

Dear Sir/Madam,

Please find attached a copy of my CV for your consideration. I am an excellent candidate for this vacancy as it closely matches my skills and experience. I look forward to hearing from you. I am an experienced Food Safety Auditor and Food Legislation expert, with over 7 years in the industry. As a Caterer and Food Safety Auditor. Also helping other business to build upon their Project ideas and get their food business up and running.

Current contract includes the role of Catering Supervisor for Patient Dining at The Royal London Hospital on behalf of SERCO. Supervising Pick/Pack Staff and Ward Hosts in maintaining SERCO HACCP regulations and Food Safety methods at Ward level for High Risk to Low Risk Patients, both InPatients and OutPatients. Meeting Patients to discuss menu options and recommendations based on health needs, as appropriate. Liaising with other Supervisors at Ward Level to maintain all necessary Food Safe and Cleaning Practices to enhance the Patient experience as Patient Ambassadors. Menu processing using SAFFRON Database and AGILITY Helpdesk. Menus include: A La Carte; Vegan; Gluten Free; Allergy Free; Out of Hours and more... Regular Pantry and Kitchen checks ensuring all HACCP documentation completed correctly and documented on the database.

I have had experience in creating and developing Caribbean Fusions for over 20 years: High Risk Meat products; Low Risk Vegan products; and Ambient Bakery products with a 5 Scores on Doors Rating by Local Council AND a CIEH Food Safety Centre delivering Training to Level 3. My Food Safety and Quality Management, level 7 qualification, covers all of the New Standards and as a Business owner had the necessity to implement and help other business achieve very high standards for their HACCP, GMP, ISO standards.

Driven to ensure problems are solved and technical integrity is maintained in a food environment, whether in a factory or a catering business; I would love the opportunity to develop a career with a rapidly expanding business.

Given my past experience and Food Inspector Training and Food Safety and Quality Management Credentials, I believe I am suitable to step into this role and hit the ground running. I am used to working in face-paced environments and meeting demands and targets. Throughout my working life, I have always had to communicate well and build relationships with suppliers and stakeholders, as appropriate to the role. As a Consultant, I have helped SMEs to develop GMPs; GHPs; and overall excellent Food Safety provision and Record keeping for the safety of their customers.

Client Coaching has also included Product Development: Probiotics; Beverages; and Condiments. Managing customer complaints, has always been done with patience - each customer is a potential Marketing extension. By using excel and other databases to manipulate data, it is simpler to provide a Trend analysis of customer complaints.

In my previous roles; I have led and Managed Teams for exhibitions in Olympia; Earls Court and Nationwide Gourmet and Fine Food events. All requiring a high standard of compliance as a 5 Star (Scores on Doors) rated Catering business. My Consultancy services included: Food Inspection and Compliance Consultancy to FBOs who successfully improved their Score Rating. This would include all their Food Safety Training as a CIEH Registered Centre and Registered Food Safety/ Occupational Health and Safety Trainer.

My Quality Control experience, in a Banana Packhouse; Hospital and as a Caterer with microbiology practice has included:

- Carrying out Daily temperatures Monitoring and supermarket bespoke audits
- Monitoring Production Parameters: temperature; green to yellows; ethylene levels
- Monitoring of production packaging for major supermarkets

- Carrying out ATP swabs
- Carrying out Scale calibration
- Carrying out Thermometer calibration
- Writing Packing Specification and checking labelling to meet standards
- Carrying out GMP and foreign body Audits
- Collecting and signing off production and packing paper works
- Carrying out traceability and shelf life testing
- Chilled and Frozen food intakes and distribution throughout hospital
- Supervising Quality and Ward Hosts to maintain Food Safety standards to vulnerable patients.
- Use of SAFFRON and AGILITY to provide Pickers with correct information for providing food for every single ward in RLH
- Working on Shifts with other Supervisors to provide a 24 hour service
- Dealing with Patient and Management complaints
- Resolving issues at Ward level where appropriate to Food Service
- Practitioner and Advocate of driving Quality and Food Standards to benefit our Patients Dining experience in the hospital.

I look forward to discussing further my expertise and how I can be of service to your organisation.

Yours faithfully

Janice Weir-Germia