

**Name:**

Radoslaw Wiatr

County:

Poland

Company:

Cook & Lucas

Job Title:

Technical Manager

What is your current role?

I work as a Technical Manager for a successful seafood manufacturer who owns two BRCGS Grade A sites where one is a traditional smoke house and the other is a primary processing and filleting, business. They also own a PGI Protected Geographical Identification and Marine Stewardship Council (MSC) standard for a sustainable supply and Kosher standard that we acquired in 2019. The company is involved in contract processing, preservation, storage and trading of fish.

Why did you join the BRCGS Professional Programme?

I joined the BRCGS Professional Programme to ensure my Food Safety knowledge captures everything that is required to work as a Professional and to be able to support all parts of the business as well as our customer and suppliers. I also wanted to share my knowledge with others who need it.

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

It is an additional motivation and it also shows my ambitious approach to continuous professional growth. The certification is one of the important goals I have achieved as a part of my long BRCGS audits experience. It is also good to see how this organisation has evolved throughout the years.

How has/will the recognition programme impacted your work?

It has given me the knowledge about the tools I can use when working on certain projects, for example Root Cause Analysis. I think that's one of the greatest tools in the world. That's why we need BRCGS - to smarten our world.

Would you have completed the component courses anyway?

Yes, I feel like the time invested in learning has been a value to myself and certainly to the world we live in.

How did you get to your current role?

It's a long journey. I have been a Technical Manager for a good a few years now and previously I worked in meat industry, dealing with liquid fats such as the duck fat, as well as my favourite seafood industry.

My roles were challenging which motivated me to continuously strive to do something better for myself and other people. My entire career experience is in the Food Safety field, including training, coaching and helping people to have effective systems in place, in line with your evolving standard and its requirements. I have been working in various parts of the UK, so it is beneficial to hold the BCRGS certification as it is well-recognised in this country.

What is your educational background?

I have a background in modern construction design. I finished my studies in Poland, my home country, with A levels and professional certification in the construction sector. I decided to come to UK right after that to learn the language. I got a position of a Technical Team Leader in a large seafood company where I learned about Food Safety and I became very interested in this topic. Since then I'd taken numerous courses and gained various qualifications in food safety.

What are your career ambitions/aims?

I'd like to become a Lead Auditor and Consultant for the Food and Drink sector including agricultural areas here in UK and in Poland where I come from to provide help and support to farmers to benefit of the end customer.