

Jo-Anne Smith

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Personal profile

Well-organised, highly motivated, responsible. A trustworthy and conscientious worker, who is enthusiastic and energetic. A dedicated supporter of the team with excellent communication skills, good planning and organization

Education

Jan' 2014 - July 2015

Mprof Food and Drink Innovation (Packaging and Sustainability) with Distinction

Abertay University

An industry led professional master's degree in food and drink innovation. The course advocates student self-teaching and problem based learning while working on real life projects for companies based within the food and drink industry. The focus is on management and leadership skills involving students in the full product development process, HACCP, label specification and project management. The Mprof promotes group projects and team work.

Research projects

- Using a factorial design to research Humectants for a rice product
- Edible films for confectionery products
- A "low sugar snack" healthy option product for children
- Labelling, packaging and current European legislation for a local butcher company
- A reduced sugar 'traditional' Scottish confectionery product

Feb'2012 - Dec'2014

Food science and technology

Tafe, Regency park, Adelaide

A two year course in Food Science and technology concerned with developing innovative food products, improving and maintenance of food quality and safety systems. Covering topics from food microbiology, managing quality systems, maintaining food safety plans, to HACCP and NPD.

Research projects

- Developed a marinade based on the functional properties of Australian bush foods to prolong the shelf life of meat products
- Created a meat substitute product made from the by-product of mushroom processing (stems)
- Used carob to make a viable food product
- Honed processing techniques for fish, meat, sugar and confectionery products, beer making and beverage processing

Sept'1998 - July'1990

BTEC National diploma in hotel catering and institutional operations

Carshalton College, Surrey

A hotel management diploma course covering all aspects of food and beverage operations, this course outlined academic theory, practical methods in conjunction with supervisory activities.

Achievements

- Finding a solution for a sushi rice company to prolong the shelf life of their product
- Developing a variety of meat products for a smoked meat company
- Obtaining a Distinction in my Masters course
- Sous Chef in Adelaide art galleries for the respected chef Cath Kerry, Australia
- Instructed and taught the principles of French Cuisine in Glion Hotel School, Switzerland
- Demonstration Chef for SHMS Hotel school, Switzerland

Work experience

- May 2016 - Present **San Remo Group**
Food technologist
Based in Balfour's working in a dual role, as quality assurance and NPD technologist
Responsibilities: all aspects of NPD preparing and co-ordinating samples within the lab and factory trials. Quality: encompasses quality assurance, quality control and GMP.
- Oct' 2015 – April 2016 **Abertay University (FIA)**
Food technologist/Fellowship teaching
Food Innovation @Abertay works closely with the Scottish SME Food and Drink companies, to aid in all aspects of NPD. From concept to market encompassing consumer studies and food safety management. The teaching includes working with students on practical food courses and developing food prototypes for the current market.
- May' 2015 – Oct' 2015 **Macphie of Glenbervie**
Student NPD role
Based in Tannochside, Glasgow, working in an NPD role while completing a Masters
Responsibilities: Support the NPD team in all aspects of product development, preparing & co-ordinating customer samples, recording NPD paperwork and filing results
- April' 2014 – Dec' 2014 **Scotherbs**
Quality assurance role
Based in Longforgan, Dundee, working part-time in a quality assurance role, while pursuing a Masters
Responsibilities: Quality control of the product, ensuring label compliance, shelf life assurance, control of the prerequisites required in the packhouse
- March'2013 - Jan'2014 **Compass Group Australia**
Relief sous chef
Based in Adelaide, Australia working part-time as a chef while pursuing food science and technology studies
Responsibilities: Preparation of meals within time schedule constraints, assurance of food safety and quality regulations, a good knowledge of HACCP control and budget control
- Oct'2011 - March'2013 **Adelaide Art Galleries**
Sous Chef
Based in Adelaide, Australia working as a sous chef in an a la carte restaurant
Responsibilities: Preparing and cooking high quality meals in a restaurant environment, establishing standards of taste and presentation, ensuring food quality within limited time frames, confirming safety and hygiene controls
- April'2010 - Aug' 2011 **Prafandaz Restaurant**
Chef in a Swiss Resort
Based in Leysin, Switzerland working full-time as the chef in an a la carte Swiss restaurant
Responsibilities: Planning and designing menus, preparing and cooking meals, providing high standards of taste, quality, presentation and stock control of produce, safeguarding hygiene
- Oct'2000 - April'2004 **Glion Hotel School**
Chef Instructor
Based in Leysin, Switzerland working full-time as a chef organising the hot section and instructing international students
Responsibilities Ensuring standards and quality for all hot food products, preparing and cooking meals for the restaurant and self-service in conjunction with students, instructing and teaching French cuisine while supervising students, demonstrating food preparation and knife techniques

Key skills

- An effective worker with the ability to work within a multidisciplinary team to deliver specific outcomes
- Can focus effectively on both task and people issues where the team is concerned
- Able to act on initiative and identify opportunities, proactive in putting forward ideas & solutions
- Determination to get things done while continually looking for ways to improve work methods.