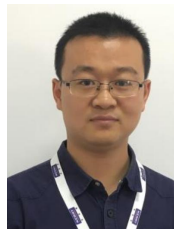


Simon Zhu

Age: 40 (1984.01)

Married, have a daughter (8 years old)



Comments

- **16 years in Foods Industry**
- **B2B-10 years in Food Ingredients & Baking Industry that serve QSR Global customers**
- **B2C _ 6 years in FMCG (Beverage)**
- **8 + years as Quality Manager covering several Technologies / categories**

Self-Evaluation & Key Performances

1. Developed, implemented and maintained the **robust Food Safety & Quality System** within sections in Kerry China
 - ✓ GQMS (Global Quality Management System based on GFSI) implementation in Spray Drying from 2017 to 2019;
 - ✓ Certified by FSSC 22000;
 - ✓ Successfully maintained Grade A of BRCGS in Bakery.
 - ✓ Successfully passed Yum! STAR with Tier 1 for new production line, and maintained Tier 1 level for YumChina during working in Sias (Hebei) which is a Kerry company producing flavored sauces;
 - ✓ AIB unannounced audit improved from 755 to 825 in Spray Drying from end 2017 to 2019;
 - ✓ Kerry No.1 Global customer (Foodservice) SQMS audit improved from Grade C to Grade B;
2. Established the **right and strong Quality organization** to support continuous improvement: 6 out of 11 DRs (supervisors) promoted in & out of KERRY China.
3. **Adequate experiences** in wide range of food categories: beverage (Carbonated Soft Drink), sauce, flavored syrup, bread crumb, Creamer & Non-Dairy Creamer, processed cheese powder and processed cheese (rope & string), baking.
4. Good internal and external **communication skill** and the competency to do cross-functional **cooperation**: NPI (New Product Introduction); complaints handling, public relationship build up with AMR, etc.
5. Vast **Project experiences**:
 - ✓ CSD Sidel new line commissioning (Jun. 2013);
 - ✓ Phase I in Nantong site, Spray Drying technology localization (Jan. 2016 – Mar. 2017);
 - ✓ Phase II, Brand new Distribution Center construction (Jun. 2016 – Jul. 2017);
 - ✓ Dairy SC licensing (Jan. 2018 – Oct. 2018);
 - ✓ Phase III new construction _ sauce & flavored syrup transfer (Mar. 2018 – Jul. 2019);
 - ✓ Global Customer core products successful delivery in Hebei site (Apr. 2020 – May 2021);

- ✓ Phase IV, Core technology _ Cheese Rope localization (Jun. 2021 – Feb. 2023), etc.
- ✓ Process upgrade and renovation in bakery.

6. Experienced and performed competently with B2B customers: supplier approval process, NPD/I process, Change Management, sensory capability build up and maintenance, complaint handling, cutting, SSR, Blue Chips, etc.

- ✓ Jul. 2014 to Dec. 2015 (1.5 years): work with MCD, SBUX, YUM to deliver new products after passing SQMS, D48 and STAR;
- ✓ Apr. 2020 to May. 2021 (1year and 1month): work closely with CQS to deliver 3 core products (Strawberry, Ketchup, Big Mac) successfully to NO.1 customer (MCD) and keep T1 supplier for YumChina as well;
- ✓ Jun. 2021 to Feb. 2023 (1.5 years): develop, implement and maintain robust Food Safety & Quality system and successfully passed YUM STAR FSA with 86.5% to get ready for delivery in newly build up Dairy line;
- ✓ Feb. 2023 to Now: take care of both B2B (YumChina, SHAKE SHACK, FIVE GUYS, etc.) & B2C in Bakery industry which involving in new line & new product approval, Change Management handling, Key Quality challenge overcoming, and involving in project initiated by key customers (Food Safety & Quality Culture enhancement project, Improvement project for restaurant, etc.)

