

## **CURRICULUM VITAE**

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<b>Name:</b>	Oyena Paul
<b>Job Title/Profession:</b>	Technical Manufacturer
<b>Department:</b>	Automated Packing Line
<b>Born:</b>	8 July 1994
<b>Nationality:</b>	South African
<b>Membership of Professional Associations:</b>	IPSA
<b>References:</b>	Available on Request

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### **Key Qualifications:**

Oyena Paul is an Applied Scientist, with wide experience in large-scale production in both the food and pharmaceutical industries. This includes the development, analysis, packaging and preservation of consumable products.

Following completion of his undergraduate studies, with majors in Microbiology and Chemistry, Oyena's strong focus on continual quality improvement led him to study Quality Management Systems and Quality Auditing Techniques to ensure that both legal and industrial quality standards are monitored and maintained prior to marketing.

He is also a qualified Packaging Technologist, with an all-round understanding of both technical and business-related aspects and the ability to implement changes to existing or recommending new packaging, deal with the principles of surface graphics and review the major printing processes and their technical implications as used for packaging.

His career has demonstrated his ability to apply his analytical skills for innovation and problem-solving, to easily adapt to different industry conditions.

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### **Education:**

2018: National Diploma in Food Technology, Cape Peninsula University of Technology

2019: Quality Planning & Implementation, University of Johannesburg

2019: Introduction to Quality Management Systems, University of Johannesburg

2021: B-Tech: Quality, University of Johannesburg, Project outstanding

- 2022: Higher Certificate in Local Governance and Management, University of Johannesburg School of Governance
- 2024: Diploma in Packaging Technology (OYD), The Institute of Packaging South Africa (IPSA)
- 2024: Certificate: Fundamentals of Lean Six Sigma Training, The Institute of Packaging (IPSA)
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### **Employment Record:**

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|-------------------------|---|
| February 2022 – to date | <b>Technical Manufacturer</b><br>Aspen Pharmacare SA Operations (Gqeberha)<br>Department: Production, Small Volume Products -<br>Automated Packing Line |
| July 2016-June 2017     | <b>Factory Technologist</b><br>In2food (Woolworths Food), Cape Town   |
| June 2014- March 2016   | <b>Laboratory Assistant</b><br>(student part-time employment)<br>Cape Peninsula University of Technology  |
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### **Recent Major Assignments and Experience:**

#### **Current:**

##### Planning and Operational Support

- Oversee work / serve as a lead technical expert
- Optimise and facilitate implementation of current processes
- Identify gaps in current policies and procedures
- Root cause analysis and closing of customer complaints
- Prepare and monitor performance for trials of new packaging materials  
(Recently: Changed from plastic to paper-based label due to poor print performance in cold storages)

##### Production

- Perform strip down, set up, adjustment, start-up of production line
- Perform Type A and Type B changeovers according to SOPs

- Assist validation on new projects (run speeds, equipment, etc.)
- Order change parts, tools and spares to meet production plan
- Perform Quality in process checks and stability sampling
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#### Routine Support Tasks

- Perform equipment pre-checks according to SOP
- Assist with campaign preparation
- Perform equipment transfers according to SOPs and standards

#### Troubleshooting

- Perform root cause analysis to identify root cause of failures
- Perform equipment adjustments to limit downtime; escalate major breakdowns to Engineering
- Raise downtime notification with Production Leader
- Isolate and lock out machines to be set/maintained per SOP

#### Process and System Improvements

- -Perform product and method improvement investigations
- -Identify and execute improvement opportunities to reduce overall downtime and increase operational performance

#### Admin and Record-keeping

- Perform half-hourly inspections
- Attend shift meetings
- Complete OEE reports
- Write deviation reports
- Analyse and consolidate information; compile detailed reports
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### **Previous Assignments and Experience:**

#### **2016 – 2017**

##### Equipment and Materials

- Supervising the installation and validation of received equipment
- Sampling, chemical testing and verification of received raw materials

##### Production

- Conducting and interpreting micro-tests during product development
- Participating in trials for the introduction of new production lines

- Conducting quality audits: hygiene, equipment, product, foreign material
- Drafting and/or updating quality specifications and SOPs and monitoring correct implementation (e.g. use of work sheets, labelling, measuring scales)
- Development and updating of packing sheets

#### Staff management

- Supervising diverse staff (quality controllers; foreign material controllers; machine operators; temperature controllers; packaging and dispatch, etc)

### **2014 – 2016**

Preparing and supervising 2nd year Microbiology and Chemistry students' laboratory assignments according to standard procedures:

- Setting up workstations
- Assembling / disassembling, using equipment / instruments (e.g. calibrating scales)
- Conducting pre-tests of instruments/equipment
- Preparing chemicals, solutions, agar and specimens for microscope viewing
- Gram staining preparations
- Conducting experiments / tests (e.g. microbiology and chemistry testing of raw materials)
- Conducting sensory evaluation and other quality tests
- Evaluating students' progress and reporting to academic staff

### **Research Projects**

#### Food Technology Diploma

Conducted a multidisciplinary research project focused on the formulation of ice cream using kelp as a primary ingredient and nutritional source, investigating its functional properties and impact on product quality. The study encompassed a detailed analysis of the ice cream manufacturing process, explored mechanisms of dairy spoilage including microbial and enzymatic activity, and characterized cold-tolerant microorganisms capable of surviving in frozen and refrigerated dairy environments, with implications for food safety and preservation.

#### Packaging Technology Diploma

Developed a packaging innovation project focused on enhancing food preservation, with a specific emphasis on dairy products. Identified milk as a critical challenge due to its subtle spoilage indicators and its widespread use as an ingredient in other foods. Developed an intelligent closure system incorporating a pH-sensitive colorimetric indicator for real-time spoilage detection, alongside integrated oxygen scavengers to extend shelf life and maintain product quality. This solution aimed to improve consumer safety, reduce food waste, and support more transparent shelf-life monitoring in perishable liquid packaging