

Lee Bladon

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Overview

Since graduating with a first class honours degree in Food Quality in 1997 I have mainly worked in interim roles providing short-term cover or a specialist resource in Technical, Quality, Operations and Development functions. With experience of all the major retailers, numerous food groups and a host of different organisations (large and small) I can quickly adapt to new environments and “hit the ground running”.

Key Skills

- A hands-on manager with a pro-active, solution-focussed approach to quality and systems improvement.
- An expert in designing and implementing effective HACCP and quality systems (BRC, EFSIS and ISO 9001).
- Excellent knowledge of retailer specifications and associated websites/software and legislation.
- A versatile, efficient and focussed team player with good people and project management skills.
- A natural leader who likes to bring out the best in others and help develop their abilities.

Career

Aug11 to Dec11 **Technical Consultant – Vale of Mowbray**, Leeming Bar (Chilled Pork Pies)

Providing experienced technical support to improve GMP and GHP in the factory. Food safety and quality management system redesign to BRC v6, new HACCP study, process validation, procedure writing and training.

Aug10 to Jun11 **Technical Consultant – Laurens Patisseries (Bakkavor)**, Newark (Fresh Cream Cakes & Desserts)

Providing experienced technical support to improve GMP and GHP in the factory. Food safety and quality management systems redesign, procedure writing, training and HACCP process validation. Achieved BRC Grade A.

Apr10 to Jul10 **Interim Technical Systems Manager – Daily Bread (Hain Celestial)**, Luton (Sandwiches & Salads)

Design and implementation of a completely new Food Safety & Quality Management System based upon a comprehensive HACCP study and the BRC Global Standard for Food Safety. Achieved BRC Grade A.

Nov09 to Mar10: **Interim Technical Manager – Cumbrian Seafoods**, Seaham (Breaded Fish, Wet Fish & Seafood)

Quality improvement, staff training and systems development. Achieved BRC Grade A and PIU Green (from Red).

Oct09 to Nov09: **Technical Consultant & Auditor – Appetito (Wiltshire Farm Foods)**, Trowbridge (Ready Meals)

Independent 3rd party site audits and HACCP audits of manufacturing, distribution and food service providers.

Dec08 to Jun09: **Technical Consultant – Vion (Grampian Country Foods)**, Malton (Cooked & Cured Meat)

Managing technical projects and developing the food safety and quality management system to BRC Grade A.

Sep08 to Dec08: **Interim QA Manager – Vion (Grampian Country Foods)**, Malton (Cooked & Cured Meat)

Developed systems and processes in line with BRC and retailer requirements. Conducted regular GMP, hygiene and quality audits. Encouraged best practice and a quality focus. Managed and developed a growing team of QAs.

Aug08 to Sep08: **Interim Specification Writer – Vion (Grampian Country Foods)**, Malton (Cooked & Cured Meat)

Product specifications and artwork checks for Tesco (TTL), Sainsburys (Inspire), Asda (Web-Traqs & Aspect), Morrisons (Enterprise), Somerfield (SKSPP), Co-op, Netto and Dunnes.

Feb08 to Jul08: **Interim QA Manager – Cumbrian Seafoods**, Seaham (Chilled Fish & Ready-To-Eat Seafood)

Developed processes and systems in line with BRC and retailer requirements. Encouraged best practice and a quality focus. Managed, trained and developed 6 QAs. Co-ordinated trials, transfers and new product launches.

Aug07 to Dec07: **Interim Technical Manager – Rich Complements**, Ripon (Chilled Sandwich Fillings)

Designed and implemented an EFSIS quality management system and a HACCP system. Raised production and hygiene standards. Improved product labelling, specifications, microbiological testing and customer satisfaction.

Jun07 to Jul07: **Interim Specification Writer – Cavaghan & Gray (Northern Foods)**, Hull (Chilled Ready Meals)

Product specifications and artwork checks for Asda (Web-Traqs). Trained NPD staff to correctly calculate ingredient declarations and accurately check artwork.

Feb07 to May07: **Interim Specification Writer – R&R Ice Cream**, Leeming Bar (Ice Cream & Frozen Desserts)
Product specifications and artwork checks for Sainsburys (Inspire), Tesco (TTL) & Brakes (Hamilton Grant).

