

Amara Osei

Junior Food Inspector

Food Science and Technology graduate from the University of the West of England with **2 years** of quality assurance experience in food manufacturing. Completed over **80 internal audits** during a placement year at Bakkavor and continued as a part-time QA technician after returning to university. Trained in HACCP principles, food safety legislation, and environmental health inspection procedures. Looking for a junior food inspector or environmental health officer trainee role where I can apply my technical knowledge to protect public health.

SKILLS

HACCP (Level 3) • Food Safety Legislation (UK and EU) • Internal Auditing (BRC, ISO 22000) • Microbiological Testing • Allergen Management • Environmental Monitoring • Root Cause Analysis • Report Writing • Microsoft Excel (intermediate) • GMP Compliance

LANGUAGES

English - Native • Twi - Conversational

EXPERIENCE

Quality Assurance Technician (Part-Time), Bakkavor Group, Bristol Jan 2025 – Mar 2026
Continued part-time QA role after placement year, working 16 hours per week alongside final year studies.

- Conducted **over 40 internal audits** on production lines, documenting findings and tracking corrective actions to closure
- Performed daily microbiological swab testing on **12 production zones**, maintaining a contamination rate below **0.5%**
- Reviewed and updated **6 HACCP plans** following process changes, ensuring compliance with BRC Global Standard v9
- Trained **15 new production operatives** in food hygiene and allergen awareness procedures

Quality Assurance Placement Student, Bakkavor Group, Bristol Jan 2024 – Dec 2024
12-month industrial placement in the quality assurance department of a chilled food manufacturing site.

- Completed **over 40 GMP and hygiene audits** across factory and warehouse areas
- Supported the site's BRC audit preparation, contributing to a **Grade A rating** with zero critical non-conformances

EDUCATION

BSc (Hons) Food Science and Technology in Food Science and Technology, Sep 2021 – Jun 2026
University of the West of England, Bristol

Expected graduation with Upper Second Class Honours (**65% average**). Dissertation on *the effectiveness of ATP bioluminescence testing as a predictor of microbiological contamination in ready-to-eat food production*, graded **68%**.

- Relevant modules: Food Microbiology, Food Safety and Legislation, Quality Management Systems, Nutrition, Food Chemistry
- IFST Student Member since 2022

CERTIFICATIONS

Level 3 Award in HACCP for Food Manufacturing, Highfield Qualifications Jun 2024 – Jul 2024

Level 3 Award in Food Safety in Manufacturing, CIEH Mar 2024 – Apr 2024

Internal Auditor Training (ISO 22000), SGS Academy Jan 2025 – Feb 2025

PROJECTS

Dissertation: ATP Testing as a Contamination Predictor Sep 2025 – Apr 2026

Investigated whether ATP bioluminescence readings correlate reliably with microbiological contamination levels in ready-to-eat food production environments.

- Collected **240 paired samples** (ATP swabs and microbiological plates) from 12 production zones over 8 weeks
- Found a **moderate positive correlation ($r = 0.61$)** between ATP readings and total viable counts, suggesting ATP testing is useful for screening but not a replacement for microbiological analysis
- Recommended a revised ATP threshold of **100 RLU** for high-risk zones, which the QA manager adopted as a pilot

EXTRA CURRICULAR ACTIVITY

STEM Ambassador, University of the West of England Sep 2023 – Jun 2025

Registered STEM Ambassador delivering food science workshops in local secondary schools.

- Delivered **6 workshops** to Year 9 and 10 students, covering topics like food preservation, bacteria, and careers in food science
- Engaged with **over 150 students** across 3 schools in the Bristol area