

**Name:**

Alkesh Trivedi

**Country:**

India

**Company:**

Punjab Agri Ventures Ltd

**Job Title:**

Assistant Vice President

**About you...**

I am passionate about learning and training in the area of Quality and Food Safety Management Systems. I have completed a Bachelor of Science degree with specialization in Chemistry from Gujarat University, Ahmedabad, India. I currently have 1.5+ years experience in Reputed FMCG (Leading Food Manufacturing Industries) in India and total 24+ years of experience, including 13 years with world leading inspection, testing and conformity assessment bodies like SGS, Bureau Veritas & TÜV SÜD in various positions.

I am focused on the implementation of quality and product safety management systems in the food sector. I currently work as an Assistant Vice President (Quality Assurance & Operations) at Punjab Agri Ventures Ltd. We are the manufacturer of 'ready-to-eat' rice based products (e.g. zafrani rice, Peas Pulao), vegetable based products like (e.g. curries, lentils), sauces, gravies and cooking sauces, and ready-to-drink beverages like oat milk, iced tea, cocktails and mocktails. We are a BRCGS certificated site. I am responsible for most activities related to Quality Assurance & Product Safety Compliance, which involves the implementation of different food safety standards and requirements including BRCGS Food Safety, HALAL, Organic Processing, as well as 1st and 2nd party audits, customer audits, FSSAI audits, and army audits. My role also includes customer complaint handling, risk assessment based on the BRCGS Standard requirement, and food safety and quality training delivery to the food safety team members.

I belong to a city named Ahmedabad, which is located in Gujarat, India. In my spare time, I love reading research articles/journals related to Quality & Food Safety Management Systems, 5S, Energy Management Systems etc.

**Why did you join the BRCGS Professional Programme?**

New standards in quality and food safety are published in line with the rapidly developing and constantly increasing sector expectations. I joined to achieve international focus and recognition, and to reach my connections within food safety community globally. Also, as a professional, I have always believed in having a structured development path to enhance my competencies. I have worked for a BRCGS certified site for more than 1.5 years and during this time I have seen BRCGS as a GFSI benchmarked standard that impacted the food supply chain positively. Thanks to BRCGS to have such a wonderful curriculum. Being a BRCGS Professional will be a good reference for my career and professional opportunities.

**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 food 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 24+ years spanning through the manufacturing, inspection, auditing and also implementing the requirements of the BRCGS Standards.

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

With the knowledge I gained from the programme, I can make my own training presentations more functional and professional and establish robust food safety and quality management systems within the company.

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

The technical experience, concept-based learning and clarification through examples in each point that connected with the industrial experience of the ATP. I plan to join many of the training courses in the coming days. I loved interacting with trainer and 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. I enjoyed the training techniques, delivery method and interactive tasks.

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

Communication, learning and sharing experiences with different quality and food safety 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 trainings, conferences and events, e-learning and webinars.

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

Being a quality and food safety professional 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. I always try to stay updated 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 for.