




JUSTYNA SPITAL

CONTACT

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SKILLS

Programming: Python, C#, SQL, JavaScript, jQuery, ASP.NET Core MVC

Software: Advanced Excel, MS Office (Word, PowerPoint)

Systems: SAGE, EQMS, Smart Flow, Oracle, Voyager

Abilities: Strong problem-solving, analytical, and mathematical skills

Teamwork & Communication: Effective team player, good interpersonal skills

Performance: Works well under pressure, meets deadlines

LICENSES & CERTIFICATIONS

Codecademy: C#, JavaScript, SQL, Python 3

BRCGS: Global Standard for Food Safety Issue 8 Lead Auditor

Christeys: Level 3 Award in Managing HACCP

ALS: Microbiology Awareness

IMQ Polska: HACCP system requirements according to Codex Alimentarius

SWISSERT Sp. z o.o.: Lean Manufacturing Leader

SWISSERT Sp. z o.o.: The requirements of the standards IFS and BRC systems

TUV SUD: Specialist of GMP/GHP and HACCP acc. ISO 22000:2005

TUV SUD: Internal Auditor of GMP/GHP and HACCP acc. To ISO 22000:2005

ABOUT ME

In the past five years, I've excelled in the food industry, progressing from production supervision to quality and co-manufacturing management. I've successfully led BRC certification efforts and implemented Lean Manufacturing and 5S systems for efficiency. Active in ensuring food safety standards as part of the HACCP/VACCP/TACCP team, I also work as an external auditor.

Alongside my industry achievements, I'm passionate about computer science, with expertise in Back-end Development (.NET/C#). My skills include C#, SQL, ASP.NET Core MVC, JavaScript, jQuery, Python and more. In September, I'm set to complete a graduate diploma in .NET Software Development, further enhancing my abilities. Driven to bring innovative solutions to both industries, I leverage my dual expertise for impactful results.

WORK EXPERIENCE

Oct 2022 - Present

THG Supplier Quality Manager – Co-Manufacturing and Packaging

- **Data Analysis and Reporting:** Identified trends and generated reports to support strategic decisions.
- **Database Management:** Maintained and updated databases, ensuring data integrity.
- **Supplier Process Development:** Developed and maintained supplier processes in line with food safety and quality standards.
- **Customer Complaint Resolution:** Addressed and resolved customer complaints.
- **VACCP Team Member:** Implemented preventive measures against supply chain vulnerabilities.
- **External Audits:** Conducted audits for various finished products (bars, gummies, popcorn, crisps, drinks, supplements, cookies, cereals etc.) , ensuring quality compliance.
- **Supplier Relationship Management:** Managed external supplier relationships, ensuring product quality.
- **Certification Audit Support:** Assisted in BRC, Organic, and Halal certification audits, aiding in successful certification.

Feb 2021 – Jul 2022

THG Food Safety and Quality Specialist

- **QUALSYS System Administration:** Database Management: Maintained and updated databases, ensuring accuracy and accessibility.
- **HACCP Team Supervision:** Led the HACCP team, conducted risk assessments, and organized meetings to ensure food safety.
- **TACCP Team Member:** Implemented strategies to mitigate food safety threats.
- **Audit Support:** Assisted the warehouse during external audits, including Nestle, ensuring compliance.
- **Internal Audits:** Conducted audits for BRC, Organic, HACCP, GMP, and GHP systems, ensuring quality standards.
- **Supplier Relationship Management:** Oversaw relationships with external suppliers and service providers, ensuring quality.
- **SOP and Policy Development:** Reviewed and created SOPs and policies to enhance efficiency and compliance.

EDUCATION

Sep 2023 – Sep 2024
Postgraduate Studies – Back-end Developer
.NET(C#)
Wyższa Szkoła Kształcenia Zawodowego

Oct 2019 – Sep 2020
Postgraduate Studies – Business Management
WSB Wrocław

Jul 2017 – Jul 2018
Master of Engineering – Food Technology and
Human Nutrition
Wrocław University of Environmental and Life
Sciences

Feb 2015 – Jul 2016
Master of Engineering – Food Quality
Management and Analysis
Wrocław University of Environmental and Life
Sciences

Feb 2015 – Jul 2016
Bachelor of Engineering – Food Technology
and Human Nutrition
Politechnika Opolska

Jan 2020 – Feb 2021
THG Hygiene and Quality Team Leader

- Managed Quality and Hygiene Team: Led a team ensuring high standards in quality and hygiene.
- Ensured Production Record Accuracy: Oversaw precise completion and retention of all production records.
- Reduced NCRs through Analysis: Implemented strategies to minimize Non-Conformance Reports.
- Analysed Customer Complaints: Identified root causes and improved customer satisfaction.
- Conducted Quality Checks: Verified product quality and maintained analysis database.
- Interpreted Microbiological Results: Ensured product safety and compliance.
- Conducted Various Audits: Carried out GMP, internal audits, and material inspections.
- Developed Quality System: Established comprehensive standards in a new factory.

Oct 2018 – Dec 2019
TARCZYŃSKI Graduate program – Operation Supervisor

- Managed Production Team: Led a team of up to 30 people, ensuring efficient operations and high performance.
- Optimized Production Processes: Implemented strategies for process optimization and continuous improvement, boosting productivity.
- Oversaw Material Transfers: Ensured accurate transfer of materials between production stages for seamless workflow.
- Managed Employment Agency Relations.
- Analysed Workforce Demand: Conducted industry-specific analysis to meet optimal staffing levels.
- Trained in Lean Manufacturing and 5S: Provided training on lean manufacturing and 5S principles to promote operational excellence.
- Created KPI and NCR Reports: Generated detailed reports on Key Performance Indicators (KPIs) and Non-Conformance Reports (NCRs) to guide decision-making and improvements.