



Gwynne Sitsker

Gwynne is a food safety and quality specialist with a strong passion for food safety culture and the strategic development of food safety and quality management systems. She has over 15 years of experience holding various quality assurance and technical roles within the bakery industry. Currently, Gwynne holds the position of Director of Food Safety and Quality at Embassy Ingredients – where she leads the Quality Control, Food Safety and Regulatory Teams and maintains various certifications such as BRCGS, gluten free (GFCP), kosher and halal. Gwynne is also an active member of the Ontario Food Protection Association as well as the BRCGS Professional Global Working Group. She is PCQI certified, maintains a BRC Professional status and holds a B.Sc degree in biological chemistry from Guelph University.