

**Name:**

Ruchi Shukla

Country:

India

Company:

Prime Certification & Inspection (Prime Group)

Job Title:

Zonal Head/Lead Auditor

What is your current role?

I am working as Zonal Head/Lead Auditor at Prime Certification and Inspection (Prime Group). Our head office is located in Dubai and branch offices are in India, Japan, Philippines and KSA. Prime Certification & Inspection (Prime Group) is involved in Certification, Inspection, Training, Testing & Research & Study of various food and non-food standards including and other standards having recognitions and accreditations with ENAS, Emirates authority for standards and metrology, EIAC – Emirates International Accreditation Centre – UAE, ESMA – Emirates Authority for Standardization & Metrology - UAE, Dubai Municipality, NABCB, NBQP, QCI, FSSC, FSSAI, GCC Accreditation center, Government of Dubai, Dubai Economy, Dubai Chamber, and Highfield etc.

I am responsible for certification, inspection and training for various food and non-food standards like ISO 9001, ISO 14001, ISO 45001, HACCP, GMP, ISO 22000, FSSC 22000, BRCGS, USFDA FSMA PCHF, Halal (UAE.S 2055-1) – Food Products, Halal (UAE.S 2055-4) – Cosmetic and Personal Care Products, Halal (UAE.S 993:2015) – Animal Slaughtering, Halal Shipment Inspection as per UAE halal standard, Product Certification for UAE.S 1025:2014 – Bottled Drinking Water, EFFCI Certification, ECAS/EQM & IMS (Industrial Measurements System) for food and non-food industry, TAPA (Transported Asset Product Association) certification, Good Laboratory Practice Certification Programme (GLP-CP), Warehouse Management System certification programme (WHMSCP), Prime Go Green Certification Programme, Legionella Certification Programme, Warehouse Management System Certification Programme (WHMSCP) in India.

I am Lead Auditor for BRCGS Food Issue 8, ISO 22000, FSSC 22000, ISO 9001, HACCP & GMP, and FSPCA PCQI as per USFDA FSMA requirement. I am a master trainer for FOSTAC mandatory training program initiated by FSSAI Govt. of India.

Why did you join the BRCGS Professional Programme?

I have been in the auditing, inspection, training and consulting field for more than 10 years, including various food and non-food manufacturing industries. Now I work in a certification agency as Lead Auditor for BRCGS Food Issue 8, ISO 22000, FSSC 22000, ISO 9001, HACCP & GMP, so I decided to gain an official professional recognition such as the BRCGS Professional to be ahead of the competition. It will assure our clients that they selected the right certification agency and a highly-qualified auditor to certify their food safety and quality systems.

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

It is a fantastic feeling to get recognized for what you are doing on this kind of platform. The concept of giving us a badge is also excellent. I felt the journey towards this qualification was interesting and it was not easy. I have achieved a significant fine-tuning of my knowledge and understanding of the subject matter thanks to numerous interactions with other participants from different countries. It also helped develop my understanding of best practices.

How has/will the recognition programme impacted your work?

I regularly visit new companies for auditing their facility and when I introduce myself as the 7th BRCGS Professional in India I feel very honoured and admired. Everyone acknowledges my work and knowledge in a better way. BRCGS Professional is now part of my career identity. It also getting more sought-after in the industry, with many organisations aiming for the BRCGS standard compliance at their facility and individuals interested in gaining the recognition as certified BRCGS Professionals. As a BRCGS Professional I am in a great position to make others aware of BRCGS requirements and benefits it can bring to businesses in our country.

How did you get to your current role?

Before I joined my current organization as Zonal Head/Lead Auditor, I worked for many big manufacturing brands including Parle in bakery and confectionery sector and EVEREST in spices and seasonings. As part of my QA & Food Safety role I was responsible for food safety system implementation, training, and auditing against GFSI approved standards such as FSSC 22000, BRCGS system certification and other standards including HACCP, ISO 22000, HALAL & USFDA. In the early days of my career I worked as trainer and consultant at Paradigm Services Pvt Ltd where I assisted more than 50 clients with implementation and certification of various international standards like ISO 9001, ISO 14001, ISO 45001, HACCP, GMP, ISO 22000, FSSC 22000, BRCGS, USFDA FSMA, Kosher, Halal and various customer-specific requirements. I am thankful that my current role enables me to learn new concepts, techniques, standards and methods adopted in different industries and different countries. I am also thankful to my family and mentors who have supported my entire journey in the best possible manner.

What is your educational background?

I have completed my Masters in Food Technology. During my career, I have also started to build up my knowledge and skills in food safety and food quality through BRCGS Lead Auditor qualification for the Global Standard for Food Issue 8; ISO 22000, FSSC 22000, ISO 9001, HACCP & GMP. I am also FSPCA PCQI as per USFDA FSMA requirement and master trainer for FOSTAC mandatory training program initiated by FSSAI Govt. of India.

What are your career ambitions/aims?

My aim is to train and raise awareness about food safety in and outside India. I want to increase my understanding and knowledge of various Food Safety standards and concepts at the best possible level. I would like contribute in changing the Food Safety and Quality status quo in our country.