

**Name:**

Ramesh Parasher

Country:

India

Company:

Organic India

Job Title:

Senior General Manager

What is your current role?

As a Senior General Manager I take care of Quality, Food Safety and New Product Development at my organisation. A key part of my job is implementing good manufacturing practices, which also involves training staff. In addition, I look after technical regulatory compliance, handle customer complaints and vendor development.

Why did you join the BRCGS Professional Programme?

I am fascinated by the status and reputation enjoyed by BRCGS Standards, particularly in the realm of Food Safety, due to its wide coverage and holistic approach. I appreciate the sincerity with which Standards are implemented, monitored and improved upon, and the confidence provided to consumers and other stakeholders.

After completing a Lead Auditor course in FSSC 22000 and a course on PCQI (Preventive Control Qualified Individual), I was keen to improve my knowledge further by undertaking BRCGS Lead Auditor training.

I learned about programme after independently completing two modules that formed part of the programme. My qualifications were recognised retrospectively and, when I completed the third module, I graduated as a BRCGS Professional.

How has/will the recognition programme impacted your work?

This qualification has given me enough knowledge and confidence to develop an effective Food Safety Management System for our products. We normally look to a consultant to advise us on Food safety matter and this is no longer required. Being recognised as a BRCGS Professional will also improve my personal brand.

How has/will the recognition programme impacted your work?

Being a BRCGS Professional makes me more responsible and accountable for the safety and quality of the products that we produce and deliver to the customer. The knowledge I now have makes me feel confident to handle any kind of food safety related issue, and provide the best solution available.

It has boosted my confidence in my competency as a food safety professional and provided the tools to design and develop a system that produces a safe product, avoid wastages and ensures that consumer is not harmed.

How did you get to your current role?

My professional journey has been long and rewarding, beginning after completing a Masters in Food Technology. It has now been more than 31 years in the industry with lots of learning. In my current role, I have a focus on improving various Quality and Food Safety Management Systems.

What is your educational background?

I graduated with a degree in Agriculture and masters in Food Technology. Since then, I have acquired other relevant qualifications including:

- M. S.- Quality Management from BITS-Pilani
- Green Belt Six Sigma from BSI
- Black Belt Six Sigma from ISI
- Lead Auditor for ISO 9001, ISO 45001, ISO 14001, FSSC 22000 & BRC V8

What are your career ambitions?

My biggest career aim is to help society by sharing the knowledge I have, helping people and organisations understand and implement Food Safety & Quality Management System to save spoilage and to ensure consumers receive the best possible product.