**Lesley Roberts BSc (hons)**

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**Profile**

*I am an enthusiastic & self-motivated food industry professional with a wide range of food industry & commercial experience. Familiar with major retailer standards (M&S, Waitrose, Tesco, J Sainsburys, COOP, Asda, Morrisons, Costa, Nisa) Halal, Kosher & quality standards (BRC unannounced, ISO22000, ISO9001) allergen handling procedures & protocols.*

*This is backed by an honours degree in Food Technology, Advanced HACCP (with merit), Food Safety & lead auditor qualifications, knowledge of food testing methodology & significant auditing experience of food processing companies in United Kingdom, Europe and South/Central America.*

*I am versatile & tenacious team player, with proven leadership, managerial, organisational, & interpersonal skills. A variety of diverse roles have enabled me to communicate effectively at all levels and in all spheres. Diligent and focussed with a collaborative approach, I require a minimum of managing and have a proven track record of delivering results.*

**Experience**

**Chaucer Foods – May 2017 – May 2020**

Products supplied – freeze dried fruit & vegetable products, bread products, snacks

**Group Technical Manager Sept 2019 – May 2020**

Responsible for management of food quality/safety & supporting development initiatives and projects across sites (China, USA, UK, Europe)

**Group Quality Assurance Manager – June 2017 – August 2019**

Initially interim site quality manager at Saumur (France), then recruited permanently.

Responsible for management of all aspects of food safety & food quality across 8 sites (China, USA, UK, Europe)

**Interim QA Manager – Ornua Ingredients (Ledbury) – Feb 2017– April 2017**

Products included cheese analogue & industrial cheese products, including pizza cheese.

Responsible for the site QA function, including management of 6 staff & compliance to retailer requirements.

**Interim QA Manager/Interim Technical Manager – Ornua Nutrition Ingredients (Leek) April 2016 – Dec 2016**

(Products include nutritional products, dry dairy powders & instant yoghurt powders)

Responsible for the site QA function & subsequently site Technical function, including management of 9 staff. Responsible for improving QA systems, supporting product development, customer audits, customer enquiries & troubleshooting, compliance to Retailer requirements.

**Interim Technical NPD Manager – Rowse Honey, Wallingford July 2015 – March 2016**

Responsible for the development & launch of all new products, own brand & branded (honeys, sweet sauces & coulis products). Developing new gateway development process & ensuring compliance to all customer COPs. Responsible for technical/QA function in the absence of site technical manager including unannounced audits, product recalls, customer enquiries & troubleshooting. Reduced external testing costs by 30% by implementing scheduled testing & result trending.

**Interim Technical Mgr –** **GA International, South Kirkby (Fresh & Frozen meat) Dec 2014 – June 2015**

Supporting the development & launch of new products for a retailer. Responsible for improved hygiene & GMP standards. Ensured compliance to FIR (2014) regulations. Completed the gap analysis for BRC 6 – BRC7. Recruited & trained QA team (4 staff). Customer award 2015 Local Meat Shop retailer (Rump Steak supplied by GA International)

**Interim Quality Consultant - Burtons Biscuits, Blackpool – Sept 2014 – Nov 2014**

Responsible for designing, implementing & training out new systems in response to corrective actions from retailer audit. Collaborating & working with production, technical, engineering & logistics functions to ensure updated systems were workable, practical & compliant with customer requirements. Re audit to Green standard

**Technical Manager – Little Treats Co – June 2013 – July 2014**

Responsible for all technical aspects of production & supply, including compliance to all retailer & BRC standards, completing customer KPIs, site hygiene & audit programme.

Achieved audit compliance to Tesco, M&S, Morrisons, J Sainsbury, Asda, Costa & BRC unannounced scheme (A\*). Responsible for team of 5 technical staff

**Interim Food Industry Consultant/Technical Manager – March 2010 – June 2013**

***Various interim roles - Greencore (Ready Meals) Quenby Dairy (Stilton) Vion (chicken processing/portioning) Kelloggs (Breakfast cereals) , Morrisons (Hot counter/Deli/Bakery)***

Provided expertise & advice to assist sites to upgrade quality systems to meet retailer & BRC requirements. Designed & implemented hygiene and quality systems to support continuous improvement.

