



Name:

Dharshini Infanciya
Antonysamy

Country:

United Kingdom

About you...

I am currently pursuing a Master's degree in Food Consumer Marketing and Product Development, building on a strong foundation of a Bachelor's degree in Food Processing Technology. My career began with two years as a Manufacturing Executive, where I developed expertise in production optimization and implemented Lean manufacturing techniques to reduce waste and enhance efficiency. I bring a unique blend of technical skills and strategic insight to the food industry, ensuring that product development is both innovative and aligned with the highest quality standards. Outside of work, I have a passion for exploring culinary trends and staying active through swimming and gymnastics. This diverse background allows me to contribute effectively to projects, with a focus on delivering products that resonate with consumers and meet their needs. My goal is to drive success in the food sector by blending creativity, technical knowledge, and a deep understanding of consumer preferences.

Why did you join the BRCGS Professional Programme?

I pursued the BRCGS Professional Programme to broaden my understanding of product safety and to earn a globally respected certification, allowing me to contribute more effectively to industry-leading practices and standards.

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

It is of immense value by deepening my expertise in product safety management while also offering access to a global network of industry professionals, fostering both my personal and professional development.

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

The training has enabled me to optimize our operational processes, reinforce regulatory compliance, and elevate the quality of our internal audits, resulting in increased customer trust and improved outcomes in certification audits.

What did you most enjoy about the training?

I particularly enjoyed the training's engaging delivery and the depth of knowledge shared by the instructor. The hands-on activities were especially valuable, as they made the material more accessible and directly applicable to my work.

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

I'm looking forward to networking events and connecting with other professionals who share the same passion for food safety. Being exposed to industry advancements and exclusive perks, such as microlearning opportunities, is something I'm excited about.

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

I plan to stay updated through the Professional Progress Program (PPP), enrolling in additional training, mentoring others, and regularly attending conferences and webinars. E-learning and third-party qualifications, such as university degrees, are also part of my strategy.

What are your career ambitions/aims?

My career objectives include managing a team of technical professionals to execute the BRCGS Professional Programme across diverse areas within my organization. Additionally, I aim to earn a reputation as a leader in the industry and work towards setting higher benchmarks in food safety.