AKANDE ODUNOLA MARY

FOOD SCIENCE & TECHNOLOGY GRADUATE | TECHNICAL TRAINEE

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PROFESSIONAL SUMMARY

Motivated and detail-oriented Food Science and Technology graduate with an HND and practical experience in quality control laboratory operations within the food industry. Knowledgeable in food quality assurance, laboratory testing, physicochemical analysis, Good Manufacturing Practices (GMP), quality documentation, and product safety. Demonstrates analytical thinking, teamwork, adaptability, and a strong willingness to learn. Seeking hands-on technical training to contribute to manufacturing operations, product quality, and continuous improvement in the food and beverage industry.

EDUCATION

The Oke-Ogun Polytechnic, Saki, Oyo State
Higher National Diploma (HND), Food Science and Technology | 2023

PROFESSIONAL EXPERIENCE

Sweetco Foods Limited — Quality Control Intern, Physicochemical Laboratory

August 2021 – March 2022

- Assisted with routine quality control laboratory activities and food sample testing.
- Supported physicochemical analysis of samples to assess product quality against specifications.
- Assisted in monitoring product quality during production and laboratory evaluation.
- Maintained laboratory records and quality control documentation accurately.
- Supported compliance with Good Manufacturing Practices (GMP) and established quality procedures.
- Assisted with sample preparation, handling, and laboratory organization.

Piedras Properties Limited — Sales Executive / Brand Manager

February 2026 – August 2026

- Prepared reports and maintained organized records of business activities.
- Developed communication, customer relationship, and problem-solving skills.
- Coordinated marketing activities and collaborated with team members to meet objectives.
- Demonstrated initiative, adaptability, and the ability to work under pressure.

TECHNICAL SKILLS

Quality Control & Quality Assurance • Physicochemical Laboratory Analysis • Food Sample Preparation & Testing • GMP • Laboratory Documentation • Food Quality & Product Safety Awareness • Microsoft Word & Excel • Report Writing & Data Recording

CERTIFICATIONS & PROFESSIONAL MEMBERSHIP

NIFST Certificate — Nigerian Institute of Food Science and Technology

NYSC Certificate of Completion — 2025

CORE COMPETENCIES

Analytical Thinking • Attention to Detail • Teamwork • Communication • Problem-Solving • Adaptability • Willingness to Learn • Time Management • Integrity

CAREER OBJECTIVE

To build a career in technical operations, manufacturing, and quality assurance in the food and beverage industry by applying academic knowledge and laboratory experience while developing practical skills and contributing to product

quality, productivity, and operational excellence.

References available upon request.