

Andrew Nash

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CAREER PROFILE

Innovative and energetic global food safety assurance and risk leader with a demonstrated history of working in the manufacturing, FMCG, retail and agricultural sectors. Depth of experience in governance, risk management, and compliance leadership for the food and food safety training industries and their commercial frameworks. Strong technical knowledge and background together with customer-centric relationship skills.

Commercial leadership of budgets of up to \$5m and developing high performing teams in international settings including the UK, Australia and New Zealand.

Awarded a business leadership scholarship and attended the Kellogg School of Management in Chicago, Illinois.

KEY EXPERTISE & COMPETENCIES

- **Innovation** – Achievement orientated, analytical and technically skilled in problem-solving. Responsibility and execution for business new product development strategy against agreed criteria.
- **Food Fraud** – Supply chain risk assessment to identify and address economically driven motivation (food fraud) and ideologically driven motivation (food defense).
- **Leadership** – Build highly engaged teams and talent through staff development and coaching. The ability to re-align teams and identify Key Performance Initiatives and performance targets.
- **Stakeholder engagement** - Develop strong 360-degree relationships including key clients to strengthen commercial outcomes and robust networks for thought leadership and product engagement.
- **Driving organizational change**- Instrumental in energizing an organization to support new initiatives and restructure.
- **Portfolio Management** – Life cycle analysis and management of product portfolios.

QUALIFICATIONS

- Bachelor of Science (Honors) Food Quality, (2.1 Bournemouth University, Dorset, UK).
- Certificate IV in Training and Assessment (TAE 40110).
- Lead Food Safety Auditor – ISO 22000.
- Internal Food Safety Auditor – 2010 – Current.

PROFESSIONAL MEMBERSHIPS

- Australian Institute of Food Science and Technology (AIFST). AIFST Conference Program Team 2019

CAREER SUMMARY

July 2014 – July 2020	Learning Product Manager	SAI Global
June 2010 – June 2014	Business Manager and Leader	SAI Global
June 2006 – May 2010	Technical Manager ANZ	Cerebos Foods
August 2003 – June 2006	Technical Manager NZ	Cerebos Foods
February 2002 – August 2003	NPD Manager ANZ	Cerebos Foods
February 2001 – February 2002	Principle Technologist	Cerebos Foods
February 2000 – February 2001	Group Technologist	Cerebos Foods
October 1998 – October 1999	Technical Manager	Canterbury Foods

CAREER DETAILS

SAI Global

www.saiglobal.com

June 2010 to date

SAI Global embed compliance and quality assurance into organisation's processes and culture, assisting the retention of customers, by increasing transparency, relevance, and workplace and product safety. Each year the SAI Global team deliver 125,000 audits and training courses to over 100,000 people across 130 countries.

Learning Product Portfolio Manager – Retail, Agriculture and Food

July 2014 to date

Leadership role responsible for the research, design, development, commercialization and ongoing maintenance and quality of the global Food Safety Management System learning portfolio within the Training and Improvements Solutions department. This included new product strategy and development, product life cycle management, quality and compliance maintenance of existing learning products for both instructor led and online training. Facilitating train, the trainer (TTT) sessions to ensure consistency of delivery.

Achievements:

- Developed a Global Food Safety Training Strategy to drive SAI Global Thought Leadership and brand presence across the global market.
- Created an online food safety training solution that delivers \$800,000 in Australia and North America annually.
- Instrumental in the development of the Coles Quality Academy.
- Supported key account initiatives by delivering training and business solutions to Coles, Woolworths, Lions, Department of Health (various states).

Business Manager and Lead Food Safety Trainer

June 2010 – June 2014

- Client Relationships Management for training needs analysis, budget management and key client engagement for effective business management of training requirements
- Delivering training needs to the industry including:
 - Internal training to Woolworth's procurement and product technologists
 - ISO 22000 Lead Food Safety Auditing / Lead Business Systems Auditing
 - Internal Food Safety Auditing / Internal Business Systems Auditing
 - Integrated Risk Compliance Management
 - Demystifying ISO 9001
 - Principles and Applications of HACCP (Manufacturing and Produce)
 - Allergen Management and VITAL
 - VACCP and TACCP
 - Microbiology for non-microbiologists
 - Australian Labeling and Legislation
 - High Risk Food Operations Auditing
 - Introduction to Food Safety and HACCP

Technical Manager ANZ**June 06 – May 2010**

Managed the Food Safety and Quality Assurance, New Product Development and Regulatory Affairs and Consumer Complaint handling functions of the organisation across Australia and New Zealand. Maintained certification to required food safety standards and delivered New Product Development projects against organisational priorities. Strategic development of the department functions ensured an aligned, best practice approach and encouraged a culture of continuous improvement within cost constraints.

- Managed a department of forty-five professional employees. Successfully aligned departmental and employees' yearly objectives to organisational strategy and planned individual training requirements accordingly.
- Ensured that all customer complaints were thoroughly investigated to identify root causes and to then provide prompt and accurate responses to customers. Data analysed to allow for corrective action to be implemented thus preventing similar occurrences and developing a culture of continuous improvement.

