

CV of Steve Arnold



Steve Arnold

Food Standards Manager Europe & North America – SMC Corporation
August 2023 – present

Responsible for designing and implementing SMC Corporations strategic approach to Food Safety across key End user Groups and OEM providers in Europe and North America. This new role involves me developing three strategic areas for SMC in the food sector.

Knowledge – Educating both our salesforce and our customers in food safety and hygienic design is key to my strategy. I've already put in place a training program for SMC food facing engineers to receive HACCP Level 3 training from BRCGS. This has been rolled out in both Europe and the US and will involve South America and Australasia in the coming months. I have implemented a plan to our sales team to help OEM's issue a hygienic design booklet to their project teams and we are actively working with end user CAPEX teams on the importance of specifying hygienic design in their User Requirement Specifications in line with GFSI Scope J 1 an J2

Relationships – Key to my strategy will be developing and building relationships with the key stakeholders across the food hygiene sector and I've already reached out to the GFSI, CPO's and auditing bodies involved in food factory compliance. SMC has become a member of EHEDG in Japan and we are working closely with 3A in the US to develop our relationship there. Our Food Project Managers are actively building their relationships with EHEDG across Europe, and they have been tasked with holding joint activities with EHEDG to promote hygienic design and food safety. This has already been achieved in the UK, Germany and Spain.

Product – Being aware of the strategic importance adopting hygienic design can have in a business means we must develop products and solutions that help our end users and OEMs meet hygienic principles. I am actively working with our design teams across SMC to make sure that the products we offer to the market are manufactured to the latest design guidelines and meet international regulations. Our latest pneumatic and electric actuators demonstrate this.

Food Project Manager – SMC UK

April 2010 – August 2023

I was responsible for establishing the UK's food sector team, comprising of eight sales engineers covering the major verticals across the food sector. Key to this role was demonstrating to both end user groups and OEMs the value in working with SMC on major CAPEX projects, whether that be on productivity gains, continuous improvement activities, helping end users achieve their sustainability targets, machine safety or product development. The aim was to secure SMC products as part of the end users User Requirements Specification. This was achieved working locally and collaboratively with my colleagues across Europe, North America and Japan. This resulted in twelve years of continuous growth for SMC in the food market.

Area Manager – SMC UK

April 2000 – April 2010

Responsible for leading a team of five sales engineers to develop and grow OEM business across factory automation providers.



Training and Education

EHEDG Basic Hygienic Design Course July 2018	EHEDG Basic and Advanced
Hygienic Design – May 2024	
HACCP Level 3 – BRCGS Course Dec 23	3 A Sanitation – Hygienic Design
Training Dec 2023	
Six Sigma Green Belt Certification Dec 2017	Key Account Management –
Cranfield University March 2018	
University of Leicester – Certificate in Management 2013	
Manchester Metropolitan University – BSc Hons Psychology 1991	

Memberships

EHEDG UK and Ireland – Treasurer 2011 – current	Maintenance Working
Group member.	

Motivation Letter of Steve Arnold

Food Safety and hygienic design have been part of my life for past fifteen years.

I've been involved with EHEDG since 2011 as part of the UK and Ireland regional section where I hold the position of treasurer. I decided to become involved in EHEDG when I started a new position as Food Project Manager for SMC Corporation UK. I realised at the time that I could make a difference for SMC in the role of Food Project Manager but to do that I would need to surround myself with sector experts from whom I could learn and then share those learnings with my colleagues to help develop SMC's understanding of the food sector and drive our future product development.

I soon discovered EHEDG UK and Ireland and became their treasurer. I used this position to educate myself on both basic and advanced hygienic design and arranged for my colleagues at SMC UK to receive the same training. I'm not the sort of person who has a "silo" mentality, rather I prefer to share information and disseminate knowledge to my colleagues and customers so we can all benefit together – after all, there is no bigger topic than food safety for any food manufacturer.

Part of my role as Food Project Manager was to drive SMC's product development across the food sector and I was instrumental in SMC developing both hygienic pneumatic and electric actuators for the marketplace. I shared feedback from end users about the hygienic design issues our customers were experiencing in food production. Armed with this, the SMC design teams came up with safe, cost-effective product solutions to ensure our customers could achieve safe food production and meet their Prerequisite and HACCP requirements. We'd then complete the loop by sharing this information with the machinery OEMs to ensure these hygienic product solutions were adopted at OEM level and written into the end users User Requirement Specification. This hands-on, end-to-end approach is what I enjoy delivering for the customer.

This approach focusing on the importance of hygienic design and its associated reduction in the total cost of ownership of an asset has proved to be of value to both SMC and our customers and helps us define the marketplace. The recent publication of the GFSI's Scope J1



and J2 document also aligns perfectly with the aims of EHEDG and the increased emphasis on food safety and hygienic design for both end users and OEMs and fits perfectly with SMC's approach to food safety and hygienic design.

Since August 2023, I've moved into a more strategic role for SMC and I'm now responsible for SMC's approach to Food Safety. This role covers North America and Europe and requires me to develop a strategic plan for SMC to develop our offer regarding food safety and hygienic design. Within this role I'm looking to educate our employees and customers across all aspects of Food Safety, and this is an aspect of the role that I thoroughly enjoy delivering.

I was part of the organising committee for the EHEDG World Congress in London 2018 and have again been central to SMC becoming a Platinum sponsor at the World Congress in Nantes in 2024. I have actively promoted EHEDG to SMC Corporation in Japan and we are now have an active member from SMC on the Japanese EHEDG committee. Sharing knowledge and advancing product design is what I do well.

I can already see the impact my role is delivering within the food industry. Becoming an active and vocal part of the advisory board as an equipment manufacturer would further allow me to promote the importance of hygienic design and food safety to both end users, original equipment manufacturers, academia and design houses.