

Industry Innovation Specialists



Brenda Kelleghan, Innovation & Technology Manager & Food Innovation

Brenda leads the Innovation and Knowledge Transfer pillar of the Business Support Centre. She has 9 years experience at SRC as an Innovation & Technology Specialist in Food. Brenda has mentored hundreds of food and drink companies in all areas of research and development and new product development (NPD) through funded programmes. Brenda has over 18 years industry experience working as an NPD Manager in food manufacturing and has launched hundreds of new and improved products in both retail and food service within the chilled and frozen categories. Brenda holds a BA Hons in Consumer Studies/Food Innovation with a Diploma in Industrial Studies from Ulster University and has recently completed a Master's in Business for Agri-Food & Innovation Management awarded by Queens University Belfast in conjunction with CAFRE.

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James Donnelly, Engineering

James has considerable experience of all aspects of engineering from design right through to manufacture. James graduated from Ulster University with a MEng honours degree in Manufacturing Systems Management with a Diploma in Industrial studies. He has worked in various industries from sheet metal forming, concrete (design) to quarry & recycling. James is a confident user in both AutoCad & Solidworks software and has significant experience of project management, product design, design development and prototypes within the commercial sector. He has worked on various design projects over the years ranging from bespoke one-off design solutions to standard products for manufacture.

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Kieran Swail, Tourism

Kieran is an experienced trainer and business mentor with over 25 year's experience in the hospitality and tourism industry. Kieran has worked in a range of operational and management roles including training and mentoring to SMEs; facilitating workshops; evaluating projects; developing business plans; tour guiding; lecturing in travel and tourism; operating and selling educational and sports tours; promoting corporate hospitality, and managing a family pub business. Kieran is a conference and event facilitator and has worked across a wide range of digital and tourism projects including podcasting, 360 tours, interactive maps, AR & VR. He has also helped businesses to create online training solutions.

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Mark Gillespie, Computing

Mark comes from a computing background and has experience in a wide range of IT areas from hardware and software management to networking and mobile computing. Mark holds a BSc Honours Degree in Computing Science and a Diploma in Professional Practice from the University of Ulster. He has completed IT Infrastructure Library v3 focussing on quality-driven service management and is JISC Cyber Essentials trained. Mark has worked across numerous sectors including education, hospitality and agriculture and his skills have benefitted a range of businesses by streamlining processes and maximising effort through use of technology.

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Emma Lyttle, Food Innovation

InnovationEmma has over 15 year's of experience within the food industry working as a New Product Development (NPD) Manager, Technical Manager and Food Innovation Consultant. She has developed products for global brands, retailers' private labels and own label. Emma is currently working towards gaining her Master's in Business for Agri-Food and holds a BSc Honours degree in Food Quality, Safety and Nutrition. Emma's industry experience includes working for a family run orchard in Armagh and Nestle, as a Sensory Scientist. She has also worked as an NPD Manager in Food To Go/Bakery, Healthy Ready Meals and Added Value Meat/Poultry sectors. Since joining SRC in 2016 Emma has been able to pull on these experiences, to help companies launch commercially viable, consumer lead products that will keep their companies ahead of the competition. Emma has mentored over 100 SME's since joining the team.

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Rachel Little, Food Innovation

InnovationRachel has over 12 years experience within food manufacture covering areas in New Product Development, New Process Development & Operations. She has launched hundreds of new and improved products & processes within the retail market. Rachel graduated with a BSc Hons degree in Food Technology from the College of Agriculture, Food & Rural Enterprise, (CAFRE). Before joining BSI, Rachel worked in Moy Park poultry, having gained experience in the primary & convenience factories. Specialising in operations, managing retail packing lines and worked with the top retailer for the ready to eat market. Rachel is passionate about product & process innovation which are essential key skills, which can be offered to all food companies in this highly competitive business sector. Rachel has experience in Process Development, understanding how to improve factory processes via method reductions, improve efficiencies & understanding new equipment.

