NAME: ANI PATRICK ANI

COURSE TITLE: MICROBIAL QUALITY ASSURANCE

COURSE CODE: MCB 406

ASSIGNMENT: AS A MICROBIOLOGIST EMPLOYED IN NIGERIAN BREWERIES PLC, EXPLAIN HOW YOU WILL EMPLOY YOUR KNOWLEDGE OF THIS COURSE IN THE QUALITY CONTROL AND QUALITY ASSURANCE OF PRODUCTS DEVELOPED FOR CONSUMERS.

As a microbiologist with the knowledge of quality control and quality assurance I, will employ my skills in a Nigerian brewery company by ensuring , that all products(drinks) are produced safely, legally and to the quality claimed. I will ensure all the manufacturing processes, newly developed recipes of products(drinks) and newly-discovered ingredients to invent new recipes and concepts following the required standards.

Keeping up with ever-changing food production regulations is an essential part of quality assurance and quality control and as a microbiologist with this knowledge, this will be crucial for the company’s growth .

As a microbiologist with the knowledge of quality control and quality assurance I will apply the following the brewery company:

* I will ensure product actualization in a cost effective and environment friendly way.
* I will set up technical structures to ensure product consistency and assure quality in a sustainable way.  
  I will work effectively with teams to manage resources and efficiently realize product.
* I will ensure compliance to recipe and standards for quality assurance  
   I will work with colleagues in sales to ensure our product quality is maintained in trade such that the consumer gets real value for money through training and field coaching of involved personnel amongst other activities.
* I will ensure packaging processes conform to standards to minimize quality losses and assure product quality.
* I will ensure training of operators on new process standards.  
  There will development of QM, QX Matrices around critical process to enable focus on quality assurance.
* I will coordinate all quality, food safety and environmental activities
* I will develop and implement appropriate procedures in line with ISO standards to ensure products meet stipulated quality and food safety standards.
* I will ensure that all generated waste are properly manage.
* I will prepare financial budgets to support the actualization of goals, targets and plans set in the business plans.
* I will ensure the general aesthetics and safety at workplace for product, personnel, manufacturing facility and equipment according to the food industry.
* I will ensure standard/specifications at all times by enforcing the implementation of cleaning and sanitation programs (GMP), identification of critical control points (HACCP) and proffers measures to monitor and forestall any possible food safety issues that can adversely affect consumer health and company image.
* There will be quick response and resolution of consumer complaints
* There will be identification of the cause of consumer complaint and development of appropriate corrective action.
* I will sure to attend to government and regulatory agencies to ensure conformance to all statutory requirements for example NAFDAC, SON, State and Federal environmental agencies, Federal ministry of commerce.
* I will ensure facility wastes are discharged in line with procedures that conform to company and government (international, national and local) standards which guarantee environmental protection corporate citizenry.