

Dimitrios Tavernarakis

CV



Current Role: Senior Food Safety Engineering Manager at Ferrero, based in Alba, Italy.

I lead food safety & quality governance and hygienic engineering excellence across Ferrero's global manufacturing footprint. I am responsible for driving global hygienic design standards for equipment, buildings, and utility systems, embedding FSQ requirements into the full project lifecycle, and ensuring that food safety is engineered into every piece of infrastructure from concept to hand-over.

As a member of the Ferrero Engineering Leadership Team, I work closely with project managers, engineers, factory teams, and equipment suppliers to elevate hygienic design culture across the organisation. I lead risk assessments, provide final validation of machines and systems, and build capability through training and coaching across global teams.

I also represent Ferrero in international working groups (EHEDG, IAFP), ensuring that our approach to hygienic engineering remains at the forefront of industry best practices.

Employment History:

- **Mondelez International (2020–2026)**
Senior Associate Principal Scientist, Global Hygienic Design Excellence Lead
Based in Wroclaw, Poland.

Led the development and governance of global hygienic engineering programs and policies for one of the world's largest food manufacturers. Defined global engineering standards, conducted hygienic design reviews, and built capability across engineering and FSQ teams worldwide.

- **Tomra Sorting Systems (2014–2019)**

Global Food Safety Lead

Based in Auckland, New Zealand.

Established the corporate "FoodTrust" program, including hygienic design policies and guidelines. Bridged customer expectations and regulatory requirements into equipment specifications. Acted as the organisation's subject matter expert on food safety and hygienic engineering.



Motivation letter

Dear Members of the EHEDG General Assembly and Advisory Board,

I am writing to formally express my interest in joining the EHEDG Advisory Board. With over 20 years of experience in hygienic engineering, food safety & quality governance, and global standards development, I believe I can contribute meaningfully to EHEDG's mission of advancing hygienic design across the food industry worldwide.

Current Role & Relevance

I currently serve as Senior Food Safety Engineering Manager at Ferrero, based in Alba, Italy. In this role, I lead food safety & quality governance and hygienic engineering excellence across Ferrero's global manufacturing footprint. I am responsible for driving global hygienic design standards for equipment, buildings, and utility systems, embedding FSQ requirements into the full project lifecycle, and ensuring that food safety is engineered into every piece of infrastructure from concept to hand-over.

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EHEDG Involvement & Track Record

My relationship with EHEDG is well-established. I am currently Chair of the EHEDG Working Group on "Hygienic Maintenance and Installations" (Guideline 61), which is scheduled for publication in 2026. In this capacity, I lead the development of industry guidelines that will shape best practices in hygienic maintenance across the food sector.

I have also served as a guideline peer reviewer for numerous EHEDG documents, contributing to the rigorous quality and technical accuracy of EHEDG's publications. My active participation in EHEDG World Congresses and regional meetings—including speaking engagements in Nantes (2024) and Krakow (2025)—has kept me at the forefront of industry developments and allowed me to contribute to the global conversation on hygienic engineering.

Why I Am Suited for the Advisory Board

EHEDG seeks Advisory Board members who have a global and strategic view, leadership skills, and deep knowledge in food safety and hygienic engineering & design. My career reflects exactly these qualities:

- **Global Perspective:** I have worked across Europe, New Zealand, and now Italy, leading global programs for Mondelez International and Ferrero—two of the world's largest food manufacturers.
- **Strategic Leadership:** I have built global hygienic design programs from the ground up, established corporate policies, and developed governance models that span continents.
- **Industry Recognition:** My leadership roles within EHEDG, as well as my chairmanship of the IAFP Hygienic Equipment and Facility Design Working Group (2018–2019), demonstrate my commitment to advancing hygienic engineering at a sector level.

If elected, I am fully prepared to physically meet at least once a year, dedicate 3 to 4 days annually to EHEDG work, and actively contribute to shaping the organisation's mission, vision, strategy, annual programme, and budget. I also understand that participation is at my own cost.



Conclusion

I am deeply committed to EHEDG's mission of promoting food safety and quality through hygienic engineering and design. Serving on the Advisory Board would allow me to contribute at a strategic level, representing the perspective of a major food producer and helping guide EHEDG's future direction.

Thank you for considering my candidacy. I look forward to the opportunity to serve EHEDG and its members.

Yours sincerely,

Dimitrios Tavernarakis

Senior Food Safety Engineering Manager, Ferrero

Chair, EHEDG Working Group "Hygienic Maintenance and Installations" (Guideline 61)