



Name:

Nithish M

Country:

India

Company:

Horizon Fisheries Private Limited.

Job Title:

QA Manager

Tell us a bit about yourself...

I am Nithish. M, born and brought up in the state of Kerala, India. I completed my bachelor's degree in Fishery science and a Master's degree in seafood safety and trade at CUSAT Cochin. I have successfully completed BRCGS Food Issue 8 Lead Auditor, ISO 22000:2005 Lead Auditor, HACCP and FSSC 22000 Internal Auditor. Currently I am working in Maldives as the QA Manager for Horizon Fisheries Private Limited. My role is to ensure that the process and finished products comply with various legal, quality, safety, ethical, environmental, sustainability, and customer standards. We are certified for BRCGS Food Safety, ISO 9001, ISO 14001, FSSC 22000, Fairtrade USA, MSC-COC, Dolphin Safe, HALAAL, KOSHER, EU Organic, SMETA, and NSF Gluten Free. I am very passionate about the notion of sustainability and climate change.

Why did you join the BRCGS Professional Programme?

The requirements with respect to food manufacturing is ever evolving, and the programme is the best chance to keep up.

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

To become a part of a global community that is working towards a same goal is very satisfying. Also to maintain BRCGS professional badge you are required continually improve, and this is the finest attribute of the BRCGS Professional programme.

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

The programme makes you more credible for your global customers. When we have more clarity on a subject, then disseminating it to your colleagues becomes easier and more effective.

What did you most enjoy about the training?

The trainer was very pleasant and the training delivery was superb.

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

Exposure to other like-minded Professionals from various industries enhances your knowledge and helps you to widen your reach. Belonging to such community will keep me updated with current market trends and will be an added source of knowledge.

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

Through the BRCGS PPP system which includes activities such as enrolling on more training, mentoring, attending conferences and events, E-Learning and webinars.

What are your career ambitions/aims?

To explore the various facets of food industry. To raise awareness in society of food safety and quality. Everyone should understand food safety/quality. Also, sustainability should be taken more seriously as I believe this is the only way out for humanity, and I aim to take the concept of sustainability to everyone to make a change.