**JAYSON CHEWA MUTHIKE**

P. O. Box 20-10306, Kagio.

**LinkedIn Profile**: <https://www.linkedin.com/in/jayson-chewa-40654784/>

**Email**: [jaysonchewa@gmail.com](mailto:jaysonchewa@gmail.com) **Mobile No**: +254(0)789425657/+254(0)721120997

# **CAREER PROFILE**

A quality assurance and food specialist with over 6 years of work experiences in food science, technology and nutrition as well as standardizations (FSSC/ISO 22000, ISO 9001, ISO 14001, ISO 45001, IFS), Food safety management tools (SSAFE Food Fraud & Vulnerability Assessment Tool, FDA Food Defense Plan builder, TACCP, VACCP, HACCP, HARPC), Occupational health and environmental safety management, Red Tag Master System, Research & New Product Development, laboratory preparations/examinations including organoleptic analysis, administration, reporting and content generation areas, RCA tools (ISHIKAWA, 5 WHYS, FMEA, Fishbone), Strategic Planning Techniques (SWOT Analysis), Macro environment analysis framework (PESTLEE), operational excellence, KAIZEN, OEE, SAP, Team work & management, and decisions making.

# **CAREER OBJECTIVE**

To exploit my professional training and experiences to support the academic pursuits I have achieved as well as to exercise already acquired skills in a professionally challenging environment promoting economic growth, food, occupational & environmental safety, food quality, food security, customer satisfaction, legal compliance and operational excellence.

# **PERSONAL ATTRIBUTES**

Result oriented, flexible, self-motivated, innovative, focused and outgoing character who is able to address challenges and problems and in readiness for new skills who is always drawn to promoting global food & nutrition security, food quality, occupational & environmental safety, economic growth as well as unfolding new challenges.

# **SKILLS AND COMPETENCIES**

* Good food, Occupational health and environmental safety administration, quality assurance & control skills.
* Good content generation, analytical, sensory, research, and monitoring and evaluation skills.
* Excellent communication, interpersonal and organization, public speaking skills.
* Exposed technology usage-SAP, Ms Office suite, laboratory equipment and technologies.
* Effective resource mobilization, project management, coordination and planning skills.

# **EDUCATION BACKGROUND**

* Masters in Quality Assurance, Kennesaw State University, 2020-Current
* Bachelor in Food Science and Nutrition, Jomo Kenyatta University of Agriculture & Technology, 2010-2013.
* Kenya Certificate of Secondary Education, Baricho High School, 2004 –2007.
* Kenya Certificate of Primary Education, Kinyaga Primary School, 1993-2003.

# **VALUE ADDING TRAININGS**

* ISO/FSSC 22000-Food Safety Management System Lead Auditor’s course.
* ISO 45001, ISO 14001, ISO 9001, IFS, ISO/TS 22002-1, HACCP, VACCP & TACCP.
* Training of Trainers (TOT) Course.
* Gemba Kaizen, Operational Excellence & Lean Manufacturing.
* Occupational Health & Safety, Chemical Safety, Fire Safety, Electrical Safety & First Aid.
* Food Hygiene & Housekeeping Practices, Allergen Management.
* Certificate of Computer Applications, World Star Computer College, 2007-2008.

