

# **CURRICULUM VITAE**

**Nicholas George Lottering**

## **PERSONAL DETAILS**

<b>Name known by</b>	<b>Nick</b>
<b>Date of birth</b>	<b>31 October 1953</b>
<b>Nationality</b>	<b>South African</b>
<b>Identity Number</b>	<b>531031 5021 08 7</b>
<b>Home Language</b>	<b>English</b>
<b>Other Languages</b>	<b>Afrikaans</b>
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<b>Marital Status</b>	<b>Single</b>

## **WORK EXPERIENCE**

**Jul 2016 to Present**      **NG Food Safety Consultants**

**Nature of Business**      **Consultancy**

**Position Held**      **Director/Owner**

**Key Functions**      **Consulting with regard to food safety, root cause analysis, process and product development.  
The writing and assisting with the implementation of food safety/HACCP systems.  
Conducting of HACCP, GMP, Hygiene and Food Safety Audits  
Training with regard HACCP, GMP, Hygiene and Food Safety.**

**April 2015 to Jun 2016**      **Mount Carmel Farms**

**Nature of Business**      **Supplier of fresh and pre-packed vegetables and produce**

**Position Held**      **Technical Manager**

**Key Functions**      **➤ To ensure continuous maintenance of the food safety and quality management system in accordance with ISO 22 000, customer specific requirements and the insurance of compliance to legal requirements.  
➤ To manage the Quality Assurance Department insuring that all the quality requirements of the product specifications are met.  
➤ Conducting of regular internal audits, housekeeping and hygiene inspections.  
➤ The investigation of customer complaints.  
➤ Review and update product and raw material specifications.  
➤ Development and implementation of new product lines.  
➤ Training of all staff with respect to requirements of food safety and quality management.  
➤ The evaluation of cleaning efficiency and the development and implementation of cleaning schedules and programs.**

**May 2014 to Mar 2015 NG Food Safety Consultants**

**Nature of Business**            **Consultancy**

**Position Held**                **Director/Owner**

- Key Functions**
- **Consulting with regard to food safety, root cause analysis, process and product development.**
  - **The writing and assisting with the implementation of food safety/HACCP systems.**
  - **Conducting of HACCP, GMP, Hygiene and Food Safety Audits**
  - **Training with regard HACCP, GMP, Hygiene and Food Safety.**

**Feb 2010 to April 2014 LTL Products and Consultants**

**Nature of Business**            **Consultancy, auditing, laboratory service and training for the food and associated industries**

**Position Held**                **Laboratory Manager/Consultant**  
**Reporting To**                    **Managing Director**

- Key Functions**
- **Management of laboratory service, liaising with and reporting to customers.**
  - **Responsible for the maintenance of the laboratory's accreditation in terms of ISO 17025. (I was responsible for the implementation and accreditation of the system.)**
  - **Management of the auditing and consulting services.**
  - **Consulting with regard to food safety, root cause analysis, process and product development.**
  - **The writing and assisting with the implementation of food safety/HACCP systems.**
  - **Conducting of HACCP, GMP, Hygiene and Food Safety Audits.**
  - **Training with regard HACCP, GMP, Hygiene and Food Safety.**
  - **Have conducted food safety/hygiene audits in Lesotho, Botswana and Namibia**

**Sept 2005 to Jan 2010 Rich Products Corporation Of South Africa**

**Nature of Business**            **Manufacturer of frozen bakery products and non-dairy creams**

**Position Held**                **Quality Assurance Manager**  
**Reporting To**                    **Chief Operating Officer**

- Key Functions**
- **The development and implementation of the food safety and quality management system in accordance with ISO 22 000, customer specific requirements and the insurance of compliance to legal requirements.**
  - **To manage the Quality Control Department insuring that all the quality requirements of the product specifications are met.**
  - **Conducting of regular internal audits, housekeeping and hygiene inspections.**
  - **Liaise with third party auditors with respect to the audit requirements and the conducting of audits as required by customers including audits by SAFIS and YUM International.**
  - **The investigation of customer complaints.**
  - **Review and update product and raw material specifications.**
  - **To drive continuous research on cost and production process improvement.**

