

CV of Dirk Nikoleiski



Dirk Nikoleiski

PROFILE STATEMENT

Versatile manager with 35+ years of experience in the Food Industry.

Energetic, ambitious person with a mature and responsible approach to accomplish any task at a minimum level of supervision.

Strategic thinker with a proven track record of developing and implementing innovative solutions to drive business growth and efficiency.

Enjoys overcoming challenges and proactively explores new challenges in relation to food hygiene programs, procedures and practices.

Has a clear, logical mind with a practical approach, hands-on experience, and a great eye for detail to problem solving and a drive to see things through to completion.

Broad experience in coaching and developing multifunctional teams, as well as providing training and giving lectures. Possess an excellent ability to work within a team, coupled with the ability to communicate comfortably.

AREAS OF EXPERTISE

- Quality and Food Safety Management
- Project Management
- Strategic Planning & Execution
- Team Building & Leadership
- Training & Education
- Technical Skills
 - Hygienic Design
 - Sanitation Programs
 - Allergen Manufacturing Controls
 - GMP
 - Pest Management

WORK EXPERIENCE

Since 2018 Regional Manager EMEA at Commercial Food Sanitation (Consultancy, Training & Education).



2015 - 2018	Global Research Principle Global Product Protection & Hygienic Design (“Sanitation”) Mondelez Int’l. Global Subject Matter Expert Sanitation and Program Manager for Hygienic Design.
2012 - 2014	Associate Director Product Protection & Hygienic Design (“Sanitation”) Mondelez Int’l Europe.
2012 – 2013	Associate Director Product Protection & Hygienic Design (“Sanitation”) Mondelez Int’l Global and Europe (double head role).
2009 – 2012	Quality Manager Product Protection & Hygienic Design (“Sanitation”) Kraft Foods Europe (in the scope: 59 internal and 130+ external manufactures; 3 direct reports).
2004 – 2008	Senior Program Leader Corporate Sanitation Kraft Foods EU/EEMA.
2002 – 2004	Manager Business Development, KF Fallingbostel cheese & grocery plant (4 direct reports).
1995 – 2002	Manager QA, Projects & Packaging, KF Fallingbostel cheese & grocery plant (11 direct reports).
1992 – 1995	Manager Brownfield Project KF Fallingbostel cheese & grocery plant.
1991 – 1992	Manager Technical Services Kraft Foods European Manufacturing Business Units.
1990 – 1991	Manager QA Grocery, Dinners & Cake Mixes, KF Fallingbostel plant (3 direct reports).
1989 – 1990	Plant Project Coordinator Grocery, Dinners & Cake Mixes, KF Fallingbostel plant
1988 – 1989	Trainee Kraft Foods Fallingbostel plant, Grocery Production Department

MAJOR ACHIEVEMENTS

- **2018 – to date:** Developed and led a high-performing team of food safety specialist for food hygiene consultancy and training through coaching and mentoring.
- **2015 – 2018:** Integration of Hygienic Design into the Mondelez Int’l global Engineering Business Process/Integrated Lean Six Sigma and keeping the program ownership with Quality.
- **2004 – 2014:** Developed Corporate Sanitation as a shared services function across all product categories in the EU and Eastern Europe, Middle East and Africa (EMEA). Ensured that Sanitation is recognized as competent partner to relevant stakeholders in the regions and within the entire global Kraft Foods network adding value to the business. EU/EEMA model in view of Sanitary Design Training was considered to be best practice within the global network and recognized as such.



- **2004 – to date:** Developed and maintained relationships to external entities, such as EHEDG (Kraft Foods/Mondelez Int'l and Commercial Food Sanitation representative, member of sub-committee 'Guidelines', board member EHEDG Germany, Guideline Cluster Lead 'Cleaning & Disinfection, active member of various working groups, authorized trainer), University of Graz, Austria (member of the Advisory Board "Clean Room Course"), University of Wageningen, NL (internship), member of the allergen workgroup at FoodDrinkEurope, member of the GMP workgroup at Caobisco.
- **2004 -2019:** Lectures given at various events (for example EHEDG, DrinkTec Munich, InterLabTec, HygieniCon, Campden BRI), as well as articles published for New Food and Behr's on Hygienic Design, Allergen Management and Hygiene in general.

Author of "Praktische Aspekte der Lebensmittelhygiene", German Language

<http://www.behrs.de/lebensmittelindustrie-ernahrungsgewerbe/lebensmittelhygiene/praktische-aspekte-der-betriebshygiene.html>

Handbook of Food Allergen Detection and Control, Contributor

<http://www.sciencedirect.com/science/article/pii/B9781782420125500052>

- **1995- 2004:** formed and managed the Business Development Department at a large manufacturing facility (cheese, grocery, beverages) with up to 11 direct reports. Responsibility and accountability were extended constantly and included Packaging QA and Development, Marketing Services, coordination of projects related to products, technologies and packaging. Developed and maintained excellent working relationships to R&D, Marketing and Central Engineering.
- **1992-1995:** successfully managed a \$40MM capital investment project. The scope was to plan, to build and to start up a new production facility including equipment, infrastructure/utilities and a monorail system to a new warehouse (Brownfield project). Furthermore, the project included production transfers from other sites and co-manufacturers as well as the implementation of new production technologies. The project was completed on schedule and within budget.

EDUCATION

- Graduate Engineer "Food Technology", University of Applied Science Lemgo (Germany)

LANGUAGES

- German (native speaker)
English, fluent in speech and writing



Motivation Letter of Dirk Nikoleiski

I am writing to express my interest in the position of Vice President at the European Hygienic Engineering & Design Group (EHEDG). With a robust background in the food industry, particularly in food hygiene and hygienic design, coupled with my long-standing active membership and contributions to EHEDG, I am confident in my ability to significantly contribute to the organization's mission and goals.

Over the past 35+ years, I have dedicated my career to advancing food hygiene standards and promoting hygienic design principles. My extensive experience spans various roles within the food industry, where I have successfully led initiatives to enhance food safety, improve operational efficiencies, and ensure compliance with stringent hygiene policies. My work has consistently demonstrated my commitment to protecting public health and ensuring the highest standards of food hygiene.

As an active member of EHEDG, I have had the privilege of collaborating with industry experts in various capacities. I serve as a member of the sub-committee 'Guidelines' and as a board member of EHEDG Germany. Additionally, I lead the Guideline Cluster for 'Cleaning & Disinfection,' actively participate in multiple working groups, and contribute as an authorized trainer to the advanced EHEDG training course in Denmark. These experiences have deepened my understanding of the critical role EHEDG plays in shaping the future of food safety and hygienic design.

My vision for EHEDG is to continue building on its strong foundation, fostering a culture of excellence, and expanding our reach to address emerging challenges in food hygiene and design. As Vice President, I would leverage my strategic thinking, leadership skills, and industry expertise to support the organization's objectives, enhance member engagement, and promote the adoption of EHEDG guidelines globally.

I am excited about the opportunity to serve as Vice President and to work collaboratively with the EHEDG community to advance our shared goals. Thank you for considering my application. I look forward to the possibility of contributing to the continued success and growth of EHEDG.

Sincerely,
Dirk Nikoleiski