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PERSONAL PROFILE

Skilled senior technical professional with 20 years of food industry, experience including FMCG sector operations and high-risk chilled products.

Innovator, staying abreast of the latest global food industry developments and technologies. Registered Food Safety Manager, Fellow of the Institute of Food Science and Technology and IFST Vice Chair for Professional Development. Consultant to the NCFE Science Technical Education Advisory Board.

An advocate of using a systematic approach in applying strategic, 'big picture' thinking to develop long-term business technical strategies and draw tactical plans to deliver them in a timely fashion.

Confident hands-on leader deploying semi-informal management style aimed at driving confidence in peers and reports alongside coaching focused on personal development, which enables the building of strong achieving teams.

Pragmatist and enthusiast of data-driven technical management where key food safety and quality metrics are embedded into the organization in ways to allow instant data collection and live 'desktop type' function overview along with the proactive approach to identify emerging issues and drive continuous improvement.

Executive manager projecting gravitas and confidence when facing external and internal customers. Building long-lasting relationships and inspiring confidence in the organization's capabilities. Commercially aware of his businesses position in the supply chain.

Experienced certified lead auditor coordinating audit teams to drive food safety and quality compliance across organization and supply base, in line with key industry-recognized food manufacturing standards.

Industry influencer actively engaging with professional colleagues across a number of formal and informal channels driving technical and food safety awareness.

Organized, flexible person. Optimist creative in all fields, always looking for new ways of improving existing ways of working. Easily adaptable to new environments, responsible, professional and smart. Hard worker, fast learner, able to work under pressure, advocate of a 'can do' attitude.

INTERIM PROJECTS EXPERIENCE

Jan 2018 – Current – MP Technical Solutions Ltd.

Food Safety Consultant - Technical Director

Founder of a successful consultancy firm providing contracted services to blue-chip food manufacturers supplying key UK retailers.

Customer base including Bakkavor (multiple contracts 16 months in total), Samworth Brothers, Cranswick, Two Sisters Group, TSC Foods, English Provender Company, Stonegate Farmers EIC

Retail Engagement: M&S, Tesco, Waitrose, Co-Op, Sainsbury, Morrisons,

Business to Business: Mc Donalds, Costa, Pret a Manger, Greggs, M&B Group, Weatherspoon,

Typical Projects:

- Group Technical Manager – Responsible for a multisite coordination of technical functions at manufacturing sites to deliver alignment of QMS between sites and central function. Ensure sites' readiness for BRC and retail compliance audits. Cooperate with sites' operation functions to ensure the delivery of the technical strategy.
- Technical Manager - Turnaround project to prevent loss of revenue from the retailer by rebuilding the relationship and regaining customer trust in the business. A staggering cultural shift was achieved by working with a multidisciplinary management team followed by a successful re-audit.
- HoT / Technical management - preparation of a manufacturing site for approval audit to be added to the M&S A-List supplier list. Project involved site expansion around both low and high care environments, implementation and process validation of new equipment and cleaning procedures, barrier risk assessment, allergen management review, TSM gap analysis and action plan against M&S codes of practice.
- Technical Services Management - Coordinating across the group an urgent project including raw material/supplier approval and food safety /retail compliance impact assessment, following customer request to rapidly shift supply from a competitor of +20 new SKUs including vegan and free from products.
- Technical Services Management - Revamping technical systems and working structure of the team responsible for retail compliance and supplier assurance of 3 manufacturing units with a combined turnover of just under £500 million and covering over 1000 raw materials and 300 global suppliers.

December 2016 – December 2017 – G's Fresh

Divisional Technical Manager – Chilled Convenience Foods Division

Key Projects:

- Review and align technical compliance strategy for a supplier base of all added value sites in Europe (4 sites, 4 countries)
- Design and deliver an overarching strategy to amalgamate various controls across NPD, procurement and technical into one group level system.
- Together with relevant operational teams instigate projects on collating efficiency data on raw materials and supplier performance.
- Provide support to site teams in managing the relationship with retailers and during 3rd party accreditation audits.
- Deliver plan of aligning M&S supplying sites with M&S Integrity COP
- Design and deploy the division's food fraud strategy.
- Rewrite raw material risk assessment protocols and implement them across the organization.
- Deploy a division-wide supplier performance system with measurable KPIs
- Manage multi-disciplinary technical projects focused on cost engineering, and quality consistency.
- Lay groundwork for building the Central Technical team and multisite cooperation at the TM level.
- Step in to cover in an interim capacity Head of Technical function for division's flag site.

