

Oluwabunmi Oluwayemisi Jamodu

| 438-725-4071 | oluwabunmijamodu@yahoo.com | Montreal, Canada |

Technical Skills

- Food Quality Assurance.
- Microsoft Office Suite.
- Food Safety.
- Food Quality Control.
- Hospitality.
- Observant And Sensitive.
- Great Food Service Skills.
- Relevant Nutrition Software like WHO Anthro plus.

Objective

I am a Nutritionist-Dietitian who has almost two years of experience in Food Manufacturing, Food Regulation, and the Health Care Industry. I am skilled in using Microsoft Office applications for data collection, data analysis, and recordkeeping. I achieve 100% completion of tasks assigned with minimal supervision. I am an ambitious individual who is highly optimistic about learning and growth opportunities. This is because I strongly believe that it will provide me with the personal and career growth that I ultimately desire. If you are looking for someone who is a team player, a good multitasker with great interpersonal, analytical thinking, and problem resolution skills.

I am highly confident I am the best fit to use my skills, abilities, and experience to help the organization achieve its goals to the greatest extent possible. I am willing to relocate for this job position.

Education

Master's in Applied Human Nutrition, 2020 - 2022.
McGill University, Montreal, Quebec.

Bachelor's in Nutrition and Dietetics, 2014 - 2018.
Babcock University, Ogun, Nigeria.

Experience

Fulfillment Associate • AMAZON June 2021 - present.
(Longueuil, Quebec).

- I ensure quality standards are met by examining and inspecting packages for defects and damages.
- I process orders accurately in strict compliance with time constraint effectively.
- I discharge my duties in strict compliance with both province and amazon health, hygiene, and safety regulations and practices.
- I am actively participating and contributing ideas on ways to improve and optimize warehousing procedures.

Graduate Intern • NAFDAC. Oct 2018 - Oct 2019.
National Agency for Food and Drug Administration and Control (Lagos, Nigeria).

- I assisted to ensure the appropriate licensing, marketing, and legal compliance of food products to control its safety and efficacy in the public.

- I conducted inspection of food production and distribution facilities to ensure all operations comply with policies and regulations to ensure consumer's safety.
- I prepared reports on inspections conducted, issued compliance directives when necessary and conducted follow up inspections where necessary.
- Also, I carried out Routine inspections, I undertook relevant training and workshops to improve my technical skills.

Student Intern • *National Orthopedic Hospital.*
(Lagos, Nigeria).

May 2017 - May 2017.

- I assisted in providing nutrition assessments, medical nutrition therapy, and nutrition education for a variety of patients ranging from preschoolers to old adults.
- I worked with a team of Dietitians to create diet plans for In-patients and Out-patients. Conducted periodic ward rounds with other health professionals.

Student Intern • *PZ Cussons (Nutricima Limited)*
(Lagos, Nigeria).

Jun 2016 - Aug 2016.

- I carried out physiochemical analysis which includes water analysis such as iron and chlorine test on raw water and treated water in the manufacturing plant, pH test, weight checks, viscosity monitoring, heat stability test, specific gravity test, fat analysis, total solids test, brix test, sensory evaluation tests on milk raw materials and finished products.
- In addition, I conducted microbiological analysis on milk raw materials and finished products such as total viable count, enteric bacteria, escherichia coli., presence of yeast and mold, and staphylococcus.
- I got involved in food product research and new products development with a supervisor in product formulation and carried out sensory evaluation tests for developed product.
- I inspected milk raw materials in the warehouse to guarantee their quality before they are accepted and arranged them using the first in - first out method.
- I updated and kept records of Standard Operating Procedures (SOPs) and results generated from tests in the laboratory for quality management audits with Microsoft Office Applications for traceability.
- I implemented Good Manufacturing Practices (GMP) and Hazard Analysis and Critical Control Plan (HACCP) on the production floor routinely and updated when necessary.

Soft Skills

- Quick Learner and Avid Multitasker
- Highly Developed Research Abilities
- Self-Motivated And Diligent Professional
- Active Listening Skills to Follow Instructions Precisely
- Active and Fast Learner
- Strong Communication Abilities, Including Written and Oral.
- Strong management and organizational abilities
- Team leader and player
- Excellent time management

Certificates

- WHMIS 2015 certification course, By McGill University Environmental Health and Safety. 2020.
- DoFoodSafely Assessment by Victoria State Government, Health and Human Services. 2020.
- Food Allergy Online Training by Food Standards Agency, 2020.
- Principles of Hygiene for Food Processing Industry by KROHNE Foods and Beverages. 2020.

Projects

Thesis: Evaluation of Traditional Knowledge on the Benefits of Fruits and Herbs (Dietary and Medicinal) in Southwest, Nigeria. 2014 - 2018.

Interests

- Student Member, Canadian Nutrition Society. 2021 till date.
- Volunteer, Lagos Food Bank Initiative, a Registered Non-Profit Organization. 2018 till date.
- Welfare Officer, Living Spring Chapel, Babcock University. 2017 - 2018.
- Public Relations Officer, Agricultural Students Association, Babcock University. 2016 - 2017.

Hobbies

Networking, Reading, Teaching, Travelling, and Playing Games.

References

[Available upon request.]