

CATHY M. CRAWFORD
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Ms. Crawford earned a Bachelor of Science degree in Biology from Arizona State University and a Master of Science in Food Safety with a Certificate in International Food Law from the Institute for Food Laws and Regulations at Michigan State University. She is a Registered Consultant for Safe Quality Foods (SQF) Standards, a Certified Instructor for the National Restaurant Association's ServSafe® Program and a HACCP instructor for courses certified through the International HACCP Alliance.

Cathy has over 15 years prior experience in consulting, food manufacturing, and food chemistry / microbiology laboratories. She was the Director of Regulatory & Technical Services for a privately owned meat and poultry manufacturing company where she was responsible for regulatory compliance, developing food safety strategies, ensuring appropriate export programs, and coordinating recall responses when necessary.

As a consultant with the HACCP Consulting Group, Ms Crawford specializes in food defense. She was the instructor for a series of food defense workshops sponsored by the USDA Food Safety Inspection Service (FSIS). She also facilitated a focus group meeting, bringing together industry, trade association and FSIS representatives resulting in a new model voluntary food defense plan designed to meet the needs of small and very small plants.

Ms. Crawford has recently provided HACCP training to a variety of businesses including meat and poultry processors, bakeries, and fruit and vegetable processors/packers. She continues to assist food companies achieve compliance with Global Food Safety Initiative Standards. In addition to her consulting as a member of the HACCP Consulting Group she is also a partner for QAManagerHelp.com, a Senior Consultant for the Quality Support Group and an adjunct instructor at the Culinary Institute of Virginia where she teaches food safety and sanitation.