

Nicola Stringer

CV



Profile

Senior Food Safety and Quality professional with more than 30 years' experience leading quality, food safety, regulatory compliance and technical functions within global food manufacturing organisations. Extensive expertise in HACCP, hygienic design, sanitation, project design, auditing, quality systems, customer standards and leadership of multi-site teams. An active member of the EHEDG chocolate working group

Core Expertise

Food Safety Standards • HACCP • Hygienic Design • Engineering Project Support • Sanitation • Auditing & Compliance • Quality Systems • Incident & Crisis Management • Traceability • Customer & Regulatory Management • Continuous Improvement • Leadership & Coaching

Professional Experience

Barry Callebaut | 2011 – Present | Chocolate, Cocoa, Nut, Sauce Manufacturing **Multiple Roles: Current : Global Food Safety Standards Senior Manager**

- Development & implementation of FS standards
- Working with Global/Regional and Site Engineering to ensure Food Safety & Hygienic Design considerations are built into engineering projects

Previously Regional Leadership of Quality Managers across Specialty & Decorations sites in EMEA.

- Member of divisional leadership team driving food safety strategy and quality performance.
- Leading integration of sites into global quality systems and standards.

Site Quality Management directly working on factory improvement, new equipment purchases and hygienic design, alongside routine Quality Management at a site level.

**PoleStar Foods (formerly HJ Heinz) | 2001 – 2011 | Frozen and Chilled Desserts
Group Technical Manager / Technical Manager / QA Manager**

- Led technical teams across multiple manufacturing sites supplying major UK retailers.
- Responsible for food safety, quality systems, supplier approval, customer relationships, 3rd party audits, consulting on business/facility expansion and regulatory compliance.
- Delivered organisational restructuring and standardisation across sites.

**Saxby Bros | 1995 – 2001 | Fresh Pastry, Meat Pie Production
QA Manager**

- Managed QA systems, HACCP programmes, audits, continuous improvement & compliance in a high-risk chilled food manufacturing environment

**Henry Telfer Ltd (now Greencore) | 1992 – 1995 | Sandwich Manufacturing
Technical Assistant**

- Production machine operator
- Technical roles supporting specifications, product development, microbiology and HACCP implementation.

Education : BSc (Hons) Biology

Key Professional Qualifications : Advanced Food Hygiene • HACCP Level 4 • Applied HACCP Principles (Honours) • Food Law • ISO 9000 Auditing • Hygienic Design Principles (CFS) • Managing Salmonella Contamination Risks in Chocolate

Motivation letter

Dear Selection Committee,

I am writing to express my interest in joining the EHEDG Advisory Board.

Having spent more than 30 years working across multiple sectors of the food industry, including sandwiches, chilled foods, frozen desserts, bakery products, chocolate, cocoa, nuts and decorations, I am passionate about advancing food safety and hygienic design through practical advice and guidance for the food industry.

Throughout my career I have held leadership roles in multiple Quality functions, ranging from site-based quality management to regional and global food safety leadership. Within these roles I had the opportunity to work closely with operations, engineering teams, project managers, equipment suppliers and senior business leaders. I have developed a broad understanding of both the operational challenges and the long-term benefits associated with integrating hygienic design into food manufacturing environments.

My interest in hygienic design has grown significantly over recent years through my involvement in the development of global food safety standards, the design of engineering projects and my involvement with the EHEDG chocolate working group. I have seen first-hand how effective hygienic design can reduce food safety risks, improve cleaning effectiveness, support operational efficiency and contribute to sustainable business performance. Equally, I have observed the consequences and challenges organisations face when hygienic design principles are not considered early enough during equipment selection, facility design or capital investment projects. I also see the challenges industries such as chocolate face where equipment design has not significantly evolved, and sanitation remains a challenge.

I believe I can bring a valuable industry perspective to the Advisory Board by combining practical manufacturing experience with strategic food safety leadership. Having worked across multiple food categories and manufacturing technologies, I understand how hygienic design guidance must be both scientifically robust and practical for implementation within diverse production environments.

In addition to my technical expertise, I am passionate about coaching, collaboration and knowledge sharing. Throughout my career I have worked to develop quality and food safety capability within organisations and have actively encouraged cross-functional engagement between quality, engineering and operations teams. I would welcome the opportunity to contribute these skills within EHEDG and to support its mission of promoting hygienic engineering and design globally.



Joining the Advisory Board would allow me to contribute my experience while continuing to learn from other experts within the hygienic design community. I am enthusiastic about supporting EHEDG's work, helping shape future guidance and promoting the adoption of hygienic design principles across the food industry.

Thank you for considering my application. I would be honoured to contribute to the continued success and influence of EHEDG.

Yours sincerely,
Nicola Stringer