



**Name:**

Manoj Manoharan

**Country:**

Saudi Arabia

## About you...

I possess a Bachelor's degree in Biotechnology from Udaya school of engineering Kanyakumari, India and am deeply passionate about advancing my knowledge in Quality Assurance, Food Safety,

Currently, I serve as a QC/QA Supervisor at Al Zain Poultry Farm LLC in Oman. Our company specializes in manufacturing a diverse range of products including ready to cook, ready to heat marinated chicken, chilled and frozen poultry and meat products, as well as pasteurized whole egg liquid and table eggs.

In my role, I oversee a wide array of Quality Assurance activities, ensuring compliance with rigorous product safety standards such as BRCGS Issue 9, FSSC 22000, HACCP, ISO 22000, and HALAL requirements. My responsibilities include conducting 1st and 2nd party audits, managing customer complaints, performing risk assessments, conducting root cause analyses based on BRCGS standards, providing food safety and quality training, and supervising team members dedicated to product safety.

I am committed to ongoing professional development to stay abreast of industry advancements and to effectively address the challenges inherent in maintaining high standards of quality and safety in food production.

My hobbies include food exploration, cooking, sports activities and workouts.

## Why did you join the BRCGS Professional Programme?

New standards are regularly updated to align with the rapidly evolving and increasingly demanding sector expectations. Specifically, BRCGS plays a pivotal role by setting rigorous standards for product safety processes. Enhancing my skills and knowledge in product safety, quality, legality, and authenticity is paramount. Being associated with such a prestigious organization accredited by BRCGS would greatly enhance my career opportunities.

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

Product safety is paramount in food manufacturing and across the supply chain. The BRCGS Professional courses have expanded my technical knowledge, offering a deeper understanding of product safety. I anticipate that earning the BRCGS Professional certification will chart a significant career trajectory for me. Holding BRCGS Professional status has distinctly enhanced my career over the past 7+ years, encompassing both manufacturing and the implementation of BRCGS Standards.

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

Creating a strong product safety culture is a challenge that every industry must tackle. As a BRCGS Professional, I am equipped with the necessary skills to contribute effectively to establishing and maintaining such a culture within my organization. The insights gained from the program have notably improved the effectiveness and professionalism of my training presentations.

### **What did you most enjoy about the training?**

I found great satisfaction in the training, which equipped me to make well-informed decisions and foster an innovative culture that streamlined my responsibilities and addressed specific requirements. The professionalism exhibited throughout the entire training program, including by the trainer, was exemplary and significantly enriched my learning experience.

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

I eagerly anticipate being in a leadership role that promotes innovation without stifling it. Establishing an environment where ideas flow freely encourages creativity in designing functions and forms, which can revolutionize attitudes and contribute to the betterment of society's development.

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

To keep my skills current, I plan to stay proactive in several ways. I will regularly attend industry conferences and seminars to stay informed about the latest developments and best practices. Additionally, I will utilize online platforms such as BRCGS Educate for continuous learning through courses and webinars. Engaging in relevant professional networks and seeking mentorship opportunities will also contribute to my skill development. By staying abreast of industry trends and actively seeking new knowledge, I aim to maintain and enhance my skills effectively.

### **What are your career ambitions/aims?**

My career aspirations encompass leading a team of technical professionals, implementing professional programs across different sectors of my organization, establishing my own enterprise, and gaining recognition as a leader in the industry. These ambitions drive my dedication to continuous learning and staying current with industry standards, ensuring I contribute effectively to organizational growth and enhance public health through safe food practices. Each day presents new challenges that I eagerly embrace, viewing them as opportunities for personal and professional development.