

Gary Kennedy

Managing Director of Correct Food 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 and AHHC.

Key achievements and experience

- **Healthcare** – Food Safety Consultant to NSW Healthshare, Healthscope and Spotless. Institute of Hospitality in Healthcare Member. Contributing author to Hospital Catering Guidelines. Food Safety Auditor for various facilities including WA Health regulatory audits for numerous hospitals.
- **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 FBPAUD5002
- **Food Technologist**– Consultant to AXA XL Insurance and Victual, expert witness
- **Beverages** - Auditor and Trainer and Assessor for Australian Bottled Water Institute. Food technologist consultant for High Pressure Pasteurisation (HPP).
- **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.
- **Retail and Food Service** - Principal Food Safety Consultant to ALDI Stores, and Caltex. Consultant to Soul Origin, Garlo's Pies, Lotus and Ming.
- **Export Approved Arrangements** – consultant to several exporters to assist in achieving DA approval. Consultant to several major importers/ distributors.



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
- High Risk schemes
- Food labelling
- ISO9001
- ISO22000

Qualifications & Awards

- Bachelor of Science (Food Technology)
- Advanced Diploma of Management 60407
- TAE 40416
- Approved Allergen Bureau VITAL trainer
- NSW Food Authority approved trainer for FSS
- Fellow AIFST

Contact

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