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EMPLOYMENT SUMMARY

2015 – current	National SQA Manager	Hungry Jacks
2015 – 2015	State Technical Manager NSW	Coca Cola Amatil
2014 – 2015	R&D Manager	Primo Smallgoods Pty Ltd
2014 - 2014	Product Development Manager	McDonalds Australia Pty Ltd
2013 – 2014	Quality Assurance Manager	McDonalds Australia Pty Ltd
2010-2013	Technical Manager	Vitaco Health Australia Pty Ltd
2011-2013	Consultant	Longwarry Food Park
2008-2010	Production Manager	Fonterra Wagga Wagga
2008-2009	Technical Manager	Fonterra Wagga Wagga
2007-2008	NPD Technologist	Fonterra Wagga Wagga
2006-2007	Dispatch Winemaker	McWilliams Wines Griffith
2004-2007	Winemaker	Excelsior Peak
2004-2007	Winemaker/Lab	Tumbarumba Grape Processors
2005-2006	Technical/Operational Consultant	Middle Earth Marketing
1995-2003	Technical/Operational Consultant	Multiple clients
2002-2003	President & Vice President	Carcoola Children's Centre,
1990-1994	Product Development Manager	Reckitt & Colman Pty Ltd
1988-1990	Aerosol QA Supervisor	Reckitt & Colman Pty Ltd
1983-1988	Development Chemist	Reckitt & Colman Pty Ltd

EDUCATION

2005-2008	BAppSc Viticulture	Charles Sturt University
2002-2005	BAppSc Wine Science - with Distinction	Charles Sturt University
1980-1983	BScHons Chemistry Major – First Class Honours	Sydney University

CHARLES STURT
UNIVERSITY



THE UNIVERSITY OF
SYDNEY

PROFESSIONAL DEVELOPMENT

2011	Senior First Aid	St Johns
2010	Diploma Competitive Manufacturing	Swinburne University
2009	Negotiation Course	RogenSi
2008	HACCP 3 day course	AFS
2004	Cert I & II – Cellar hand	Griffith TAFE
2004	Confined Spaces	Thurgoona
2004	Forklift License	TAFE
2002	Food Handling NSW	TAFE
1994	Alternative medicine	Southern Cross Herbal College

EMPLOYMENT HISTORY

NATIONAL SQA MANAGER



Responsible for all supplier QA, Consumer and Restaurant feedback and CI with monthly trending and reporting to SLT. Part of cross functional team that commercialises all new builds and renovation of current products ensuring that all food safety requirements are met, and operational activities are validated.

Achievements

- Implementation of Foodworks for nutritional calculations of new builds
- Updating look and feel of LTO information on website for ease of information sharing with consumers
- Improved reporting of red alerts and suppliers alerts both within business and externally by developing database and pivot tables/ graphs for reporting to enable both SLT as well as State operational teams to drill down to restaurant level for issues and trends.

STATE TECHNICAL MANAGER, NSW



A six month contract that headed up of a 15 member QA team on multiple NSW sites, with dual reporting lines to both Site GM and National Technical Manager. Responsibilities included both Environment, Safety and QA functions for NSW sites.

Achievements

- Improved KORE compliance over tenure by 20 %, lifting from 56% to 76% by systematic approach to closing out lapses in frequency and testing compliance in conjunction with Operational and maintenance teams.
- Improved GMP score from 59% to 80%, through implementation of GMP monitoring program with weekly feedback and SLT Gemba support.
- Reduced consumer complaints from 2.2cpm to 2.0cpm by improvements in GMP as well as Innov8 projects in conjunction with suppliers and operational teams.
- Supported the KPI achievements for water usage and energy efficiency.
- Supported and exceeded the safety KPI for continued reduction in incidents and near misses

R&D MANAGER



Reinvigoration and Implementation of Stage Gate process for Product Innovation and CI nationally. Team of 3 direct reports.

QUALITY ASSURANCE MANAGER



McDonalds has over 900+ restaurants in Australia and over 165 in New Zealand that are supported by the Australian Supply Chain team. As part of the partnership between the restaurants, suppliers and support personnel at head office we ensure that all products that are served to our customers, meet the highest quality standards –SQMS, and are 'more than' expected every time in quality and value.

QUALITY ASSURANCE MANAGER

This role was a maternity leave cover position and included support for other categories eg. Formulated products (sauces), Dairy; as well as assisting in the transition to a new database for Specifications and data (Merlin 2), management of current supplier relationships and validation of new product builds with respect to Food safety, compliance and yield. Relationships included Coca Cola, Cerebos, and Fonterra to name a few.

