



Name:

Bill Plows

Country:

United Kingdom

Company:

Workplace Compliance Solutions Ltd.

Job Title:

Senior Consultant & Auditor

What is your current role?

I advise, install, or audit management systems in H&S, BRCGS Food Safety, BRCGS Agents & Brokers, BRCGS S&D, SALSA, FSSC, ISO 9001, 14001, 22001 & 45001, Gluten Free UK (AOECS), Gluten Free USA (GIG) and Halal.

3rd and 2nd party auditor as a freelance contractor, both in the UK and Internationally, for Certification Bodies and private companies. I also train HACCP, H&S, Food Hygiene, and Internal auditing, registered with RSPH and SALSA as a trainer mentor.

Why did you join the BRCGS Professional Programme?

My decision to become a BRCGS Professional was due to my passion for learning, career development and progression, keeping up-to-date and commitment to the industry where I earn my living from. I took the opportunity of the lockdown from 2020 to 2021 to enhance my auditing knowledge and scope by studying the Lead Auditor's programmes for Food, S&D, START and took these exams. This study increased my portfolio of auditable standards. It then made sense to do all the category exams and bolt on for the BRCGS Food Standards. Thereafter, I proceeded to studying three programmes which I passed successfully with a 100% score in each... Thanks to the mentoring from FoodChain-ID.

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

This BRCGS Professional certification gives me a feeling of pride, a sense of accomplishment, fulfilment and boosts my confidence. Achieving these qualifications shows self-determination and commitment.

How has/will the recognition programme impacted your work?

The recognition programme will enable me to apply an up-to-date practical and professional expertise in the food industry; empower me to apply a more pragmatic approach to my auditing; expand my current knowledge in the dynamic food industry; enable me to network with other like-minded professionals and being able to upskill myself will give me more career security and improve my professional standing in the industry.

How did you get to your current role?

I started my work life as a butcher, having left school at the age 14. I worked in my father's butcher shop where he was a Shop Manager before he purchased the business. I left school with no academic certificates and went to night school at Croydon Tech College to study the meat trades, ending up at Smithfield Meat College. Five years later, I qualified as a full time Meat Inspector and worked for Tunbridge Wells Council from the age of 20. In those days you could not stamp meat until 21.

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I stayed for 13 years and then purchased my own butcher's/ fishmonger's shop on the south coast. I also stayed there for 13 years before joining the newly formed MHS where I was elevated to an Area Senior Inspector. It was then I decided that I needed to train to achieve more; signing up at Basildon night school to study H&S- this triggered a lifetime of study to the BRCGS Professional certification.

What is your educational background?

As above. None academically but professionally, a lot, including Chartered Member Institute of Occupational Safety Health (C. MIOSH PgCert) and Chartered Food Scientist IFST(C.R.Sci).

What are your career ambitions/aims?

My plans for the future would include using my newly acquired qualification and Professional Status in providing excellent auditing service; building stronger relationships with clients; and, being professionally focused in adapting my services to the ever-changing regulatory world of auditing. As an enthusiastic and passionate auditor with many transferrable skills and experience, I hope to keep abreast of advancing BRCGS auditing and continue, in my professional capacity, to provide services which meet the needs of the food industry.