 Produced, monitored & improved site KPIs (complaints, non-conformances, hygiene audits).

Advised on hygienic design of equipment, production flows & commissioned new plant & equipment. Responsible for site hygiene & pest control.

**Technical & Development Manager – First Milk Ingredients - Jan 2008 – March 2010**

Planned, organised and controlled new product development, including packaging and process development activity, to improve existing products & support value engineering products. Successfully introduced GOS (prebiotic) to new markets & whey decolourisation process (est. saving £104k per annum). Reduced customer complaints by 90% in first year & developed specifications for all products.

**Kerry Foods (sausages, ready to eat products, ready meals, desserts, dairy) 2004 - 2007**

**Laboratory Controller - June 2007 to Dec 2007**

***Role as below with additional responsibilities:***

Managed a budget of £550k and sourced further business from other sites by understanding & responding to client requirements, creating increased revenue for the department.

I provided advice on legislation, food safety, hygiene standards & HACCP compliance across several sites.

**Laboratory Manager 2004 – 2007**

Managed the microbiological, pathogen & analytical laboratories (a 16 strong multi-skilled team) which provided a service to 13 production sites in UK and Eire. Advised across various sites on GMP, hygiene, quality & food safety requirements. Reduced overheads (consumables & staffing costs) delivering £97k saving. Improved morale, reduced staff turnover, reduced absenteeism to 0.5% (from 15%) through improved communication, focussed staff training & development and staff feedback.

**Quality Technologist: Napier Brown (Sefcol) Nuts & Bakery products - 2003- 2004**

Trouble shooter on all company food safety issues. Revamped the HACCP system including operator training & maintained and upgraded the quality system. Achieved site BRC compliance, grade A (first time).

**Account Manager: Science Recruitment Group (Food Industry recruitment) 2001- 2003**

Responsible for developing the food recruitment section in North West area.

**Food Safety Manager: Barry Callebaut, (industrial chocolate manufacturer) 1999 - 2001**

Audited ingredients, packaging, and service suppliers across UK/Eire suppliers/Europe. Maintained & updated the HACCP & quality systems.

**Quality Assurance Manager: Oxfam Fair Trade (Ambient Food Products including dried fruit, nuts, seeds, jams, pasta, rice & chocolate) 1998-1999**

Designed, implemented & maintained quality systems throughout supply chain (legal & food safety). Audited & advised suppliers in developing countries. Liaised with EFTA to implement quality best practices across NGOs.

**Laboratory Manager: Jacobs Bakery (Biscuits, crackers, snacks, cakes) 1996 - 1998**

**Technical Controller: Van Den Burgh Foods, (Tea & teabag packers) 1994 -1996**

**Senior Analyst: Warner Lambert Confectionery (Medicated confectionary) 1991-1994**

**Computer Literacy**

Conversant with Microsoft systems, Outlook, Excel, Powerpoint, Visiodraw, Lotus Notes, CCS (purchasing), SAP, LabVantage LIMS, Lifesize, .

Have worked with Micros based specification systems (significant experience of Morrisons specification system)

**Education**

2019 - 2020 Manchester Metropolitan University MSc Food Science & Innovation (*ongoing*)

1987 - 1991 Manchester Metropolitan University BSc (hons) Food technology

1989 Manchester Metropolitan University City & Guilds Quality Control (1&2)

Trained Lead auditor (IS022000)

Intermediate Food Safety (with merit)

Advanced HACCP (with merit)

Trained in BRC V8, M&S factory hygiene standards & M&S Allergen control.

Retailer specification training (NSF) 2020

Personal

 (Clean) Driving licence

**Interests & Activities**

Swimming, aerobics, yoga, pilates, conservation work, gardening, keen amateur cook.

Basic Spanish conversation, knowledge of French & Italian.

Have worked with animal charities & currently working for local charity supporting homeless individuals.

 **Referees**:

Andrew Fisher (former Manager at Vion & GA International) 07456 169057

Mark Jenkins (former Colleague at First Milk & Manager at Quenby Hall) 07837 624980