

Chris Roddis



Chris Roddis is Subject Matter Expert, Protein at 2 Sisters Food Group's head office. The company has a turnover in excess of £2bn and is a leading chicken producer and manufacturer of convenience foods, employing around 32,000 people at sites in the UK and EU. 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. His role takes him to manufacturing sites around the UK and EU and around Europe. As protein expert he focusses on the management of 2 Sisters' supply chain for meat and substances derived from meat.

What does your current role involve?

I am the main contact for all 2 Sisters sites across the UK. These sites produce chicken and a range of chilled foods such as ready meals, fresh soup and sauces.

I focus on traceability and supply chain management of around 200 meat products and meat-derived substances such as gelatine, and I am part of a group of academics and manufacturers looking at novel imaging techniques to monitor product quality.

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

I wanted to be an industrial chemist but found I didn't really enjoy the maths!

What were/are your main interests, e.g. science/technology/something else?

Chemistry and biology.

What were and are your aspirations?

I have always wanted to apply science to problem solving.

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

I was interested in science at school – my 'O' levels include chemistry, biology, physics and maths. I have 'A' level chemistry, biology and physics. I have a BSc in malting and brewing and a recent graduate diploma in AgriFood.

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?

After graduating I spent 8-9 years in the brewing industry including working in sole charge of a microbrewery and then as assistant brewer at a large brewery in Nottingham. I was keen to focus on more technical work and moved to malt extraction. As Chief Chemist, I was responsible for the technical department of a major cereal syrup manufacturer, producing 10,000t annually for the food and beverage industry.

My next move was into food and to Greencore as a Quality Assurance Manager, responsible for the technical department of a company producing savory rice and pulses for own label Sainsbury's, Asda and other retailers. From there I went into sandwich production as Technical Operations Manager, then Site Raw Materials Manager, and then as Category Raw Materials Manager. In that role I was responsible for raw material safety and quality across five sites supplying sandwiches, salads and sushi to major supermarkets and several own brands.

I was the main retailer contact for category-wide issues; e.g. E. coli O104, dioxins, animal welfare issues. I dealt with specification control systems, feedback on supplier performance for group auditors, co-ordination of technical, NPD, operational and commercial requirements for raw materials, mentoring and training of site raw material managers. I then moved to become Subject Matter Expert, Protein and moved company to join 2SFG in 2019.

What would you say to encourage someone into the industry?

What's the best bit?

I have been in my current role for a year but, as in my previous roles, no two days are the same. My career has taken me around the world; from Britain's last remaining fish cannery in Fraserburgh to sourcing ingredients in Brazil, Thailand, Iceland and many European countries. There is nothing routine at all about my job – it is challenging, requires problem solving, and is stimulating and rewarding.

There are lots of opportunities, – you can move around every 2-3 years or stay longer and move within a company.

