

ODUNAYO SIMBIAT ADEJOKE

Ogun, Nigeria | 09077643731 | odunayosimbiat100@gmail.com | [LinkedIn](#)

PROFESSIONAL SUMMARY

A highly dedicated Food Technologist with over 3 years of progressive experience in FMCG and Beverage Manufacturing. Skilled in GMP Compliance, HACCP systems, conducting analytical tests and applying data-driven insights to uphold food safety and regulatory compliance. Proven ability to collaborate across departments to improve workflow efficiency, enhance product quality, and support successful product development in fast-paced manufacturing environments.

EXPERIENCE

Food Production officer

TERSLEY FOODS LIMITED

Nov 2024 - Jul 2026

- Maintained accurate and compliant production documentation, strengthening Tersley Food's commitment to women's nutrition and reproductive health, including PCOS management with zero compliance violation.
- Planned and coordinated daily production activities, ensuring smooth production workflow efficiency that meet demand and deadlines while maintaining quality and safety standards.
- Improved quality assurance processes through continuous inspection and quality testing, reducing production errors and minimising waste.
- Led the development and launch of new products aligned with consumer needs, contributing to improved customer satisfaction and increased sales.
- Designed and refined standardized SOPs for new and existing products, streamlining workflows, reducing rework and improving overall production efficiency.

Quality Control Intern

RITE FOODS LIMITED

Nov 2021 - Nov 2022

- Inspected raw materials and finished products against established quality specifications, identifying non-conformities early to maintain product quality and production standards.
- Conducted in-process quality checks on PET bottles and beverage products, generating test data to support batch release and quality assurance decisions.
- Performed routine GMP and hygiene inspections across production areas, covering facility cleanliness, employee hygiene, and sanitation practices to maintain food safety compliance.
- Prepared test samples and operated laboratory equipment, including pH meters, density meters, CarbonQC, torque testers, moisture analyzer,

volumetric pipettes, autoburettes, and spectrometers, ensuring accurate, standard-compliant testing results across production batches.

- Participated in quality and food safety training sessions covering QC procedures, laboratory practices, GMP, and regulatory requirements.

Packaging Assistant Intern

GATEWAY PACKAGED WATER

Sept 2020 - Dec 2020

- Maintained 100% accurate packaging documentation and daily production records, improving production traceability and ensuring seamless shift handovers with minimal reporting discrepancies.
- Monitored sealing integrity, labeling accuracy, and packaging line performance, helping reduce packaging defects and supporting compliance with quality standards.
- Conducted final visual inspections of packaged water before dispatch, identifying non-conforming products early and preventing defective packs from reaching customers.

EDUCATION

Federal Polytechnic Ilaro

Higher National Diploma (HND) in Food Technology
2024

Gateway (ICT) Polytechnic Saapade

Ordinary National Diploma (OND) in Food Technology
2021

KEY SKILLS

Professional Skills

- Excellent verbal and written communication
- High attention to detail
- Strong organizational and problem-solving ability
- Ability to work independently and collaboratively as part of a team
- Production and shop-floor coordination
- Quality inspection and process monitoring
- Documentation and record management
- Time management and task prioritization

Technical Skills

- Google Suite (Doc, Slide, Calendar, Form, Sheet, Meet, Gmail, Keep)
- Microsoft Office Suite (Excel, Word, PowerPoint, Teams)
- Canva

INTEREST

- Writing and Research
- Networking and Exploring
- Reading and Learning

VOLUNTEERING

- Press club president (managed and coordinated club activities).
- Red Cross member (participated in community outreach and event).