

## Gary Kennedy

**Managing Director of Correct Food Systems**  
**Managing Director of Correct Training Systems**

### Capability

Gary has extensive food technology, food safety, quality assurance, auditing and consulting experience. Having completed a Bachelor of Science ( Food Technology) Gary worked in Quality Assurance, and senior technical positions in a range of large food production businesses, before establishing Correct Food Systems in 2003- which is now one of Australia's leading independent food safety consultancy businesses.

Since establishing Correct Food Systems, Gary has worked with over 500 food manufacturers and food service providers across Australia, Asia and China. He is an approved regulatory auditor (NFSA High Risk) in NSW, Victoria and WA. Gary can audit consult and train across a wide range of food standards and sectors. Gary has a developing media presence and has published numerous industry guidelines, standards and papers.

Gary is a qualified workplace trainer and assessor, able to deliver food industry specific training programs in an engaging, professional and informative manner. He has been acknowledged by his peers as an industry leader, and has been awarded a Fellow member of AIFST.

### Key achievements and experience

- **Healthcare** – Food Safety Consultant to NSW Healthshare, Ramsay Health and Spotless. Institute of Hospital Catering Member; Contributing author to Hospital Catering Guidelines
- **Cook Chill Food Production** Technical author of Sous Vide Supplement for Department of Health Victoria. Member of the AIFST Cook Chill Group; Contributing author to AIFST Blue book .Specialist trainer for NFSA Audit a Cook Chill Process FDFAU4006A
- **Food Technologist**– Consultant to Catlin Insurance
- **Beverages** - Auditor and Workplace Trainer and Assessor for Australian Bottled Water Institute. Food technologist consultant for High Pressure Pasteurisation (HPP) processing plant and several coffee manufacturers.
- **Continuous Improvement Program** - Continuous Improvement & Engagement Program ISO9001 for NSW Healthshare
- **Smallgoods** - Food Safety Consultant to numerous artisan smallgoods manufacturers. Smallgoods judge for NSW Royal Agricultural Society. Contributing author to Smallgoods Industry Guidelines
- **Food Service** - Principal Food Safety Consultant to Gloria Jean's Coffees,
- **Retail** - Principal Food Safety Consultant to Metcash Trading.



### Industry Expertise

- NFSA Auditor High Risk
- Regulatory Auditor in NSW, VIC, WA
- Cook Chill
- Food service for vulnerable populations
- HACCP food safety plans
- Recall coordination
- Expert legal opinion
- Media management
- Food labelling
- ISO9000
- ISO2200

### Qualifications & Awards

- Bachelor of Science (Food Technology)
- Advanced Diploma of Management 60407
- TAE 40411
- Approved Allergen Bureau VITAL trainer
- NSW Food Authority approved trainer for FSS
- Fellow AIFST

### Contact

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