

Nancy Larkin

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PROFILE

Driven Quality Manager with over twenty nine years' experience in the food industry. Proven track record of success, including Technical Management at Premier Foods largest site, managing a team of 27 including 5 direct reports, with responsibility for the sites food safety and compliance systems, Good Manufacturing Practice (GMP) and product quality. With experience in implementing and overseeing change. Has a proven track record of exceeding performance expectations, remaining customer focused and adhering to budgets and timescales.

SUPPLIER DEVELOPMENT COORDINATOR (Premier Foods, home based) Oct 2018 - to date

- review of raw material specifications.
- Review and approval of self audit questionnaires for low risk suppliers.

CENTRAL TECHNICAL QUALITY MANAGER (Maternity Cover and site support - Premier Foods, home based) Jan 2016 - Jan 2017

Achievements:

- Monthly completion of Board Reports, completed on schedule in full.
- Supported Moreton in BRC preparation with rewrites of all the Quality Management System, HACCP documentation and risk assessments in order to improve BRC audit score.
- Successfully completed role while working remotely through email and video calls

SITE QUALITY MANAGER (Premier Foods - Worksop) Jan 12 - April 2016

Achievements:

- Review and re origination of site Quality Manual ensuring compliance to BRC, Customer and Company Technical Standards.
- Review and re origination of site HACCP manual, risk assessments, pre requisite programme and plant studies, ensuring the system has a cohesive approach whilst still remaining modular.
- Review of Internal Audit programme, inclusive of risk assessment, origination of audit proforma and non compliance database through Comtrac database to assist with tracking and trending of corrective actions.
- Management and development of technical team members including, performance review, regular 1-1 and review sessions, with a keen emphasis on coaching, empowerment and development.
- Re-organisation of the Environmental cleaning team to ensure the site is suitably covered and dealing successfully with problematic individuals to achieve a win-win situation
- Completed 5 months as Interim Technical Manager for the site.
- Successful retention of BRC grade A* status with a reduction of non-conformances
- Successful launch for M&S as a new retailer to site and completion of PPC/hygiene audit with silver/silver score.
- Review and re origination of the sites GMP audit system, leading cross functional team.
- YOY reduction in customer complaints in each centre.

GROUP QUALITY IMPROVEMENT MANAGER (Premier Foods) JULY 10 - DEC 11

Achievements:

- Holiday and illness cover for Technical Managers or Quality Managers at Stoke and Moreton sites plus support to sites for all retailer and BRC audits.
- Established and ongoing management of site hygiene improvement teams responsible for origination of cleaning operating procedures, training of staff, validation and monitoring of new procedures. Also including review and trialing of innovative cleaning techniques such as dry ice cleaning and enzyme detergents.
- Implemented a new plant cleaning system, including new methods and engineering improvements leading to a significant reduction of the cleaning downtime
- Contributor to the ongoing development of the Premier Foods Technical Standards and Procedures.
- Successful annual completion of Campden Laboratory Accreditation Scheme with a year on year reduction in non-conformances.

HYGIENE AND FOOD SAFETY SUPPORT MANAGER (Premier Foods) 2008 - 2010

COMPANY MICROBIOLOGIST (RHM) 2005 - 2008

LABORATORY MANAGER (RHM) 1998 - 2005

HEAD OF SECTION (Lyons Cakes) 1997 -1998

MICROBIOLOGIST (Lyons Cakes) 1990 - 1997

LABORATORY TECHNICIAN (ET Sutherlands) 1986 - 1990

EDUCATION & QUALIFICATIONS

Sheffield Hallam University	Post Grad Dip in Food Management (Merit)	2005-2009
Barnsley College	AS level Biology OCN level 2 Science Advanced Food Hygiene	1992 - 2001
Worsborough High School	9 x O levels	1985

TRAINING

2011	Coaching course at Premier Foods
2011	British Pest Control - General Pest Control Training
2011	Legislation Course at Campden BRI
2011	Comtrac training workshop
2011	Premier Foods ALARP training
2011	Legionella and L8 awareness training from Marral
2010	Introduction to coaching from Insights
2009	Management Safety Workshop from SHE Group
2008	Marks and Spencer Food Safety and Hygiene course
2008	Advanced HACCP at Campden BRI
2007	Pest Awareness from Ecolab
2005	ISO9001 certified Lead Auditor at Campden BRI
2005	Level 3 certificate in First Line Management from Inst of Leadership Management
2004	Management Foundation programme from Inst of Leadership Management
2003	Managing Safely from Institute of Occupational Safety and Health
2000	Advanced Microbiology at Campden BRI
1999	Challenge testing and shelf life determination at Leatherhead RA
1991	Bakery Skills at Thomas Danby College, Leeds