



Name:

Aaron Mariappan

Country:

United Kingdom

About you...

I am currently pursuing a Master's degree in Food Consumer Marketing and Product Development, complementing my Bachelor's degree in Food Processing Technology and three years of experience as a Quality Assurance Specialist. My prior experience involved leading the implementation of GFSI-recognized standards like BRCGS, ensuring adherence to quality and safety protocols across operations. My educational and professional journey has equipped me with the skills to connect consumer insights with robust product development strategies while maintaining high standards of quality assurance. In my personal time, I enjoy exploring global cuisines and staying active through outdoor activities such as hiking. This well-rounded background allows me to contribute effectively in both technical and strategic capacities within the food sector.

Why did you join the BRCGS Professional Programme?

My goal in joining the BRCGS Professional Programme was to enhance my expertise in product safety while also gaining global recognition for my skills. I wanted to stay ahead in the field by being well-versed in best practices that align with global standards.

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

The BRCGS Professional certification adds significant value by increasing my technical knowledge in product safety management. It also connects me with a network of like-minded professionals, which enhances my growth and development within the industry.

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

By implementing what I've learned in the training, I've been able to streamline processes, enhance compliance, and improve our internal audits, leading to stronger customer confidence and better overall performance in certification audits.

What did you most enjoy about the training?

The training stood out because of the expertise of the trainer and the way the sessions were delivered. I appreciated the interactive tasks, which made complex topics easier to grasp and apply in real-life situations.

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

The chance to interact with a global network of professionals and participate in events where I can learn and share insights is what excites me most. I'm eager to stay updated on industry trends and exchange knowledge with experts from different regions.

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

I plan on keeping my skills sharp involves participating in continuous learning opportunities, such as industry events, mentoring programs, and pursuing additional certifications. I'm committed to a lifelong learning approach to stay relevant in this fast-evolving field.

What are your career ambitions/aims?

My career goal is to lead a team of technical professionals and implement the BRCGS Professional Programme across different areas of my organization. I also aim to be recognized as an industry leader and eventually contribute to setting higher standards in food safety.