

ALFONSO GASCA SÁNCHEZ

Food Safety & Quality Professional

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SUMMARY OF SKILLS

Expert in implementation of programs GMP (Good Manufacturing Practices), as well as the implementation of HACCP system (safety). With expertise in quality systems: FSSC2000, BRC ISO 9000:2004, ISO 22000 + pas 220, Total Quality Excellence, TPM, 5 'S, SMED, Mexican Official Standards apply to food. Extensive experience in the development of Food Safety Programs: Programs Pest Control, Traceability and Traceability, cleaning programs. Expert to implement FDA requirements FSMA and FSVP compliance for exporters to US.

Strong focus on service outcomes achieved in the Supply Chain (Quality, Food Safety, and Operations), with flexibility and strength in technical and administrative criteria focused on customer needs, continuous improvement, and cost reduction, all this through efficient management of human resources, technology, and budget. Productive Maintenance Management and autonomous being a tool that strengthens my training to achieve the goals set by the company.

PROFESSIONAL OBJECTIVE

Performance in the areas of Quality, Production and / or strategic planning add value in tactical, operational, and business decisions in companies developing leading food and beverage on the market that allows me to be recognized as a leader and a competitive resource of the organization through the creation of value.

EXPERIENCE

- March 2011- actual **Corporate Gasca Consultants. Owner. Principal Chief Executive Officer. Technical Consultant** & advisory for implementation and evaluation for ISO 22000 & FSSC22000, PAS 220, ISO 9000, SQF, BRC, Safety, OSHAS, environmental, ISO 14000, Clean Industry for Mexico. 65 Proposition. FDA, FSMA and FSVP compliance for exporters to US.
- Sep 2021-Sep2023 **Industrial Complex Mazapan DLR and R&I for EMI confectionary. Quality & Food Safety manager.** Dulces de la Rosa leader of the quality and safety strategies and actions of the Industrial Complex 38 factories inside where snacks, sweets, cereals, confectionery, chocolate, pasta, powdered milk, and ground chilies are produced. In charge of FSSC2200 management system. ISO9000 implementation. 65 proposition, FDA inspections', Food Defense and CAPA. Quality laboratory. Packaging performance and evaluation. Internal and external audits. Development of new products.
- Feb. 2017 - Feb. 2020 **Reckitt Beckinser. Food Safety Manager** Responsible for Food Safety for the production site of infant formulas for America and milk modifiers (Chocomilk), two direct reports to HACCP headquarters and head of food safety microbiology. Reports to Quality Management
- April 2013- Feb 2017 **AIB International. Latin & North America Food Safety Professional.** In charge to lead Food Safety Inspections & Audits such as GMP's, BRC, FSSC22000 and customer standards, Public and Private trainings and advisory in topics as GMP's, Food Safety, Prerequisites Programs such as Chemical, Cleaning, Preventive Maintenance, Sanitary Design, Integrated Pest Management, Glass & brittle Programs, Foreign materials, Water, Trazability, Recalls, transportation for Food Products and Food Defense & Bioterrorism.
- Jul 2011-Nov 2011 **PROVIMI Animal Nutrition México. QEH&S and Regulatory Affairs Corporative Manager México.** Responsible for 3 BU's, five warehouses, sales staff, and technical advisors on farms.
- March – May 2011 **Bélticos SA de CV. Quality Control Quality Manager ISO 22 000.** Third party Bottler for brands such as Coca- Cola, Nestle, Bonafont, Cadbury Schweppes & Peñafiel, Hershey's, Grupo Vida & Fruti Queko. Bottling CSD, Non CSD, Pasteurized beverages as milk products in Tetra Pak, Hot Fill, Juices & Isotonic and bottled Water, PET, Polyethylene low density and high-density blowers & extrusion lids.
- Jul 2007 – Mar 2011 **Empresas Tajín S.A. de C.V. Manufacturer of Chili sauces.**
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| ✓ | <u>Quality Advisory for Operations Director</u> | Nov 2010 - Mar 2011 |
| ✓ | <u>Manager of Quality and Product Safety.</u> | Jan 2008 - November 2010 |
| ✓ | <u>Food Safety and GMP's Chief</u> | July 2007 - Dec 2007 |
- 2004 - 2007 **Cadbury Schweppes Americas Beverages. HACCP & GMP's Coordinator.** Implementation and Certification for the schemes by Cadbury Schweppes Food Safety Rules & AIB International Standard for Beverages.
- 2003 - 2004 **Nestlé Cereals Division. Lagos de Moreno, Jalisco. Presweet and Flakes Leader.** In charge to leadership for Safe, Productivity and Food Safety in lines for extruded and cooked products from raw material to shipment.
- 1999 - 2003 **Corn Products, International. Querétaro. High Fructose Technical Specialist.** In charge to lead the production, Maintenance, Quality, load and release final product in a Corn Refinery.

