



Name:

Gustavo Galarza

Country:

Ecuador

About you...

My name is Gustavo Galarza, I'm from Ecuador. I have a bachelor's degree in Food Science and Technology from Zamorano, Honduras, and I have a master's degree in Applied Chemistry from Universidad Tecnica Particular de Loja, Ecuador. I am head of quality assurance and exports in PROMAORO S.A, southern shrimp company located in Santa Rosa, El Oro, Ecuador. As head of quality assurance I am in charge of food management system, which includes the management of certifications we have.

Why did you join the BRCGS Professional Programme?

PROMAORO is the first BRCGS company in El Oro. The company has a mission to train more people based on BRCGS training program to demonstrate that our food system is managed by personnel with the competency of BRCGS official training. Also, it was a personal challenge, to certify all my knowledge and experience in food management system with this international training.

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

The customer trust that the products we offer is processed through a company, which has a reputable food management system and security. Also, the trust from my personnel that the decision we make in company is based on this international training.

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

It helps us to create awareness about personnel training, and the knowledge we acquire can be transmitted to our personnel who works in food management, which will enforce our food security system.

What did you most enjoy about the training?

I enjoyed learning about the experience of all trainers, and how they resolve problems on each industry they worked in.

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

I am looking forward to more training, knowledge, experience, and communication with this community to learn more about food management system.

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

I will keep my skills up to date through the new PPP program I'll have available, where I can take more mentoring programs, training, microlearning and the tasks I have to accomplish to maintain professional certification.

What are your career ambitions/aims?

My career ambitions are to lead a professional team of food testers that works with knowledge in food security, change the mind that we are only focused on processing, also we have to be aware about food security and consumers, train more people with this international knowledge to spread this to all processing plants here in Ecuador.