

## **WORK EXPERIENCE**

### **Product Development Manager - Ambient & Impulse Grocery and Free From - January 2020 to present**

Wm Morrison Supermarkets

- Line manager to product development specialists as well as responsibility for my own product categories
- Led a step change in own label development in core and impulse grocery and free from since joining the business unit. Hundreds of new and improved products launched working closely across a large and varied supply base.
- Examples of innovation launched: ambient holistic health products across cereals, salad dressings and tea infusions, brookie and marble biscuit home baking kits, bourbon custard cream mash-up biscuits, chocolate orange and chocolate mint spreads, dry rub & sauce bbq kits.
- Introduced full summer, Christmas and plant based ambient ranges across categories with consistent themes, look & feel.
- Responsible for strategic innovation, own label resets, product improvement and seasonal development.
- Led our 'notch up in quality' project for ambient. Benchmarked full categories against the market, planned and implemented product and nutrition improvements whilst avoiding cost increases

### **Product Development Manager - Frozen Foods & Free From - January 2019 to January 2020**

Wm Morrison Supermarkets

- Led the development of a greatly increased Christmas free from offer. Several new suppliers brought on board from initial contact to product launch.
- Moved back into Frozen Foods and delivered innovation across category - first to market frozen 50:50 meat:vegetable products range working with our vertically integrated supply chain, first to market desserts and ice creams including market leading plant based ice cream, and extended plant based offer.

**January 2018 - January 2019:** Break for maternity leave.

### **Product Development Manager - Meal Solutions, Prepared Foods, Pies & Pastries – July 2015 to December 2017**

Wm Morrison Supermarkets

- Responsible for innovation, existing product development and product quality in meal solutions, chilled party food, chilled pasta and sauces, chilled pizza and breads and pies and pastries.
- Role involved working closely with the commercial team using insight gathered from trend and innovation trawls, benchmarking and quality panels to develop exciting, relevant and commercially viable new products for Morrisons
- Innovated in packaging to bring cardboard trays for chilled meals to range
- Visited Thailand and Vietnam for party food quality sign off.
- Led development of own label Easter confectionery range as a stand alone project.

### **Product Developer - Frozen Foods – December 2014 to July 2015**

Wm Morrison Supermarkets

- Responsible for NPD and EPD in total frozen foods category.
- Developed full frozen Christmas offer including diversifying, improving and increasing the frozen desserts range, redeveloping frozen party food and adding newness to frozen meat joints range.

### **Product Developer - Meat, Poultry and Hot Food Counter – September 2012 to December 2014**

Wm Morrison Supermarkets

Bradford, UK

- Responsible for NPD and EPD in pre-packed meat and poultry, butchery counters and hot food counters
- Worked closely with integrated manufacturing supply chain to deliver best product quality when moving from in store produced to pre-packed meat products

### **Development Technologist - primal meats, pre-packed meats, cheese, bacon – January 2010 to September 2012**

Morrisons Manufacturing (wholly owned subsidiary of Wm Morrison Supermarkets)

Various sites, UK

- Development technologist roles first in beef, lamb and pork butchery & processing and then cheese and bacon processing and packing.
- Responsible for the product and process development of new and existing products as well as shelf-life confirmation and cooking instruction validation
- Project managed the set up of a beef dry-ageing facility.

### **Manufacturing Graduate Scheme – September 2008 to January 2010**

Morrisons Manufacturing (wholly owned subsidiary of Wm Morrison Supermarkets)

Various sites, UK

- Key project involved working in a cross functional team in Morrisons bakery division to deliver a new range of part baked frozen bakery products on a new plant. This project involved working across the technical and development functions to develop high quality, consistent bakery product to Morrisons specification.
- Various placements undertaken in technical, NPD, training and process development.

## **EDUCATION/SKILLS**

**MChem (Hons) 1<sup>st</sup> class: Chemistry** (2008 - University of Manchester)

**Food Safety Level 3**

**HACCP Level 3**

**Currently studying 'The science of nutrition and healthy eating', a Open Learn course from the Open University**

**Sensory Panel Trained and Trainer**

**First language English, JA1 Basic Japanese, near fluent Welsh**

**Proficient in the use of Microsoft Office and Google Drive**

**REFERENCES** - References are available on request.

I am based in Leeds and available anytime for interview with a couple of days notice. My current notice period is 12 weeks.