

## **Mark Reader** Group Category Director, Rentokil Initial

Mark Reader joined Rentokil Initial in October 2010. Today he is Group Category Director, leading a team with a multi-faceted agenda involving the future planning and strategy of pest control & hygiene service activities across the business, the development and deployment of new solutions. He has been involved greatly in Rentokil's innovative digital solution development, which includes PestConnect, HygieneConnect and myRentokil.

Mark's responsibilities extend to the country operations where he works with local teams to help embed new thinking, understand customer needs and also identify business efficiencies. Mark is heavily involved in the food safety agenda within Rentokil Initial – working closely with stakeholders to help customers mitigate risk, and is a key driver of collaborative participation in initiatives such as GFSI.

Mark started his career in retail operations working at both Tesco & Sainsbury's in store management for 9 years. Prior to Rentokil Initial he spent 11 years at BP, the third largest energy company, in several management roles across operations, strategy and supply chain.

Mark has an MBA from Cranfield Business School (UK) and also attended Kellogg School of Management (USA). He currently lives in the South East of the UK with his wife and nine year old son. In addition to his business travel he has travelled extensively racking up 50+ different countries to date.

## About Rentokil Initial:

Rentokil Initial is one of the largest business services companies in the world, with over 90 years of experience, operating in 67 countries. The Company offers services including Pest Control, Hygiene and Workwear through teams of local experts and supports many of the biggest food industry businesses globally. In 2015 Rentokil became the largest commercial pest control organisation in the world. Through the development of leading innovations and harnessing new technology, Rentokil Initial is breaking new ground for the future of global food safety.