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CAPABILITY STATEMENT

Summary

Dr Ian Jenson, Principal Consultant, is a food industry quality, food safety, and development professional, with deep experience of R&D program design and project management, and innovation at a project, corporate, and industry level. He is experienced in food policy and regulation in national and international institutions.

Quality and food safety

- Production, safety, quality, and shelf life, from raw materials through to customer satisfaction
- HACCP identification of hazards, safety through specifying critical limits, through supply chain analysis
- Microbiological and chemical sampling and analysis
- Predictive microbiology
- Data analysis and troubleshooting
- Semi-quantitative risk assessment
- Meat (through chain from farm to consumption), dairy foods, bakery products, fermented products, ingredients, industrial fermentation
- Antibiotics and antimicrobial resistance, antimicrobial stewardship
- Genetically modified organisms and their products

Quality Systems

- Quality management system (ISO 9001) day-to-day management, review, and continuing development
- Implementation and management of laboratory quality systems (ISO 17025)
- Quality system audits

Program design and project management

- Design and implementation of research, development, and adoption/extension programs
- Finding new technologies, liaison with scientists, negotiating technical opportunities
- Project design, contracting and conduct
- Multi-organisation, multi-site, project coordination
- Writing, editing, and publishing results through professional meetings, peer-reviewed papers, and reports

Research

- Design, contracting and conduct of research and development projects
- Food safety and quality
- Microbiological methods
- Risk assessment and risk management
- Survey design and analysis
- Innovation systems
- Qualitative methods for business

Teaching and training

- Quality and quality systems
- Food safety, HACCP, and food safety management
- Food microbiology
- Research skills and writing scientific and business
- Innovation

Innovation management

- Analysis of developmental stages and the state of development of the technological and sectoral ecosystem
- Analysing, planning, and developing the ecosystem for innovation success
- Technology assessment and strategic advice
- Review of patent position and liaison with patent attorneys on both, strategic patent activities

Food policy and regulation

- Reviewing regulatory position of a product or planned development in Australian and international regulations
- Participating in regulatory policy meetings
- Writing submissions for changes to food policy and food regulation

International trade

- International food policy (Codex Alimentarius Commission) and technical advice (Joint Expert Meetings on Microbiological Risk Assessment)
- Regulation
- Supply chains, cold chain management, and product specifications
- Protecting product integrity through the supply chain