Achievements:

- Ensured SQF, WQA and McDonald's quality standards were implemented in Australia and New Zealand during 2009 and exceeded during an audit to enhance organisational efficiencies and to allow for the manufacture of private label products to the value of \$22M.
- Facilitated an Australian and New Zealand restructure to reduce operating costs by \$890, 000 within six months.
- Successfully managed departmental fixed cost expenses of \$5M to deliver annualised savings of \$380,000 for the 2009 financial year.
- Project managed the transition of the distribution rights of a global brand from a local distributor to Cerebos foods. Having done so, budgeted sales increased by \$3.2M delivering a gross contribution of \$960, 000 in 2010.
- Reviewed product formulations across category lines to identify raw material cost saves and delivered a saving of \$300, 000 in 2009.
- Encouraged and coached technical teams to successfully install and validate two new technologies (cook chill and retort) into the business. By doing so, dependency on third party manufacturers were reduced and annualised savings of \$700, 000 were realised on the GRAVOX brand.

Cerebos Gregg's, East Tamaki, Auckland**August 2003 - June 2006****Technical Manager NZ**

Managed the New Zealand Technical Department to ensure that Cerebos Gregg's food products met specified quality and regulatory standards and developed and implemented key procedures that drove continuous improvement across the business. In line with the organisation's key strategies, supported New Product Development and Innovation initiatives across the business.

Achievements:

- Successfully identified and streamlined Quality Systems to maintain ISO 9001 and HACCP certification.
- Developed an effective internal and external food auditing program thus mitigating risk to the New Zealand business.
- Delivered significant savings to the business (\$200,000 in 2005) through product reviews, cost savings and process improvements.
- Overviewed the successful development and launch of several NPD projects that delivered significant NCCAP to the business.
- Coordinated the implementation and roll-out of a Consumer Response System to the New Zealand business, which allowed all consumer complaints and enquiries to be captured, investigated and responded to.

Cerebos Foods Australia Ltd, Seven Hills, 2147

February 2002 - August 2003

New Product Development Manager ANZ

Drove Innovation and New Product Development throughout the business to meet the demands for consumer-focused products for both branded and private label products. Demonstrated and presented an understanding and knowledge of the market dynamics with an innovative approach to problem-solving and sound project management skills.

Achievements:

- Implementation of strategic innovation and product development program in line with 36-month category plans.
- Introduced new time recording mechanisms to improve the accuracy of project resource allocation and to maximize R&D tax claim.
- Identified potential savings through product reviews and raw material rationalisation
- Managed all staff-related issues and ensured that team members were trained in appropriate competencies to deliver against the organisational strategy.
- Managed the review of 1800 product label reviews to ensure compliance to new ANZ food legislation (Project ANZFA).

Cerebos Foods Australia Ltd, Seven Hills, 2147

February 2001 - February 2002

Principal Technologist

Provided technical expertise to all New Product Development projects to ensure delivery against timelines and to also provided leadership and guidance to all Australian technologists. Managed staff development and coaching and the implementation of innovation workshops to stimulate the generation of high-value ideas within the business.

Achievements

- Development and implementation of an allergen management system facilitated via current HACCP programs.
- Successful recruitment of key New Product Development Technologists.
- Modified and reviewed processes to capture supplier information to update and maintain raw material and finished product specifications.

Cerebos Foods Australia Ltd, Seven Hills, 2147

February 2000 - February 2001

Group Technologist

Directing, coordinating and overseeing all aspects of Australian New Product Development and line extensions from concept to launch.

Achievements:

- Product improvement of existing brands and maintenance of existing products.
- Troubleshooting products and processes in the plant environment.
- Provided Technical Support to Production, Sales and Marketing areas.
- Supplier rationalization.
- Undertook a supplier mail out to collate product compliance information for all purchased in finished goods.
- Coordinated the review of all Australian manufactured and procured items to ensure compliance to new ANZ food legislation.

- Oversaw all site quality assurance from raw material intake through to sign off and dispatch, including supplier audits, customer audits, online sampling and hygiene audits.
- Managed all quality control technologists on a day to day basis, to provide solutions to maximise efficiency and profitability, together with the ongoing development of a focused and pro-active quality culture.
- Reviewed and maintenance of quality systems to retain certification to European Quality Standard.
- Established food intolerance data as part of due diligence policy.
- Coordinated new product development programs from concept to launch, providing production with technical support whilst keeping within project deadlines.
- Primary point of contact for all customer complaint handling.

Early hospitality and restaurant career history

Toad Hall, The Cross, Burley, Hampshire, UK

1995 – 1996 Relief Head Chef

Peelers Bistro, Gosport Street, Lymington, Hampshire
Preachers Bistro, Ashley Lane, Lymington, Hampshire

August 1989 – January 1995 Head Chef

The Chequers Inn, Lower Woodside Lane, Lymington, UK

January 1989 – August 1989 Manager

Naish Park Restaurant, Highcliffe, Dorset, UK

January 1987 – January 1989 Restaurateur

Key Achievements

- Peelers Awarded “**The Best Restaurant**” of the year 1992 and 1993 in Hampshire and Wiltshire by the “Where to eat in Hampshire and Wiltshire” magazine.

PERSONAL PUBLICATIONS

Edwards, J. A. E; Nash, A. H. M. (November 1997) **Measuring** the wasteline.
The Health Service Journal. 107 (5579)

Edwards, J. A. E.; Nash, A. H. M. (March/April 1999).
The Nutritional implications of food wastage in hospital food service management.
Nutrition and Food Science. 2 (pp. 89 – 98)

Referees

Referees available upon request