Oct06 to Dec06: **Interim Technical Manager – Pro-Pak Foods**, Malton (Chilled Ready Meals & Sliced Meats)
Maintained the EFSIS certified quality system. Process improvement and troubleshooting. Conducted regular hygiene and quality audits. Managed and raised morale amongst the 9 members of the quality assurance team.

Oct04 to Sep06: **Career break to travel the world**

Visited 20 countries and the highlights included: hang-gliding in Rio, climbing Machu Picchu, touring New Zealand, elephant trekking in Thailand, touring China, exploring Africa in a Land Rover & white-water rafting the Zambezi.

Jul03 to Sep04: **Interim Technical Support Manager – Uniq**, Newton Abbot (Chilled Dairy Desserts)
Quality systems development and process improvement. Achieved BRC Grade A. Conducted HACCP, GMP and quality audits. Web-based retailer specifications and training NPD staff to use the systems. Co-managed 6 QAs.

May03 to Jun03: **Interim Systems Analyst – Agentrics**, St. Albans (Specification Software Developers)
Systems analysis and business case scenario testing of ProductVine software for Sainsburys and FIND for M&S.

Oct02 to Apr03: **Interim Development Manager – RF Brookes**, Rogerstone (Chilled Ready Meals)
Factory scale-up of chilled ready meals including factory trials, completing specifications, artwork checking/sign-off and managing first productions. Process development, shelf-life trials, staff training and procedure writing.

Aug02 to Sep02: **Technical Consultant – RWI Catering**, Poole (Catering & Vending)
Technical, operational and business support during the set-up of the business; including product development, ingredient declarations, costings and a Sage accounting system.

Jun02 to Jul02: **Interim Quality Manager – Uniq**, Newton Abbot (Chilled Dairy Desserts)
Designed and implemented a BRC higher-level quality management system and HACCP system for a new manufacturing site. Responsible for food quality, safety and legality. Co-managed 3 QAs.

Jan02 to May02: **Interim Specifications Manager – Hazlewood Pizza**, Deeside (Chilled Pizzas)
Completed product specifications for major retail customers on QSA, Web-Traqs, Hamilton Grant, etc. HARA approval of all new ingredients and processes. Co-ordinated the activities of 4 development technologists.

May01 to Nov01: **Interim Specifications Manager – Richmond Ice Cream**, Leeds (Ice Cream & Lollies)

Sep00 to Mar01: **Interim Quality Manager – Merck Specialty Chemicals**, Rochester (Vitamin Pre-mixes)

May99 to Jul00: **Operations Manager – MH Foods**, Dartford (Frylight, Sauces & Salad Dressings)

Sep98 to Apr99: **Interim Technical Manager – Avance Bakeries (Primebake)**, Maidstone (Long-life Bread)

Jan98 to Sep98: **Interim Specifications Manager – Manor Bakeries**, Eastleigh (Ambient Cakes)

Jul97 to Jan98: **Interim Quality Manager – Esso Petroleum**, Fawley (Fuel & Petrochemicals)

Jun95 to Jul96: **Assistant Quality Manager – Ryvita**, Poole (Crispbread & Breakfast Cereals)

Education & Training

- **PgCert Coaching Psychology (Merit)** – University of East London.
Evidence-Based Coaching and Health-Based Coaching.
- **PgCert HACCP (Distinction)** – University of Salford, Greater Manchester.
HACCP Development, HACCP Implementation, HACCP Evaluation and Meat HACCP.
- **First Class BSc (Hons.) Food Quality Management** – Bournemouth University, Dorset.
Quality Management Systems, Consumer Science, Quality Assurance, Food Legislation, Food Science, Food Processing, Product Development, Nutrition, Microbiology and Statistical Techniques.
- **3 x “A” Levels** (Biology: B, Physics: B, Chemistry: C) – Boston College of Further Education, Lincolnshire.
- **8 x “O” Levels** – Lytchett Minster School, Poole, Dorset.
- **Quality Systems Lead Assessor** – PE Batalas, Poole, Dorset.
- **Intermediate Food Hygiene Certificate (Level 3)** – IEHO, Poole, Dorset.
- **Food Labelling Course** – RHMT, High Wycombe, Buckinghamshire.
- **City & Guilds in Computer Programming** – North West Kent College, Rochester, Kent.