September 2013 – November 2016 – Yeo Valley

Group Supplier Technical Manager – (Yeo Valley Central Technical Team)

Key Projects:

- Design and overlook group technical supply base strategy driving technical and quality continuous improvement plans across multiple sites and countries. (*achieved circa 40% YoY reduction of raw material rejections and customer complaints*)
- Design fraud vulnerability assessment tools and horizon scan to be incorporated in raw materials and supplier risk assessments in line with BRC version 7 and Retail Codes of Practice
- Improve departmental operation model to introduce a sense of ownership by implementing category management across technologists and promote multiskilling across the team
- Establish collaborative work models and communication channels between technical/purchasing and new product development to promote the proactive and pragmatic risk management approach to implementation of new products or re-development of existing.
- Calibrating and coaching technologists to ensure all audits and site visits are like for like and individual skill sets match demands of the role providing support where required
- Design, implementation and management of supplier performance monitoring system.
- Drive group strategy for compliance with the Modern Slavery Act and engagement with SEDEX (switch to B level membership)
- Ensure ongoing compliance with new industry challenges e.g. strategy for maintaining compliance with authenticity testing, acrylamides, dry fruit practices etc.
- Review and update raw materials risk assessment systems to reduce subjectivity and standardize outcomes
- Redesign existing raw material technical specification format to improve HARA assessment and additional quality parameters.
- Update and roll out across the supply base process to tackle recovery of the cost of managing food safety and major quality incidents as well as improvements relating to H&S impact of handling non-conforming deliveries.
- Supplier auditing and raw material quality troubleshooting.

September 2010 – August 2013 – Isleport Foods / Bakkavor Group
Site Quality Manager (2 manufacturing units)

January 2009 – August 2010 – Tilmanstone Salads / Bakkavor Group
Raw Material Quality Manager

September 2008 – December 2008 -Two Sisters Food Group
QA Manager

November 2007 – August 2008 Branston Ltd. (South West Site)
QA Deputy Manager

May 2003 – October 2007 Ilchester Cheese Co. Ltd.
Quality Auditor

2005 – 2007 Interpreting Services
English – Polish Translator / Interpreter

2001-2003 Inter-Press Colportage Company
Business District Manager

TRAINING

Program Name: Global Standard for Food Safety Issue 8: Auditor Training

Organizer: BRC Global Standards

Term: October 2018

Training: BRC Auditor Training

Program Name: Lvl 4 Award in HACCP

Organizer: OCN Accredited

Term: October 2024

Program Name: M&S Product Integrity Training Course

Organizer: Adele Adams Associates

Term: March 2017

Training: Methodologies of business compliance with requirements of M&S Segregation and Integrity codes of practice.

Program Name: FSMS Auditor / Lead Auditor training course ISO22000

Organizer: Campden BRI (IRCA Certified)

Term: September 2011

Training: Lead Auditor Training / ISO 22000

Program Name: Advanced Food Hygiene (Lvl 4)

Organizer: Chartered Institute of Environmental Health

Term: September 2011

Training: Managing food safety in a food manufacturing environment.

Program Name: Protecting Your Customers, Your Brand & Your Profit

Organizer: Highfield Awarding Body for Compliance

Term: November 2010

Training: Seminar: Protecting Your Customers, Your Brand & Your Profit

Program Name: Sensory Evaluation

Organizer: Lincoln University

Term: April 2010

Training: Sensory evaluation of food, rules and principles, organizing and participating in taste panels.

Other: Raw Material Risk Assessment (Bakkavor), Internal Auditing, Basic Pest Awareness

EDUCATION & PROFESSIONAL ASSOCIATIONS

2022 – Vice-Chair of Professional Development Committee at the Institute of Food Science and Technology

2020 – Registered Food Safety Manager (IFST)

2020 – Fellow of the Institute of Food Science and Technology

September 2017 – Sep 2020 University of Greenwich – London
MSc Food Safety and Quality Management – 3 Year MSc degree
Completed with Distinction

September 2009 – Feb 2012 Lincoln University
FdSc in Food Manufacture (Quality Assurance and Technical Management) - 2.5 Year
foundation degree

SKILLS

IT: Advanced Excel and Advanced Access training.

Proficient in Microsoft Word, and PowerPoint, fast typing, expert use of Outlook including planning and tasking systems,

Industry software with whom I have worked in the past:

Autocoding (ACS), LIMS, Webtrieve, Amis (Laboratory reporting systems), Stevens (Recipe management), Qpulse (doc control), EFACS (QMS and planning software),

Hobbies: yachting, basketball, reading, film and Internet