



Name:

Mukesh Raikwar

Country:

India

Company:

Vasant Masala Private Limited

Job Title:

Assistant Manager Quality Control/Assurance

About you...

I am from Bhandar, a town in the Datia district in Madhya Pradesh state of India. My father was a worker in APMC (agro commodity market yard) and mother was an agricultural field worker. Both are now retired. My parents worked hard to educate me and my younger siblings to bring us above poverty line, and my younger brother is also now a food technologist working for TATA consumers spice division.

I graduated in B. Tech. Food Technology at Mahatma Gandhi CHITRAKOOT GRAMODAYA University, formerly CHITRAKOOT GRAMODAYA University and Mahatma Gandhi GRAMODAYA University, and am also trained as a Lead Auditor -BRCGS Food Safety-Issue 8, FSPCA PCQI Human Food, Lead Auditor - FSSC 22000 V 4.1.

Currently, I am working as an Assistant Manager Quality Control/Quality Assurance at Vasant Masala Private Limited in the Dehgam Gandhinagar manufacturing unit of spices and condiments. I am responsible for food safety, quality management system development, monitoring as the food safety team leader, and developing our systems as per the requirements of USFDA, FSSAI, BRCGS, FSSC, HALAL, KOSHER and the latest regulations.

I previously worked in Oceanic Foods Limited as a Quality Assurance Executive between 2015 and 2020, before I was promoted to Quality Head/FSTL in May 2020. Prior to that I worked at Parle Products Private Limited in their contract manufacturing plant for biscuit manufacturing. I have worked on 5s, HACCP and FSSC 22000 implementation and monitoring.

In my spare time, my hobbies are cycling, cooking and travelling.

Why did you join the BRCGS Professional Programme?

I was working for a BRCGS and FSSC certified company, and through attendance of a BRCGS Food Safety Issue 8 Lead Auditor training course with an approved training partner, I came to know about the BRCGS Professional Programme. I found this programme to be the best opportunity to upgrade and develop my skills and knowledge of food safety and quality during the COVID-19 lockdown. I utilized my quarantine time by attending BRCGS training to complete the BRCGS Professional programme, and gained better knowledge of Product Safety Management with international recognition.

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

I was recognized by management as a BRCGS Professional and was promoted to Quality Head/FSTL. This makes me feel proud. Getting the BRCGS Professional badge is a very great achievement for me. By completing the Programme, the different training sessions have helped me to enhance my food safety knowledge and Product Safety Management. Belonging to a larger community of Professionals is also an achievement for me.

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

Based on my learning in the programme, I have been able to upgrade my food safety management system in line with the latest standards, and actively lead the team for many risk assessments, root cause analysis, food fraud vulnerability assessments and verification and validation processes. I have also implemented a HACCP system as per the latest requirements of the BRCGS Standard. My organization has maintained its grades in all audits, like BRCGS Food Safety Issue 8 grade A.

What did you most enjoy about the training?

My trainer Dr. Vijibabu Gurugubelli trained me in a way that made it very interesting. His training techniques were very impressive and very understandable considering English is not my first language. I have gained so much during the training programme. His training delivery method was fantastic with explanations on very important topics; he delivered courses with very interactive tasks and group activity, and also used latest techniques (Microsoft teams, Microsoft 365/2019 real-time use by multiple users) which made the online session very interactive.

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

Networking events, exposure to other like-minded Professionals, and the exclusive perks such as Microlearning.

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

Through the PPP system with activities such as enrolling on more training, mentoring, attending conferences and events, E-Learning and webinars. In addition, through membership of the International Food Safety and Quality Network and various networks related to industry on social media platforms like LinkedIn. I will also subscribe/join various food safety standard and regulatory sites like FSSAI (India), Food Standards Agency (UK), Food Standards Australia New Zealand (FSANZ), Rapid Alert System for Food and Feed (RASFF), Food Safety Authority of Ireland, FSSC 22000, and GFSI.

What are your career ambitions/aims?

My aim is to develop my organization in line with the latest global standards and regulatory requirements, and to guide and assist my team in implementing the Professional Programme in various areas of my company.