

James Harrison

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PROFESSIONAL SUMMARY

Senior Pasta Operator with over 10 years of experience in high-volume dry pasta production. Expert in operating Pavan and Buhler extrusion systems, significantly reducing product waste and optimising drying cycles for premium quality output. Proficient in HACCP standards and industrial machinery maintenance.

WORK EXPERIENCE

Senior Lead Pasta Operator | Bakkavor | Wigan, UK

May 2018 - Present

- Direct the operation of 6 high-speed dry pasta lines producing over 200 tonnes of product weekly.
- Reduced unplanned machinery downtime by 22% through the implementation of a proactive die maintenance schedule.
- Successfully transitioned production floor to new ISO 22000 food safety standards with zero non-conformities during audit.
- Managed raw material unloading for a complex silo system holding 220,000 kg of semolina with 100% inventory accuracy.
- Mentored 12 junior operators on extrusion techniques and moisture analysis, increasing team productivity by 18%.

Pasta Production Specialist | Princes Group | Liverpool, UK

Aug 2012 - Apr 2018

- Optimised drying curve settings on Pavan systems, resulting in a 10% reduction in energy consumption per batch.
- Achieved a record 99.9% yield rate by fine-tuning the vacuum mixing process to eliminate air bubbles in long-goods pasta.
- Collaborated with the R&D team to successfully launch a gluten-free product line, meeting all texture and shelf-life requirements.
- Performed rapid changeovers between 15+ different pasta shapes, reducing transition time by an average of 15 minutes per shift.
- Served as the Safety Committee Lead, reducing floor hazards by 30% through improved spill response protocols.

Dryer & Extruder Operator | Premier Foods | Ashford, UK

Jun 2008 - Jul 2012

- Operated Buhler extrusion equipment to produce short-cut pasta for national supermarket private label brands.
- Conducted hourly moisture and colour tests ensuring all batches met strict customer specifications.
- Monitored ingredient delivery systems and alerted maintenance of any mechanical discrepancies, preventing major equipment failures.
- Maintained a sanitised work environment following Master Sanitation Schedules and documented all CIP activities in digital logs.

EDUCATION

Manchester Metropolitan University | Bachelor of Science (Hons) | Food Science and Innovation

Sept 2004 - Jun 2008

The National Centre for Food Manufacturing (University of Lincoln) | Level 3 Certificate | Food Manufacturing Excellence

Feb 2013 - Nov 2013

SKILLS

Industrial Extrusion, Drying Cycle Management, Ingredient Silo Operations, Hydration Monitoring, Die Maintenance & Sanitisation, HACCP Protocols, GMP (Good Manufacturing Practices), Lockout/Tagout (LOTO), IOSH Managing Safely, FSA Food Safety Regulations, Inventory Management, Preventative Maintenance, Quality Control Sampling, Production Scheduling, Continuous Improvement (Lean/Six Sigma)

CERTIFICATIONS

Level 4 Award in HACCP for Management | Royal Society for Public Health (RSPH) (2019)
NEBOSH National General Certificate | NEBOSH (2021)

LANGUAGES

English (Native)
Italian (B2 - Upper Intermediate)

ACTIVITIES

Food Manufacture Conferences

Regular attendee of industry seminars focused on automation and sustainability in food production.

STEM Ambassador

Volunteer visiting local schools to promote careers in UK food manufacturing and engineering.