

## Kealey Field



Kealey is a Technical Process Technologist at Greencore. She started with the company on its Group Technical Graduate Scheme.

*What does your job involve? What are your responsibilities and how many people report to you?*

I manage a team of six people within the technical services team. My role is also to manage systems such as document control, HACCP, TACCP, review of new legal/customer requirements, and to coordinate the updating of systems to ensure new products launch effectively.

*Thinking back to school days, did you know what you wanted to become?*

I had no idea. All I wanted was to work in the food industry for a big company that made products that you could see on the shelves at supermarkets.

*What were/are your main interests, e.g. science in general, food?*

I love food, I'm an avid watcher of Food Network, and a keen home baker. I enjoy understanding the science behind how food works and how we ensure it's safe to eat. Innovations in the food industry such as new product trends and new ingredients fascinate me and I like attending food events such as the BBC Good Food Shows.

*What qualifications do you have?*

BSc Food Technology  
HACCP Level 4  
Food Safety Level 3  
IOSHH

*In rough outline, what was your job pathway – companies and job titles, plus anything of particular note, e.g. level of responsibility, exposure to any particular developments/issues?*

My first role in the food industry was on my student placement year as part of my university course. I was a technical assistant working for Martins Bakery. This involved day to day QA document control and helping to implement the BRC Global Standard for Food across a larger part of the bakery.

After my final year, I started the Greencore Group Technical Graduate Scheme. This entailed 12 months at the company's Selby site (producing sauces & pickles), and a further 12 months at the Northampton site (on sandwich production).

As part of the graduate scheme I was given the opportunity to work in all functions of the technical team to gain an understanding of the area.

Eighteen months into the graduate scheme I successfully applied for a permanent role at the Northampton site as a Technical Process Technologist. This started with the maintenance of systems and completion of risk assessments. I was later given the opportunity to validate all CCPs in the brand new sushi factory, and get more involved with other systems.

I have since taken on managing additional people and have been given the opportunity to learn and take ownership of more systems and processes, which has led to me presenting these in external audits.

My role now revolves around managing people and systems. I no longer complete the routine day-to-day tasks and have more involvement in projects.

*What were your aspirations when starting your career and what are they now?*

My aspirations when starting in the food industry were to become a manager and to continue to learn.

I want to keep learning, and continue to work closely to new trends in product and raw materials. My aim now is to stay at the forefront of change and new requirements.

*What single piece of advice would you offer someone curious about working in the Sector?*

There is not one 'fit' to the food industry, anyone can join. The main thing is to have enthusiasm to learn. No one person in any department knows everything, it's about continuously learning from each other. Food is fascinating because it's ever-changing!

*What would you say to encourage them further?*

The more work you put in the more you get out and the further you go.