

**Sammy Kipkemboi**  
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## **PERSONAL INFORMATION**

Gender : Male  
Nationality : Kenyan  
Date of Birth : 30th march 1995  
National ID. : 36183482  
Marital Status : Single

## **PERSONAL STATEMENT**

To apply my knowledge and skills in food science and technology to contribute to the development, safety, and quality of food products. I aim to work in a dynamic environment where I can support innovation in food processing, preservation, and quality control, while ensuring compliance with food safety standards and enhancing consumer satisfaction.

## **EDUCATION QUALIFICATIONS**

2017 - 2025: Bachelor of Science in food Science and technology , Chuka University , Kenya

2013 - 2016: High SchoolCertificate,LABORET BOYS High school, KENYA

## **PROFESSIONAL EXPERIENCE**

Sep2017 -May 2025

technology

Chuka university,Tharaka nithi

1.Specializedin food processing product  
development,quality assurance and food safety  
systems  
com

2.Gained hands-on experience in laboratory analysis and  
dairy and cereal technology,and HACCP  
implementation.

3.Participated in academic field work involving data  
collection,food value chain studies and

community-based food innovations

4.Worked on student-led projects focusing on agro-based product formulation and small scale processing technologies

5.Developed foundational skills in data management

Kenyan

and analysis applied in agricultural and food systems

Skills

6.Application of food processing technology to improve product shelf life and nutritional value.

7.Familiarity with regulatory frameworks governing food safety

Food Science

and quality assurance

Knowledge

8.Conducted comprehensive research on the sustainability of

Quality Control

food systems focusing on eco-friendly practices and community engagement

Food Safety

9.Developed practical skills in project management and

Protocols

collaboration through teamwork on community-led food

HACCP

projects,fostering innovation and local agricultural

Implementation

development.

10.Applied innovative food processing techniques to enhance

Laboratory Skills

product quality and efficiency in production workflows.

## **RESEARCH AND PUBLICATIONS**

research on effects of incorporating finger millet, amaranth, and banana flour into a composite porridge flour

## **AWARDS AND HONORS**

- Best Atm vendor of the year kabiyet dairies

-Best students in product development Chuka university 2024

## **SKILLS**

Analytical & Research Skills

Data collection and interpretation

Experimental design and statistical analysis

Report writing and scientific documentation

Research and development (R&D)

Soft Skills

Attention to detail

Problem-solving and critical thinking

Team collaboration and communication

Project management

Time management and organization

Digital Skills

MS Office Suite (Excel, Word, PowerPoint)

Statistical software (SPSS, R, or Minitab)

Laboratory Information Management Systems (LIMS)

## **CONFERENCES AND WORKSHOPS**

- International research Conference on sustainable agriculture and food Engineering Chuka university, 2021

**LANGUAGES**

- English (Fluent)
- kiswahili

**INTERESTS AND HOBBIES**

- Playing musical instruments
- Reading books on technology
- Hiking and outdoor activities

**REFEREES**

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