

Dr Philip John Barlow

Qualifications	Ph.D Food Science and Nutrition, University of Leeds, UK, 1980
	M.Sc, Food Science and Technology, University of
	Leeds, UK, 1971
	B.Sc Environmental Health, University of Aston,
	UK, 1970
	Diploma of the Public Health Inspectors Education
	Board, 1970
Professional Affiliations	Member of the Chartered Institute of Environmental
	Health Officers (UK)
	Fellow of the Institute of Optimum Nurrition
~ ~ ~	Registered member of the Cyprus Board of Food
	Scientists and Technologists
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Nationality ///////	



Dr Barlow is a Consultant to the Food Department at CWA. As an expert in Food Safety, Food Science & Technology and Environmental Health, Dr Barlow applies this knowledge to the global food transport chain. He has specific overseas attendance experience in the inspection and investigation of temperature abuse in Foozan Tuna.

Career Achievemnts

An academic and industrial career in the Food Science & Technology and Environmental Health sector in the UK, Singapore and Cyprus. A regular consultant to the food industry, government agencies and international bodies. Experience in investigation of food related and environmental problems and providing expert evidence and advice to industry, academia, government and international bodies particularly in the area of food safety. Excellent communication skills, relationship building and research skills.



Executive Summary

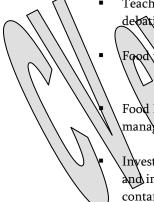
Demonstrates a track record of over 35 years as a Lecturer and Research Scientist in Food Safety, Food Science & Technology as well as in Environmental Health. Extensive expertise in teaching, researching, organizing and strategically planning programmes related to Food. Experienced in management of academic departments, budget management and project management. Completed a Ph.D. in Food Science and have around 50 publications.

Articulate communicator with the ability to interact effectively with a diverse population of students / peers / colleagues at a variety of academic levels. Have demonstrated ability in teaching, motivating and directing students to maintain high levels of interest & achievement. Particularly skilled in bringing industry and academia together in the area of food innovation.

A resourceful leader, with exceptional planning and organizational skills along with the ability to work well under pressure. A team player who is also able to perform as an individual under minimum supervision. Highly adaptable and resident, thriving on challenges. Experience of product and process investigation and improvement.

Core Competencies

Leadership, visiop



Teaching/lecturing/writin debating

esearch &

Food Programme development & management

analysi

Investigation of industrial accidents and incidences of food fraud and contamination Chairing committees

od Safet

nology

Appearing in court as an expert witness

Scieno

- Working Ethically
- Project Management



Selected Accomplishments

- Set up a Food & Nutrition laboratory and developed a range of new courses for the Food & Nutrition Programme for the University of Nicosia, Cyprus
- Chairman of the Food Standards Agency Task Force, U.K. for investigating food fraud
- Successfully developed partnerships with appropriate Government departments as well as local, regional and international Food industries
- National University of Singapore: Awarded the faculty of Science 'Teaching Excellence' award for 5 consecutive years (based on peer assessment and student feedback)
- Dean of School of Applied Science and Technology, University of Humberside
- Appointed as a member of the AVA Board to advise the Singapore Government on food issues
- Senior Scientific Advisor to the Food Innovation Programme, Sheffield Hallam University

Experience 2012 to date Food Departmen tant at Internatio 2008 to 2010 rofes Nutxition iate and ramm Nico innex Xxdan 20 rdinator for the Food and Nutrition Programme ked on the development of a TEMPUS supported pject to introduce a M.Sc. in Food Safety Taught a range of courses on the programme as well as helped develop the existing research programme in the School of Life and Health Sciences Highlights Fostered relationships with industry partners for research and consultancy

