

## **CHRISTOPHER JACKSON**

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25 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, auditing skills and analytical skills with a clear sense of purpose to achieve business objectives and goals within set timeframes. Good knowledge of purchasing and development functions.

### **Education and Qualifications**

PhD - John Moores University, Liverpool

BSc (Hons) - University of Newcastle upon Tyne

HACCP Auditing Course, March 2010

BRC Third Party Auditing Course, September 2009

Food Safety & Hygiene (M&S Course), May 2007

Advanced HACCP (RIPH), December 2005

Food Factory Inspection Course, May 2005

Advanced Food Hygiene Certificate, (CIEH), December 1995

Business Management at Warwick University and IMD, Lausanne

Television & Radio Media Training

Member of Society of Food Hygiene & Technology

Worked closely with Food Standards Agency (FSA) on Listeria in 2008

Good links with Campden BRI (CCFRA) and Leatherhead Food International.

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.

### **Career History**

The Seafood Company, Fraserburgh	Interim Head of Technical	Sept 2009 – May 2010
The Seafood Company, Strathaird Salmon, Inverness	Interim Technical & Project Manager	Jan – Aug 2009
The Seafood Company, Macrae Edinburgh Ltd	Interim Technical Director	Sept 2008 – Jan 2009
Macrae Foods Ltd, Fraserburgh	Interim Technical Director	Feb – Aug 2008
Smedleys Salads, Spalding	Interim Technical Director	Jan 2007 to Jan 2008
Uniq plc, Northampton	Interim Technical Director	Jan 2006 to 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

#### The Seafood Company, Fraserburgh

Fraserburgh is a large factory with over 550 employees. The site has 3 low risk (ready to cook) fish manufacturing areas and 3 high care / high risk (ready to eat, hot smoked, cold smoked and added value) manufacturing units. The site supplies the majority of UK retailers with either ready to cook wet fish or ready to eat smoked fish products.

#### Achievements:

- Part of the team that delivered the biggest Christmas volumes for the site to all retail customers. Fraserburgh was recognised by Sainsbury's as the 'most improved site' and 'best supplier over Christmas 2009'.
- Managed Sainsbury's Food Safety audit.
- Managed the technical team that delivered all the Christmas lines through the Sainsbury's HARA team on time.
- Achieved Grade A BRC audit in 2010.
- Part of team for outsourcing of site hygiene activities in 2010.
- Reduction in customer complaints of greater than 30% to below 50 cpmu.
- Restructured technical team with recruitment of Head of Technical & Technical Managers for the site.
- Significant improvement in hygiene performance, in particular the identification of sources of Listeria and its subsequent removal.

#### The Seafood Company, Strathaird Salmon, Inverness

Strathaird Salmon employed over 200 people producing high care (ready to eat) hot smoked, cold smoked and added value smoked salmon products for several UK retailers.

Interim Technical & Project Manager for site, managing the transfer of £30m of smoked salmon products to 2 other factories, working closely with several major UK retailers. Also, managed the closure of the site by end July 2009.

#### Achievements:

- Developed and implemented transfer timetable with retailer & customer agreement
- 66 product lines (hot smoked, cold smoked & added value) with specifications transferred on time for branded, retailer and industrial customers
- New artwork & packaging agreed with customers, printed & in place ready to use on time
- 20 lines for export transferred on time and in agreement with customers
- Factory closed on time

#### The Seafood Company, Macrae Edinburgh Ltd

This site is a dedicated seafood site supplying Waitrose with hot smoked and cold smoked pelagic and salmon products from 2 high care / high risk manufacturing units.

#### Achievements:

- Recruited Technical Manager for business
- Re-aligned technical relationship with Waitrose technical & commercial
- All Christmas product launches achieved
- Excellent result from Waitrose unannounced technical audit
- Reduction in customer complaints by 30%
- Prepared site for BRC v5 audit in 2009

#### The Seafood Company, Macrae Foods Ltd Fraserburgh

#### Achievements:

- Achieved Grade A BRC audit
- Improvement in M&S Hygiene audit scores
- Recruited Head of Technical & Technical Officer for site
- Part of team re-launching M&S smoked salmon in clear packaging

#### Smedleys Salads (Part of Uniq plc)

#### Achievements:

- Restructured technical team to fit the business requirements
- Significant improvements in hygiene standards achieving all KPI's
- Significant improvement in technical standards across site (improvement in third party audit scores and achievement of BRC Grade A)

- Reduction in customer complaints of 12% to 5.2 cpmu
- Presented technical strategy and delivered technical programme to customers
- Significant involvement in winning £0.8m with new customer
- Led project team for £196,000 investment in new traywash facilities, completed Jan 2008
- Led project team bringing microbiology testing back in house with annualised savings of £40,000

#### Uniq plc, Northampton

##### Achievements:

- Developed and currently implementing 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
- Improvement in Quality panel scores

#### 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.