TRAINING

Negotiation: Art and Science Diploma by IPADE October 2023

Management Skills Improvement Diploma by ICAMI May20-Sep21

PCQI: FSPCA Preventive Controls for Human Food certificate # 7918e340 issued on 05/09/2018.

MBA, Tecnológico de Monterrey. Actual.

BS, Food Engineer, Universidad de Guanajuato 1993-1998.

CONTINUING EDUCATION

✓ HARPC AIBI online	Jan 2017	✓ Curso de la Asociación Mexicana de Embalaje	Feb 2013.
✓ Soft Skills	Nov 2016	✓ Leader Auditor ISO/TS 22 002-1,	May 2012
✓ FSMA Awareness Series	Jul 2016	✓ People Manager	Sept 2011
✓ HACCP Lead Instructor	Mar 2016	✓ HACCP, ISO 22000 & PAS 220	May 2011
✓ FSSC22000 Lead Auditor	Jan 2016	✓ Total Productive Maintenance,	March 2009.
✓ BRC Third Party Auditor	Jan 2016	✓ Personal Development and Direct-Action	Dec 2008
✓ Sanidad en el Procesamiento de Alimentos	Apr 2016	✓ Decision Making.	January 2006 to February 2007
✓ Food Defense Coordinator Online	Sep 2014	✓ ISO 9000	Aug 2007
✓ Programa Seguridad de Plantas	Jun 2014	✓ Operations Leader	Jan 2006

ACHIEVEMENTS

1. Corporate Gasca Consultants

- ✓ I achieved the release of strawberry cookies performed actions to be in compliance with FDA to obtain release of the automatic detection sku value in \$292K USD for client Don Deli LLC Texas,
- ✓ I obtain successful ISO 22000 certification to INPOSA primary plastic container and A Lacta dairy ingredients.

2. Mazapan Dulces de la Rosa

- ✓ I certified industrial complex with thirty-eight factories inside in FSSC22000 Mazapan DLR with only eight minor findings and make action plan to eliminate the 80/20 at the end of 2023 using KPI with the reduction from \$10M MXN to zero in the main finding related to raw materials expired.
- ✓ I certified EMI confectionary in FSSC22000 with no findings or deviations.
- ✓ I certified EMV plastic converter in HACCP with no findings or deviations.
- ✓ I made value decisions to avoid the risk related to export final product to US without finish pathogen analysis leading and manage a proposal implemented invested 1 million pesos using molecular microbiology approved by US government reduce the release microbiology time from 5 day to 28horas providing certainty to the company and reduce the risk a high impact recall due to pathogen Salmonella ensuring all shipments were release before leaving business unit.
- ✓ I develop QDA to customer Danone for EMI confectionary related chocolate rice cereal and fruits flavors and colored cereal to be consumed mix with yoghurt.
- ✓ I certified in 65 Proposition the factory focused on mill chili pepper.

3. Empresas Tajin S.A. de C.V.

- ✓ Integrate and forming of sanitation and cleaning team of plant personnel with basic education, which instilled the values, knowledge and strategies for their autonomy and reduce troubleshooting time making cleaning plant in exchange for 20 hrs national export production and cleaning plant 32hr weekend to 8 hours.
- ✓ I saved the company for the cleaning in-line availability of \$ 100,000 pesos a month conducting training of people, equipment, and efficiency program improvements in response times.
- ✓ I conducted the reengineering of the plant in record time to meet health criteria and specifications of FDA (Food and Drug Administration) approval achieving a grade of "Excellence" in the audit of GMPs that allowed the export of products.
- ✓ I passed the GMP audit and Food Safety held a plant for our customers PepsiCo and Kraft ("Kraft Foods Supplier Expectations") failing to meet their requirements for the release of our product with your sales force.
- ✓ Implement and standardize quality system programs achieving re-certification in BPM and Proposition 65 for 3 years with excellent qualifications that allowed to continue exporting the products to the United States of America
- ✓ Led the HACCP Plan and Quality System Tajin in sauces for export lines liquids and powders giving the company quality standards to export to worldwide markets Japan, German, Spain, Chile, El Salvador, and Honduras. I got him the leading provider of ground chiles are certified GMP `s according to the requirements of Prop 65 and FDA.
- ✓ Reduced the number of customer complaints due to the presence of stones from 20% to 0%, this was achieved by determining the origin of foreign material in Chile Developed Quality systems to obtain a Certification of the GMP and HACCP recognized FDA and the Government of California.