This role focused on the Beverage and Confectionary food items supply chain, as well as assisting in the Dairy category with product development for long term NPD. Product due for launch in 2015.



PRODUCT DEVELOPMENT MANAGER

Tactical execution of menu plan in McCafe - a further 6 month contract.

VITACO HEALTH AUSTRALIA



Vitaco Health Australia Pty Ltd is a private equity owned company, based in NZ with an annual Australian turnover approaching \$100million with 60+ employees in Australia. Head office and manufacturing is based in NZ with over 400 employees in total. Brands include Abundant Earth®, Aussie Bodies®, Healtheries®(including The Wiggles® franchise), Nutralife®, Balance®, Wagner® offering products in the wellbeing, snacking, toddler foods, sports and active nutrition categories. Products are sold in grocery, pharmaceutical, petrol & convenience (including Rebel and Fitness First) and health food channels. Overall growth has exceeded 18% YOY for past 3 years.



TECHNICAL MANAGER

Responsibilities

Report to GM Commercial, managed both NPD and QA functions for Australian business including HACCP and Organic accreditations and liaising with third party manufacturers. Two direct reports,

- Quality management of 130 SKUs in functional and snack foods
- NPD/Renovation for Aussie Bodies and The Wiggles products across UHT, bar, powder, shelf stable ready to eat meals, cookies and extruded cereal and snacks
- Australian Packaging Covenant liaison for all Vitaco (ANZ)
- Liaison with 4 major third party manufacturers and several smaller suppliers, as well as NZ operations team
- \$450k budget
- Technical support to \$8m CAPEX for bar line capability in house in NZ

Achievements

- Launched 14 new SKUs within 6 months from commencement, over 50 new SKUs in both Aussie Bodies and The Wiggles brands, returning over 15% growth to business from NPD
- Aussie Bodies® Protein FX LoCarb Choc Caramel 30g achieved 13 turns per week within 6 weeks from launch, most bars have contributed \$1m sales pa
- Extended internal NPD process to include APC requirements and traceability of trials
- Launched Renovated UHT and bar products whilst maintaining PCF and flavour profiles
- Identified and implemented business risk mitigation whilst achieving >\$380k cost savings excluding bar manufacture transfer in house
- Two successive category reviews developed and launched products within 12 weeks from stock on hand in DC in response to market opportunity.
- Supported \$8 million CAPEX project for in house bar manufacture by assisting in the design and layout of equipment and facilities; preparing HACCP (met Costco audit), all internal production documentation and specifications, and commissioning brand new facility in less than 9 months in NZ.



FONTERRA WAGGA WAGGA



Fonterra Wagga Wagga was responsible for the production of fresh milk, cream, yoghurt, cream cheese and jelly, for consumer and food service channels, for both domestic and export (60%) markets. Site budget \$11m, with 135 employees, operating 24/6.

PRODUCTION MANAGER - DAIRY PRODUCTS

Responsibilities

- Daily operation of cultured and dessert products – yoghurt, cream cheese and jelly
- Reported to Site Manager, member of site management team and Lean implementation
- 35 staff – 7 direct reports: OH&S, Environmental Coordinators, 2 supervisors, 3 team leaders, plus 32 indirect staff both permanent and casual (75%) in 24hr x 6.5 day continuous production
- >\$4m annual budget

Achievements

- 10% increase in production throughput for cheese plant to meet export demand using Lean methodologies
- Measurable improvement in Engagement using Gallop survey
- Commercialisation of Connoisseur Yoghurts with multi discipline team – new dosing process, OEE improved from 24% to 70% within 3 weeks of introduction
- Attained records for OEE for both yoghurt and cream cheese production streams, site record of 93T cream cheese in one week including 36 hours of 250g cup production.
- Managed team through 1000 days NO LTI milestone
- Capacity scoping for McDonalds bulk yoghurt and fresh milk for Starbucks and Aldi



TECHNICAL MANAGER

Responsibilities

- Reported to Site Manager
- QA Lab, NPD and CI; 5 direct reports with 5 indirect permanent and casual staff
- On site micro Lab and farmers' solids testing
- Implementation of Lean - 5S Champion and VPM, Problem solving
- Consumer contact resolution including >10 Export clients



Achievements

- Developed site Quality system to achieve A rating accreditation to BRC V4 concomitant with no NCRs in NSW Food Authority audits in second year of audits. Site maintained this for 3 consecutive annual audits.
- Returned \$1million R&D Tax rebate in 12 months with liaison between onsite and offsite Innovation and Operations teams
- Successful development of Weightwatchers Cream Cheese to portfolio in under 4 months through buy-in of production team.
- Developed double Pearson Square for standardisation of milk supply streams increasing efficiency and reducing solids wastes for whole factory
- Relunched Munchables jelly products with no artificial colours



