

When you are working with food products I can offer you my knowledge and help in food safety and quality management.

My services are:

- * Information and planning of procedures for food safety and quality improvement
- * Development and implementation of management systems
- * Conception and generating of handbooks
- * Training of management and staff in quality, food safety and hygiene standards
- * Guidance in certification processes like IFS, BRC, ISO 22000:2005, ISO 9001:2008, MSC, FSSC, PAS 220
- * Assessments on staff and supplies.

My Business Profile

For many years it has been my dedication to secure and improve quality standards of food for human consumption. It is my quest to find sustainable and economical solutions with my clients to comply with quality standards of trade and final users. More than 350 audits for more than 50 customer organisations give proof of my experience.

My Degrees and qualifications:

- * Dipl.-Ing. (FH) Food Technology
- * Dipl. Business engineer
- * DLG-Auditor

I am licensed and accredited auditor for:

- * IFS - International Featured Standard (Food & Logistics)
- * BRC - British Retail Consortium
- * ISO 9001:2008
- * ISO 22000:2005
- * MSC - Marine Stewardship Council
- * FSSC
- * PAS 220

Zu meinen Kunden zählen unter anderem:

- * Dairy Business
- * Meat Processing Companies
- * Producers of Bakery Products

My Services:

Competition has become harder over the last years and the call of customers for quality grows louder continuously.

There is no food business without sustainable and efficiently installed food safety and quality management systems.

My clients can choose from different services modules in order to introduce, develop or optimize the system of their choice.

Here my special competences:



Counseling

Before introducing or adapting a management system a client should know conditions, measures and conditions. It is my job to give advice and accompany my clients developing their individual schedule and give them support implementing the system.

General information about systems and different ways to certifications for IFS, BRC, etc. are available.



Training

The quality of a management system is as good as the people working with it. To keep an acceptable level I offer the service of training management and staff. Among others my special trainings focus on:

- * Quality Management
- * Food Safety
- * Hygiene and Cleaning



Internal audits

Internal audits are basics in QM-Systems.

My services are:

- * internal audits
- * supplier audits
- * support of external audits