

Alexander OLUYOMBO

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PROFESSIONAL PROFILE

Alexander is dedicated, organized, and resourceful; with excellent interpersonal, team working skills and proactive. His persevering attributes, coupled with technical and social skills, have enabled him to achieve team goals and leadership roles.

TECHNICAL COMPETENCIES

- Graphics Designs
- Quality Assurance Measures
- Microsoft Words
- Process Control & Automation
- Quality Control Measures
- Microsoft Excel & PowerPoint

SOFT SKILLS

- Problem-solving
- Analytical
- Customer Relation
- Quality Control
- Leadership
- Creative Thinking
- Organization Management
- Safety Management
- Teamwork & Collaboration
- Time Management
- Excellent Communication
- Technical Proficiency

CAREER SUMMARY

Community Involvement

**Volunteer Community Mobilizer,
Coronavirus Disease Pandemic Response,
Ministry of Health, Oyo State,
World Health Organization.**

📅 Oct. 2020 - Present

- Mobilized the health officials to control the viral infections and mitigate the spread of the disease through advocacy sensitization outreaches, to over 50 houses in a day.
- Recorded and collated the data of newly infected COVID-19 individuals for proper health care service.

**Volunteer Service Participant,
Civil Society Coalition on Sustainable Development,
Oyo State,
Natural Disaster and Risk Management (SDGs),
Non-Governmental Organization.**

📅 Nov. 2019 - Present

- Collaborated with government agencies to manage disaster risks and mitigate the impacts of natural disasters through advocacy sensitization outreaches and clean-up programs.
- Facilitated the training of over 300 students during “CLIMATE ACTION WEEK”, by COP 25, on *How to Manage the Effects of Climate Change*.

**Facilitator – Artisanal Chocolate Production,
Ibadan Entrepreneurs Network,
ARABA Foundation’s Empowerment Programme
Ondo State, Nigeria.**

📅 Feb – Mar. 2017

- Developed a training module for chocolate production, and devised local technical alternatives to process cocoa beans into chocolate.
- Tutored 20 trainees on theoretical aspects needed to apply, during production.
- Led the trainees on an industrial visit to the cocoa industry, to learn more, majorly on the production of chocolate main ingredients (*Cocoa Butter and Cocoa Liquor*).
- Presented the trainees’ locally produced milk chocolate, dark chocolate, and white chocolate at a grand trade exhibition.

Work Experience

**Production Supervisor,
Spectra Industries Limited,
Lagos State, Nigeria.**

Jul.2023 –Present.

- Supervised and oversaw the production process in the operation room, ensuring that production targets were met while maintaining high-quality standards.
- Created and managed production schedules to optimize resource utilization and ensure timely production of the products.
- Led and managed a team of production workers by assigning tasks, providing training, monitoring performance, and addressing any personnel issues.
- Identified opportunities for process improvement and implemented changes to enhance production efficiency and product quality. Also, implement lean manufacturing principles if applicable.
- Managed production costs by optimizing resource utilization, minimizing waste, and controlling expenses related to labor, materials, and utilities.

**Supervisor / Quality Control Personnel / Lab. Analyst,
Foladimo Confectionery, Bakery & Eatery,
Ogun State, Nigeria.**

📅 Mar. 2022 – Jul. 2023

- Supervised all kitchens’ activities and ensured optimal quality of all production in order to maintain an exceptional level of customer satisfaction.
- Implemented recipes and ensured quality control measures for all cooked foods and baked goods. Also, seek ways to minimize waste and operational costs.
- Performed over 100 microbiological analyses on regulatory and registration samples to ascertain safety and level of compliance with the National Regulatory Standards for the production of regulated products.

**Agronomist - Farm Manager,
Personal Firm,
Oyo State, Nigeria.**

📅 Sept. 2020 – Present

- Conducted experiments to increase soil fertility and developed the best methods for maximum crop productivity and quality with extensive knowledge of agriculture and science.
- Displayed strong decision-making skills in organizing and operating farm activities.

**Field Enroller – Enumeration unit,
Benin Electricity Distribution PLC (BEDC),
Mandatory National Youth Service,
Delta State, Nigeria.**

📅 Oct. 2018 - Jul. 2019

- Re-registered all existing and potential customers through the billing calculator form, in other to improve accuracy in billing.
- Sensitized the customers on proper electrical wiring to avoid disaster. Also, for effective power distribution and quick response to faults.

**Intern Trainee,
Yales Foods Limited,
Oyo State, Nigeria.**

📅 Apr – Sept. 2017

- Ensured Quality Control and Assessment of both raw materials and baked products, in alignment with the Nigerian Industrial Standard (NIS).
- Performed laboratory analysis on each product, strictly complying with the standard regulations of food agencies – National Agency for Foods and Drugs Administration and Control (NAFDAC) and Standard Organization of Nigeria (SON).
- Enforced safety protocols and ensured that all employees followed safety guidelines to maintain a safe work environment. Also, ensure compliance with regulatory standards and industry best practices.

EDUCATION AND QUALIFICATION

BSc. (Hons.) Food Science & Technology
Federal University of Agriculture, Abeokuta, Nigeria.
Second Class Honors - Upper Division

📅 2012 – 2018

Research work

- Undergraduate Project Dissertation; "Mineral Composition, Physical and Sensory Properties of Biscuits Made from Flour Blends of Cassava and Biofortified Maize".

Publication

- Adeola A.A., Olayioye D.O., **Oluyombo A.A.**, and Olunlade B.A. (2020) Quality Characteristics of Biscuits Prepared from Composite Flour of Yellow Fleshed Cassava and Quality Protein Maize. *Journal of Food and Environmental Safety of the Suceava University (FOOD ENGINEERING)*. 5(46): 297 – 306. (Published by University Publishing House of Suceava) (80% contribution)

Professional Development

- Manufacturers Association of Nigeria (MAN), Effective Production Planning and Control Certificate holder.
- Manufacturers Association of Nigeria (MAN), Manufacturing Management Certificate holder.
- Post Graduate Diploma in Project Management and Proficiency and Facility Management (CIPM) Certificate holder.
- Poise Graduate Finishing Academy, *PSENSE* Certificate holder.

MOST PROUD OF

- **Outstanding Administrative Skills;** I displayed in the coordination of the organization activities and documentation of secretariat files and financial information, as the General Secretary of, the National Association of Food Science and Technology (NAFST), during the Undergraduate period.
- **Leadership & Team Coordination;** I demonstrated in directing a member of 100 persons, as the President of a Community Development Service Group that focuses on Service Delivery and drinking, during Mandatory National Youth Service.

ACTIVITIES AND INTERESTS

- Captain of The Boy's Bridge of Nigeria
- Entrepreneurial Skills (Barbing); achieved barbing skills in less than 3months, gained experience on customer service, and communication skills.
- Ran a small-scale business while in school to help meet a market demand and sustain myself; gained experience in processing, and sales of consumable goods as well as customer service.
- Work out; increase my *mental firepower*, and boost my confidence and self-esteem needed to tackle challenging tasks.
- Adventures; improved my smartness and understanding of diverse cultures.
- Board game (draughts); built my analytical thinking and problem-solving skills.
- Percussion Instruments; improved my intellectual capacity, discipline, patience, and teamwork.