**CURRICULUM VITAE**

Victor Macharia M

Department of Food Science and Technology

Nairobi Technical Training Institute

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VICTOR MACHARIA M CURRICULUM VITAE

**PERSONAL DETAILS**

**Nationality**: Kenyan

**Date of birth:** 26th February 1998

**Gender:** Male

**Martial status**: Single

**Contact:** *Office*

Quality control and hygiene trainer

REFINAR EAST AFRICA AND OXIDANE PURE WATER PACKAGING COMPANY

<Tel:+254708397073>

*Private*

Email: [vmachariamuriithi@gmail.com](mailto:vmachariamuriithi@gmail.com)

Tel: +254701015517

**COLLEGE EDUCATION**

**2020-2022 Diploma in Food Science and Technology at Nairobi technical training institute**

Research work on gluten free products both theory and practical

Participate at the 11th Nairobi Technical exhibition show.

**2018-2020 Certificate in Food Science and Technology at Nairobi technical training institute**

Research work on reduction of toxins from cassava through fermentation

**PRIMARY AND SECONDARY EDUCATION**

**2014-2017** KCSE, Njega Boys high School, Kerugoya

**2005-2013** KCPE, Ngurubani Primary School, Mwea

**EMPLOYMENT HISTORY**

**JANUARY 2024 UPTO DATE: REFINAR EAST AFRICA LIMITED AND OXIDANE PURE WATER PACKAGING**

**Position:** Quality control and hygiene trainer

**Duties and responsibilities**

Training clients on how to maintain proper hygiene on milk pasteurizers and milk chiller sold by Refinar East Africa.

Training clients on how to make fermented milk products such as mala and yoghurt.

Maintaining quality on packaged water and also refilled water.

**JANUARY 2023 TO DECEMBER 2023: LINDA LISHE FOODS LIMITED**

**Position:** production assistant

**Duties and responsibilities**

Overseeing production at linda lishe foods limited

Formulating recipe for new product at linda lishe foods limited

**JUNE 1TH TO DECEMBER 2021 AT KIRDI (KENYA INDUSTRIAL RESEACRH AND DEVELOPMENT INST**

**Position:** freelance

**Duties and responsibilities**

Analyzing products for smes at kirdi

Test done: moisture content, Brix determination, Viscosity test, texture analysis.

Color determination, Bread volume determination.

**24TH JANUANRY TO APRIL 27TH2022 AT KENYA INDUSTRIAL RESEACRH AND DEVELOPMENT INSTITUTE**

**Position: Attachee**

**Duties and responsibilities**

Learning and gaining information from all department involved in food technology

When attached at kirdi I and the opportunity to learn how to perform and do several laboratory assessment test

The following are the test that I was able to perform

Texture analysis for several products such as bread cookies yoghurt and scones

Viscosity using a viscometer

Extensibility of bread dough by use of extensograph

Estimation of water absorption of flours relative to mixing and rheological properties of dough by use of farinograph

Moisture content analysis by use of modern moisture analyzer

Brix determination by use of refractometer

**2ND SEPTEMBER TO 31ST OCTOBER 2019 BROOKSIDE DAIRY LIMITED**

**Position: Attache**

**Duties and responsibilities**

As an attache at brookside dairy limited I got a golden chance to employ my skill and learn many skills as a food scientist

At the following department milk reception chemical and microbiology laboratories

The following were the duties and responsibility entailed to me at milk procurement reception

Resazurin test (3hrs and 10minute)

Milk butterfat test

Lactometer test

Hydrogen peroxide detection

Antibiotic test

Sediment test

Inhibitor detects

At chemical lab

Detergent analysis to determine the quality of cleaning detergent (lye concentration& acid concentration)

Lactic acid test for fermented products

Cream analysis

3hours resazurin test

PH determination

Alcohol test

Phosphatase test

At microbiology lab

**Duties and responsibility**

Preparation of ringer solution

Preparation of peptone solution

Preparation of buffered peptone water

Preparation of plate count agar

Preparation of violet red bile agar

Chloramphenicol yeast glucose agar

Colony counting by use of a digital counter

**1STAUGUST 2019 TO 31STAUGUST 2019-KRUMBLE BAKERS**

**Position: Attache**

**COMPUTERS USE**

Can work comfortably with Microsoft office, internet programs and other computer programs

**LANGUAGES**

English fluent spoken and written

Swahili fluent spoken and written

**REFERREES**

**Name**: **Prudence Njiru Address profession**

Food section

Kenya industrial research and development institute Research scientist

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**Name: Dr George Wanjala** Food section

Kenya industrial research and development institute Senior research scientist

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