

CHRIS BRIMELOW



Profile

Science graduate with two degrees.

Have a vast experience in large project management, facility management and strategic planning, gained whilst working for the biggest food company in the world. Used to working in different countries and with different ethnic groups.

Hard working, people orientated, still thrive on new challenges, though now retired.

Brief History

- British, born 1943, oldest of three children. Parents both professionals: father a dentist, mother an army hospital matron.
- Early life and education in UK: 10 O-levels, 3 A-levels (Kings School Rochester (KSR)), B.Sc. (Nottingham) and M.Sc. (London).
- Married (1966) Rena, a successful PR/Marketing Manager, who worked for EMI Medical, IHG and other major companies. Rena died of cancer in 2004.
- Two children with Rena: Catrena (b. 1967) – mother of three children and presently Website and Partner Company Relationships Manager for an international car-hire company, based in Paris; Andrew (b. 1969) – father of two children and currently Financial Affairs Head for the African Country Members of the UN, based in Cote d’Ivoire.
- Worked for the Nestlé Company for 42 years (started 1966), in UK, Switzerland, USA and China, both in technical operations and in R&D management functions.
- In operations, worked in quality and production management. In R&D management, headed two Nestlé R&D Centres at different times, one in USA and one in China; also worked in Corporate Management of R&D, based in Switzerland, with responsibilities in structural change management, strategy development, business alignment and R&D quality management.
- Married (2005) Joanna (GUO Zhuan), a Chinese Traditional Medicine Doctor. Joanna is the therapy team leader for the ATP tennis tours in China and President of *The House of Harmony*, a physiotherapy, acupuncture and Chinese medicine clinic in Shanghai.
- One child with Joanna: Jonjo (b. 2007), a Year 4 student at Dulwich College Shanghai.

- Retired (2008) but immediately accepted a two year contract to manage the design and building of the Nestlé Chocolate Centre of Excellence R&D facility in Switzerland, a new concept in Nestlé R&D.
- 'Administrateur' of the Residents Association of the apartment building in Switzerland where we lived (this is an essential and defined position in Swiss law) (2010-2012).
- Support Joanna in business planning, webmaster and other business aspects of *The House of Harmony* (2012-present).

Highlights, Achievements and Initiatives

School/Education

- Scholarship pupil at KSR (1952-62).
- Prefect and Head of School House (boarding) at KSR (1961-2).
- Athletics colours and winner of high-jump at KSR (1962).
- Member of Summer Festival organizing group at Nottingham U. for two years, with responsibilities for PR and design (1964-5).
- B.Sc. (Honours) Chemistry, Nottingham U (1965).
- M.Sc Chemistry, London U., gained whilst in fulltime employment (1970).
- Intensive 4w spoken French course (1986) to top up O-level knowledge: have conversational French (sufficient to be able to live in Switzerland).

Business Career

- Joined APCM as a development chemist in the cement paints division (1965-6).
- Joined The Nestlé Company as a Quality and Production executive. Became Factory Quality Manager/Production Manager in a Nestlé factory in London, UK (1966-71). Managed technical aspects of three of the annual tomato paste supplier visits to Spain, Portugal to support Company-wide purchasing contract.
- Transferred to R&D as a Project Manager and eventually became Deputy Director of the Nestlé R&D Centre in London (1971-86). Generated many product and process development successes in shelf stable and refrigerated products.
- Transferred to the corporate staff of the Company in Switzerland, as coordinator of the international R&D efforts in chilled foods and soy based products (1986-7).
- Moved to USA as Vice President and Head of the R&D Centre in Connecticut (1988-9). During this period R&D Centre launched, with the business, a number of innovative new products including refrigerated pastas (inc. an award winning ravioli), sauces and main meals, a new beverage range, a refrigerated pizza kit and a number of enteral health care products.
- Became Deputy to the Head of R&D in USA (1989-95); also R&D coordinator for the international programme in food safety microbiology.
- Transferred back to the corporate staff in R&D Management with various responsibilities including R&D annual budget reviews, creation of a new contract management system for working with third parties, and R&D long term strategy development. Authored three R&D Strategy papers (1997-2001) for consideration and endorsement by the Nestle Executive Board. Introduced

