

**Name:**

Rob Tunney

**Country:**

Wales

**Company:**

Dawn Meats Group

**Job Title:**

Group Food Safety Audit Manager

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

I was made aware of this new programme during a training session for the relaunch of BRCGS Food Safety Standard - Issue 8. The Professional programme would allow me to obtain a recognised formal qualification on a subject of both personal and professional interest.

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

Having a formal qualification from an internationally recognised Food Safety Standard will only enhance my own reputation and recognition internally and externally as an authoritative figure in Food Safety.

**How has/will the recognition programme impacted your work?**

Achieving this certification has given me the additional skills required to enable my company to get a step closer to achieving Food Safety Excellence. Participating has also afforded me the opportunity to network with like-minded professionals from across the food manufacturing spectrum.

**How did you get to your current role?**

My career progression within the Dawn Meats Group began in 2006 when I joined as a technical administrator at the retail packing operation in South Wales. From the start the Group recognised potential and actively encouraged me to develop the necessary skills to transfer from a site based role into a group food safety role where I am now responsible for continuous food safety and quality improvement in over 22 sites

**What is your educational background?**

Finished secondary school and went straight into the workplace with a well know snack manufacturer. It was here my interest in food safety and quality first developed. CIEH Advanced Food Hygiene, Advanced HACCP, ISO 22000 Lead Auditor, TACCP and VACCP certified

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

To continue to develop the next generation of food safety auditors within the Group, share best practice with industry and ensure the team and I are instrumental in achieving our ambition of being recognised as having an industry leading culture of food safety, quality and technical innovation