

ADEGBULU, STEPHEN ADEYINKA

Production | Supervision | Quality Assurance | Operations | Procurement |

Location: Lagos State, Nigeria

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PROFESSIONAL PROFILE

A resourceful and multi-skilled professional with 6 years' experience in the food manufacturing & hospitality industry with diverse capacities, which include Production, Supervision, Quality Assurance, Operations, Food Safety, Continuous Improvement, and Waste Management. I possess a keen desire to utilize my strong skills and abilities to create an outstanding influence in any role applicable.

PROFESSIONAL WORKING EXPERIENCE

LACOCINA RESTAURANT AJAH, LAGOS ISLAND, NIGERIA.

Central Kitchen Supervisor (2025 - 2026)

Key Responsibilities

- Supervise daily central kitchen operations
- Ensure meals are prepared on time with consistency
- Enforce discipline and use of SOP
- Practice First in First Out (FIFO) system
- Delegates responsibilities to the team and monitor
- Inspect all raw materials on delivery for freshness, weight, expiry date, and storage conditions

- Monitor kitchen, restaurant, storage, and dining areas daily for cleanliness and sanitation
- Ensure proper waste disposal, pest control, and equipment sanitation
- Monitor staff grooming, handwashing practices, and use of PPE/gloves
- Conduct regular testing and temperature checks on meals
- Track inventory, reduce waste, and prevent cross-contamination
- Train and sensitize new kitchen and service staff on SOPs and quality standards
- Handle customer feedback and complaints professionally

DIOS DLITE LIMITED, SURULERE, LAGOS NIGERIA

Production & Quality Control Supervisor (2024 - 2025)

(Producers of Greek Yogurt, Granola, Fruity Drinks etc)

Key Responsibilities

- Planned daily and weekly yogurt production according to demand.
- Allocated raw materials, equipment, and workers.
- Ensure production targets are met with zero defect
- Trained staff on production procedures, hygiene, GMP, and safety.
- Enforced proper use of PPE.
- Ensured food safety and hygiene is maintained at each stages of processing
- Monitored all critical control points during yogurt production process

FASTIZERS FOOD & CONFECTIONERY LIMITED, AGBARA, OGUN STATE

Quality Control Officer (2020 - 2023)

Production Supervisor (2021 - 2022)

(Producers of Fun Cookies, Nibit Cookies, Other Varieties of Biscuits, Chin Chin and Bread)

Key Responsibilities

- Ensured testing of incoming materials by confirming specifications, conducting visual and measurement tests
- Coordinated and designated task to team members
- Monitor production lines and ensure production target is met with zero defect.
- Applied quality control procedures to enforce compliance and standards.
- Ensured proper sanitation and hygiene in the workplace
- Ensured food safety and high quality of products
- Enforced strict Good Manufacturing Practices (GMP)
- Waste management and control

DOYIN INVESTMENT LIMITED, OKOKOMIAKO, LAGOS STATE

Microbiologist / Quality Control Personnel (2017 - 2019)

(Producers of Doyin Seasoning Cube)

Key Responsibilities

- Performed microbiological analysis of seasoning cubes
- Detected and isolated defective products
- Ensured products are produced in line with GMP
- Documentation of daily activities

TECHNICAL SKILLS AND ABILITIES

Leadership | Supervision | Analytical | Quality Procedures | Production | Operations |
Microsoft Word | Excel | PowerPoint | Google sheet |

EDUCATION & CERTIFICATE

Ladoke Akintola University of Technology, Ogbomosho, Oyo State, Nigeria.

Bachelor of Technology (BTECH) in Microbiology (Second Class Upper) 2009 - 2014

TRAININGS

- Google Digital Skills for Africa. (2019)
- Food Safety and Catering in Food Industry. (2020)
- Good Manufacturing Practices (GMP) (2022)
- Hazards Analysis Critical Control Points (HACCP). (2024)
- ISO 9001:2015 QMS. (2025)

REFERENCE: Available on request