Chilled Careers

Career Progress

Greg Hunn

Greg Hunn is Technical Director at Greencore Food To Go.

The company has a turnover in excess of £1bn and is a leading manufacturer of convenience foods, employing around 11,000 people at sites in the UK and US. One of its roles is to provide a range of chilled foods to major retail customers such as Marks and Spencer, Sainsbury's and ASDA. Greg is based at Greencore's Northampton operation supplying sandwiches to a major premium retailer.

Greg's food career began as a microbiologist in South Africa.

What are your responsibilities and how many people report to you?

I am responsible for the food safety, legal compliance and quality delivery of the sandwiches and associated products made at the Northampton sites. My team is heavily involved in bringing innovation to the range and always ensuring the safety of the products manufactured.

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

I always wanted to be a marine biologist but entered the food industry on placement and stayed!

What were/are your main interests, e.g. science in general, food technology, microbiology, nutrition, something else?

My main interest has always been biology, originally human and later (at university) animal, with a real desire to understand the chemistry involved.

What qualifications do you have? GCSEs? A Levels? Degree(s)/other?

8 O levels, 3 A levels (Chemistry, Biology, Maths) and a Degree in Biological Sciences.

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 job was working in the microbiology laboratory as a Technician, I then had jobs in Process & Product Development, joined the Quality Assurance department as Supervisor and over the next three years was promoted to Quality Assurance Manager in South Africa in a Frozen Food manufacturer (vegetables, meat, fish & savoury pastry products).

I came to the UK and started as a Quality Assurance Manager and was subsequently promoted to Technical Manager. I have worked in ready meals, savoury pastry products, sandwiches, ambient sauces, celebration cakes, chilled desserts & even mineral water.

I became a Group Technical Controller looking after eight sites, then a Technical Director in a family-owned recipe business and am presently Technical Executive in the Greencore Group with responsibility for the sandwich manufacturing sites at Northampton.

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

My aspiration was to become a Technical Manager, have a company car and to be a leader in the food industry.

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

Never be scared of making a mistake and always be prepared to make a decision. Watch other people and learn from your superiors.

What would you say to encourage them further? What is the best bit?

Every day is different and even after 25 years I am still learning new things and meeting interesting people and making friends.