



## RQA Group Consultant – Food Risk

### Brief Profile



Our Principal Consultant – Food Risk is a senior food safety, technical and quality professional. Prior to joining RQA in 2018, she held senior quality and technical leadership roles internationally across a range of high risk and ambient food categories, including poultry, ready to eat poultry, dairy, milling, bakery and commodity ingredients dried fruits, herbs and spices.

Her career has included all technical & quality areas throughout the supply chain from supplier management, through food safety and quality management systems, process control, GMP and hygiene, to crisis and business continuity management, consumer care and customer technical liaison.

Whilst working for RQA she has worked on many assignments including supplier assessments and investigations into contamination incidents. She also provides crisis and incident training for RQA's food manufacturing and global humanitarian organisation clients. Her work with clients has been across Asia, Australasia, Europe and Africa, providing calm support in crisis situations, complaint investigations, pest management reviews, foreign matter audits, site security audits and internal training.

She has extensive experience of international food safety and quality management systems: developing compliance strategies, supporting integration into functional strategies, and leading implementation into site operations. She excels at simplifying complex regulatory and customer requirements into practical operational solutions.

Her qualifications include a degree in Biological Sciences (Microbiology) and she is trained as a BRC Global Food and Business Continuity Lead Auditor. She has Advanced Diplomas in Food Safety and HACCP and is trained in GMP inspections and pest management. Angela has completed the BRC Professional training course covering Validation & Verification, Root Cause Analysis and Risk Assessment.