RUGENDO MINIS NYAWIRA

*Mailing Address*: P.O BOX 458-60100, EMBU KENYA  *Nationality*: Kenyan

*Phone*: 0702086502 *E-mail*: [minisrugendo@gmail.com](mailto:minisrugendo@gmail.com)

PERSONAL PROFILE

* I am proactive and able to work with accuracy.
* A team worker who has real work ethics and interpersonal skills.
* Commited with relevance to management.
* Quick to learn, able to report and present well.

CAREER OBJECTIVE

To learn and exercise my knowledge to help in achieving the goals of the organisation .

ACHIEVEMENTS

* Sustainable Consumption and Production practices and Green Finance Workshop (participation)
* TVET CBC development and validation for wine science (participation)

EDUCATION

UNIVERSITY OF NAIROBI – NAIROBI, KENYA 2014 - 2018

* BSc degree in Food Science and Technology

KIRIARI GIRLS’ HIGH SCHOOL – EMBU, KENYA 2009 - 2012

* Kenya Certificate of Secondary Education

GAIKAMA BOARDING PRIMARY SCHOOL 2006 – 2008

* Kenya Certificare of Primary Education

EXPERIENCE

**PARAMOUNT CHIEF TECHNICAL TRAINING INSTITUTE May 2018 – to date 2019**

My roles ;

* Teaching Food Microbiology,Technology of specific products, Food preservation and New product development.
* Setting exams and marking.
* Students Supervision.

**TROPICAL HEAT LTD March – September 2018**

* Brand ambassador
* Sales and marketing
* Product knowledge
* Customer relations
* Quality assurance of products in the market

**TROPICAL HEAT LIMITED September - November 2016**

My role as an attaché in the Quality Control department include the following;

* Product line supervision, Inspection of incoming raw materials, quality control in the production lines, and plant hygiene inspection.
* Research and development, Sensory evaluation of various products developed and carrying out laboratory tests.

**KENYA TEA DEVELOPMENT AGENCY September-November 2015**

My role as an attaché at **Rukuriri Tea Factory** include the following;

* Field/customer service
* Production in all sections
* Quality control of tea from Green tea to the made tea
* Hourly tea infusion for tasting
* Hourly tea tasting and report writing
* Boiler and workshop operation.

NB:Within the time I was attached at Rukuriri tea factory I was able to rotate in all the above named sections

CORE COMPETENCIES

I have knowledge and skills in the following fields among others in food science:

Food chemistry

Food microbiology

Food engineering

Economics

Food quality management

* Inspection of incoming goods
* Quality control and supervision
* Quality management
* Supplier evaluation and management
* Work place safety and hygiene

OTHER SKILLS

* Fluent in English and Swahili
* Computer literate and Microsoft Office skills
* Reports or findings presentation to a public forum
* Multitasking and time management
* Well organized and detail oriented

INTERESTS

* Food safety and quality
* Food safety assurance
* Food manufacturing and processing
* Green products
* Working with the best companies

REFERENCES

PROF. S.K.MBUGUA,

LECTURER AT UNIVERSITY OF NAIROBI,

DEPARTMENT OF FOOD SCIENCE, NUTRITION AND TECHNOLOGY

P.O BOX: 878-00605

Cell: +254722726547

Email: smmbugua@yahoo.com/skmbugua48@gmail.com

MR.GEORGE KIMATHI

FACTORY UNIT MANAGER

CHELAL TEA FACTORY

CELL: +254722671051

Email: gzkimathi@gmail.com/fumchelal@ktdateas.com

PROF.GEOFFREY KIRONCHI

CHAIRMAN DEPARTMENT OF LAND RESOURCE MANAGEMENT

UNIVERSITY OF NAIROBI

P.O BOX 29053-00625, NAIROBI.

CELL: +254722377635

Email: geokironchi@uonbi.ac.ke