- several fundamental system changes in the way R&D was practiced, including systematic reporting of key deliverables and hand-over requirements, and ways of enhancing business alignment. Eventually became Deputy to the Head of the Nestlé R&D Centres. Member of the top management business team which created and realized a major change in structure of Nestlé R&D: the formation of the Product Technology Centres¹ (1997-2001). Particular responsibility for facilitating the change process itself at each of the transforming Centres.
- Successfully managed the design, equipping, staff recruitment and start-up of Nestlé's first R&D Centre in China, at Shanghai. Became its first General Manager (2001-6). During this period the R&D Centre was responsible, with the business, for launching a number of innovative new products including a range of healthy waters, cooking aids for chefs, and a new baby cereal range. Remit of the Centre was not only to develop foods for the market but also to understand the beliefs of the Chinese consumer concerning the relationship between Chinese food ingredients and health. Hosted a visit to the Centre by the Nestle Main Board (2002).
 - Returned to corporate R&D management to lead a global project: the introduction of the ISO9001 Quality Management tool, originally developed for operational applications, into the R&D environment, and the expansion of this tool to cover not only quality aspects (sensory, food safety) but also environmental and regulatory impacts. This was a first in the food industry. The result was 100% success in ISO 9001 certification of 25 R&D Centres (2006-8).
 - Successfully managed the design, equipping, and key staff recruitment of Nestlé's R&D Chocolate Centre of Excellence, a new concept in Nestlé R&D Centres, in Broc Switzerland (2008-10). Also successfully managed the expectations of a Steering Group including three Executive Board members. Included many innovatory features including introduction of behavioural psychology into the product development process for premium chocolates.

Contributions to the Food Industry

- Developed an instrumental method for the measurement of tomato paste colour (1987) for an EU sponsored, industry collaborative project.
- Author of several patents, technical papers and book chapters; active member and chairman of various committees of two UK food industry research associations. In this capacity chaired a number of international symposia (1978-1987). Vice-Chairman and Chairman-Elect of the Research Committee, Campden Food RA, UK (1985/6).
- Scientific Advisory Board member of Food Research Institute, U. Madison-Wisconsin, USA (1992-95).
- Editorial board member of International Journal of Food Control (1995-2003).
- Edited a popular book in the industry: Instruments and Sensors for the Food Industry (Woodhead Publishing, 2001).

¹ Each PTC is the lead Centre for a particular key product category technology and therefore the guardian of the category technical and quality standards.

Interests

- Theatre: enjoy going to the theatre with family and friends. Was a member of two amateur theatre groups until moving abroad. Designed and lead the building of approx. 20 stage sets for these groups over a period of fifteen years (1970-85); wrote or co-wrote several one-act humorous melodramas and a number of review sketches for the groups; played small character roles in several plays.
- Enjoy writing and recently self-published a book designed and written by myself and my family (2014), about my first wife Rena.
- DIY: for example, with my father converted an old school into a house for two families (1984/5).
- Design and make stained glass objects.
- Enjoy travel and am fascinated by castles in different countries.
- Sport:- enjoy walking in the mountains and over the last decade have climbed: Lotus Peak, 1864m, E. China (2004); Mt. Ganzigonggai (climbed to 4050m) in the Nine Villages gorge region (Jiuzhaigou), W. China (2006); and Pic Chaussy, 2351m, in the Bernese Alps, Switzerland, with my young son (2014);
 - also enjoy skiing (downhill);
 - play badminton twice a week.
- Listen to music and have eclectic tastes, everything from rock, through folk, modern jazz, to classical.
- Learning to play the cello, currently at Grade 2 Level.

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