



Name:

Ambuj Mishra

Country:

United Arab Emirates (UAE)

Company:

Gulf Processing Industries LLC

Job Title:

Senior Quality Control Executive

About you...

I am passionate about learning and training in the field of Food Science and Technology. I have completed M.Tech (Master's) in Food and Nutritional Biotechnology at SRM University, Chennai (Tamilnadu) India, and I currently have 7.5+ years' experience in Reputed FMCG (Leading Food Manufacturing Industries) in India and UAE. I am strong in research and innovation, new product development, and seasoning and base development in the food sector.

I currently work as a Senior Quality Control Executive (Deputy Food Safety Team Leader) at Gulf Processing Industries LLC, in Dubai (UAE). We are the manufacturer of culinary products like mayonnaise, tomato ketchup, hot sauce and peanut butter spreads, and we are a BRCGS certificated site. I am responsible for most activities related to Quality Assurance, which involves the implementation of different food safety standards and requirements including FSSC22000, BRCGS Food Safety, HACCP, HALAL, KOSHER, Vegan, ESMA, EQM etc. and 1st and 2nd party audits and Dubai Municipality Audits, customer complaint handling, risk assessment based on the BRCGS Standard requirement, food safety and quality training and also the food safety team members.

I belong to a small town, Amethi, which is located in Uttar Pradesh, India. In my spare time, I love reading research articles/journals related to Food technology and Biotechnology. I also like to write articles, journals, English and Hindi Poetry.

Why did you join the BRCGS Professional Programme?

To achieve an international focus and recognition, and to reach my voice globally. Also, as a professional, I always believe in having a structured development path to increase my proficiency. I worked for a BRCGS certified site for more than three years and during this time I have seen BRCGS as a GFSI benchmark standard that impacted the food supply chain positively. Thanks to BRCGS to have such a wonderful curriculum.

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

Food safety is of critical importance in food manufacturing and the entire supply chain. The BRCGS Professional courses have given me a wide technical vision for looking at product safety with a deeper understanding. Also, I feel the BRCGS Professional Certification will guide me through a significant career path. This BRCGS Professional Status has given me a niche edge to my professional career of 7.5+ years spanning through the manufacturing and also implementing the requirements of the BRCGS Standards.

What did you most enjoy about the training?

The technical experience, concept based learning and clarification through examples in each point that connect the industrial experience of the trainer. I learned so much from him. I plan to join many of the training courses in the pipeline under his guidance and direction. I loved interacting with the other delegates from various industries as we learned a lot from one another's experiences as well as the questions they asked. I got good insight into how the BRCGS standard is interlinked. The training was fun and easy to follow considering the whole concept is new to me.

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

Communication, learning and sharing experience with different professionals around the world.

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

I plan to keep my skills up to date through the BRCGS Professional Progress Points (PPP) system, which includes activities such as further training, conferences and events, e-learning and webinars.

What are your career ambitions/aims?

Being a food technologist and now a BRCGS Professional is a very honorable and responsible position in the Food sector. I am in the field which has the power to safely feed millions, and improve people's health and wellbeing. Every day is a new day for me because each day brings new challenges and development opportunities. We need to always stay up to date with the continuous changes in regulations and standards. I want to keep learning and improve my knowledge in line with the latest Food standards so I can support continuous improvement in any organization I work.