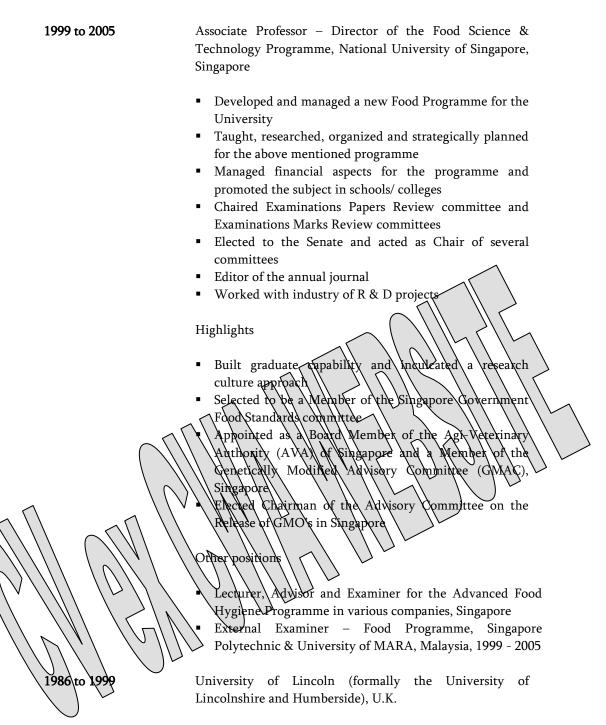
• Elected as a Member of the University's Ethics Committee



2007 to 2008	Senior Scientific and Technical Advisor – HEFCE project on food innovation, Sheffield Hallam University, U.K.
	 The aim of the Higher Education Funding Council (HEFCE) project was to link academic research and industry needs together
	 Prepared a range of scientific reports for industry personnel and presented various papers at conferences, outlining the work being carried out
2005 to 2007	Positions held:
	 Chairman of the Food Standards Agency Task Force on Food Fraud, June 2006 - September 2007 Investigated the range of food fraud, how it was carried out and recommended methods of detecting limiting the activity Presented a report to the Food Standards Agency Board The recommendations were accepted and implemented by the FS4 Conducted a Specialist 10 day Course on Kood Safery through the Food Chain at the National University of Singapole, May/ June 2006 Computations work on food safery - reviewed the resource pack 'guidance notes for local authorities on imported foods - Food Standards Agency JUK., October 2005 Assisted in the development of guidance notes for authorities for implementing requirements of new/ updated EU legislation in relation to food Interpreted legislative requirements for practical application

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Dean - School of Applied Science & Technology



1994 to 1999	Chair of School Executive Committee
	 In charge of strategic planning and management of all staff & financial resources
	 External H.E.F.C.E. Quality Assessor
	 Chair of all School Examination committees and Award
	Boards
	Highlights
	 Introduced an open management structure improving
	communication across the School
	 Monitored expenses efficiently and led the School through
	a successful quality assessment exercise
1991 to 1994	Associate Dean - School of Applied Science & Technology
	 Head of School in absence of the Dean
	 Responsible for the efficient and effective deployment of
	all academic, technical as well as support staff
	 Developed and implemented the School's accommodation strategy
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	Aightights ///
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	\\ \ Successfully secured external funding for setting up the
	Food Innovation Centre
1 1	V Introduced à computerized time- table system to improve
	steff and resources' efficiency
1989 to 1991	Head of Industrial Services - School of Food, Fisheries &
)//// / <i>////</i> /////	Environmental Studies
	Liaised with industry partners to develop consultancy
	services and training courses. The consultancy service
(())	 recorded a turnover of ~ £250 000 per year Monitored budgets for all activities
1986 - 1989	Senior Lecturer in Food Studies – School of Food Studies

- Researched and taught Food Chemistry, Food Safety & Hygiene as well as Food Law
- Supervised research students up to the Ph.D. level



Additional Experience

- Research & Development Manager, Seven Seas Health Care Ltd., U.K., 1984 – 1986
- Lecturer in Environmental & Occupational Health, University of Aston, Birmingham, 1973 – 1984
- Public Health Inspector, City of Leicester Health Department, U.K. 1966 - 1973

