

Curriculum vitae of
Lindiwe Bridget Mnisi

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Personal profile: A performing individual, demonstrating drive and initiative with the ability to work well under pressure, active in providing and receiving technical support where it is required. I consider myself as a goal orientated individual, who strives to make a difference in the working environment by using the acquired skills and experiences to motivate myself and my peers. My career goal is to establish myself in a dynamic, competitive environment where my skills, knowledge and experiences would be fully utilized.

Personal details:

Full names : Lindiwe Bridget Mnisi
Identity number : 9109270186083
Drivers Licence : Code 10
Languages : isiZulu, English
Availability : Immediately

Educational qualifications:

Tertiary qualification 2 : B-Tech Food Technology (In-progress)
Institution : Tshwane University of Technology
Subjects passed : Food microbial assurance IV, Food production IV,
Product development IV, Food components

Tertiary qualification 1 : National diploma Food technology
Institution : Tshwane University of Technology
Year : 2012

Senior secondary qualification

School name : Soshanguve senior secondary
Highest grade passed : Grade 12
Year obtained : 2008
Subjects passed : Home language (isiZulu)-HG, English-HG,
Mathematics-HG, Physical Science-HG,
Life Sciences- HG and Geography-HG

Computer literacy : Ms Word,
Ms Excel,
Ms Power point
Ms Outlook

Professional courses/training

Health and safety representative: 2015
Introduction to SAMTRAC: 2014
ISO 9001:2008 internal and supplier auditor training: 2013

Employment history:

Position: Quality and Safety officer at Detpak SA (April 2014-August 2015)

Duties:

- Health and safety representative.
- Facilitator in safety training and awareness.
- Check subcontractor compliance.
- Enforce safety rules using OSHACT regulations.
- Monthly health and safety inspections of the building, environment, and factory.
- Investigate and closeout supplier non-conformance reports.
- Requesting supplier COC's for raw materials and verifying (dimensions, batch numbers, correct colour, viscosity) against the product specification.
- Requesting updated product specification.
- Assisting with monthly stock take.
- Calibration of scales.
- Knife and blade integrity checks.
- Assist in bi-annual mock recalls as well as during 3rd party audits.
- Incident investigations.
- Report on monthly incident trends.
- Conducting Internal audits against ISO9001:2008 standards for nine departments (plan, conduct and verifying)

Reason for leaving: To seek new opportunities

Position: Quality assurance trainee at Detpak SA (March 2013-April 2014)

Duties:

- Raw material checks done upon receipt: paper grammage checks, carton checks (dimensions, formation, adhesion and print quality), viscosity checks
- Calibration of scales using commercial weights.
- Water chlorine checks apparatus: compacter and DPD1 pills
- Glass breakage check: physical check
- Requesting certificate of conformance/analysis from suppliers
- Conducting GMP process audits
- Conducting internal audits for nine departments against ISO9001:2008 standards.
- knife and blade integrity checks
- Bait station check:
- Ablution checks
- cleaning chemical dilutions (F29 cleaning soap and Q45 sanitizer)
- Checking coffee mixture temperature using thermometer
- Involved in mock recalls during third party audits.
- Lid fit test for the cups using the correct lid for a specific cup, the cup is put in a 65°C position on a 5 seconds count for any leaks.
- Wax pickup for wax coated wraps.
- Scuff test
- Abrasion test

- Coefficient of friction for wax coated wraps

Position: Food safety technician trainee at Sunbake bakery (February 2012-February 2013)

Duties:

- Factory quality assurance checks: temperature readings for (ex oven, dough, proover and ex proover) and readings for humidity (proover), taking divider dough weights per pocket against the specification, recording defects
- Conducting line process control checks: bagging and slicing checks, bread mass, bread quality
- End of shelf life evaluation: mass, colour, shape, texture and flavor
- Bread retention evaluation: mould detection
- Hourly metal detector checks
- Maintaining the corrective action system
- Conducting audits: good manufacturing audits, foreign object hunt, technical audits and competitor evaluation of breads
- Taking and sending samples for microbial testing on a monthly basis
- Conduct glass and hard plastic checks
- Conduct personal hygiene checks on the factory staff: locker inspections, approved jewellery checks

Reason for leaving: End of contract

References:

Name : Ms Olean Matlebyane

Company name : Detpak

Position : Quality manager

Contact number : 082 855 8861

Name : Mrs Pumla Xelisilo

Company name : Sunbake bakery

Position : Quality Controller Supervisor

Contact number : 072 1866 948