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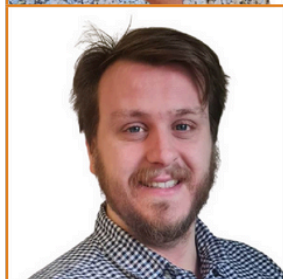
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Lydia Reilly, Food Innovation

Lydia graduated with BSc (Hons) in Food Quality, Safety & Nutrition with Professional Studies from Queen's University Belfast and is currently working towards an MSc in Business for Agrifood and Rural Enterprise with Innovation Management in conjunction with Queens University and CAFRE. Before joining Southern Regional College, Lydia spent 3 years working as a New Product Development Technologist in mBio, a research and development business of Monaghan Mushrooms and led the development of mushroom based, vegan meat-free products from concept to commercial scale launch. She has also worked on a variety of innovation projects including the development of a pipeline of mushroom based meat alternative concepts, for retail own label and private label including Marks & Spencer and business to business bulk and wholesale products, including development of hybrid, reduced meat products.

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Ryan Mann, Innovation & Technology Specialist - Engineering

Ryan is a Design Engineer with a broad range of experience across many sectors including the food, pharmaceutical and material handling industries. Ryan graduated with a MEng Hons in Mechanical Engineering from Queens University Belfast. He is a confident SolidWorks and AutoCAD user and has experience in project management, taking initial concept ideas through design development, design manufacturing and assembly, prototyping and production. Ryan has experience in bespoke tooling and jig design for one off manufacturing, as well as new product introduction in larger scale production. Ryan also has extensive experience and expertise within the manufacturing and design of musical instruments and related products.

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Dr. Sean McGurn, Engineering & Manufacturing

ManufacturingA qualified Mechanical Engineer, Sean's industrial experience covers both heavy and high volume manufacturing sectors. He has worked in fossil fuel and wind power generation, cement and fertiliser production, and most recently solar tube manufacturing. Much of this work included the specification, commissioning and introduction of new machinery. Sean is also experienced in solving process and product issues in production environments. Sean has been delivering industry projects for SRC for over 9 years and is also a valuable member of the teaching team in the faculty of Building Technology and Engineering.

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Peter Monaghan, Sustainable Build & Digital Construction

Peter is a Chartered Architect with over 25 years' experience in the construction industry. He is a Certified Passive House Designer and BRE trained in Building Information Modelling (BIM). He is chair of the BIM Task Group for the Royal Society of Ulster Architects and a member of the Northern Ireland BIM Steering Group. Peter is currently an innovation specialist in Digital Construction and he is currently implementing BIM across SRC's new and existing estates projects. He is part of the SRC procurement team who won the UK Go Awards for Procurement and Innovation. Peter has delivered industry training to Royal Society of Ulster Architects and Construction Employers Federation. He is also a member of the BIM Hub Steering Group for Northern Ireland. Peter is also involved in Augmented Reality/Virtual Reality Programmes within the college.

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Jimmy Moore, Business Process Improvement

Jimmy Moore is a Lean Manufacturing Specialist who has worked in a range of industries in a leadership capacity and has led positive change in each of these. Jimmy can help your business in the following areas; business analytics and data extraction, Inventory, purchasing and supply management tools, production efficiency tracking tools and techniques e.g Overall Equipment Effectiveness and Lean Manufacturing principles and process improvement techniques.

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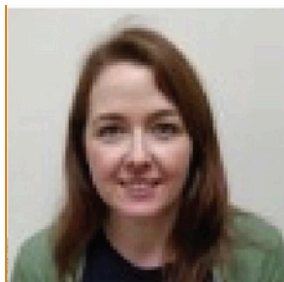


Kathryn Graham, Food Innovation

Kathryn has worked within various sectors of the food industry in Northern Ireland spanning over 12 years. She has experience in new product development, R&D and quality control. Kathryn recently graduated with Masters Degree in Business Development and Innovation and holds BSc (Hons) in Consumer Studies from the University of Ulster. She has worked within the value added and convenience sector as well as primary manufacturing and has experience working with multi-species produce including poultry, beef, pork and fish/seafood. Kathryn has been directly responsible for the launch of food product ranges and continuous improvement of existing products. She has been involved in driving business growth and operating within a manufacturing environment working towards deadlines and customer targets. She is used to working within a busy team to ensure the delivery of quality, technical and commercial objectives through cross functional collaboration.

