

ANDREW GRIST

EMPLOYMENT

2008- Present	University of Bristol	
	Continuing Education Manager / Lecturer in Veterinary Public Health	
	<ul style="list-style-type: none">• Lecturer in Veterinary Public Health on Bachelor of Veterinary Science course• Author and lecturer of Official Veterinarian Courses held at Langford• Developed abattoir rotation for veterinary undergraduates• Lecturer of Animal Behaviour and Welfare BSc Slaughter Welfare Module• Lecturer and co-author of University of Bristol Animal Welfare Officer and Poultry Welfare Officer courses• Researcher in Animal Welfare• Guest lecturer at Royal Veterinary College• Author of Porcine Meat Inspection – Anatomy, Physiology and Disease Conditions. Context Publishing	School of Veterinary Sciences, Langford
2001- 2008	Meat Hygiene Service	York
	Dual Qualified Meat Hygiene Inspector	
	<ul style="list-style-type: none">• Author of Poultry Inspection – Anatomy, Physiology and Disease Conditions. Published by Nottingham University Press.• Author of Bovine Meat Inspection – Anatomy, Physiology and Disease Conditions. Published by Nottingham University Press.• Author of Ovine Meat Inspection– Anatomy, Physiology and Disease Conditions. Context Publishing• Part time lecturer at the University of Salford. Subjects Poultry Anatomy and Rejection Conditions.• Part time lecturer at Langford Bristol University. Subjects Poultry Inspection and Conditions• Theoretical and Practical trainer of Plant Inspection Assistants in Poultry Slaughterhouses	
2000- 2001	Sheepdrove Organic Farm,	Berkshire
	Processing Manager	
	<ul style="list-style-type: none">• Oversaw redesign of the Poultry Processing Unit.• Increased production by 500%,• Responsible for 12 staff.• Introduced a HACCP program and supporting documentation to Supermarket Retailer Standard.• Duties included personnel management, maintenance, Quality Assurance and Inspection of both white and red meat and animal welfare.	
1998- 2000	Meat Hygiene Service	York
	Dual Qualified Meat Hygiene Inspector.	
	<ul style="list-style-type: none">• Enforced Hygiene and Welfare Regulations within licensed white and red meat slaughterhouses.• Carried out ante and post mortem inspection of all species.• Responsible for the application of the health mark• Advised abattoir staff and owners with regard to hygiene of production.	

- Trained student inspectors, Environmental Health Officers and plant staff in meat inspection.

EDUCATION

1986-1987	Salisbury College of Technology <ul style="list-style-type: none"> • BTEC ONC Mechanical and Production Engineering 	Salisbury, Wilts
1998	University of Bristol, School of Veterinary Sciences <ul style="list-style-type: none"> • RSH Certificate of Meat Inspection • RSH Certificate of White Meat Inspection 	Langford, Bristol

CURRENT PROJECTS

Building project abattoir Abidjan-Anyama (Project proposal Charity 01/07/2014 duration 48 months - £98,452)
 Low Atmospheric Pressure Stunning – Pigs (Project proposal submitted Aug 2014 to DEFRA - £500,000)
 Zephyr Euthanasia Tool EEG Assessment (March 1st 2014 to January 31, 2016 - £71,000)
 Study to investigate non-penetrating percussive blow to the head as a humane killing method for piglets, kids and lambs up to 5kg (DEFRA 1st March 2013 to 1st March 2016 - £184,628)
 Co-ordinated European Animal Welfare Network (Completed 2013 DG SANCO 2012/10293 - £680,763)

AWARDS

2015	Best of Bristol Lecturer Award
2010	Department of Clinical Veterinary Science Teaching Award
2007	Meat Hygiene Service (Food Standards Agency) Merit Trophy for contribution to Meat Inspection