

Profile

A dedicated, hardworking professional with a strong technical background in the food industry. Experienced in auditing across a wide range of sectors within food manufacturing and to the BRC standard (with EFSIS). Enhanced and developed her career with a move into factory management to broaden and strengthen her experience. Enjoys a challenge and works well under pressure, with a friendly approach and good communication at all levels.

Career History

Giorgio's Continental Ltd – Newthorpe (Continental Meat & Cheese, alcohol, oil & vinegar)

Position Held: Technical Services Manager, Jan 10 – April 10

- Overall responsibility for the companies food safety and quality management systems
- Maintenance of the company's BRC and ISO 22000 accreditation
- Auditing of company's internal systems and maintenance of supplier approval database
- Key customer contact for all technical issues, factory audits and customer complaints
- Monitoring performance & driving continuous improvement through KPI reports
- Completion of customer specifications, and keeping up to date with current legislation
- Good communication skills with customers, suppliers and site teams

Samworth Brothers – (Office base - Bradgate Bakery, Leicester)

Position Held: Group Audit Manager, June 06 – Dec 09

- Responsible for auditing raw material and packaging suppliers on behalf of Samworth Brothers manufacturing sites (Bradgate Bakery, Melton Foods and Saladworks)
- Experience of auditing across a broad sector of the food industry (Eg. dairy, cooked & raw meat, fish, produce, bakery, ready to eat foods, sauces & dressings, dry goods)
- Management of the group supplier database and continuous development of audit standards / documentation to meet both internal and external customer requirements
- Extensive travel across the UK, Europe and Thailand, working independently to arrange audit schedules
- Detailed report writing and completion to deadlines
- Good communication skills with both suppliers and site technical / purchasing teams

Butt Foods Ltd – Nottingham (Naan & speciality breads), Jan 01 – June 06

Position Held: Factory Manager, Aug 02 – June 06

Responsible to the MD for:

- Management of the bakery, leading the production, technical and engineering teams to maintain consistent high quality products and food safety standards, in an expanding business with a multi-customer base.
- Introduction of new products / processes into the factory and commissioning of new equipment
- Development of staff through training (changes implemented to improve efficiencies and communication)
- Budget control
- Driving continuous improvement of factory KPI's through more accurate monitoring systems
- Member of the senior management team at Butt Foods, looking at long term strategy's and future development.

Position Held: Technical Manager, Jan 01 – Jul 02

- Overall responsibility for the company food safety and quality systems, managing the QA and hygiene teams
- Achievement and maintenance of EFSIS higher level approval & factory meat licence approval

- Development of new company HACCP system
- Customer contact for all technical issues and factory audits, with EHO / TSO and retail technologists
- Auditing of internal systems and raw material suppliers
- Development of good working relationships with other departments in the factory
- Handling of customer complaints, and follow up of all quality non conformances
- Completion of customer specifications, and keeping up to date with current legislation
- Assisting NPD in trials from concept to launch

EFSIS – Milton Keynes, April 99 – Dec 00

Position Held: Food Technologist / Auditor

- Auditing of food companies to the BRC standard
- Ensuring that both factory standards were met and quality management systems in place
- Areas audited included meat and meat products, ready to eat foods, produce, bakery products, beverages and ambient stable products
- Audits also carried out against BMMA, BQAP and Guild of Q standards
- Extensive travel across the UK and Europe, managing own audit schedule
- Detailed report writing and completion to deadlines

Hazlewood Foods plc – Dunstable (Ready Meals), July 97 – April 99

Position Held: QA Manager.

- Responsible for the day to day running of quality assurance within the factory, reporting to the technical manager, heading up a team of 8 QA staff
- Completion of specifications
- Handling of customer complaints & running daily taste panels
- Member of the HACCP team
- Internal auditing of factory and quality systems

Geest Prepared Foods – Barton (Garlic Bread Bakery), Jun 96 – Jul 97

Position Held: Quality Auditor.

- Monitoring of production to customer specifications, completion of audits, problem solving technical issues

Golden West Foods – Corby (Liquid Products Division), Nov 93 – May 96

Position Held: QA Technician.

- Chemical, microbiological & organoleptic testing of products, hygiene auditing, customer complaint handling

Education & Qualifications:

B.Sc. Hons Food Science. University of Nottingham (1993) Degree class obtained: 2i
 BS EN ISO 9001 Auditor/Lead Auditor Training Course
 RIPHH HACCP Principles and their Applications.
 CCFRA Food Legislation Course
 Principles of Produce Supplier Assurance (CCFRA)
 Dairy Science Product Knowledge Course
 Animal Welfare Officer Training Course
 Lean manufacturing and 5S Course
 Basic Food Hygiene (CIEH)

Professional Associations:

Associate member of the IFST