

## Personal Information

### Surname / First name

Montone Paolo

### Telephone

Mobile: +44(0)7534015069

### Address

Bulmershe Hall Room 23, Woodlands Avenue, Early, Reading, RG6 1HY

### E-mail

paolomontone@gmail.com

### Desired employment/Occupation field

Food Technologies, Food R&D, Food Quality Assurance, NPD Activities;  
Food Economics and Marketing;

## Work experiences

### December 2009 – August 2010

Foodtech s.r.l. – Napoli – Italy

Food Consulting and Scientific Publishing

### September 2007 – December 2008

Foodtech s.r.l. – Napoli – Italy

Food Consulting and Scientific Publishing

Freelance Consultant

- HACCP (Food Control), Food Quality Assurance and Food Engineering Consulting for medium and large organizations working in food sectors. Assistance was given to our clients for the implementation of quality management systems aimed to ISO:9000, ISO:14000 & ISO:22000 standards certifications, including auditing and upholding of the existing systems as well.
- Scientific Publishing: English-Italian translations of technical articles, help-editor for a scientific magazine about Food Chemistry and Technology.

### September 2008 – December 2008

SATI Consulting s.r.l. – Napoli – Italy

Quality control consulting as partner of DNV Italia

Freelance Consultant

Quality Control of raw materials supplying at 'Porto di Napoli' (commercial harbour) for De Cecco s.p.a.:

- Responsible for traceability requirements
- On-Site Responsible for Quality Assurance Support of SATI s.r.l.

### January 2007 – September 2008

Jolly Fish S.p.A. – Napoli – Italy

Food Company in Frozen Food segment

<http://www.jollyfish.it>

NPD - Project Manager (R&D)

Purpose: planning a new production of ready-to-cook food (fish, vegetables and sauces) based on HPP technique (High Pressure Pasteurization) by NC-Hyperbaric (Spain). Key activities and responsibilities:

- Formulating new product lines and conducting the relevant laboratory tests.
- Performing a study of the shelf life of various food products.
- Testing new products to check that they meet EU guidelines for microbiological requirements.
- Conducting a survey on packaging.

## Quality Manager Assistant

With Quality Manager, direction of Quality Assurance System of frozen food production:

- Managing the main quality assurance issues in Jolly Fish factory and reporting directly to the Factory Manager with Quality Manager.
- Managing a team of 50+ people; assigning them tasks, and motivating them to meet guidelines (HACCP and ISO standards training).
- Monitoring of customers' requirements.
- Performing Quality Audits.

## Education and Training

### September 2010 – September 2011

MSc in Food Economics e Marketing

University of Reading – United Kingdom

It is a chance to update and improve my professional skills. Most of the studies are aimed at building a strong profile in the marketing research. Marketing research methods, quantitative methods, econometrics, consumer behaviour and food marketing, advanced marketing are the core modules of the programme.

### 19 November 2004 – December 2006

High degree – Ph.D. (Not concluded)

Università di Napoli “Federico II” – Italy - Department of Food Science

### November 2004 – December 2004

Sof-Tel Centro di formazione - Università di Napoli “Federico II” – Italy

Course on NMR – Nuclear Magnetic Resonance (Basic Course)

### September 2004 – November 2004

Università di Napoli “Federico II” – Italy - Department of Food Science

Free training in Analytic Chemistry and Quality Control Laboratory. Learning of main analytical techniques on food matrix.

### October 1997 – March 2004

Università di Napoli “Federico II” – Italy

Degree in Food Science and Technology

106/110

### 1992 - 1997

Liceo Scientifico Statale “A. Nobel” – Napoli – Italy

Secondary School Certificate (scientific studies)

## Personal skills and competences

Mother tongue(s) Italian

Other language(s) English (FLUENT)

### Technical competences

H.P.L.C. instrument: DAD-HPLC, IEC-HPLC

Spectrophotometric instrument: UV-Vis, AAS

Gas-chromatography instruments: GC-FID, GC-MS

Extensive expertise in chemical and physical analysis on food matrices.

Knowledge of HACCP, GMP, ISO9001, ISO14001 and ISO 22000.

#### Quality Management Systems:

- Assisting in the development of effective quality management systems
- Facilitating quality improvement and problem solving techniques
- Assisting with practical risks analysis and risk management

#### Food Science & Technology Expertise

Providing technical expertise to the food industry, including:

- Raw Material Storage & Handling
- Thermal Process, including in-container Sterilisation & Pasteurisation
- Food Chemistry, with specialisation in analytical chemistry for food quality assurance
- Dairy Technology
- Food Microbiology, product stability and production hygiene

#### **Computer skills and competences**

Great competence in current computer software packages including Windows OS, Office (excellent in Word and Excel software), Adobe InDesign. Data analysis with SPSS and MATLAB (basics).

ECDL certificate.

#### **Other skills and competences**

Swimming instructor, Life-Guard certificate by F.I.N. (Federazione Italiana Nuoto) and I.L.S. (International Life Saving – U.S.A.): management of Master Swimming Club in Italy, born from the passion about swimming; cooking, garden hobbies.

#### **Driving licence**

Full clean driving licence (Type A, B)

**Paolo Montone**