



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