



# Chris Woodbridge Food Consulting

Industrial Food  
Manufacturing Specialist  
Product Safety, Development  
and Sustainability



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## Chris Woodbridge Food Consulting - Introduction

I am an experienced food industry senior technical leader, with expertise in product safety; product and packaging design; facility and equipment design; product and process optimisation, and technical project management. With an excellent reputation for improvements in food safety, quality and production processes, strategic planning and implementation, and outcome focused project delivery, I can provide all your technical and operational needs.

Based in Melbourne, Australia, I have a BSc (Hons) in Biological Sciences from the University of Plymouth (UK), I am a Chartered Scientist and a Fellow of the Institute of Food Science & Technology UK as well as a member of Australian Institute of Food Science & Technology, and I have over 30 years experience in manufacturing, including a wide range of product categories and processes, including multi-site entities, and geographies.

### **Key Skills:**

- Development and implementation of sustainable quality and food safety improvements to deliver brand protection and competitive financial advantage.
- Application of science to drive product, process, and packaging evolution, and commercialisation of products.
- Design of food manufacturing facilities, and equipment & management systems aligned to GFSI standards.
- Inclusion of sustainability and environmental management within product and process design.
- Specialist in risk management and business continuity planning for food manufacturing.
- Fluent in the management of product recalls and incidents, including liaison with FSANZ and Local Authorities.

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## Chris Woodbridge Food Consulting - Services

### Providing Skilled Management and Delivery of:-

- Process & Product Improvement
- New Product Design and Development
- Hygienic Design of Facilities and Equipment for High Care / High Risk Environments
- Food Safety systems (HACCP / VACCP / TACCP)
- Business Continuity, Recall and Crisis Management
- Quality Strategy Creation and Enrolment
- Waste Reduction & Sustainability in Manufacturing
- Coaching / Mentoring Technical and Quality Personnel to improve their business impact.

### Product experience:-

Bakery, Dairy, Hospital foods, Infant foods, Preserves and Fillings, Pasta, Patisserie, Pot Puddings, Ready Meals, Salad, Fruit and Vegetables, Sandwiches, Sauces.

### Processing experience:-

Allergen Free products; Aseptic filling; Catering / Bulk / Tanker packs; Drum Dried products; Dysphagic Meals; Enrobed products; Extruded / Formed Snacks; Freeze Dried; High Pressure Processing; Home Baking / Cooking Kits; Ingredient processing; Retort Cans / Pouches; Short Shelf Life (P+4); Single Serve portion packs; Baking / Steaming

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## Chris Woodbridge Food Consulting – Benefits to Your Business

- ✓ Hire the expertise you need without the annual cost or commitment of an employee.
- ✓ Flexible arrangements – hourly / daily rate or longer-term structured business engagement.
- ✓ Fast response to product incident/crisis - minimising incident impact and managing withdrawals and recalls with your team.
- ✓ Risk reduction through independent assessments of your Food Safety & Quality systems and incident preparedness.
- ✓ Technical team coaching and support – upskilling your employees and improving their effectiveness within your business.
- ✓ Project management and delivery – when you require additional skills/resources
- ✓ Recruitment support – Helping you assess technical competency through your recruitment process

Please contact me to discuss how I can help you with your business needs.

Many Thanks

Chris Woodbridge – BSc (Hons), Csci, FIFST, MIFST

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