

DAVID NII TEIKO AYI-BONTE

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PROFILE

A passionate, tenacious, and self-motivated nutrition and food scientist with two (2) years of industrial experience coupled with excellent critical thinking, analytical and problem-solving skills. Experienced in evaluating food material, nutrition, packaging, product formulation and testing, and product quality. My primary research interests are in nutrition, food product development, and sensory evaluation.

EXPERIENCE

OCTOBER 2021 – PRESENT

RESEARCH & INNOVATION TECHNOLOGIST: PRODUCT, DANONE
(FANMILK)

- Formulated new and innovative yogurt (frozen, spoonable, and drinkable), ice cream, ice lolly, and juice drink products.
- Prepared product manufacturing instructions and provided technical support during scale-up trials.
- Led all research and innovation trials preparations and executions - from raw materials requesting, trials scheduling, and in-process and finished product analyses to post-trial follow-up and documentation.
- Prepared product specifications based on the trial results and organized pre-, post-trial and first-production meetings to support the training and handover to Industrial and Quality Assurance teams.
- Performed post-trial analysis (melting and stress tests) and shelf-life monitoring and determining for all renovation and innovation frozen, spoonable, drink, and ambient products.
- Documented and managed all data, and observations and prepared reports on all product renovation and innovation project trials.
- Reworked FanYogo and fanvanille product recipes to reduce their production cost with about 40% saving on recipe costs to drive sales.
- Ensured all reworked and new products met FDA and GSA standards.
- Designed and developed stop-gap recipes for FanChoco, and FanIce (key company products) to sustain their production during the shortage of their key ingredients.
- Effectively collaborated with the procurement team during local sourcing of packaging materials and validated prototypes from the suppliers on the company production lines before the packaging materials are approved for use.
- Developed product prototypes for projects to deliver against product briefs for internal or external (market/consumer research) evaluations.
- Conducted, organized, and led all sensory activities for active projects and post-launch shelf-life evaluations for Ghana.

- Organized, prepared, and led all Aware Tasters Training programs (sensory training) for Danone Togo, Nigeria, Ivory Coast, and Ghana.
- Maintained all sensory databases and templates as well as managed post-training communication with and engagement of internal tasting panel members for Danone Ghana.
- Collaborated with Production Daily Tasting organizers on the evaluation and release of new SKUs
- Established and maintained strong relationships and effective communication with internal and external partners (suppliers).
- Investigated root causes and proposed solutions to identified product production problems and risks.
- Maintained all department databases, e.g., stock, dispatch, and reception lists.

OCTOBER 2020 – AUGUST 2021

NATIONAL SERVICE, DANONE (FANMILK)

- Led all research and innovation trials preparations and executions - from raw materials requesting, trials scheduling, and in-process and finished product analyses to post-trial follow-up and documentation.
- Prepared product specifications and organized pre-, post-trial and first-production meetings to support the training and handover to Industrial and Quality Assurance teams.
- Performed post-trial analysis (melting and stress tests) and shelf-life monitoring and determining for all renovation and innovation products.
- Documented and managed all data, and observations and prepared reports on all trials.
- Developed product prototypes to deliver against product briefs for internal or external (market/consumer research) evaluations
- Conducted and lead Aware Tasters Training (sensory training) and manage post-training communication with and engagement of internal tasting panel members
- Organized, and led sensory sessions for active projects and post-launch shelf-life evaluations, maintaining sensory databases and templates
- Collaborated with Production Daily Tasting organizers on the evaluation and release of new SKUs.

JUNE 2020 – OCTOBER 2020

INTERN, DANONE (FANMILK)

- Led all research and innovation trials preparations and executions - from raw materials requesting, trials scheduling, and in-process and finished product analyses to post-trial follow-up and documentation.
- Prepared product specifications and organized pre-, post-trial and first-production meetings to support the training and handover to Industrial and Quality Assurance teams.
- Performed post-trial analysis (melting and stress tests) and shelf-life monitoring and determining for all renovation and innovation products.

- Documented and managed all data, and observations and prepared reports on all trials.
- Developed product prototypes to deliver against product briefs for internal or external (market/consumer research) evaluations
- Conducted and lead Aware Tasters Training (sensory training) and manage post-training communication with and engagement of internal tasting panel members
- Organized, and led sensory sessions for active projects and post-launch shelf-life evaluations, maintaining sensory databases and templates
- Collaborated with Production Daily Tasting organizers on the evaluation and release of new SKUs.

JUNE 2019 – AUGUST 2019

FIELD RESEARCH ASSISTANT, SENSORY EVALUATION LAB
UNIVERSITY OF GHANA

- Organize and moderate focus group discussions
- Organize, prepare and lead sensory sessions
- Assist in all fieldwork (consumer test)
- Document data and observations and prepare reports on all sensory work.

JUNE 2020 – OCTOBER 2020

DIETICIAN ASSISTANT: INTERN, KORLEBU TEACHING HOSPITAL

- Prepare therapeutic food for malnourished children
- Design dietary menu for patients
- Assist the dietician

EDUCATION

JUNE 2020

BACHELOR OF SCIENCE IN NUTRITION AND FOOD SCIENCE,
UNIVERSITY OF GHANA

School of Basic and Applied Science
(First Class Honours)

Final Year Project Work Topic;

“The Production and Optimization of Communion Wine Using A Consumer-Led Approach”

The study was aimed at addressing challenges associated with local wine production and improving communion wine production in Ghana through the production and optimization of communion wine made from bissap and carrot extract using a consumer-led approach.

MAY 2016

WEST AFRICA SENIOR SECONDARY CERTIFICATE EXAMINATION,
SUHUM SENIOR HIGH TECHNICAL SCHOOL, SUHUM, GHANA

General Science

Certificate: West Africa Senior Secondary Certificate Examination

SKILLS

- Good communication skills
- Great Team player
- Time management skills
- Sensory Analysis
- Food Product Development
- Nutritional assessment
- Computer skills
- Creative thinking
- Report writing
- Data collection and analysis
- Ms. Office analysis
- Strong sense of responsibility

LEADERSHIP

- Organizer
Nutrition and Food Science Christian Fellowship August 2018 – March 2020
- I.T Lead
Liquid Love Foundation, Accra-Ghana August 2020 to date
- Member
National Science and Mathematics Quiz Team, Suhum SHTS September 2014–May 2016

TEACHING EXPERIENCE

GUEST LECTURER

AUGUST 2022

Nutrition and Food Science Department

Topic: product development in the food industry

University of Ghana

VOLUNTEER EXPERIENCE

OCTOBER 2020 – PRESENT

VOLUNTEER, LIQUID LOVE FOUNDATION

- Assist with fundraising
- Assist with projects and documentation
- Field Assistant
- Attend and contribute to all projects (community work)

REFERENCE

Dr. Maame Yaakwah Blay

Lecturer

University of Ghana

mybadjei@ug.edu.gh

Dr. Oluranti Campbell

Research and Innovation & Quality manager

FanMilk P.L.C

oluranti.campbell@danone.com