



BCFPA

STUDENTS CAREER NETWORKING VIRTUAL EVENT
SEPTEMBER 23RD 5:00 – 6:30 PM PT

The Panelists



Sustainability In The Food Industry

Panelist: Dr. Ron Wasik
President of RJW consulting Canada
LTD



Designing Food Safety Into Food Products

Panelist: Jessica Au-Yeung
R&D Manager / Operations Coordinator
at Big Mountain Foods



Quality Assurance Versus Quality Control

Panelist: Mila Savic
Director of FSQA and Regulatory at
Daiya Foods Utc.



Ensuring Food Protection Through Auditing Procedures

Panelist: Dr. Robert Marshall
Owner of 'Safe Food Compliance Canada'



Dr. Rob Marshall | Owner of SFCC Compliance Canada Ltd.

Robert Marshall, Ph.D. is the owner of 'Safe Food Compliance Canada' which specializes in developing preventive control plans for federally registered food processing plants. He received his Doctorate from the University of British Columbia and has nearly 25 years of experience in the food processing industry. Rob is an ASQ certified 'Food Safety and Quality Auditor' and a certified 'FoodSafe' instructor.

Over the years, he has developed and implemented food safety programs for many commodities, validated complex systems such as shellfish purification plants and *Vibrio parahaemolyticus* controls for oysters. He has also developed and delivered food safety workshops to the British Columbia shellfish industry, collaborated with several government agencies on research and development projects and authored numerous peer-reviewed publications.



Jessica Au-Yeung | R&D Manager / Operations Coordinator at Big Mountain Foods

Jessica Au-Yeung is a graduate of BCIT's Food Technology, Environmental Health, and Business Operations Management programs and is experienced in product development of food and operations within rapidly growing small to medium-sized companies. Originally from Vancouver, Jessica has worked for manufacturing and consulting companies such as Daiya Foods, Farafena, Great White Food Services, and Food Insight. She recently joined Big Mountain Foods as R&D Manager / Operations Coordinator and enjoys hiking, biking and dining out in her free time. She has volunteered for CoFood Vancouver, Vancouver Food Bank, Covenant House, and the Variety Clubs' Annual Show of Hearts Telethon.



Mila Savic | Director of FSQA and Regulatory at Daiya Foods

Mila Savic currently serves as the Director of FSQA and Regulatory for Daiya Foods Inc. and as a Guidelines Drafting Committee member for Food Allergies Canada. Having been trained as a food safety auditor and SQF practitioner, she has been in multiple roles in the natural health products and food industry for the past 25 years. Her extensive experience includes creating Food Safety and Quality Systems and leading organizations through third-party audits. While not in the office, Mila enjoys sharing her strong leadership and enthusiasm for food safety with new generations during career development events at local post-secondary institutions.



Dr. Ron Wasik | President of RJW Consulting Canada LTD

He is an accomplished functional team leader and executive who thrives on the fast pace and challenges within growth-oriented agri-food companies requiring control of diversified interests as well as constant innovation. He holds a PhD in Cereal Grain Biochemistry, a MBA in Operations Management and is a Certified Food Scientist. In his over 47 years in the agri-food industry he has gained experience in every sector, from farm to fork and from infants to the aged.

He is a professional member of several provincial, national and international associations. Currently he serves as a Director of the Small Scale Food Processor Association and the Canadian Supply Chain Food Safety Coalition, and is Vice Chairman of the Standards Council of Canada's ISO Mirror Committee on Food Safety. He is also an Adjunct Professor in the UBC Faculty of Land and Food Systems.