

Christopher Jackson

21 years experience in technical management positions within the food manufacturing industry.

A highly motivated senior executive with board experience in medium and large sized manufacturing companies.

An excellent track record in developing customer relationships with suppliers and UK retailers. Strong technical, quality improvement and analytical skills with a clear sense of purpose to achieve business objectives and goals within set timeframes.

Education and Qualifications

PhD - John Moores University, Liverpool
BSc (Hons) - University of Newcastle Upon Tyne

M&S Hygiene and Food Safety Course
Advanced HACCP
Advanced Food Hygiene Certificate
Business Management at Warwick University and IMD, Lausanne
Television & Radio Media Training

Member of Society of Food Hygiene & Technology

Former member of the Chilled Foods Association Executive Board, Scientific & Research Advisory Committee of the Food & Drink Federation, Seafish Waste Working Group and Technical Board of the Biscuit, Cake, Chocolate and Confectionery Association.

Good links with Campden and Chorleywood Food Research Association and Leatherhead Food International.

Career History

Smedleys Salads, Spalding	Interim Technical Director	Jan 2007 to current
Uniq plc, Northampton	Interim Technical Director	Jan 2006 – Dec 2006
Young's Bluecrest Seafood Ltd, Grimsby	Group Technical and NPD Director	2002 - 2005
Findus Ltd, Newcastle upon Tyne	Director Technical Services	1999 - 2002
Nestle UK, Croydon	Group Technical Innovation Co-ordinator	1996 - 1999
Nestle R&D Centre, York	Deputy Director	1993 - 1996
Nestle Chocolate and Confections USA	Manager, Confectionery Technology	1992 - 1993
Nestle Chocolate and Confections USA	Manager, Cocoa Purchasing	1991 - 1992
Nestle R&D Centre, York	Research Manager Chocolate & Cocoa	1985 - 1991

Smedleys Salads, Spalding

This business manufactures various types of coleslaw and potato salads for several retailers, food service and restaurant groups. Organic coleslaw and potato salad are manufactured under the Smedleys brand.

Currently interim Technical Director responsible for all technical and hygiene functions across the site.

Uniq plc, Northampton

This site is a major supplier of sandwiches to M&S. There is also a manufacturing unit producing dips and sandwich fillers for M&S.

Achievements:

- Developed and implemented technical strategy for the business
- Reducing customer complaints by 23%
- Improvement in product quality ahead of customer expectations
- Significant improvement in external audit performance
- Reduction in energy usage of £40,000 annum

Young's Bluecrest Seafood Ltd, Grimsby

Achievements:

- Member of senior team that integrated 2 businesses and redeveloped manufacturing base affecting 5 factories with 400sku moves in 6 months.
- Managed product development team launching 220 products annually, branded and retailer branded.
- Reduced consumer complaints annually by min' 10% by improved reporting, factory quality groups, foreign body identification with audit & technical training of factory production, engineering and technical teams.
- Pro-actively managed technical issues programme for the business, researching and writing policy statements with PR company ensuring the business, suppliers and customers were informed on issues.
- Re-evaluated hygiene requirements for all factories and implemented new hygiene schedules combining in-house and outsourced hygiene teams.
- Established technical office in Hong Kong.

Findus Ltd, Newcastle upon Tyne

Achievements:

- Launch of Feeling Great! plated meals, Stir Fry and soup ranges in UK and Scandinavia. Completed legislative, technical and trademark requirements for Europe and Australia.
- Reduced supplier costs by £125,000 by consolidation and supplier adherence to specifications
- Improved product development times by 4 weeks through implementation of a new product development process from idea to factory
- Business savings of £250,000 by outsourcing of consumer and reprographic services
- Reduced packaging waste costs by £90,000
- Obtained higher level BRC and CLAS Microbiology accreditation for Findus UK.
- Established an issues management process with external European stakeholders. Managed all external and factory issues during Foot and Mouth Outbreak in 2000 to ensure continuity of supply to customers.

Nestle UK, Croydon

Achievements:

- Technical development of Nescafe self heating coffee can, ambient snack business, extruded chocolate shapes and chocolate coated pretzels
- Product development for a nutritional range of infant products
- Co-ordinated the installation of sauce manufacturing line in Ireland and factory realisation for organic product range with major UK retailer
- Project leader for co-location of Cereal Partners manufacturing site at Nestle Chilled factory

Nestle R&D Centre, York

Achievements:

- Project manager for development of Lion Bar Peanut in France, After Eight variants in UK & Germany, Kit Kat product & packaging variants for Japanese market and relaunch of Quality Street