7. Keep passionate and resilient

8. Embrace change and challenge to grow with business : Promotion and relocation from Shanghai Songjiang to Nantong Rudong to take responsibility of new plant which would be expanded; Took assignment to take care of projects _ new Distribution Centre & sauce and syrup transfer in Nantong plant; Undertook assignment and relocation from Nantong Jiangsu to Langfang Hebei to take care of Kerry No. 1 Global Customer (Foodservice), appointed as Sanitation function lead in China region, etc.

Education Background

Sep,2004—Jun,2008 Shandong University of Technology
Bachelor of Biological Engineering

Working Experience

Feb. 2023—Now Mankattan SH (Grupo Bimbo)

East Region Quality & Food Safety Manager

- Safety: “0” Injury and Incident
- Work closely with key customers to gain confidence during BCN transformation (organization members exchange, Change Management process, etc.)
- Stay focused on complaint performance improvement in both QSR products and BB products;
- To improve capability of Quality team through training, coaching and follow up on the shop floor, etc.
- Successfully maintained Grade A for BRCGS certification;
- To leverage Global resources to improve quality and food safety consistency

Jul. 2014 - Feb. 2023 KERRY China Experienced 4 assignments

4th assignments: Jun. 2021 – Feb. 2023 Kerry Foods (Nantong)Co., Ltd.
Quality Manager-Cheese Rope & Sanitation (China region role)

- Safety: “0” Injury and Incident
- Develop, implement and maintain Food Safety & Quality system
- New Line (Kerry’s Core Technology) localization: Food Safety assessment,
- Cleaning Validation, EMP (Environmental Monitoring Plan) development, Project snag list follow up, process optimization leveraging global resources, etc.
- Dairy Licensing (change/expansion) _ processed cheese
- Quality team organization build up as per business growth
- Yum! STAR FSA passed successfully with 86.5%
- Undertook Sanitation function in China region from Aug.

3rd assignment: Apr. 2020–May 2021 Sias (Dachang)Food Co., Ltd. (Kerry company)
Quality Manager

- Safety: “0” Injury and Incident
- Zero Food Safety & Compliance incident
- 3 core products delivered successfully to No.1 Global Customer (Foodservice)
- Window person to AMR _ Dachang regarding to Covid-19
- Successfully passed Global Customers’ audit: SQMS (3 times, Grade C to B;
- Yum! QSA (1 time, maintained Tier 1); D48 (1 time, 83%), Tyson audit, Orion audit, etc.
- Lockdown in plant 1 week to ensure delivery

2nd assignment: Jan. 2016 – Mar. 2020 Kerry Foods (Nantong)Co., Ltd.
Quality Manager-Spray Drying

- Safety: “0” Injury and Incident
- Zero Food Safety & Compliance incident
- Drive GQMS implementation continuously
- Enhanced process controls to deliver consistent quality: customer complaint decrease continuously (25 to 8 from 2016 to 2019)
- Successfully passed customers’ audits: MN31, CoCo, Happy Lemon, etc.
- Successfully passed authority Surveillance & Certificates: FSSC 22000, AIB,
- MUI Halal, SHC Halal, AMR regulation, CIQ inspection, etc.
- Dairy Licensing: Lab modification project (micro, HPLC, AAS), corporate standard development, etc.
- Spray Dryers upgrade (Phase I): installation, commissioning, Cleaning
- Validation, commercial run (Quality Monitoring Schedule(QMS) build up; Sensory panel build up: training->screening->capability maintaining; Rework Matrix(Similar to Similar) build up and validation; Optimizing NPI process with NPI checklist build up and implementation), etc.
- Take care of Distribution Center new construction (Phase II, and SAP upgrade)
- Support sauce & flavored syrup transfer (Phase III new construction)
- Leading & Flagship plant _ Spray Drying build up as a key stakeholder
- Talent Development program: supervisor function cross, technician rotation, etc.

1st assignment: Jul. 2014 – Dec. 2015 Kerry Ingredients (Shanghai) Co., Ltd.
As QA Supervisor Online Control, took care of **famous Foodservice companies**

Jul, 2008 – Jul. 2014 Jinan Pepsi-Cola Beverage CO., LTD. QC Supervisor
Online Control and sanitation systematic management, took charge of AIB and key account client requirement.