

Miembros del Equipo TSI

Perfiles Profesionales



TSI Emiratos Árabes Unidos



Dr Jeremy Taylor, BA, MEd, PhD(HACCP), FIH.

Dr Jeremy has over 20 years experience in industry and vocational education, 15 years as a senior lecturer and 15 years in government and private sector consultancy. Dr Jeremy is TSI's General Manager and Lead Auditor.



Dave Shannon, BSc. International Management.

Dave is a management specialist with 15 years of planning and delivering projects for clients including Unilever, Microsoft, Shell, Sony as well as UAE government food safety programs. Dave is TSI's Operations Director.



Basem Azzam, BSc. Chemical Engineering.

Basem is an inspection & quality expert with 15 years in government, including 5 as Technical Manager of the Sharjah Food Safety Program and 3 as a national expert in Infrastructure Quality Programs in Syria. Basem is TSI's Quality Director.

TSI Reino Unido



Dr Joanne Taylor, BSc. Psychology, Cert Ed, PhD(HACCP).

Joanne is an organisational culture specialist. She has government and private sector teaching and consulting experience in the UK, Middle East, Asia and Central America. Joanne is TSI's Training and Research Director.



Professor Eunice Taylor, BSc. Food Science, Cert Ed, PhD(HACCP).

Eunice is a world-renowned food safety and HACCP specialist. She has worked with the UK University of Salford, the Codex Alimentarius of the UN and the Abu Dhabi Food Control Authority. Eunice is TSI's Director of Special Projects.

TSI Perú



Ing. Emily Vivanco. Ing. en Industrias Alimentarias con Especialización en Gestión de la Calidad Total y Productividad (UNALM), Estudios en UTAH STATE UNIVERSITY – Logan Utah (USA), Líder del Proyecto TSI Perú, Gerente de Operaciones y Consultora Principal Key Management Resources SAC – KMR SAC

Mas de 15 años de experiencia de Consultoría en el diseño e Implantación de Sistemas de Gestión de la Calidad e Inocuidad, realización de Auditorías Internas, Inspecciones Higiénico - Sanitarias, diseño y realización de cursos de capacitación, entre otros.

Consultora a nivel nacional en rubros diversos, como: Restaurantes y afines, Productos de panadería, entre otros.

Entrenador Certificado: Sistema MENU SAFE (UK): HACCP aplicado a la Industria de la Hospitalidad.

Ha participado como ponente invitada en el Programas de nivel Post Título, en la escuela LCBP.

Participa como Experta Técnico de INACAL: Auditoría para la Certificación de organismos de Inspección NTP ISO 17020.

Segunda Vicepresidente y miembro activo del comité de turismo y Sub comité de Gastronomía.



TSI Asociados



Dr Mohamed Mohamady, BSc. Vet. Medicine, MSc. Quality, MSc. Food Control. Mohamed has experience in the training, consulting and auditing of standards including HACCP, ISO 22000 and BRC. He was a trainer on the TSI/ Campden BRI risk-based inspection training for the SCH in Qatar in 2014.

Karine Haddad, BSc. Food Safety Management, MSc. International Food Business. Karine is a food safety, ISO and HACCP specialist. She



has eight years of industry experience. Karine was a trainer on the TSI/ Campden BRI risk-based inspection training for the SCH in Qatar in 2014.

