

Graduate Food Technologist

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Career Objective

To be a successful Food Technologist and to enjoy and have passion for the work I do. To do this I believe I need to work well, study well, learn from others and continuously improve myself as a professional.

Attributes

Bachelor of Food Technology with Honours

Completed a Food Technology degree at Massey University in Auckland, New Zealand. This degree constitutes a great proportion of food science, food engineering and food business over four years of study.

Chemistry and microbiology laboratory skills: culturing, plate counts, dilutions, distillations, extractions, aseptic techniques, titrations, gram-staining, use of spectrophotometer, pipettes, scales, balances, burettes.

Food specific laboratory skills: Proximate analysis. Characterisation of colours, textures and properties of food using a range of instruments including rheometers, texture analysers, centrifuges. Formulation of food products including ice creams, sausages, mayonnaise, alcoholic beverages, cheeses, canned corned beef.

New product development: An individual industry sponsored project consisted of developing an oral rehydration salt beverage. The project involved formulating the beverage by researching and sourcing ingredients then optimising taste attributes with sensory evaluation specific to the physiological properties of the beverage. The product has been passed on for further research in sports science.

A group new product development project consisted of the development of a rice snack from idea generation to product launch. Stage gate, a new product development model was taught and with guidance a business plan was made, market research, sensory evaluation and formulation optimisation was done. One hundred units of the rice snack product were made using industrial scale mixers, rollers, cutters, a freeze dryer and an oven. The product was packaged, labelled and then distributed.

Through studies I have developed strong communications skills through reading and writing technical reports, meetings with supervisors and sponsors, working in groups and delivering presentations. I have proved to myself that I can take on projects with planning and researching. I have developed mathematics and the ability to analyse data.

Work Experience

Have worked in large production lines for Much Moore ice cream factory in New Zealand and for Teys meat processing in Australia. Through working in food production, I have been trained to operate a range of processing machinery. I have been exposed to strict quality controls when handling raw meat and have had responsibility at critical control points when operating machinery at Teys.

I worked for Durello Traditional Brazilian Foods part time and full time whilst studying. I worked on a small production line of cheese bread and chicken bites. The products have won New Zealand food awards and are sold in supermarkets throughout New Zealand. Durello was in the process of expanding to export to China whilst I was working there. I was exposed to the control of raw ingredients in and finished products out of the factory and other business.

A practical part of the food technology degree involved working in the food industry and writing a report to a university mentor. Through this I paid close attention to details when working in the food industry. I am capable to perform a hazard analysis of critical control points. I have studied industrial production systems and can utilise tools including lean and six sigma to the production lines I have worked in.

Strengths

Work well in groups. Enjoy working with people in food production, group projects and sharing knowledge.

An aptitude for hand skills in food production and laboratory work though working in different production areas in the food industry, laboratory work at university and working in non-food related trades (roofing, cable tray fitting, electrical).

Flexible and willing to take on any task and relocate.

Employment History

Jan 2019 – May 2019	Teys Australia	Production
<i>Responsibilities</i>	Quality assurance: Trained to run a pre operation inspection and sign off CCP's when operating processing machinery. For example, taking temperature measurements of the raw meat, brine solution and the injected meat whilst operating a meat injector. Operating machinery: a meat injector, meat massagers, meat netting, ovens, chillers. Process work: de-boxing and de-bagging raw meat, packaging.	
Mar 2017 – Nov 2017	Durello Brazilian Foods	Production
<i>Responsibilities</i>	Production of frozen packaged foods. Chicken/fish Delights: soft shredded chicken/fish surrounded by soft and buttery dough with a crispy crust. Three varieties of Brazilian cheese bread. Use of a dough mixer, a heated pan, formatting, packaging, boxing and distributing.	
Oct 2015 - Dec 2015	Much Moore Ice Cream	Process worker
<i>Responsibilities</i>	My position at the company was a process worker. I worked at various stations along a machine producing ice blocks and a bulk ice cream production line. I worked at this company for 300 hours and supplied a written technical report to a university mentor as required for practicum paper.	
Nov 2014 - Oct 2015	Deep Creek Brewery	Kitchen hand
<i>Responsibilities</i>	Larder chef work. Cleaning dishes, floors, food storage and cooking areas. Unloading deliveries and stacking shelves, fridges and freezers. This work completed my first practicum paper as required in the food technology course. A technical report was written.	

I have work experience as a general labourer for roofing and electrical firms. I am currently working as a labourer for a concrete layer.

I have full rights to work in Australia with a New Zealand passport. I have a car and licence and can start work with short notice.

Interests

Football, Travelling, Boxing, Muay Thai, Cooking, Gardening

References

University Supervisor	Associate Professor Marie Wong	m.wong@massey.ac.nz
Food industry reference	Kay McMath	mcmath@paradise.net
Previous employers	Marcello Menoita	marcelo@durello.co.nz