

**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.