NPD TECHNOLOGIST

Responsibilities

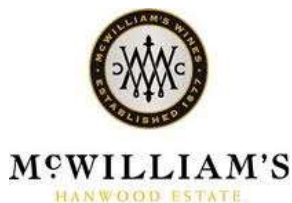
- Reported to Technical manager
- Coordination of NPD between innovation and site operations teams
- Implementation of HACCP, GMP and QA with respect to new products and CI for Wagga, emphasis on Yoghurt manufacture

Achievements

- Commercialisation of two new flavoured cream cheeses variants for Asian client within 4 months, and
- Successful launch of Indulgent yoghurt for food service channel

MCWILLIAMS WINES, GRIFFITH

McWilliams was Australia's largest privately owned wine making company with several sites in southern Australia; the main wine making sites in NSW are Hanwood at Griffith, Mt Pleasant in the Hunter Valley, with bottling at Chullora in Sydney.



DISPATCH WINEMAKER

Responsibilities

- Reported to Chief Winemaker, no reports
- New role -Coordination between winemakers, transport companies and Chullora production team to dispatch wine from remote wineries in NSW for bottling in Chullora
- Coordination of all bulk juice/wine and 'must' transport during vintage into and out of Riverina.
- Assuring audit and HACCP compliance for Hanwood site.

Achievements

- Innovated the bottling of Elizabeth from Hunter Valley directly off B Double at Chullora from Hunter, reducing 'bruising' of the wine and improving bottling efficiency by coordinating transport company and production teams to split tankers for access instead of using portable bottling on site
- Moved 11 million L juice/wine pa by tanker as well as coordinated loading of bulk wine containers to France
- Piloted McWilliams in house computer system through vintage, running two systems side by side.

OTHER WINE INDUSTRY ROLES

TUMBARUMBA GRAPE PROCESSORS, EXCELSIOR PEAK WINES

Responsibilities

- Over several vintages coordinated the intake of 1500-2000T fruit, for processing, analysis, stabilising and transport of settled grape juice on rotating day/night shift, ensuring minimum bundling of parcels for maximum return to growers
- Clients included Canberra, Southcorp, McWilliams and Mannus
- Staffing, rostering, operation of plant, client, grower and transport liaison of grapes and juice.

Achievements

- High loaded Willmes bag press with 17T whole premium grapes in 45min, including unloading from truck, to ensure highest rating for grower juice
- Coordinated loading of 3 B Doubles of premium juice with myself and 1 cellar hand to empty site for acceptance of night intake, whilst unloading delivery trucks and high loading 2 presses with whole fruit.
- Devised and ran the press cycle for premium chardonnay grapes for 2006 Penfolds Bin 311.
- Produced own wines from donated parcels from growers – 2006 unwooded Chardonnay, Sangiovese, Barrel fermented Sauvignon Blanc (Fume), barrel fermented Riesling and organic Shiraz
- Produced wines for Excelsior Peak – Chardonnay, Pinot Noir and Sangiovese



CONSULTANT ROLES

Longwarry Food Park - Longwarry has commissioned cream cheese manufacture for export to Asia over the last few years. I have provided advice on process development and on equipment, operating parameters, QA targets to supply Asian market.

Middle Earth Marketing – construction, process development and supporting documentation of a distillation plant to make 'Eau de Vie' from waste fruit in Shepparton area for export

BerrySweet Australia, Tumburumba Blueberry Producers – Operations management, HACCP compilation, successful achievement of SQF and BFA Organic accreditations for picking, storing, transporting and processing

Plastikote, Kelray Australia – preparation of MSDS 75 formulations for 300 SKUs aerosols for automotive, cleaning

Reckitt & Colman – translation of technical documents



RECKITT & COLMAN

PRODUCT DEVELOPMENT MANAGER; AEROSOL QA SUPERVISOR; DEVELOPMENT CHEMIST

Responsibilities

- Development, QA and commercialisation of a comprehensive range of 350 household FMCG SKUs including Harpic, Pine-O-Cleen, Air-O-Zone, Down to Earth brands, Mortein, Aerogard
- Report to Technical Director for last 5 years

Achievements

- Technical member of BPCS/AS400 site wide implementation
- Aerosol Association Technical Committee representative for company
- Built MRP for JIT solvent ordering and delivery for aerosol plant
- Implemented full lot tracing in aerosol production facility
- Developed two Patents for cockroach baits – introduced to market
- Won company initiative award for novel application of technology with savings of \$A2million initially and more internationally over following 5 years

