

**Name:**

Shanmugavadivu Ponnuchamy

Country:

India

Company:

Intersnack Cashew India Private Limited

Job Title:

Quality Assurance Manager

About you...

I completed Masters degree in Microbiology and have 15+ years of experience in food safety and quality assurance. My current role is Quality Assurance Manager at Intersnack Cashew India Private Limited and I am responsible for product quality and the implementation of food safety requirements of GFSI recognised standards like BRCGS and IFS.

Why did you join the BRCGS Professional Programme?

To achieve international recognition and to reach my voice globally. Also as a professional, I always believe to have a structured development path to increase my proficiency. 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 while working across 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.

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

Building a food safety culture is a challenge that every industry is considering. Now as a BRCGS Professional, I have the necessary competence to contribute to the establishment and the maintenance of a solid culture within my sites.

What did you most enjoy about the training?

I am content that the training has helped me to obtain the latest information in the field and the trainers shared their invaluable knowledge and experiences effectively with us. Educational tools help me to understand the topic effectively. Besides this, meeting with the team that supports us throughout the training made me happier. Meeting with new people from different fields and listening to their sector experiences is enjoyable for me.

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

I am looking forward to networking events with other professionals to share our experience and knowledge with each other.

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

Through the BRCGS Professional Progress Program (PPP) by enrolling on more training, attending conferences, E-learning, and webinars.

What are your career ambitions/aims?

My ambition is to work very closely with the industry and ensure stringent food safety and quality compliance throughout the manufacturing and supply chain. My focus is to bring more awareness and embed the food safety culture throughout the farm to fork approach and help the industry to continually raise their benchmarking against food quality and safety.