

**Name:**

Akshay Shinde

Country:

India

Company:

Tirupati Agro Food Products

Job Title:

Quality Assurance Head

What is your current role?

I am currently working as a Quality Assurance Head and Flour Milling Technologist (Miller). I'm looking towards implementation and verification of a Quality and Food Safety Management System for my BRCGS (Food Safety-Issue 8) and FSSC:22000 (Version-5) certified Site.

Why did you join the BRCGS Professional Programme?

Working for a BRCGS and FSSC certified company, it's crucial to keep myself upgraded on the global scenario of food safety. BRCGS Professional is a precise platform to receive and share the perspective and knowledge about Food Safety management System with global Food Safety Experts.

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

Becoming a BRCGS Professional makes me feel proud. Getting the BRCGS Professional badge is very great achievement for me. By completing the programme, I have gone through the different training sessions which helped me to enhance my food safety knowledge.

How has/will the recognition programme impacted your work?

Knowledge and proper guidance gained through different BRCGS training courses helps me to implement the BRCGS standard requirements in a better way at my site. Sharing this knowledge with my team members during internal training helps them with better clarification of food safety concepts.

How did you get to your current role?

I was recruited into this role based on my qualification and experience in Quality and Manufacturing Management in previous flour manufacturing companies located in Mumbai and Dubai.

What is your educational background?

I graduated in B. Tech. Food Technology, then specialized in Flour Milling Technology with the International School of Milling Technology, CFTRI, Mysore. Also, Lead Auditor -BRCGS Food Safety-Issue 8, Internal Auditor - FSSC 22000 / ISO 22000 / HALAL India.

What are your career ambitions/aims?

Day to day food safety requirements are becoming more stringent and to face this challenge, it's my key responsibility to make myself and others aware about food safety. Being a BRCGS Professional I want to always keep myself updated on the global food safety requirements and implement this knowledge for the organization where I am working.