- *To provide technical assistance for inquiries from customers, as well as to the Sales, Marketing and Manufacturing Divisions.*
- *To be actively involved with the commercialisation of all products developed by the R&D division.*
- *Auditing of suppliers in terms of quality systems and food safety management (HACCP).*
- *Scrutiny of legislation and product standards both locally and internationally.*
- *Implementation of a mentorship program for the in-service training of Food Technology students.*
- *Training of all staff with respect to requirements of food safety and quality management.*
- *Personnel merit evaluations and evaluation of new appointees.*
- *Chairman of the Health and Safety Committee.*

**Aug 1999 to Aug 2005 GULL FOODS (PTY) LTD**

**Nature of Business** *Primarily a Woolworth's supplier manufacturing a variety of prepared foods viz. biltong, salads, sandwiches, ready to eat hamburgers, desserts, cakes and muffins.*

**Position Held** *Technical Manager / New Business Manager*  
**Reporting To** *Technical Director / Managing Director*

- *Appointed as New Business Manager in August 1999.*
- *Appointed in a consultancy capacity as Technical Manager in February 2002 while still fulfilling the duties of New Manager.*

**Key Functions as Technical Manager**

- *Continual improvement management and conformance of ISO 9000 and HACCP quality systems.*
- *In-house quality audits of product and manufacturing processes.*
- *Evaluation and review of final product and raw material specifications.*
- *Customers and supplier liaison in terms of technical and quality problems.*
- *Auditing of suppliers in terms of quality systems (ISO 9000), HACCP and Eurogap.*
- *Co-ordination of the introduction of new products with Production and Development teams.*
- *Development and presentation of training programs with respect to food safety, quality management and occupational health and safety.*
- *The evaluation of cleaning efficiency and the development and implementation of cleaning schedules and programs.*
- *Consultant to the microbiological laboratory.*
- *Conducting of sensorial evaluation analysis.*
- *Scrutiny of legislation and product standards both locally and internationally.*
- *Health and Safety Officer, appointed as 16.2 management representative.*

**Key Functions as New Business Manager**

- *Maintenance and expansion of Non- Woolworth's customer base:*
  - *Non-Woolworths customers included: McCain's, Air Lines (Comair, SA Express and SA Airlink), Fedics, Air Chefs, etc. and various independent food service institutions.*
- *Liaison with the customers and the development team for the development of new products.*
- *The evaluation of new products in terms of the customer's requirements.*
- *Product costing, budget preparation and control of budget as well as negotiation with customers in terms of price increases.*
- *Preparation of quotations and the securing of contracts.*

**May 1990 - July 1999**

**SOUTH AFRICAN BUREAU OF STANDARDS (SABS)  
DEPARTMENT OF FOOD AND ASSOCIATED INDUSTRIES**

**Nature of Business**

**The following compulsory specifications are administered by the SABS:  
Canned Fish; Canned Marine Molluscs; Canned Crustaceans; Canned  
Meat Products; Frozen Fish; Frozen Rock Lobster and Frozen Prawns.**

**Position Held  
Reporting To**

**Technical Liaison Officer  
Departmental Manager**

**Key Functions**

- **Assistant to the manager of the Department Food and Associated Industries.**
- **Co-ordination of the inspection and certification function of the Pretoria laboratory.**
- **Examination of and giving final approval on consignments/productions in terms of the above mentioned specifications.**
- **Auditing of factories, both locally and internationally (Thailand, Mauritius and Namibia) in terms of the above mentioned specifications, ISO 9002 and HACCP.**
- **Evaluation of the microbiological results in terms of the requirements of the relevant specifications.**
- **Liaise with the departments of Health, Agriculture, Trade Industry and Customs as well as Embassies and Consulates.**
- **Scrutiny of, and giving final approval on labels in terms of the labelling requirements of the above-mentioned specifications; the Foodstuffs, Cosmetics and Disinfectants Act; and the Trade Metrology Act.**
- **Evaluation of new products in terms of the relevant specifications.**
- **Receiving and handling of consumer complaints.**
- **Serving on various committees including the Food Legislation Advisory Group (FLAG) and on product evaluation panels for the Tender Board.**
- **Health and Safety representative for the Department carried out safety inspections in terms of NOSA requirements.**
- **Personnel merit evaluations and evaluation of new appointees.**

