

NICOLAS BROSSARD

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Agro-Food Industry Consultant / Food and Seafood Audits / Training / Hygiene and Sanitary Specialist / Overseas Food and Beverage Export Promotion

Highly Energetic Professional with years of experience in advising and auditing food and seafood companies, training professionals and students for EU and GI certified food products, and export prospecting. Track record of managing/securing food product certifications for clients, representing employers at international meetings/conferences, implementing HACCP for organisations, and ensuring compliance with European food safety and hygiene norms.

Strategic thinker with proficiency in building/strengthening business relationships and influencing stakeholders, excellent communication and problem-solving abilities, and flair for combining business planning skills with tactical execution abilities. Motivator and mentor, recognised for leading and coaching high-performance teams.

Languages: French (native), English (fluent), Polish (spoken) Thai (learning)

CORE COMPETENCIES:

Food product certifications – seafood, especially oysters | Brand ambassador – food and seafood companies | Strategy development | EU & GI certification, and food safety and hygiene compliance | Trainer – EU and GI certified food products | Export prospecting | Seafood quality management systems and processes | HACCP implementation | Manual updates and documentation | ISO audits | Research papers | Leadership and team building | Overseas Food Export Promotion – Seafood, Dairy, Cognac, Wines

PROFESSIONAL EXPERIENCE

OCEAN CONSULT, France / SE Asia

2010 – Present

Director

- Auditor, trainer, and agro-food industry consultant, accountable for performing **internal audits for clients** (seafood companies); third party audits (FDA audits and **EU & GI certification compliance**) for clients such as MSC, Auchan, Carrefour, and others
- **Export prospecting** for seafood and food companies including selection of Communications Agencies, Business Matching and Event participation.
- **Product certification system** diagnostics
- **Global strategy** development
- **Trainer for EU & GI certified products** including Masterclass for international culinary school students

PGI OYSTER FARMER ORGANISATION, France

2005 – 2022

Director (250 companies; 20,000 tons)

- **Setup** and managed the **Organisation** representing members with annual turnovers in excess of 200 million Euros
- **Formulated strategy** for EU grant applications
- Drove efforts for **updating** oyster recognition and specification **manuals** for EU region and France (PGI and LR)
- **Represented the Organisation** at seafood and food expos in Brussels, Barcelona, Dubai, Warsaw, Hong Kong, Singapore, and Taiwan to determine export potential
- **Developed training material** and delivered coaching on varied qualities of oysters – trained chefs, buyers, scalers, culinary school students, and others

SHELLFISH AQUACULTURE COMMITTEE, France

2005 – 2022

Director of Quality Management (900 companies; 50,000 tons)

- **Led and mentored** five-member **team** of quality management personnel
- Undertook internal audits for member companies
- Implementation and monitoring of **product certifications** for oysters and mussels (LR, PGI, STG, POD, and organic)
- Trained companies on **European food safety norms** such as EC 178/2002; EC 852/2004, and EC 853/2004

Continued...

 PROFESSIONAL EXPERIENCE

Director of Quality Management , Shellfish Aquaculture Committee (continued)

- **Implemented HACCP** (Hazard Analysis Critical Control Point) system and health record system for 900 companies
- Management of in-situ diagnostics of sanitary non-conformity in processing plants
- Managed PR (Public Relations) activities

BUREAU VERITAS S.A., France

1997 – 2005

Senior Consultant – Fishery/Aquaculture Department

- Senior **ISO auditor** – led audit for Madagascar Farmed Shrimp Red Label certification; and **headed salmon sector audits** for Carrefour (FQC) and Auchan (Filière) (Ireland, Scotland, and Norway). Also, audited quality management systems of corporations and professional bodies
- Undertook **certification audits** for corporations such as Labeyrie, Turbot Qualité, Unima, Marine Harvest, Leroy, GMS, and others (across Europe and Africa)
- Provided **technical advice** on establishing **seafood quality** and management / evaluation methods. Also, **setup quality management/evaluation systems for oyster farms**
- Consultant for hygiene and HACCP system – **advised BioMar** on HACCP system implementation for their feed plant
- Appointed as **specialist trainer** for hygiene and quality audits for professional organizations

IFREMER AND CNRS (RESEARCH CENTER), FRANCE

1994 – 1997

Assistant Engineer

- Analysis, data processing and report writing for IFREMER and CNRS (aquaculture research centres)
- **Authored research reports** on purification and valorisation of fish farming effluents, simulation of primary production and fattening of oysters, and skimming treatment in lagoons

 EDUCATION

Higher Agricultural Technician Certificate ~ Aquaculture (*Brevet de Technicien Supérieur en Productions Aquacoles, 1994*)

Lycee de la Mer et du Littoral Bourcefranc, France

La Rochelle Université, France

French Baccalaureate: Sciences and Biology (*D série, 1991*)

Lycee Cordouan Royan, France