**odhiambo o evans**

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**SUMMARY PROFILE**

I am a motivated, innovative and creative individual with five years’ experience within food manufacturing industry and pharmaceutical industry, specifically within the quality control department as a quality control officer, production supervisor and as a production/Quality Manager. I have adequate knowledge in the application and implementation of ISO 22000:2005, 9001,14001,HACCP System, BRC, Codex Alimentarius Commission, Good Manufacturing Practice ( GMP),Occupational Health and Safety(OSH)and Total Productive Maintenance (TPM). I am computer literate with full knowledge in Enterprise Resource Planning (ERP) and all elementary application packages. I wish to continue my professional career by applying and developing my skills and knowledge within a dynamic and fast-paced manufacturing company.

**CORE COMPETENCIES**

* Quality Management System
* Production Planning and management
* ISO 22000:2005 Implementation
* Project Management
* Internal Auditing
* Marketing valuation
* Overall Equipment Effectiveness(OEE) evaluation
* Lean Manufacturing
* HACCP Implementation
* Total productive Maintenance implementation
* Enterprise Resource Planning (ERP)
* Deletion of muda,mura and muri in production
* Occupational Health and Safety Committee

**EDUCATION**

**2011-2015**: Degree in Bachelor of Science (chemistry), Masinde Muliro University of Science and Technology

**2011-2012**: Diploma in computer application, Computer Society of Kenya (CSK)

**2007-2010**: KCSE, Nyalenda Secondary School

**1999-2006**: KCPE, Nyalenda Primary School

PROFESSIONAL TRAINING

* Occupational Safety and Health committee Training by SHEQ Management Systems Limited(5th -8th August)
* First Aid training and management, July 2019 by Prematech Management Ltd.
* Training in ISO 22000:2005-Food Safety Management System(FSMS) by Bureau Veritas (Sept,2017)
* Training on ISO 19011 -Internal Auditing training by Bureau Veritas(Sept,2017)
* Virtue society of Kenya, July 2014:Strategies for incorporating character building and positive discipline into any community
* Training in Project Management-Recours 4 Kenya

**WORK EXPERIENCE**

**Uzuri Foods Ltd- SEP2018-TO DATE**

**Production /Quality Control Manager - Reporting to Managing Director**

* Develop, interpret and implement Quality Assurance and Quality Control procedures and standards, including SOP, KPI’s and GMP.
* Determine the human and material resources required and manage them to meet quality targets.
* Creation and Implementation of HACCP in production.
* In charge of product innovation, preparation of recipes and demonstration of products.
* In charge of Food Safety Within the company
* Manage hygiene, Pest control and maintain a satisfactory waste disposal system
* Create staff schedules for employees to ensure optimum staffing levels.
* Provide necessary quality training to the staff
* Ensuring compliance to all statutory and system requirement.
* Monitor and review the performance of staff and organise necessary interventions for improvement
* Develop production programs and guidelines to support company objectives.
* Monitor quality standards of products. Implement and enforce quality control and tracking programs to meet quality objectives.
* Implement improvements to the production process.
* Timely prepare and maintain production reports.
* Balance quality, productivity, cost, safety and morale to achieve positive results in all areas
* Ensure implementation and adherence to health and safety procedures

**Manji Food Industries LTD. JAN 2016 TO SEP2018**

**Production Supervisor-Reporting to Operations Manager**

**Duties and responsibilities**

* Accomplishes manufacturing staff results by communicating job expectations
* Maintains staff by recruiting, selecting, orienting, and training employees; developing personal growth opportunities.
* Maintains work flow by monitoring steps of the process; setting processing variables; observing control points and equipment;
* Ensure overall hygiene activities within the production area
* Conduct training in food safety and hygiene for the food handlers
* Completes production plan by scheduling and assigning personnel.
* Maintains quality service by establishing and enforcing organization standards.
* Ensures operation of equipment by calling for repairs; evaluating new equipment and techniques.
* Provides manufacturing information by compiling, initiating, sorting, and analyzing production performance records and data; answering questions and responding to requests.
* Creates and revises systems and procedures by analyzing operating practices, record-keeping systems, forms of control, and budgetary and personnel requirements; implementing change.
* Contributes to team effort by accomplishing related results as needed
* Manage and maintain a satisfactory waste disposal system

**Manji Food Industry Limited: May 2015-Jan 2016**

**Quality controller-Reporting to QC Manager**

**Duties and responsibilities**

* Checking the quality of incoming raw materials from suppliers.
* Checking the ingredients’ weighing accuracy and FIFO application.
* Control of in-process activities and implementation of corrective actions where necessary.
* Control of all critical control points to ensure food safety.
* Carrying out daily audit and documentation of all the production activities.
* Training workers on the food safety systems, Good hygienic practice (GHP), Total Productive Maintenance (TPM) and Good Manufacturing Practices (GMP).
* Taking part in setting new product standards and specifications and continual improvement of the existing products.
* Conducting supplier audit to ascertain quality of the raw material.

**Notable achievements:**

* Implementation of ISO 22000 within the company
* Implementation of 6’s within the manufacturing area
* Massive reduction of cost of labour during the processing
* Creation and Implementation of Hazard Analysis and Critical Control Point(HACCP)
* Elimination of unplanned stops during processing
* Waste reduction during Manufacturing to a daily Efficiency of 94%.
* Production of high quality products through system improvement.

**Beta Healthcare Pharmaceutical Industry Jan 2015-Apr 2015**

**Quality control analyst(Internship)-Reporting to Technical Manager**

**Duties and Responsibilities**

* Quality assurance of pharmaceuticals
* Quality laboratory control
* Controls of pharmaceuticals
* Facility equipment and utility control
* Material control
* Packaging and labelling control
* Product research and development(R&D)

**Presentation**

Project presentation (August, 2015): Analysis of organochlorinepesticide (DDT) in Tilapia and Mudfish in Lake Victoria.

**Hobbies and interests**

* Community service
* Motivational talks

**Referees**

Mr. William Gikuru

General Manager

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Quality Control In charge

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