# **WORK EXPERIENCE**

**Quality & Systems Manager, Kenafric Industries Ltd, Nov 2019- Current**

**Roles**

* In charge of Food Safety, Quality Assurance, Occupational Health & Environment Safety Management Systems, Product & process optimization, Organoleptic, Lab analysis of R.O. water, Finished Products (Beverages, confectionery, culinary & seasoning) as well as Overall Supplier quality management
* Advising management and ensuring legal compliance of products, process water, raw materials, Packaging materials, Plant facility, Environment-ETP Treatment, monitoring and Analysis as well as Stack emission monitoring, Personnel hygiene and Food handler’s legal compliance, DOSH registration of workplace
* Conducting Research and development of New products as well as Improvement of the existing ones, sensory analysis and Customer acceptability surveys
* Leader of Food, Quality, Occupational Health & Environmental Safety, TACCP & VACCP Teams (ISO 22000, ISO 9001, ISO 14001, ISO 45001 systems)
* Identifying, planning, implementing, and evaluating internal & external audits, inspections and trainings.
* Addressing customer complaints and other institutional production concerns.
* Gap analysis, Root cause analysis (ISHIKAWA, 5WHYS, Fishbone), Collecting, analyzing and interpreting data for report preparations.
* Investigating & taking Corrections/Corrective measures for industrial accidents, Insurance claims and other environmental/operations concerns.
* Developing and employing quality, food safety, occupational and environmental safety Manuals, SOPS, policies as well as sensory evaluation techniques.
* Planning of departmental duties, supervision, motivation as well as training the QSHE team for capacity building, skills & competences
* Reporting as well as advising the management in regard to any food, quality, occupational &/or environmental safety issues

**Systems Consultant, Ingenious Management Systems Limited cum Sitting in QAM, Privamnuts EPZ Kenya Ltd, Feb 2019- Oct 2019**

**Roles**

* Providing technical support to clients in Training, Understanding, Design, Implementation, Maintenance and Updating management systems like ISO 22000, FSSC 22000, IFS vs 6.1, Kaizen, OHSAS.
* In charge of the Quality, Food safety management and Kaizen systems for Privamnuts EPZ Kenya Ltd.

**QSHE Manager, Mzuri Sweets Limited, October 2016-Feb 2019**

**Roles**

* In charge of Quality Assurance, Health & Environment Safety Management Systems, Research, Product & process optimization procedures
* Quality, Organoleptic and Lab analysis of R.O. water, Raw materials, Packaging Materials, Finished Products and Overall Supplier quality management
* Advising management and ensuring legal compliance of products, process water, raw materials, Packaging materials, Plant facility, Environment-ETP Treatment, monitoring and Analysis as well as Stack emission monitoring, Personnel hygiene and Food handlers legal compliance, DOSH registration of workplace
* Conducting Research and development of New products as well as Improvement of the existing ones, sensory analysis and Customer acceptability surveys
* Leader of Food, Occupational Health & Safety, TACCP & VACCP Teams
* Member of Company’s Energy Management & Kaizen Teams
* Identifying, planning, implementing, and evaluating audits, inspections and trainings.
* Addressing customer complaints and other institutional production concerns.
* Gap analysis, Collecting, analyzing and interpreting data for report preparations.
* Investigating & taking Corrections/Corrective measures for industrial accidents, Insurance claims and other environmental/operations concerns.
* Developing and employing quality, food safety, occupational and environmental safety Manuals, SOPS, policies as well as sensory evaluation techniques.
* Planning of departmental duties, supervision, motivation as well as training the QSHE team for capacity building, skills & competences
* Reporting as well as advising the management in regard to any food, quality &/or occupational safety issues

**Quality Assurance Manager, Sagana Nuts Ltd, June 2014- October 2016**

**Roles**

* Food Safety Team Leader.
* In charge of quality assurance and food safety management system.
* Quality, Organoleptic and Lab analysis of Raw materials, Packaging Materials and Finished Products
* Management representative in meetings, forums, plant inspections, environmental inspections, Public health and audits
* Planning of departmental duties, supervision & motivation amongst the QA team and Reporting as well as advising the management in regard to any food, quality &/or occupational safety issues
* Developed SOPs, work instructions, policies and relevant manuals relevant to Food, Occupational and Environment safety as well identified training needs for the staff.
* Planned and conducted sensory evaluation of products.
* Advised management and ensured compliance needs with supplier quality management, environment, product, process water, raw materials, and packaging materials.
* Planned and organized internal quality audits and prepared quality control reports.
* Implemented international, industrial, statutory and institutional standards.
* Addressing customer complaints and other institutional production concerns.
* Gap analysis, Collecting, analyzing and interpreting data for report preparations.
* Investigating & taking Corrections/Corrective measures for industrial accidents, Insurance claims and other environmental/operations concerns.

