

**Name:**

Suman Kumari

Country:

India

Company:

Cereals Anchors/ Norang Flour Mills Pvt. Ltd

About you...

Currently I am working as consultant/trainer/auditor/Technical reviewer for the food safety standards including BRCGS Food, Packaging, Storage and Distribution, Agents and Brokers, FSSC-22000- all categories, ISO-22000 etc under my own registered service- "Cereals Anchors".

I am also working as General Manager at Norang Flour Mills, where I look after all food safety and quality related management. I have professional association with Eurofins Assurance India Pvt. Ltd. as freelancer, trainer, auditor and technical reviewer for BRCGS and FSSC-22000 categories. I also conduct supplier audits at locations such as Flipkart, Walmart, Taj Hote.

I hold a Master's degree in Food Engineering from GJU S & T, Hisar, Haryana, India. I have also attended professional training courses such as FoSTaC, BRCGS-Food Lead Auditor trainings-issue 8 & 9, PCQI Training, FSSC-22000 Trainings, VACCP, Risk assessment, Validation and verification, and a variety of courses through the Agriculture and Food Education by various organizations.

I am currently living at Chandigarh with my husband, two children and parents-in-law. My husband is an agriculturist and working as block agriculture officer with Haryana Government. My hobby is traveling to hilly areas.

Why did you join the BRCGS Professional Programme?

I joined the BRCGS Professional Programme to further enhance my knowledge of the food safety and quality requirements for HACCP, Risk assessment and Validation as I provide trainings related to these requirements. Also, I wanted to be recognised internationally for my professional work.

What value do you personally feel the BRCGS Professional certification brings to you?

I feel that the certification holds a lot of value for me professionally and personally. It has given me the knowledge required to push our systems to the next level while simultaneously allowing me the confidence to implement them at my employer site and my clients site as well. I believe that it will contribute to my personal and professional profile and give customers confidence in our service.

How has the training helped improve operations at your site/company?

Going through the Programme has allowed me to improve already existing food safety and quality management processes at my company and my client's premises as well. Now, with more clarity in understanding risk and vulnerability assessment and validation and verification protocol as well, it is easier to implement, easier to impart training at client's site and easier to audit for the requirements.

What did you most enjoy about the training?

I enjoyed the trainer, delivery method and interactive tasks.

What are you most looking forward to within the professional community?

I'm looking forward to the networking events and exposure to other like minded Professionals.

How do you plan to keep your skills up to date?

Through BRCGS PPP system including activities such as enrolling on more training, mentoring, attending conferences and events, E-Learning and webinars etc.

What are your career ambitions/aims?

I want to lead our own team of technical professionals, to implement the Professional programme in other areas of my client's company, to be recognised as a good trainer, auditor, and consultant in food safety department and to be recognised as an Approved Training Partner.