

FAJUYIGBE MOFEOLUWA GLORY

FOOD TECHNOLOGIST | QUALITY CONTROL | QUALITY ASSURANCE | FOOD SAFETY |
REGULATORY COMPLIANCE

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Nationality:

Nigerian

OBJECTIVE

Driven by a passion for uncompromised food safety and quality excellence, my objective is to redefine product standards and regulatory compliance across the food value chain. I bring practical experience in quality control, inspection, and laboratory analysis, combined with an HND in Food Technology. I am looking to join a forward-thinking organization where I can optimize production safety, streamline audit readiness, and grow into a top-tier quality food technologist and assurance executive.

OVERVIEW

Proactive Food Technologist professional with practical experience spanning quality control, bakery operations, packaging supervision, and regulatory standards monitoring. Currently serving as a National Youth Service Corps (NYSC) member at the Standards Organisation of Nigeria (SON), acquiring direct expertise in product inspection, standards compliance, and quality assurance procedures.

Possesses a solid background in food safety, raw material and finished product inspection, hygiene management, and laboratory practices. Demonstrates strong analytical skills, critical thinking, and technical documentation abilities, paired with effective communication and teamwork to maintain seamless operational workflow and continuous quality improvement.

CORE COMPETENCIES

- Quality Control (QC) & Quality Assurance (QA) protocols
- Food Safety, Hygiene & Hazard Analysis Management
- Food Production & Bakery Operations Management
- Raw Material & Finished Product Inspection
- Laboratory Practices, Sampling & Technical Analysis
- Regulatory Compliance & Product Standards Monitoring
- Documentation, Record Keeping & Audit Readiness
- Packaging Operations Supervision & Workflow Management

SKILLS

- Analytical thinking and problem-solving
- Accuracy and attention to detail
- Written and verbal communication
- Teamwork and collaborative coordination
- Adaptability and rapid learning agility
- Time management and operational supervision
- Ethical professional integrity and accountability

PROFESSIONAL EXPERIENCE

Standards Organisation of Nigeria (SON) – NYSC Corps Member / Food Technologist (Osun State | 2026 – Present)

- Participate actively in quality assurance, standardization, and compliance monitoring activities within the state jurisdiction.
- Assist regulatory officers in conducting routine inspections and facility evaluations in accordance with applicable Nigerian Industrial Standards (NIS) and safety guidelines.
- Gain hands-on practical exposure to product certification schemes, documentation control, and regulatory compliance frameworks.
- Support technical and laboratory operations related to sample collection, analysis, and quality verification procedures.
- Collaborate with multidisciplinary technical teams to ensure effective execution of institutional mandates and public health protection.
- Maintain accurate inspection logs, document observations, and prepare clear technical summary reports for departmental reviews.

Wilvia Bakery – Quality Control Personnel (2022)

- Monitored daily production operations to enforce adherence to established product quality standards and sanitation protocols.
- Executed comprehensive quality inspections on incoming raw materials, in-line baking processes, and finished goods.
- Identified quality deviations, process bottlenecks, and non-conformances, promptly initiating corrective action measures.
- Supported and enforced Good Manufacturing Practices (GMP) and Good Hygiene Practices (GHP) across all production lines.
- Liaised with production personnel to optimize batch consistency, sensory characteristics, and product yield integrity.

Alma's Place Bakery – Packaging Department Supervisor (2020)

- Supervised daily packaging operations, ensuring all finished baked goods met visual, weight, and sealing standards prior to dispatch.

- Monitored packaging material inventory and specifications to safeguard product shelf life and visual presentation.
- Coordinated packaging staff duties, shift schedules, and task distribution to maximize operational throughput.
- Enforced strict hygiene and sanitation standards within the packaging area to prevent cross-contamination.
- Facilitated efficient workflow and communication between the central baking line and the dispatch/packaging department.

EDUCATION & PROFESSIONAL QUALIFICATIONS

- **Higher National Diploma (HND), Food Science & Technology** – Federal Polytechnic, Offa, Kwara State (2023)
- **National Diploma (ND), Food Science & Technology** – Federal Polytechnic, Offa, Kwara State (2021)
- **Senior Secondary School Certificate (SSCE)** – Lead Prince and Princess Private School, Ogun State (2019)
- **Primary School Leaving Certificate** – Wise Choice Academy, Ikotun, Lagos (2013)

PROFESSIONAL INTERESTS

- Food Safety & Quality Management Systems
- Quality Assurance & Control
- Regulatory Affairs & Standards Compliance
- Food Processing & Manufacturing
- Laboratory Analysis & Testing
- Research & Food Product Development (R&D)

PERSONAL STRENGTHS

- Analytical and solution-focused mindset
- Excellent interpersonal and communication capabilities
- Adaptable, quick-learning, and proactive team player
- Strong attention to detail and commitment to excellence
- Results-driven with high professional initiative

HOBBIES & INTERESTS

- Food Science Research | Industry Reading | Continuous Professional Learning

REFEREES

Available on request