



ALASTAIR DICKIE – SENIOR CONSULTANT (FOOD & DRINK)



I am a Senior Consultant & Project Manager with Polaris Learning Ltd.

The sorts of things I do as a Senior Consultant are HACCP, Food Hygiene, and Animal Welfare training as well as Butchery Demonstrations. I also work with a wide range of food and drink organisations to support their employees through the Modern Apprenticeship qualification in Food Manufacture. I assess the employees as competent to do their jobs and I provide additional support and training where extra help is needed.

I am a qualified Assessor and a qualified Internal Verifier. I am able to support and assess employees as competent to work as Assessors.

Prior to this I was a Meat Hygiene Inspector for 4 years and a former retail butcher owner with a team of employees. This experience gives me a good understanding of the issues facing small butcher shop owners and employers through to the requirements of technical and factory managers.

In my many years working with meat, I have gained a REHIS Diploma in the inspection of Red and White Meat, Health and Safety and Principles of HACCP. I have also gained my Intermediate Certificate in HACCP (meat plant).

My interests outside of work are:

- Golfing
- Skiing
- Rugby
- And Motorbikes.