

Mike Wierzbicki MBA

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PROFILE

A highly motivated, entrepreneurial Food Manufacturing Executive with 20 years industry experience in Technical, Operations, New Product Development and Food Safety Systems Implementation and Change Management. Product category expertise in ready-to-eat chilled produce, ready meals, ambient grocery, beverages, confectionery, bakery and snacks.

UK wide and North American work experience with World Class manufacturers to include Greencore plc, Cadbury plc, Coca Cola Enterprises, Wendy's Inc., Matsui, Rank Hovis and Allied Bakeries, supplying branded and own label products to all major retailers, foodservice providers and SME food processors.

KEY SKILLS

Factory Start Up and Closure, Plant Relocation and Commissioning, New Product Development, Quality Management Systems -BRC, Retailer PIU Auditing, HACCP, Food Safety, Allergen Risk Assessment and Controls, Due Diligence Procedures, Environmental Systems Management, Team Building, Coaching and Mentoring.

GREENCORE PREPARED MEALS – Warrington

06/09 - present

Interim Site Technical Controller

Responsible for the Technical and Food Safety Systems essential for the production of 800,000 Italian-style and Weightwatchers ready meals for a major UK retailer. Attained BRC A Grade accreditation and Green Retailer PIU rating.

GREENCORE USA – Newburyport, MA, USA

02/09 - 06/09

Site Technical Advisor

Responsible for updating and implementing the technical systems and procedures in a 90k sq ft facility, producing ready-to-eat salads, sandwiches, pies and ready meals for regional MA retailers. Ensured USDA compliance.

Following an audit failure. Attained Superior Grade AIB accreditation.

Starting from scratch, in 6 weeks supplied and validated the technical systems and support for the successful launch of 22 sandwich products for 2 regional retailers.

COCA COLA ENTERPRISES LTD – Milton Keynes

11/08 - 02/09

Interim Site QSE Manager

Responsible for managing technical systems changes in the Milton Keynes facility, producing carbonated beverages, pouched drinks and Bag-In-Box syrup concentrates for several large food service retailers.

Managed systems compliance with the following Quality, Safety, Environmental and Food Safety Standards - ISO 9000, ISO 14000, ISO 18000 and ISO 22000.

GREENCORE GROCERY LTD – Selby

Site Technical Consultant

03/08 - 11/08

Responsible for the planning and implementation of technical management systems in the production of hot/cold fill pasteurised cook-in sauces, condiments and pickles. Initiated a process improvement Cap Ex project of £250k for a Recipe Weighing System. Responsible for performing unannounced retailer audits (ASDA, Tesco, M & S, Heinz, Unilever). Validated and implemented Allergen Control procedures across the site.

ICHIBAN UK LTD – Stowmarket

Interim Site Operations Director

07/07 - 03/08

Responsible for planning the transfer of production from an old 15,000 sq ft factory, to a modern 100,000 sq ft. state-of-art, chilled produce (sushi) production facility.

In 2 months, successfully transferred all production to this factory, increasing production output 5 fold, to 50,000 packed units per day for supply into all major retailers. Wound up and decommissioned the operation on the old site.

ICHIBAN UK LTD – Waltham Abbey

Interim Operations Manager

Responsible for coordinating and controlling all operations within a 24/7, 220 employee chilled produce (sushi) factory, to meet with the requirement of supplying consistently high quality, safe products into Tesco and Sainsbury's during a major factory relocation/site closure.

- CADBURY SCHWEPPEES PLC – Chirk** **12/06 - 07/07**
Interim QA Manager
 Responsible for managing the Technical Department and Testing Laboratories, to BRC and ISO9001 quality standards. Directed hygiene and operational GMP's improvements across an 11.5-acre site following a national recall. Within 6 months, took the site through 2 BRC audits, improved the BRC rating from Grade C to Grade A. Successfully took the site through a BSI ISO9001 accreditation assessment, and lead the site through 2 major retailer audits.
- PURATOS LTD – Buckingham** **08/06 - 12/06**
Interim Technical Manager
 Responsible for the day-to-day Technical Management Systems. Coordinated a major product recall with a leading retailer and lead the site through a major retailer audit. Built a new technical team prior to project completion.
- FURNISS LTD – Redruth** **09/04 - 08/06**
Operations Manager
 Responsible for the production of ingredients supplied to Blue Chip food manufacturers, premium quality branded biscuit, confectionery and snack products, planning and implementation of operations improvements, driving greater efficiencies and reducing costs. In 12 months, benchmarked the processes then managed a series of change initiatives that lead to an increase in output efficiency from 80 to 95% whilst at the same time reducing costs by 15%. Turnover at £5.5m p.a. had been maintained with 25% fewer staff at 113.
- MAIDSTONE BAKERIES - Brantford, ON, Canada** **03/02 - 07/04**
Technical Director
 Responsible for the optimum plant set-up, ingredient control, recipe formulation and product quality of baked confectionery and artisan bread products, 2 million units produced daily, supplied frozen to the customer. Accountable for the finished product quality of one of North America's leading food service retail brands Tim Horton's and Cuisine de France, USA.
- FINEDON MILL LTD - Wellingborough** **03/99 - 03/02**
Technical Sales Director
 Responsible for the development of new products for a wide range of applications to new and existing clients. Directed production to meet customer requirements. Acted as General Manager in his absence. Expanded the customer base into 6 value added growth areas, resulting in additional sales worth £6m in 2 years. Successfully developed direct business with the multiple retailers.
- BRITISH BAKERIES - Windsor** **07/97 - 03/99**
Group Technical Controller
 Responsible for all technical and quality issues relating to the Hovis, Mothers Pride and Nimble brands across 18 UK nationwide manufacturing sites. Cooperated closely with Rank Hovis to ensure that flour grist/recipe make-up gave optimum performance and product quality. Worked with suppliers in the development of innovative plant processes for use in British Bakeries sites. Coordinated process efficiency/product quality improvement projects across 18 sites.
- FINEDON MILL LTD – Wellingborough** **01/94 - 07/97**
Technical Manager
 Responsible for all company flour milling technical issues, systems and procedures. Designed and developed flour grist recipes for a wide range of bakery applications.
- AB INGREDIENTS LTD - Northampton** **01/90 - 01/94**
Chief Chemist
 Set up the Analytical Laboratory and Test Bakery facility with many innovative testing procedures required for the quality control and R & D of bakery ingredients. Formulated paste, powder and first liquid based dough conditioners.
- BELMAY FLAVOURS & FRAGRANCES – Wellingborough** **01/87 - 01/90**
QA Manager
 Managed a Flavour and Fragrance Analytical Laboratory and implemented ISO 9001.
- AVON COSMETICS – Northampton** **07/85 - 12/87**
Pilot Plant Chemist
 The development of cosmetic formulations, lotions, creams, makeup powders and pastes. Coordinated first production runs.

QUALIFICATIONS

Master in Business Administration (MBA), Feb 2002
 Inst. Of Linguistics Conversational German (Intermediate Level), Jul 2001
 Diploma in Management Studies (DMS), June 1990
 BSC (HONS) Applied Chemistry, Jul 1985