**Research Assistant, Pro-Soya Limited, (January-June) 2014**

**Roles**

* Conducted process and product optimization to improve or develop new products and promote efficiency
* Analysis of products as well as raw materials
* Conducted sampling, shelf life analyses and product optimization.
* Conducted sensory analyses and developed instant breakfast cereals and porridge flour.
* Complied with institutional and industrial quality standards.
* Prepared output reports and production performance reports.

**Research Assistant, JKUAT Nissin Workshop, (May-December) 2013**

**Roles**

* Conducted analytical and sensory evaluations.
* Conducted product optimization and analysed shelf life of products.
* Fortified instant noodles for protein functionality enhancement.
* Complied with institutional and statutory quality control standards.

**Quality Assurance Intern, Soy Afric Ltd, (February-April) 2013**

**Roles**

* Processed and extruded milled and flour products.
* Conducted research and development of food contents.
* Conducted quality analysis and generated production reports.
* Complied with industrial statutory demands and other institutional quality standards.

**Technical Assistant N-Doxad Enterprises, May 2011-February 2013**

**Roles**

* Developed quality control techniques and developed operational standard procedures.
* Conducted lab analysis of products and raw materials as well as packaging materials
* Developed production and quality control performance reports.
* Complied with inventory and dispatch procedures.

**Intern, JKUAT Food Science Workshop, (January-May) 2011**

**Roles**

* Prepared various food juices, baked foods and other dairy content foods.
* Conducted product and shelf-life analysis alongside sensory evaluations.
* Prepared production reports and complied with quality control techniques/standards.

# **ACHIEVEMENTS**

* Provided technical support leading to Food Safety Systems Certification (FSSC 22000: 2013) Certification (June 2015) at Sagana Nuts Ltd.
* Provided technical support as a member of the energy & waste management teams leading to winning awards (Dec 2017) at Mzuri Sweets Ltd.
* Improved RO Water, ETP efficiency (November 2017) and led successful completion of Vimto Project (December 2017) at Mzuri Sweets Limited.
* Provided technical support in improving high standards of quality, Kaizen and food production rates performance at Mzuri Sweets Limited leading to improved business to customer relationships.
* Gained administrative, quality assurance, lean manufacturing, energy management, training and research skills relevant for career growth and institutional performance.
* Provided technical research & development support leading to development of new products like Mambo, Tongue Painta & Big boss Chewing gums, Tongue Painter & Vimto lollipops, Soft Chewy Candies &Toffees (2018) at Mzuri Sweets Ltd.
* Provided technical support leading to Food Safety Systems Certification (FSSC Vs 4.1) Certification (October 2018) at Mzuri Sweets Ltd.
* Provided technical support in Sugar and Confectionery Technical Committees’ Conference leading to review of Chewing gum & Toffee East African Standards in Tanzania, Nov 2018.
* Provided technical support in establishment and maintenance of the food safety management system based on FSSC vs 4.1 and IFS vs 6.1 in Sasini Fruits & Nuts Company Limited, Feb 2019.
* Provided technical support during customer evaluation & risk assessment leading to being ranked class A (Best) supplier by Catz International in Privamnuts Epz Kenya Ltd, Nov 2019.
* Provided technical support in development of SAP HANA Quality and Maintenance Modules for Kenafric Industries, March 2020.

# **INTEREST(S)**

* Travelling, networking, reading inspirational literature and volunteering for community work.

# **REFERENCES**

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| Dr. Peter Kahenya,  Technical Consultant, Technoserve.  Email: [pkahenya@gmail.com](mailto:pkahenya@gmail.com)  Mobile No: +254 720350903. | Mr. John Kennedy,  Human Resources, Mzuri Sweets Ltd.  Email: [johnkennedy716@yahoo.com](mailto:johnkennedy716@yahoo.com)  Mobile No: +254724635924. | Mr. Lewis Thuo,  Administration & Accounts,  Sagana Nuts Limited.  Email: gichlewis10@gmail.com  Mobile No: +254725430516. |