

MATTHEW ANUOLUWA FOLARAMI

Kaduna, Nigeria | 08115328898 | anuoluwafolaranmimatthew@gmail.com

PROFESSIONAL PROFILE

Motivated and detail-oriented Food Science and Technology graduate with practical experience in quality assurance, regulatory compliance, documentation, laboratory analysis, and professional communication. Currently pursuing a Master’s degree in Food Quality Control and Assurance, with additional experience in teaching, record keeping, teamwork, and community engagement. Demonstrates strong analytical, problem-solving, interpersonal, and organisational skills that are transferable to banking operations, customer service, compliance, administration, and other entry-level banking functions. Eager to build a career in the banking sector and contribute to a customer-focused, ethical, and performance-driven organisation.

CORE COMPETENCIES

Customer Service & Professional Communication	Documentation & Record Keeping	Compliance & Quality Control	Analytical & Problem-Solving Skills	Attention to Detail
Teamwork & Collaboration	Time Management & Organisation	Report Preparation	Microsoft Office / Digital Literacy	Research & Information Handling

PROFESSIONAL EXPERIENCE

Lecturer Corps Member | College of Education Waka, Biu, Borno State | April 2024 – March 2025

- Deliver lectures and communicate technical information clearly to diverse audiences.
- Prepare and organise lecture materials, assignments, quizzes, and other records in line with academic requirements.
- Manage classroom activities effectively while maintaining professionalism, accountability, and positive working relationships.
- Demonstrate strong planning, coordination, documentation, and time-management skills.

Food Safety Intern | National Agency for Food and Drug Administration and Control (NAFDAC) | March – September 2022

- Conducted microbial and chemical analysis of raw materials and finished products to support compliance with safety standards.
- Assisted with the development and implementation of standard operating procedures for quality assurance processes.
- Monitored production activities for adherence to Good Manufacturing Practices (GMPs) and documented quality-control observations.
- Collaborated with the Research and Development team on product prototypes and related activities.

Food Safety Intern | Nigerian Breweries | January – March 2022

- Assisted with preparation and monitoring of production ingredients, including grains, hops, and yeast.
- Supported cleaning and sanitation checks for production equipment and tanks.

- Monitored production batches, including temperature, pressure, and fermentation time, while maintaining accurate quality-control records.

Red Cross Volunteer | April 2024

- Supported community outreach activities focused on health and safety awareness.
- Provided first-aid assistance and communicated health information to community members.

EDUCATION

Master of Technology (M.Tech), Food Quality Control and Assurance | Federal University of Technology, Minna, Niger State

- Expected completion: 2026

Bachelor of Technology (B.Tech), Food Science and Technology | Federal University of Technology, Minna, Niger State

- Graduated: January 2024
- Final Year Project: Antioxidant Properties and Sensory Evaluation of Fruit Jam using Pineapple, Banana and Orange.

ADDITIONAL INFORMATION

Languages: English (Fluent) | Yoruba (Fluent)

Professional Interests: Quality management, compliance, research, sustainable practices, customer-focused service, and continuous professional development.

REFEREE

Available on request