**Feb. 1989 - May 1990**

**MAGEU NUMBER ONE (PTY} LTD**

**Position Held  
Reporting To**

**Research and Development / Production Manager  
Managing Director**

**Key Functions**

- **Development and formulation of a maize based fruit blend.**
- **Conducted consumer acceptance surveys for new products.**
- **Investigated the production viability of various other products.**
- **Managed the quality control and microbiological laboratories.**
- **Insured the implementation of proper quality control procedures.**
- **Introduced scheduling and proper production planning.**
- **Established minimum stock levels for both raw materials and final product.**
- **Evaluation of production capabilities and plant capacity for the planning of factory extensions.**
- **Product costing, budget preparation and control of budget.**

**July 1982 - Jan. 1989**      **COUNCIL FOR SCIENTIFIC AND INDUSTRIAL RESEARCH  
DIVISION OF FOOD SCIENCE AND TECHNOLOGY  
BREWING AND BEVERAGE TECHNOLOGY**

**Position Held**                      **Project Leader / Chief Scientist**  
**Reporting To**                      **Programme Manager**

**Key Functions**

- **Conducting of technical audits to identify production process problems within breweries.**
- **Running of a support laboratory for the research programme as well as to the brewing industry.**
- **Conducting of pilot plant and factory pasteurization trials and the subsequent implementation of commercial pasteurization.**
- **Running of a pilot plant brewery.**
- **Implementing and evaluating quality control procedure within breweries.**
- **Conducting of training workshops on quality control and laboratory techniques.**
- **Production of training videos for brewing students.**
- **Personnel merit evaluations.**

**Jan. 1981 - June 1982**      **WEST RAND ADMINISTRATION BOARD  
LEOPARD BREWERIES**

**Position Held**                      **Head of Laboratories**  
**Reporting To**                      **Assistant Director Production**

**Key Functions**

- **Managed two chemical and one microbiological laboratory.**
- **Ensured that the raw materials purchased complied with the tender specifications.**
- **Ensured that all product specifications were met.**
- **Monitored all process parameters.**
- **Training of laboratory personnel.**
- **Developed new products, and production procedures.**
- **Served on specification committees.**
- **Budget preparation and control of budget**
- **Personnel merit evaluations and evaluation of new appointees.**

**May 1975 - Dec. 1980**      **COUNCIL FOR SCIENTIFIC AND INDUSTRIAL RESEARCH  
THE NATIONAL FOOD RESEARCH INSTITUTE  
SORGHUM BEER UNIT**

**Position Held**                      **Technical Officer**  
**Reporting To**                      **Chief Research Officer**

**July 1974 - April 1975**      **SOUTH AFRICAN BUREAU OF STANDARDS  
FOOD STANDARDS AND INSPECTION DIVISION**

**Position Held**                      **Food Inspector**  
**Reporting To**                      **Senior Inspector**

## **TERTIARY EDUCATION**

**1982**    **National Higher Diploma in Quality Control - Pretoria Technikon**  
**1979**    **National Diploma in Brewing Technology - Pretoria Technikon**  
**1976**    **National Diploma for Food Technology - Pretoria Technikon**

## **SUPPLEMENTARY TRAINING**

- 2008** *Food Safety Management Systems, Understanding of ISO 22000:2005, SABS.*
- 2008** *Food Safety Management Systems, Auditing of ISO 22000:2005, SABS*
- 2007** *Principles of Management, Rich Products*
- 2004** *Global Marketing, Graduate School of Marketing*
- 1996** *HACCP Principles, SABS*
- 1995** *Health & Safety Representative Training Course, NOSA*
- 1992** *Implementation and Evaluation of Quality Systems, SABS*
- 1991** *Supervisors Safety Training Course, NOSA*
- 1990** *Management Course, SABS*
- 1987** *Principles of Food Process Engineering, Department of Food Science, University of Pretoria*