

Scot McDonald

CV



PROFILE

A successful and creative senior leader with a track record of delivery in regional and global roles over a 20+ years career at Beverage and Snacks powerhouses including PepsiCo and Mondelez International. Key achievements include:

- Global Leadership of Key Food Safety and Pre-requisite Programs for Mondelez International inc. Hygienic Design
- Leadership of the overall Food Safety strategy in the Europe Region for Mondelez – Mondelez's largest region
- Delivering a business-wide project to drive a step change in PepsiCo's regulatory compliance in the EU
- End to end Quality and Food Safety leadership for PepsiCo in UK+I

CAREER HISTORY

Director, Global Food Safety & Sanitation Programmes | *Mondelez International*

Jan 2025 – Present

- Global ownership of key Food Safety and Sanitation Programmes (HACCP, Microbiology, Thermal Processing, Hygienic Design, Sanitation, Physical Hazard Management, Digital Food Safety, Ingredient Food Safety & Specifications)
- Leading a team of 9 Senior Managers and 7 Scientists across the globe

Section Manager, Europe Food Safety | *Mondelez International*

Feb 2020 – Jan 2025

- Full leadership of the Europe Food Safety agenda across bakery, chocolate, confectionery and dairy categories
- Management and development of a team of 11 SME professionals and supplier assessors
- Defining and implementing Food Safety strategy regionally and globally

Various Roles | *PepsiCo International*

Apr 2007 – Feb 2020

- UK & Ireland Quality and Food Safety Manager (2019–2020)
- EU Sector Regulatory Compliance Project Lead – managed >\$3M budget (2017–2019)
- Europe & Sub-Saharan Africa Food Safety Risk Manager (2014–2017)
- Global Technical Contact Manager, Pepsi Lipton Partnership (2012–2014)
- Shift Operations Management, Copella Fruit Juices (2007–2012)



Various Operational & Product Development Roles | *Britvic Soft Drinks*

Mar 2002 – Apr 2007

Quality Assurance Technician | *Shepherd Neame Brewery*

Apr 2000 – Mar 2002

EDUCATION

MSc Brewing and Distilling – Heriot-Watt University, Edinburgh (1999)

BSc (Hons) Applied Biosciences with Microbiology – 2:1 – Glasgow Caledonian University (1997)

PROFESSIONAL QUALIFICATIONS & MEMBERSHIPS

- Global FSSC Foundation – Member of FSSC 22000 Advisory Committee (active since March 2025)
- GFSI FSSC 22000 Lead Auditor (2017)
- HACCP Intermediate (2002)
- FSMA PCQI (2018)

Motivation letter

Dear EHEDG Advisory Board Selection Committee,

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

With 25 years of experience in food and beverage safety and quality — spanning manufacturing shop floor operations through to senior leadership and technical director positions — I believe I can bring a distinctive and valuable perspective to the Board's mission of enabling safe food production through hygienic engineering and design excellence.

I currently serve as a Director at Mondelēz International, one of the world's leading snacking companies, where I continue to drive food safety and quality standards at scale.

My Background and Experience

My career has taken me from hands-on operational roles to senior technical leadership within major food and beverage manufacturing environments. This journey has given me a deep, first-hand understanding of the critical importance that hygiene, adequate equipment design, and robust manufacturing processes play in producing safe food.

Across beverages and snack food manufacturing, I have witnessed the full spectrum — the good, the bad, and the ugly — of hygienic design in practice. This breadth of experience has reinforced my conviction that the guidance and standards EHEDG provides are not merely academic exercises, but essential frameworks that directly impact consumer safety and product quality on the factory floor every single day.

What I Would Bring to the Advisory Board

A Practitioner's Applied Lens — Unlike purely academic or regulatory perspectives, I bring the viewpoint of a food manufacturer who has lived the daily realities of implementing hygienic design principles in complex, high-volume production environments. I understand what works in theory versus what works in practice, and where the gaps lie.

Strategic Positioning and Industry Insight — I can draw from real-life experiences to inform the Board on the internal and external pressures and challenges that food manufacturers face in maintaining hygienic integrity while delivering products that delight consumers. This includes navigating cost pressures, supply chain complexity, sustainability demands and evolving regulatory landscapes — all while keeping food safety as the non-negotiable priority.

A Bridge Between Standards and Implementation — My experience positions me to help ensure that EHEDG's guidance remains practical, relevant, and implementable for the manufacturing community it serves. I can help the Board understand how its work



lands in real production environments and where further support or clarity may be needed.

My Commitment

I am at a point in my career where my accumulated experiences can — and should — help shape industry standards for the benefit of the wider food manufacturing community and, ultimately, consumers. I have experience serving as an active contributor on advisory boards and industry committees, and I am eager to expand this involvement with EHEDG, an organisation whose mission I am deeply aligned with.

I am committed to being an engaged, prepared, and constructive member of the Advisory Board, bringing energy, candour, and a solutions-oriented mindset to every discussion.

I would welcome the opportunity to discuss my candidacy further and to learn more about how I can contribute to EHEDG's continued impact on food safety worldwide.

Yours sincerely,
Scot McDonald