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Karen Mooney – Environmental Sustainable Development & STEM Education

Karen is a scientist and owner of The Science Room, which is a STEM education and science consultancy. She has over 15 years experience in environmental science and toxicology. Karen spent 10 years working in public sector research and education at Edinburgh Napier University and Queen's University Belfast, specialising in aquatic systems, ecotoxicology and sustainable development. Her research has been featured on ITV primetime, New Scientist magazine and on regional and international radio. Karen has coordinated large European and UK research projects, working with numerous stakeholders across the private, public and third sectors. Through the SRC and The Science Room, Karen provides STEM education to all ages and abilities, career mentoring, school and corporate based STEM and Women in Science talks and is a monthly science columnist for NI2Kids magazine.

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Darren McSherry – eCommerce Specialist

Darren is an eCommerce specialist who provides professional and practical business consultation on ecommerce selection and suitability, enablement and system implementation, digital transformation, training, mentoring and upskilling to help businesses pivot their strategy to sell more and sell efficiently online. Darren is also a Chartered Marketer with the Chartered Institute of Marketing (CIM) and has more than 20 years' experience in business to business (B2B) and business to consumer (B2C) in senior roles, where he has led and implemented commercial and performance marketing, eCommerce, brand and customer experience strategies. As a former senior executive, Darren has senior management and leadership experience with an international conglomerate, two UK PLCs, global & premium brands, leading UK & international independents as well as start-ups & many small and medium enterprises.

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Mark McKee – Electronic Design Engineer Specialist

Mark is a Chartered Electronics Design Engineer with 15 years' experience working within the electronics industry taking ideas from concept to production. Mark's area of expertise is hardware design of IoT and cloud based devices operating over a wireless network with limited power consumption. Mark has worked on various projects such as consumer devices, automotive, medical and military applications.

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Cathal McDonnell - AR/VR Specialist

Cathal is a Digital Artist & Unity developer reaching into Web VR. Mozilla Hubs Specialist providing human interactive social media in real time. Cathal has spent 30 years working in print, web & 3D Design throughout Europe & the USA. He now produces digital art from his studio in Newry. He now employs augmented reality into his own work, and in the apps he develops for a growing number of clients. As a practicing digital artist he has been bridging the gap between traditional art & new technology using high quality printing & augmented reality software.

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Dean Coppard – Food Innovation Specialist

Dean is an Australian chef and having worked in numerous fine dining restaurants immigrated to Northern Ireland where he established Uluru Bistro an Award winning Aussie restaurant. After a successful 12 years he sold the restaurant and is now contracted to develop restaurants & pubs. Recently winning the All Ireland Gastro Pub of the Year for The Sweet Afton Bar & Kitchen. Dean was also appointed the chef brand ambassador for Moy Park developing an online campaign. He is also a regular guest chef on Virgin Media's The Six O'clock show which he is popular with his style of Aussie cooking showcasing local ingredients. With his industry knowledge and strong business relationships with local artisan producers Dean has the ability to develop on trend food business plans encompassing recipe development, marketing campaigns and product diversification which is advantageous in the current economic climate.

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Sonya Rooney – Leadership & Management Specialist

Sonya is a Lecturer and Course Coordinator for the L3, L5 & L7 Leadership & Management programs at SRC. In 2017, Sonya completed a Masters in International Tourism Management with Distinction at Ulster University. She has over 25 years' experience in Hospitality Management, and grew up in a successful family owned Hospitality Business. Sonya spent 10 years working in New York, during that time she gained experience with Hilton Hotels as an assistant director of Front Office, and worked as an Event Coordinator for a top financial organisation, which led to her starting and running her own Event Management and Consulting business. In 2010, Sonya returned to Northern Ireland, and continued her career in Hospitality and Event Management, where she has managed and increased several business's profitability and sustainability. For the past 2 years Sonya has been a Full-time Lecturer in Leadership and Management bringing her experiences and knowledge to the courses she teaches. Sonya is a Life-time learner and is continually re-educating herself and share with others.

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