**DIRK**

**DIRK.373065@2freemail.com**

**PERSONAL DETAILS**

Name                              : Dirk

Date of birth                           : 22 September 1988

Gender                                     : Male

Nationality                              : Zimbabwean

Home Language                      : Shona

**OBJECTIVE**

I am a young man seeking a challenging position in the Food & Beverage industry, in a dynamic work environment that provides opportunities for continuous learning and career growth.

**ACADEMIC QULIFICATIONS**

BACHELOR OF TECHNOLOGY (HONOURS) Food Processing Technology Class 2.2 – HARARE INSTITUTE OF TECHNOLOGY AWARDED 2013

CERTIFICATE IN TEACHING AND HIGHER LEARNING Class PASS- HARARE INSTITUTE OF TECHNOLOGY AWARDED 2013

Advanced level Certificate 3 A level Passes

Ordinary Level Certificate 10 O level Passes

Certificate In Packaging Technology

IBL Certificate in Food Safety Code of Conduct

Essential Food Safety Training Certificate

**TECHNICAL SKILLS**

* Analytical and microbiological skills
* Various sensory evaluation tests for different food products
* General laboratory equipment operation
* Mathematical and problem solving skills
* Use of statistical methods of solving problems e.g. ANOVA, normal distribution, etc.
* Operations: production, food safety, GHP, PRSs, GMPS, SSOPs and HACCP procedures
* Computer: MS Word, MS Excel, MS PowerPoint, MS ACCES, HTML and report writing

**AREAS OF INTREST**

* Food Safety management systems (HACCP, ISO 22000)
* Sensory Evaluation and Research & development
* Productivity and efficiency improvements of food Production systems

**WORK EXPERIENCE**

POSITION: PRODUCTION TEAM LEADER (September 2016-CURRENT) COMPANY: ETIHAD AIRWAYS CATERING-AL AIN AIRPORT

Duties;

* Supervising production line to ensure production orders are completed for flights on a timely basis.
* Training kitchen staff on how to adhere to kitchen’s SOPs & how to operate utensils and machines
* Monitoring cooking & dishing progress of meals and tracking on staff productivity and efficiency
* Ensuring team members practice food safety in all our operations as per food safety procedures.
* Motivating team members to meet production goals in different departments of the kitchen
* Enforcing health & safety rules at all times in the kitchen.
* Keeping track of daily stock movements & liaising with senior chef on stock adjustments in the kitchen
* Completing requisitions and orders as needed to line cooks on a PULL basis to minimize wastage in our production lines
* Conferred with management regarding production line issues and goals.
* Constantly checking of all the meals for temperature, quality, weight, taste & visual appearance from cooking until dishing to ensure safe food production & a full mouthfeel.
* Encouraging and motivating staff to meet production deadlines and goals.
* Kept careful and accurate records of our production & graphically interpreting all data on a weekly basis
* Plotting the roasters and planning daily work schedules for the kitchen staff
* Drafting reports , new procedures for approval from senior chef
* Coordinating with management and employees toward production line improvements.
* Bringing kitchen employees concerns to the attention of management.
* Functioning as an effective employee motivator.

POSITION: QUALITY INSPECTOR - FSSC 22000 certified(August 2014-August 2016)

COMPANY: CHILL BEVERAGES INTERNATIONAL

* Conducting research and analyzing food chemistry in order to improve quality of beverages
* Studying various effects of processing and preservation of the beverages
* Supervising the work of line quality controllers
* Monitoring and checking the quality of all raw materials used for beverage manufacture
* Issuing the blending team correct formulations as per Master Batch Production Record and supervising the blending of ingredients to ensure simple and ready syrup have their parameters within set standards & specification
* Randomly checking and verifying the work of line Quality Controllers by testing brix, carbonation Sensory, Titratable Acidity, Air content , CO2 taste and odor, Fill Volume, Fill Height, Crown Crimping, Seam test,, Full Package Integrity
* Sensory evaluation team member and was responsible for release of final products to the warehouse as well as setting up sensory evaluation tests
* Monitoring the blender and verifying a complete and succeful CIP on every product change over
* Calibration of lab equipment and other operational
* Performing microbiological tests in the absence of the microbiologist
* A member of the food safety tem and was responsible in carrying out internal audits

POSITION: JUNIOR FOOD TECHNOLOGIST (February 2014-July 2014) COMPANY: EAZYVEG (Fruits and vegetable cutting and dicing-HACCP Certified)

Duties;

