

CURRICULUM VITAE

Mrs Joanna McDonald BSc
105, Oakfields
Guildford
Surrey GU3 3AT

Tel: 01483 538031
Mobile: 07841 142032

Date of Birth: 22.01.59

Married - no children

CAREER HISTORY

British Retail Consortium. 21, Dartmouth Street, London. SW1H 9BP

2004 to present

Technical Services Manager

- To provide a technical consultancy to BRC Trading, members and stakeholders, on all aspects for all standards.
- Set up external relationships with National Accreditation Bodies, Certification Bodies, Government and other trade associations.
- To provide an information service to members, Certification Bodies, Accreditation bodies
- Provide specialist help to companies who want to implement BRC standards
- To liaise with all stakeholders for the modification and generation of new editions of existing standards (Food, Packaging and Consumer Products), and potential new standards.
- Successfully project led and co-authored the BRC Global Standard-Storage and Distribution (published 21st August 2006), and authored the new edition of the BRC Global Standard -Consumer Products (published 31st October 2006).
- To provide specialist advice to the Food Policy team
- Author of BRC guidelines
- Promotion of the BRC scheme to National and overseas governments , international food safety conferences, and for UK local sourcing.
- Administrator of the BRC scheme for all standards since December 2006

Thresher Group. Enjoyment Hall, Bessemer Road, Welwyn Garden City, Herts

2002 to 2004

Technical Controller

- Create a due diligence system to support own label development , so to ensure that the Thresher Group has an implemented technical policy, to provide a due diligence defence in the face of any potential prosecution.
- Primary responsibility is the quality and safety of Thresher Group label Beers, Wines and Spirits. This includes auditing of suppliers (HACCP and hygiene).Monitoring of quality of delivered product. Working with suppliers to improve their processes to give TG the desired product quality. The generation of specifications. The implementation of HACCP for all suppliers. Managing of due diligence auditing programme.
- Set up a complaints database, so that the information can be interrogated for product and supplier performance.
- New product development. Coordination of NPD projects, in liaison with TG commercial department and suppliers. Working in conjunction with trading on the selection of liquids, and with winemakers and master blenders, specifying the desired product with legal and packaging requirements. The approval of new suppliers, generation of specifications.
- Set up external relationships with local EHO, TSO and Wine standards Board, so that Thresher can be proactive.
- To provide a specialist technical consultancy service to buying and retail.
- To lead the business from a technical perspective.

Safeway Stores plc, 6, Millington Road , Hayes, Middx 1990 to 2002

Technical Manager

- Primary responsibility is the quality and safety of Safeway label food and beverage products. This includes auditing of suppliers (HACCP and hygiene). Monitoring of quality of delivered product. Working with suppliers to improve their processes to give Safeway the desired product quality. The generation of specifications. The implementation of HACCP for all suppliers. Managing of due diligence auditing programme. Co author Safeway technical code of practice.
- New product development. Coordination of NPD projects, in liaison with Safeway commercial department and suppliers. Working in conjunction with trading on the selection of products, specifying the desired product with legal and packaging requirements. The approval of new suppliers, generation of specifications, writing of legal copy briefs, verification of nutritional data and claims. Finally overseeing the first production run in order to resolve any problems.
- Technical back up to Stores, and training of BWS advisors
- Product areas worked on include:
- Beers, Wines and spirits.
- Tetra-Pak juices
- Petfood (wet and dry).
- Crisps, Snacks and nuts
- Canned food (fish, meat, vegetables, ambient ready meals, milk, pasta).
- Sauces and pickles
- Meat pastes and spreads
- Hot beverages
- Cooking aids
- Oils and sugar

Loseley Dairy Products Ltd, Guildford, Surrey - 1989 to 1990

Production and Process Manager

Responsible for the day to day running of the dairy to produce yoghurt of the specified quality and quantity, in an efficient, safe, and cost effective manner.

- Responsible for the training and development of 21 production staff. The training highlighted the potential microbiological problems of dairy products, with emphasis on spoilage and pathogenic organisms.
- Raised hygiene standard by introduction of new processing machines and careful control of commissioning.
- Increased reliability of existing machines and resolved warranty problems.
- Introduced detailed monitoring of production process and limitation of waste product to reduce costs.

Vine Products & Whiteways Ltd, Kingston, Surrey (turnover to £110m) - 1982 to 1989

Process Manager (1987)

Responsible for Bulk Wine Department including processing of 20 million litres per annum of British wines to the specified quality and quantity.

- Investigated alternative methods of production and development of new plant for new site at Bristol.
- Advised on selection and implementation of MRP II for new manufacturing facility at Bristol.
- Developed software (data 3) to make it suitable for process manufacture of made wines from receipt of fermented product to bottling or bulk dispatch.
- Responsible for the Winery plant budget for maintenance and new equipment.
- Responsible for the training and development of 40 production staff.
- Ensured that company would be able in due course to obtain certification to BS 5750 by preparation of process procedures and by compilation of a wine making manual.

Winemaker - 1986

- Derived long-term (yearly) fermentation plans using volumes calculated on the P.C.
- Devised production solutions for introduction of new products developed in the laboratory, including blending.

Assistant Winemaker - 1982

- Supervised the usage of spirit and its delivery into excise bond and maintained detailed control of each transaction to ensure no loss to the company of excise duty.
- Established assessment procedures to monitor quantity of filtered, blended British wines and imported wines and spirits.

Oxoid Ltd, Basingstoke, Hants (Culture Media Manufacturers)
1981 to 1982

Research and Development Biochemist

- Designed assay methods of antibiotics contained in antibiotic discs and antibiotic supplements, using reversed phase High Performance Liquid Chromatography.
- Developed enzymatically produced casein hydrolysate making of laboratory scale batches (25kg) and assayed resulting hydrolysate.

EDUCATION AND QUALIFICATIONS

George Abbot School, Guildford from 1970 to 1977

3 GCE 'A' Levels, 10 'O' Levels

University of Liverpool from 1978 to 1981

BSc Hons Biochemistry

Wine & Spirit Education Trust

Higher Certificate (with distinction) obtained in 1983

Diploma (Scotch Whisky scholarship) obtained in 1985

Campden Food and drink

ISO 9000 Auditor course February 1993

HACCP February 1993

HACCP refresher 2 day course February 1995

BNF

British Nutrition Foundation - Nutrition course for copy briefs October 1994