



Name:

Anuj Ohlan

Country:

Australia

About you.....

My journey toward achieving the BRCGS Professional Certificate began in 2020 when I enrolled in a master's program in Food Science. This pivotal decision marked the start of a transformative journey, sparking a profound interest in food safety and quality management.

Why did you join the BRCGS Professional Programme?

I joined the BRCGS Professional Programme because of my deep commitment to advancing food safety and quality within the industry. Here are the key reasons why I chose to pursue this prestigious certification:

Enhancing Knowledge and Expertise

As a master's student in Food Science, I was eager to expand my knowledge and expertise in food safety standards. The BRCGS Professional Programme offered a comprehensive and rigorous curriculum that aligned perfectly with my academic and professional aspirations.

Commitment to Excellence

By joining the BRCGS Professional Programme, I aimed to demonstrate my dedication to upholding these high standards and to position myself as a knowledgeable and capable professional in the industry.

Real-World Application

The BRCGS Professional Programme emphasizes practical, real-world application of food safety principles. I was drawn to the opportunity to apply what I learned directly to my work environments. This hands-on approach was crucial for me to understand the complexities of food safety and to effectively implement best practices in various settings.

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

The BRCGS Professional certification has profoundly enhanced my career by solidifying my expertise in food safety and quality management. It has provided me with a thorough understanding of globally recognized standards, equipping me to implement best practices effectively. This certification has opened up new career opportunities, validated my professional capabilities, and allowed me to excel in BRCGS audits. Furthermore, it has connected me with a network of industry professionals, fostering continuous learning and growth. Overall, the BRCGS Professional certification has empowered me to make a significant impact in ensuring food safety and quality within the industry.

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

The training has enabled me to implement rigorous food safety protocols, ensuring compliance with global standards and reducing risks of contamination. I have been able to streamline processes, enhance operational efficiency, and foster a culture of continuous improvement.

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

Joining the BRCGS Professional Programme also meant becoming part of a global network of food safety professionals. This community provides invaluable opportunities for networking, sharing knowledge, and staying updated on the latest industry trends and best practices. I wanted to connect with like-minded professionals who are passionate about food safety and learn from their experiences.

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

I plan to keep my skills up to date by regularly attending industry workshops, webinars, and training sessions, staying current with the latest BRCGS updates, and actively participating in professional networks. Continuous learning and practical application of new knowledge will ensure I maintain and enhance my expertise in food safety and quality management.

What are your career ambitions/aims?

My career ambitions are to become a leading expert in food safety and quality management, contributing to the development and implementation of innovative practices that enhance food safety standards globally. I aim to take on leadership roles where I can drive continuous improvement initiatives and mentor others in the industry. Long-term, I aspire to influence policy and regulatory frameworks to ensure the highest levels of food safety and consumer protection, ultimately making a significant positive impact on public health and the food industry.