

**Name:**

Donna Restauri

Country:

Canada

Company:

Riviana Foods Canada Corporation

Job Title:

QA & FS Manager

What is your background?

I'm a committed and passionate QA & FS Manager for a successful fresh pasta & sauce manufacturer. I started with the company in 1994 and progressively developed myself into my current role which I've been holding for the past 15 years. I maintain the overall responsibility for implementation and ensuring on-going compliance of our Food Safety & Quality Management System.

Why did you join the BRCGS Professional Programme?

I joined the programme as a continuous learning initiative both, personally and for our workplace development. As I progress and maintain my certification, I will transfer the learnings to our workplace and support all aspects of the business. The programme defines a commitment to the highest level of food safety, legality and quality standards, this is what we strive for in our every work day for the sake of our employees, workplace, brand and customers/consumers.

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

I feel that that the program will provide me with enhanced knowledge and confidence to implement and execute the requirements of the standards within our company. It will guide us to continuously improve and make our Food Safety & Quality Management System stronger.

How has the training helped improve operations at your site?

It has defined and allowed me to become more familiar with other tools and techniques to use within our Food Safety & Quality Systems. Without going through the training courses, I wouldn't have had the enhanced knowledge behind how these tools linked to our day to day program implementation and/or executions.

What did you most enjoy about the training?

The training platform, the ability to interact with other colleagues from around the world and the trainers were very well versed with a wealth of knowledge. I was always hesitant about virtual training sessions but BRCGS has taken it to another successful level.

What are you most looking forward to within the Professional community?

With the ever changing requirements evolving we need to keep our knowledge current to ensure we're providing our customers and consumers with utmost quality and food safe products. Being part of this community and the training available will enhance and advance my skills. I'm also looking forward to having the ability to interact with other Professionals and share different execution styles.

How do you plan to keep your skills up to date?

Continue my journey through the Professional Progress Programme.

What are your career ambitions/aims?

My commitment is to continue to be a part of the success of our company. To continuously improve and sustain our Food Safety & Quality Management System with the enhanced knowledge achieved through the programme and to assure our consumers/customers through the confidence of knowing that quality, food safety and legality is our top priority.