* Ensuring adherence to set standards
* Assessing the safety of the final product
* Maintaining laboratory equipment calibration records and calibrate test equipment
* Developing and maintaining appropriate testing control and quality assurance procedures; ensures compliance with current safety requirements
* Responsibility for the preparation, set-up and test processing of raw materials, finished products and retention samples
* Receiving and approving incoming raw materials
* Dispatching and approving finished products
* Conduct product shelf-life studies
* Providing individual or group training to production employees on Standard Operating Procedures (SOPs), visual quality inspection criteria, GMP, Food Safety procedures.
* Assisting in development of SOPs by working with line operators to understand current operating procedures, identify best methods, help document new and/or update existing standard operating procedures.
* Verifying production paperwork and perform QA Verification checks
* Ensuring all the paper work for the PRPs is completed daily, weekly or monthly
* Responding to all customer complaints and completing internal and external non conformance reports
* Assisting in developing HACCP plans and SOP’s

POSITION: LAB TECHNICIAN-NPD & FOOD SAFETY (June 2012-November 2013) COMPANY: DELTA BEVERAGES (opaque beer processing company)

Duties;

* Collaborating with Brewing Operations on new and alternate brewing, packaging and process innovations in response to current business practices and demands.
* Conducting sensory evaluations, analyze the data and reporting results from research projects.
* Test new/alternate brewing ingredients for product improvements and line extensions for existing and new beer products.
* Researching current consumer markets and latest technologies to develop new product concepts.
* Reverse engineering of competitor products in view of addressing customer needs through liaising with sales and marketing staff.
* Executing cost saving initiatives on substitute key brewing and packaging raw materials and manufacturing processes.
* Preparing prototypes for consumer testing and technical evaluations.
* Supporting the execution of pilot trials and plant runs for new products and processes.
* Testing products, analyze the data, document the results and reporting the insights to the Technical team.
* Running experiments on raw materials and formulations.
* Developing prototypes to support brand maintenance and new product development.
* Keeping lab area, equipment and ingredient storage clean and operational
* Tracking document analytical and organoleptic data from shelf-life studies.
* Working on quality activities including HACCP and root cause analysis

POSITIONPOSITION: INTERN (January 2010-May 2012) COMPANY: INSTIFOODS (Beverages and Still Water Company)

Duties;

* Receiving and checking the quality of raw materials used in the processing of the beverages at the receiving bay
* Monitoring and controlling the processes in the factory
* Making formulations of different ready to drink & concentrated fruit juices
* Assessing the quality of the final product
* Modifying existing products & processes, developing new ones
* Researching current consumer markets and latest technologies to develop new product concepts
* Working with suppliers on quality issues and new product ideas
* Keeping up to date with relevant scientific and technical developments
* Maintaining close contact with the research and technical groups of potential and existing customers
* Monitoring the beverage industry for new developments and trends

**KNOWLWGEABLE EXPERIENCE IN:**

* Various laboratory instrumentation and equipment
* Food Safety Management Systems (HACCP,ISO22000,FSSC22000) including updating designing & implementation of the system as well as updating records
* Physic-chemical analysis of various food products
* Industrial food microbiology (swabbing, quality control and assurance-HACCP)
* Process control using different manufacturing systems e.g. just in time, lean, flexible manufacturing, computer integrated manufacturing and the basic principles of food factory design and sanitation
* Design and innovation projects for research and development of novel food products

**COMPETENCIES:**

* Oral Communication – I can speak clearly and persuasively in positive or negative situations; listen and get clarification; and also respond well to questions and provide clear answers.
* Written Communication – I can write clearly and informatively; present numerical data effectively. I can also  read and comprehend technical documents, procedures, and specifications.
* Ethics – I treat people with respect; keep commitments; work with integrity and ethically and also upholds organizational values.
* Organizational Support – I follow policies and procedures; support organization's goals and values; respects diversity.
* Motivation – I demonstrates persistence and overcomes obstacles and always measures self against standard of excellence.
* Planning/Organizing – I use time efficiently; stays focused even when there are multiple projects or problems that require attention and I am also flexible to adapt to different and/or changing situations as they arise.
* Professionalism – I approach others in a tactful manner; reacts well under pressure; treats others with respect and consideration regardless of their status or position; accepts responsibility for own actions and follows through on commitments.
* Dependability: I am always on time and a history of good work attendance.

**HOBBIES**

* Watching soccer
* Reading

**PROJECTS PROFILE**

TITLE: DESIGN OF A HACCP BASED FOOD SAFETY MANAGEMENT SYSTEM (Fourth Year)

DESCRIPTION: The objective of the project was to design a HACCP based food safety management stem for a corn snack processing plant with the aim of improving on its food safety issues and concurrently solving quality problems. The project was a success as it eliminated 70% of the quality problems

TITLE: DESIGNING A PROCESS OF MAKING CHEESE FROM WHEY(Third Year)

DESCRIPTION: The objective of the project was to design an efficient waste management process of whey at a dairy processing plant by designing a soft cheese from the whey.

TITLE: DEVELOPING AN APPLE BASED ENERGY DRINK (Chill Beverages International)

DESCRIPTION: The Apple flavored drink that was in the market for 2 years was not selling well due to a bitter after taste that it had. I developed it into a smooth apple flavor that had no unpleasant after taste(s) and was most preferred by the market