

JENNYLYND A. JAMES

Toronto, Ontario, Canada

JennylyndJames@gmail.com

HIGHLIGHTS OF QUALIFICATIONS

- A highly motivated individual with strong leadership and interpersonal skills
- Over 20 years international experience in the food industry in technical positions – product development, quality assurance, food safety auditing, crisis management, sales and marketing
- Excellent communication skills for reporting, team management, staff training and motivating
- Adaptable to dynamic business environments with experience in decision making for managing quality and food safety standards. Efficient at multitasking, meeting deadlines, and time management
- Product development and project management experience in varied food manufacturing environments
- Basic knowledge of French and Spanish

PROFESSIONAL EXPERIENCE

- Certified Auditor: British Retail Consortium (BRC) global standard for food, Issue 8.0; BRC Categories 5, 6, 8, 10, 11, 14, 15, 18; & Auditor of the Gluten Free Certification Program (GFCP), ASDA AA; Aldi, FSMA preparedness, retail audits
- Conducted “Good Agricultural Practices” (GAP) audits and quality audits of fruit and vegetable operations in North America, Latin America and Europe while employed in the fresh produce industry for 8 years.
- Knowledge of federal and state regulations, global food standards, and experience working with major retail and food service customers to meet food safety requirements
- Developed and implemented a Marine Stewardship Council (MSC) chain of custody programme for Bento Sushi, Canada’s largest sushi manufacturer
- Coordinated and trained recall teams, revised recall programs, and coordinated mock recall exercises for the fresh produce, processed food, and food service industries
- Developed a range of sauces and mixed spice blends from bench top to factory scale up
- Designed labels to comply with national regulations for ingredient listing, nutritional information, and allergen declaration (International markets USA, Canada, Ireland/UK)
- Developed raw material and finished product specifications, standard processing methods, and HACCP programs for food ingredients and processed food manufacturers
- Track record in R&D for problem solving with existing prototypes to improve product quality, shelf life, and profitability:-
 - Keelings Multiples – investigated and improved product packing lines to reduce fruit bruising, thus doubling customer service levels (CSL) with large retail customer
 - Compared products with competitors monthly, suggesting varieties and packing methods to increase CSL
 - Monitored and improved sanitation programs in fresh cut vegetable processing thus extending product shelf life (Boskovich Farms)
 - Revised National micro-testing program resulting in savings of \$30k (Bento Sushi)
 - Using sensory evaluation techniques, replaced fresh crushed garlic ingredient with the optimum level of garlic granules in a sauce formulation with savings of over \$10,000 (National Canners)

EMPLOYMENT HISTORY

Technical Consultant – Food Industry Jennylynd James Enterprises	2014 – present
Manager of Quality Assurance & Sustainability Bento Sushi, Markham, Ontario (Canada’s largest sushi food service chain)	2012 – 2014

Course Curriculum Development, Course Instructor Centennial College, Toronto, Ontario, Canada – Course development for new Food Science and Technology program.	2011 – 2012
Contract Food Scientist/ HACCP Coordinator Food Specialties Ltd., Mississauga, Ontario (Ice-cream ingredients manufacturer)	2012
Research and Development Manager /Sales and Marketing Coordinator Caribbean Enterprises, Waterford, Ireland (Own Business – manufacture and sale of sauces and spice blends)	2006-2010
Technical Manager Keelings Multiples, Dublin, Ireland (Grower, Importer, and Distributor of fresh fruits for the retail market)	2004-2006
Senior Manager, Corporate Quality Assurance Dole Food Company, World Headquarters, California, USA (World’s largest grower & distributor of fresh fruit)	2001-2004
Director of R&D and Product Safety Boskovich Farms, California, USA (Grower and Distributor of Vegetables – California, Arizona, Mexico)	1999-2001

EDUCATION

Ph.D. Food Science/Biotechnology McGill University, Montreal, Quebec
M.Sc. Food Technology, University of the West Indies, Trinidad and Tobago
B.Sc. Biochemistry, McGill University, Montreal, Quebec

PROFESSIONAL DEVELOPMENT & ACHIEVEMENTS

Auditor Certification

- British Retail Consortium (BRC) standard for food safety, Issue 8, Categories 5,6, 8, 10,11,14,15, 18;
- Gluten Free Certification Program, 2017
- FSMA Preparedness for Food Safety ver 2 (2018), FSPCA Preventive Controls for Human Food (2017)
- ASDA AA ver 2, 2018
- Auditing a Quality Management System ISO 9001:2015

Canadian Food Labeling Workshop (2013), Guelph Food Technology Centre, Guelph University, Ontario
Certified Food Safety Trainer – Basic and Advanced (2013), TrainCan, INC., Toronto, Ontario

Tax Credit Course, MEUK Corporation (2011), Scientific research and experimental development (SR&ED),
Cambridge, Ontario

Irish Dragons’ Den – Presented winning business pitch on national TV – February (2010)

Dublin City Enterprise Board, Dublin, Ireland - Female Rising Star Entrepreneur of the Year Award (2007)

Bridgestone Award, The Bridgestone Irish Food Guide (2007)

Product of the Show Award for ‘Rasta Pasta Sauce’. Commended in the Best Grocery Product Category of SHOP
Ireland Expo – (2008)

SELECT PUBLICATIONS

James, J.A. and T. Ngarmasak. 2010. “Processing of Fresh Cut Tropical Fruits and Vegetables: A Technical Guide”,
Ed. Rosa Rolle, Guidance document for the Food and Agriculture Organization (FAO) of the United Nations Regional
Office for Asia and the Pacific, Bangkok. (ISBN 978-92-5-106712-3).

James, J.A. 2006. Editor, "Microbial Hazard Identification in the Fresh Fruit and Vegetable Industry". John Wiley and
Sons, New York, N.Y. (ISBN# 0471670766 – 9780471670766).

James, J.A. 2002. Biotechnology in the Fresh-Cut Produce Industry. Chapter In “Fresh-Cut Fruits and Vegetables:
Science, Technology and Market”. Ed. O. Lamikanra, CRC Press LLC. Boca Raton, FL (ISBN # 1-58716-030-7).