

Badejo Eniola

Microbiologist |Quality Assurance & Control Specialist

Badejo Eniola Peace

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Objectives

A results-driven and detail-oriented Microbiologist with hands-on experience in Quality Assurance and Control within the manufacturing industry. With a solid foundation in industrial microbiology and extensive experience in laboratory operations experience, I bring strong analytical, documentation, and critical thinking skills. Highly adaptable and passionate about contributing to organizations that prioritize product quality, safety, and operational excellence.

Skills

TECHNICAL SKILLS

- Quality Assurance & Control
- Raw Material Inspection
- Process Monitoring
- Good Laboratory Practice (GLP)
- Good Manufacturing Practice (GMP)
- Documentation & Reporting
- Batch Record Management
- Laboratory Operations

Laboratory Techniques

- Microbiological Analysis
- Gram Staining
- Moisture Analysis
- Pellet Durability Index (PDI) Testing
- Physical Assessment
- Aseptic Technique

Soft Skills

- Problem Solving
- Critical Thinking
- Attention to Detail
- Effective Communication
- Team Collaboration
- Time Management
- Adaptability

Experience

Karma Agric Feeds & Foods / NYSC Intern

JUNE 2025 – MAY 2026, IBADAN

- Returned to Karma Agric for NYSC posting.
- Supported the QA/QC team in maintaining quality standards during feed production.
- Participate in raw material inspection and documentation.
- Assisted in monitoring production processes including weighing, bagging and fine control.
- Gain hands-on experience in feed analysis and quality assurance in the agro-allied industry

Karma Agric Feeds & Foods Limited / Quality Control Analyst

AUGUST 2024 – JUNE 2025, IBADAN

- Inspected and approved raw materials (maize, wheat bran, rice bran, soybeans) prior to production to prevent substandard batch inputs.
- Conducted moisture analysis and physical assessments (e.g., dust, damage, broken kernels).
- Tested pellet durability and moisture content using PDI testers.
- Monitor weighing, bagging, and dust control processes.
- Collected, labeled and retained feed samples from each batch for quality traceability.

Cocoa Research Institute of Nigeria / Industrial Training Intern

SEPTEMBER 2023 – MARCH 2024, IBADAN

- Learnt cocoa fermentation, techniques sensory evaluation methods, and quality control protocols during cocoa processing stages.
- Participated in a series of lab tests including a gram staining test with proper documentation under senior supervision
- Conducted a project on the *mycoflora* and *mycotoxins* present in cocoa stored in jute bags.
- Assisted in implementing quality control (QC) protocols during the cocoa processing stages, ensuring product safety and consistency.
- Collaborated with senior staff to monitor and evaluate quality assurance (QA) measures, contributing to the improvement of testing methods.
- Gained valuable insights into the application of QA/QC in the cocoa industry, improving the overall quality of raw materials and final products.

Olabisi Onabanjo University / Laboratory Assistant

SEPTEMBER 2022 – AUGUST 2023, IBADAN

- Conducted microbiological analyses, including sensitivity tests, biochemical tests, and Gram staining, to identify and classify microorganisms under professor supervision.
- Collected, analyzed, and interpreted microbiological data under supervision.
- Enforced laboratory safety standards and proper handling of reagents and samples, maintaining a contamination- free work environment.

Education

Olabisi Onabanjo University/ B.Sc. Microbiology

MAY 2020 – AUGUST 2024, AGO IWOYE, OGUN STATE

Relevant Coursework: Food Microbiology, Industrial Microbiology, Mycology, Quality Control, Microbial Physiology

School of Science Pade/ SSCE

2018, OYO

Projects

THE RELEVANCE OF BLOCKCHAIN IN BOOSTING FOOD PRODUCTION

- Investigated how blockchain technology can improve food production efficiency and traceability.
- Analyzed current food production challenges and proposed blockchain-based solutions.

MICROBIOLOGICAL ASSESSMENT OF WELL WATER IN AGO IWOYE, OGUN STATE.

- Collected and analyzed well water samples using standard microbiological techniques (isolation, identification, and quantification of bacteria) to assess portability.
- Contributed to the development of recommendations for improving water safety and sanitation in the region.
- Successfully defended the project as part of the requirements for the Bachelor of Science in Microbiology.

Reference

Available on Request