

FATOLA FOLAKE RASHIDAT

Job intention: Food Scientist and Technologist

- Conducting research and experiments
- Developing and improving food products and analyzing nutritional content
- Ensuring compliance with industry regulations and standards
- Conducting sensory evaluations

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Self-Evaluation

A hardworking lady ready to pursue a career that aligns with my passion for learning and allows me to make a meaningful impact in the organization. Currently seeking a role in your organization where I can upgrade my skills and make an impact in the organization.

Education

2016 – 2021 (Graduated 2023)

Ladoke Akintola University of Technology, Ogbomosho, Oyo State

- Course: Food Science

Sept., 2011 – Dec., 2012

NAFOWA Vocational and ICT Centre, Naval Base, Ikeja, Lagos.

- Course: Diploma in Catering and Hotel Management

2015 Josbec College, Itire, Lagos.

- Senior School Certificate Examination

Work Experience

January 2025 - Present Noodles Café, Lagos, Nigeria

Quality Control/Assurance Officer

- Conduct routine hygiene and quality inspections in production areas
- Monitor GMP and GHP compliance
- Support regulatory certification processes (SON, Halal Audit)
- Maintain quality documentation and records
- Collaborate with production and kitchen teams

September 2023 – August, 2024.

Grace Covenant College International, Abeokuta, Ogun State.

NYSC (Educator)

- Planning and preparing lessons
- Encourage students participation
- Researching and developing new teaching materials.

Aug., - Dec., 2021 NAFDAC Central Laboratory, Oshodi, Lagos.

Internship

- Studying the microbiological, physical and chemical properties of food and ingredients to make sure they are safe for consumers.
- Evaluating the nutritional value, colour, flavor and texture of food.

2016 Bake Rite Confectionery, Lawanson, Lagos.

Baker

- Measure, weigh, mix ingredients and baking snack, cakes and other products.

2012 Whitehouse Hotel, Ikeja, GRA, Lagos.

Internship

- Assisting in the Kitchen and serving guest.

Skills

Core Skills

Quality Assurance & Control
GMP / GHP Compliance
Food Safety & Hygiene
Documentation & Record Keeping
Regulatory Standards
Inspection & Monitoring
Teamwork & Communication
Problem Solving

Computer Skills:

Microsoft Packages
Word, Excel and PowerPoint

Certificate of Participation Obtained:

- Lautech ICT Training Certificate
- NAFDAC Certificate of Experience
- Certificate of Achievement The Global Leadership Summit
- Certificate of Participation Nigerian Association of Food Science and Technology Students (NAFSTS)

Language Proficiency:

- Business proficient in English and Yoruba Language.

Hobbies:

- Reading, cooking and meeting new people.

References

- Available upon request