### **ESBORN WAITHUKI KARIUKI**

Tel: +254 728 465 709 or +254 753 437 564

Email: <a href="mailto:sbrnkariuki@gmail.com">sbrnkariuki@gmail.com</a>

#### **CAREER PROFILE SUMMARY**

I am a Production and Quality Assurance professional with over 5 years of experience working in food industries and dairy factories; I possess wide-ranging experience planning and leading operations involving production environments. My skills include; quality management, auditing, Health, Safety, and Environmental Management, Quality Control System Management, and Team Management. I am knowledgeable in Food Safety management systems, ISO 22000, and FSSC 22000. I am skilled in Health and Safety management at the factory level and meeting regulatory requirements Moreover, My experience and interest in Manufacturing enable me to coordinate Quality Management Systems (QMS) operations to optimize quality and productivity. I have effectively established effective quality control and health and safety programs and encouraged proactive participation across the production floor. I am now seeking a position where I can put my expertise into use and improve existing processes and systems.

#### **EDUCATION BACKGROUND**

- Bachelors of Science Industrial Chemistry with Management Kenyatta University; 2011 to 2016
- Kenya Certificate in Secondary Education Kiambu High School; 2006 to 2008

#### **KEY SKILLS AND COMPETENCIES**

- Management skills: I have successfully managed the quality assurance department which entailed; Overseeing
  performance reviews of QA staff, Coordinating with other departments on matters of quality, Optimization of
  the QA budget while maintaining costs to minimal levels, and developing standard operating procedures
- Risk Assessment: Experienced in Quality risk assessment and validation activities through correlation of Product critical quality attributes and critical process parameters to ensure stable and reliable processes that yield expected results
- Quality Control: Successfully ensured product traceability and product certification by statutory bodies, managed the quality control laboratory, analysis of performance against established parameters, and ensured compliance of finished product to required food safety standards
- Quality Assurance Systems: I have excelled in spearheading compliance with the requirements of QMS to
  enhance aspects of manufacturing and service delivery, ensuring that processes needed for the QMS are
  established, implemented, and maintained, and performing Gap analyses on the current processes.
- **Production Management:** I have excelled in supervising the blending of the company's products to the desired quality; preparation and maintaining of production and quality check records.
- **Monitoring and Evaluation:** Experienced in monitoring and evaluation and checking for compliance to Quality Control Parameters.
- Safety and Health Management: development and review of safety policies, procedures, and guidelines
  related to facility safety, Hazardous Materials, infection control, incidence reporting, and waste management
  including; guidelines for handling, storage, and use of hazardous materials
- **Training:** Proficient in conducting and organizing training sessions for the personnel on-site on health and safety practices and legislation. I was also an in-house trainer on occupational health and safety best practices.
- **Compliance:** Well-versed in the regulatory and statutory guidelines around food manufacturing, and health and safety management
- **Documentation:** Successfully handled record keeping and documentation of regulatory documents: Product registration documents and product artworks to verify the level of compliance
- Interpersonal skills: Able to communicate and interact with colleagues and customers and develop a rapport in the working environment.

#### **WORK HISTORY**

# Head of Production and Quality Jibuco Kenya Ltd; March 2021 to date

### **Duties and responsibilities**

- Enforcement of quality standards at all franchise outlets through surveillance audits.
- Overseeing expenditure and budget planning to ensure optimization of resources and minimize wastage.
- Management of franchise relationships to promote cooperation and maintain effective communication channels.
- Development and enforcement of a quality breach policy.
- Facilitating compliance of all stores to regulatory requirements: KEBS, NEMA, and KRA.
- Maintaining an elaborate sampling and laboratory testing program.
- Product development and market feasibility support.
- Ensuring maintenance of machines is done as per schedule.

# Quality Assurance Supervisor and Systems Coordinator Premier Food Industries; June 2019 to Feb 2021 Duties and Responsibilities

- Conducted Internal audits to verify the effectiveness of the Food Safety Management System
- Trained new employees and daily induction of casuals
- Ensured compliance with regulatory requirements to KEBS, NEMA, and DOSH
- Handled customer complaints and customer satisfaction surveys
- Conducted RCA's on non-conformances and implemented corrective actions and preventive actions
- Verification of products and processes and filling noted gaps
- Carried out Health and safety inspections
- Oversaw the Supplier Management Programme
- Took lead in Food Safety Management surveillance audits.
- Monitored of Safety abnormalities system and reviewed data for corrective action.

# **Production Manager**

# Uplands Premium Dairies and Foods Limited; January to May 2019

## **Duties and Responsibilities**

- Oversaw production planning and scheduling.
- Handled development of SOPs for Production and Quality activities.
- In charge of budgeting and implementing the budget.
- Supervised staff performance review. Ensuring compliance of products to food safety standards and both statutory and regulatory requirements.
- Optimized production activities to deliver products on time and with minimal resources used.
- In charge of recruitment and training of employees

#### **Quality Assurance Manager**

# Uplands Premium Dairies and Foods Limited; July 2018 to January 2019

# **Duties and Responsibilities**

- Ensured products and company compliance with statutory and regulatory requirements.
- Implemented and monitored the quality management system.
- Planned and organized teams for supplier audits.
- Directed and overs new product development.
- Developed standard operating procedures, reference standards, and checklists for all QA operations and production processes.
- Provided staff training and sensitization on Good Manufacturing and Hygiene practices.
- Oversaw performance review for all the QA personnel and gave recommendations as necessary.
- Optimization of the QA budget.
- Coordinated and liaised with other departments on matters of quality.
- Conducted market audits at scheduled time intervals.

• Oversaw root cause analysis and corrective actions implementation on noted non-conformances

# **Quality Analyst**

# Uplands Premium Dairies and Foods Limited; July 2016 to June 2017 Duties and Responsibilities

- Conducted platform analysis of raw milk before the reception
- Performed quality analysis of high-value products
- Monitored processing of milk to ensure adherence to set standards of pasteurization and GMPs.
- Monitored cleaning of machines and storage silos and tanks
- Oversaw packing of products to ensure the integrity of products and packaging material
- Handled customer complaints and receipt of returned goods Quality control of UHT product