

OMALE DAVID MOSES

🏠 Agala-Ogane Ayingba, Kogi State.

☎ 07038793162, 09051759749

✉ Dmoses259@gmail.com

Profile

Resourceful and self-motivated food scientist/technologist with expertise in the field of food product development, research, production and sensory evaluation. Excellent analytical and problem solving skills to deliver innovative and profitable solutions within time frame and budget.

Skills

- Skilled in lab safety.
 - Shelf life analysis and risk assessment.
 - Basic hazard analysis and critical control (HAACP)
 - Proactive and willing to take on new challenges.
 - Willing to learn, develop and take on training where necessary.
 - Proficiency in the use of MS Office Suites.
 - Immense knowledge of food science concepts, laboratory procedures, food handling, storage and production.
 - Performing computer data entry skills.
 - Enthusiastic listener.
 - Ability to communicate effectively and build relationships with colleagues
 - Organisational and time management skills.
 - Skilled in Quality control and Assurance
 - Dynamic and leadership quality.
 - Technical writing.
 - Problem solving skills.
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Experience

NYSC Placement | Class Teacher | Community Sec. Sch., Nenwe, Enugu State.

2019 - 2020

- Geography and Physics Teacher
- Developed scheme of work and lesson plans.
- Assigned and graded assignments, tests and examinations.
- Organized and conducted extra-curricular activities in music, drama and sport.

Class Teacher | Livingstone Secondary School | Anyigba, Kogi State.

2019-

- Taught the students Chemistry and it's basic principles.
- Assigned and graded test and exams.
- Conducted extracurricular activities for the students particularly in sports and science clubs.

Internship | Quality Control & Assurance | A & P Foods, Dopemu, Lagos State.

2017 - 2018

- Worked with senior managers to identify approaches and methods to improve products quality.
- Assisted in inspecting completed products to determine whether they meet specifications and plan requirements.
- Noted and reported products that does not meet the requirements to the supervisor.
- Worked with supervisors to ensure that the food products conform to Good health and

Manufacturing practices (GHP and GMP).

Industrial Excursion | Quality Control & Assurance | Centenary Bakery, Anyigba, Kogi State. 2017

- Experienced the pre-production processes involved in bread baking.
- Was introduced to the standard operating procedure in bread production.
- Experienced bottled and sachet water manufacturing from production to sealing.
- Hands on experience of the necessary safety guidelines and GMP and GHP practices required in a Bakery.

Education

Kogi State University, Ayingba, Kogi State. 2014 - 2019

Bachelor of Science (B.Sc)
Food and Science Technology.

Christ the Good Shepherded Academy, Ayingba, Kogi State. 2007 – 2013
West African Senior School Certificate Examination (WASSCE)

Certification 2020

NYSC Discharge Certificate.

Jobberman Soft Skills Training 2020

Interest

Reading, news, creative writing, football, science fiction, political chit chats and intellectual engagements

Referees

Available on request.

