

## EXAMPLES OF PROJECTS - LISTED BY PROJECT TYPE

To protect client confidentiality, all business names have been removed.

### GAINING ACCREDITATIONS:

**Provided training/ advice/mentoring/preparation for certification audits: retailer, foodservice, BRC, SALSA, Organic, Wild Venison, Marine sustainability:**

- Shellfish processing/cooking operations
- White fish processors
- Soup manufacturers
- Pate producers
- Manufacturers of pies and meat puddings
- Seafood/Kelp processor
- Sausage/meat puddings
- Drinks (water/soft drinks)
- Meat, Poultry and Game processors
- Vegetable packer and curer
- Dips and ambient/chilled
- Preserves and pickles
- Fish and cheese smokers
- Vegetable smoker-processor
- Cheese manufacturer
- Beer breweries

### MINIMISATION AND SIMPLIFICATION OF OPERATIONS/SYSTEMS , STAFF DEVELOPMENT AND FREEING UP MANAGEMENT TIME:

- **Shellfish processor** - A business struggling to survive and adapt to reduce staffing levels – helped to minimise systems to assist in their remaining both legal and solvent.
- **Fish and meat processor** - A client with an unmanageable range of processes. Helped rationalise range, gave guidance on low and high risk area segregation and critical food safety issues. Provided systems and guidance for HACCP and helped prepare client for their certification, EHO and retailer audits.
- **Several clients** - Setting up a staff development plan and training staff to take on tasks previously carried out by more senior staff.
- **Many clients** - Management of Technical issues on a contract basis – site visits and support set at the appropriate level, taking pressure off management/owners.
- **Fish smoker** - A site with ineffective time consuming HACCPs: retrained a team, developed a simpler, maintainable and sound HACCP – and gained credibility with its detractors.
- **Food smoker** - Complete redevelopment of Food safety management system HACCP, trained staff to operate it - streamlined paper flow with reduced complexity/resource use.
- **Game processor** - Replaced and simplified a food quality/safety management system at same time recruited and trained a Technical manager to maintain quality and safety systems.
- **Start up soup business** - By steering NPD development of chilled long life soup to a “cook in pot” process – saved having to build a high care facility thus reduced processing and future business complexity.

### BESPOKE STAFF TRAINING:

- **Game processor** - Trained a QA/Technical manager to take full ownership of quality and food safety management and site accreditation.  
- Introduced Pest control training, set up so that client could operate their own Pest management system.
- **Several clients** - Provision of “Technical management training programmes” for those about to take on the role in small to medium businesses.  
- Setting up staff development plans and training staff to take on tasks previously carried out by more senior staff.  
- Developed short courses designed around the needs of each business : Plant Food Hygiene and operating standards, Theory and practice of Cleaning, Factory traceability, Product labelling, Internal auditing, water activity testing, sampling procedures.  
- CCP training
- **Salmon smoker** - Developed a series of interactive courses and briefings around “Producing good/safe smoked salmon: Controls on Listeria and Clostridia, raw materials, process scheduling, curing smoking, cooling, effective water activity sampling , corrective action and a dedicated HACCP course.
- **Many clients** - Provided bespoke and nationally certificated HACCP training to level 1 and 3: (eg: Butchers and Meat/fish/shellfish/cheese/milk processors, Packaging film manufacturer, Vegetable packing, Pie making, Breads, Cakes/confectionary, Breaded products, Smoking and cooking, Aquaculture, Pates, Cereals, Grains, Fruit juice, Water bottling, Distillers, Spirit bottling, Hostels, Hospital central catering, Care homes.
- **Farm development** - Developing training and mentoring modules (processing and food safety ) for small scale processed food production on farm.

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