

## Professional Summary

Results-driven Management System Consultant with 15+ years of experience in facilitating HACCP, ISO 22000, FSSC, BRC, and GMP implementations across food processing and hotel industries. Proven track record of enhancing operational efficiency, ensuring regulatory compliance, and driving business growth through strategic consulting and training.

## Professional Experience

### Senior Management System Consultant (CO09)

Inazuma.co | January 2018 - Present

### Management System Consultant (CO07)

Spectrum Consulting Inc. | June 2015 - December 2017

#### **Key Achievements:**

- Successfully led the implementation of ISO 22000 for a major food processing client, resulting in a 30% reduction in product recalls.
- Developed and delivered training programs for clients, enhancing their understanding and adoption of management system standards.

#### **Responsibilities:**

- Conducted gap analyses and risk assessments for clients.
- Designed and implemented management system frameworks.

### Quality Assurance Specialist

Pinnacle Quality Services | March 2012 - May 2015

#### **Key Achievements:**

- Improved audit scores by 25% through the development and enforcement of a comprehensive quality assurance program.
- Collaborated with the production team to reduce defect rates by 40%.

#### **Responsibilities:**

- Conducted internal audits and managed corrective actions.
- Assisted in the development of SOPs and quality manuals.

### Quality Control Officer

FreshStart Foods | August 2009 - February 2012

### **Key Achievements:**

- Reduced customer complaints by 50% through the implementation of a robust quality control process.
- Assisted in achieving HACCP certification for the company's manufacturing facility.

### **Responsibilities:**

- Performed quality checks on raw materials and finished products.
- Maintained quality control records and reports.

## **Education**

### **Master of Science in Food Safety and Quality Management**

University of Reading, UK | 2009

### **Relevant Coursework:**

- Food Safety Management Systems
- Quality Assurance in Food Processing
- Food Law and Regulations

## **Technical Skills**

### **Management Systems:**

- HACCP
- ISO 22000
- FSSC
- BRC
- GMP

### **Industry Knowledge:**

- Food Processing
- Hotel and Hospitality

### **Soft Skills:**

- Leadership and Team Management
- Training and Development
- Communication and Interpersonal Skills

### **Tools and Software:**

- MS Office Suite
- Audit Management Software

- Quality Management System (QMS) Software