards. Trained as a social systems Auditor/ lead Auditor SGS Kenya 17/July/2009	 Years Management of East Africa NSF international Office 9 Years audit experience — English Speaking African Countries Over 11 years training experience in Food safety Management systems 8 of the 20 years' experience was gained while working as a technical manager with a leading exporter of Fresh Fruits and vegetable in Kenya where I was responsible for BRC and Eurep Gap development, installation and maintenance. 	Very Good

		Auditing of the food safety systems for		

		compliance.		

Included are other relevant areas of training.

• Approved Training Partner BRCGS January 2020 from 3rd to 9th in London UK. Badges acquired.







- Advanced security in the Field United nations department of safety and security 14th April 2016
- Basic security in the Field United nations department of safety and security 14th April 2016
- BRC Global standard for food safety (conversion from issue 6 to 7) for auditors training 15th May 2015
- Capacity building and mentoring training for PIP expert trainers Gembloux –Belgium 31st October to 9th November 2013
- Training of trainers in the Field training workshop method Lusaka Zambia 16th to 21st September 2013
- HACCP Intermediate Course Nairobi Kenya 06th and 07th March 2012
- Global standard for food safety BRC V6 Roadshow Nairobi Kenya 7th March 2012
- HACCP10330:2007 Auditor training Johannesburg SA 13th January 2012
- Third Party Auditor to the Global standard for Food safety (issue 6) Johannesburg SA 9th to 12th January 2012
- Advanced BRC interpretation course NSF Cmi May 2011
- Advanced BRC Auditing NSF-Cmi May 2011
- Intermediate HACCP training NSF-Cmi May 2011
- ISO 22000 / PAS 220 Intermediate training course CMI -May 2010
- Social System Auditor/ Lead Auditor training Course -SGS/IRCA July 2009
- Horticultural Food Safety Workshop FAO South Africa 2007

- Horticultural Management Training Course FAO SA 2006
- Integrated Internal Auditors and Eurep Gap training course Bureau Veritas Kenya 2005
- Laboratory Management Kenya Bureau of Standard 2005
- Environmental stewardship and Auditing Biosystems Kenya 2004

- Marks and Spencer Field to Fork training SA 2004
- HACCP Biosystems -Kenya 2001

CURRICULUM VITAE

Family name: MUSILI

First names: ANNAH KASEMBI

Date of birth: 17 -07- 1971

Nationality: Kenyan Civil status: Married

Education:

Institution (Date from – Date to)	Degree(s) or Diploma(s) obtained:
Jomo Kenyatta University of Agriculture and Technology 1993 -1996	Bsc. Food science and post harvest Technology

Language skills: Indicate competence on a scale of 1 to 5 (1 – excellent; 5 – basic)

Language	Reading	Speaking	Writing
English	1	1	1
Kiswahili	1	1	1

Membership of professional bodies:

Other skills: Excellent computer skills

Present position: Food safety consultant and trainer

Years within the firm: 8

Key qualifications: Bsc. Food science and Post Harvest Technology

Specific experience in the region:

Trainer for PIP /COLEACP

To perform collective training and in company training on Food safety and quality management system for clients supported by the Pesticide Initiave Programme which is funded by EU through the COLEACP program.

Pre-assessment of client companies to gauge compliance to Food safety standards, development of the required food safety systems, training, coaching and facilitating the implementation of the systems. I am also involved in the pre-audit of facilities to confirm compliance before validation by the certification bodies.

Country	Date from – Date to
Kenya	1998 to date
Tanzania	2009 to date

Curriculum vitae

Ethiopia	2010 to date
Rwanda	2014 to date
Nigeria	2015 to date

Professional experience

Date from - Date to	Locatio n	Company& reference person ¹ (name & contact details)	Position	Description
2011 to Date	Nairobi Kenya	NSF – Africa (pty) Limited	Auditor and East Africa representativ e	To perform audits against the Global standard for Food safety (BRC standard)
				To represent NSF Africa within the East African region. Co-ordinating other Kenyan and Ghanaian auditors, communicating with current and potential clients in liaison with the SA office.

¹ The Contracting Authority reserves the right to contact the reference persons. If you can not provide a reference, please provide a justification.

Curriculum vitae

2009- to date	Kenya	Farm Produce Technology Limited (FPT) / PIP COLEACP and ITC (International trade centre) Benjamin Mwangangi – Benjamin@producetechnology.co.ke Tel: +254 722 813570	Food Safety consultant for FPT/ PIP / Fit for Market and ITC	Interpretation of Food safety and Quality standards, coming up with the relevant documentations (manuals, record formats, policies etc.) for client companies supported by PIP and Fit for Market, Training of the Food safety teams involved with the implementation of the standards and follow up to ensure successful validation and certification. (BRC, KS 1758) • Preparation of training materials for the various topics trained, e.g. BRC Awareness, HACCP plan developments, KS 1758 • Raising of the relevant documentation to support the Food safety and Quality management systems e.g. Food safety and Quality manuals, HACCP plans, etc. • Training the personnel on the implementation of the food safety documentations • Coaching and follow up to ensure effective implementation of the food safety system. Monitoring performance against the set standards

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Curriculum vitae

John Karuga john.karuga@everest.co.ke HACCP training materials Hygiene and Food safety Pre-requisite programs Generation of training material for Farm based Food safety system, mobilisation of training resources, implementation of the training Safe use of crop protection products Hygiene and food safety Product handling and Quality Monitoring compliance to the mentioned BRC and Eurep Gap standard at pack house level as well as farm level through conducting audits
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Other relevant information

Trained system auditor (IRCA course)