



Name:

Karishma Shaheen Aziz

Country:

India

About you...

My name is Karishma Shaheen Aziz and I spearhead the department of Total Quality Management for 2 divisions (Agro commodity and Ready to Eat) of a Leading Export House in India- Fazlani Exports Private Limited.

I am a double postgraduate with a Master's degree in Microbiology and Business Administration respectively.

I have worked for 15 years in the areas of research, development, food safety system implementation, Validation studies and Root cause Analysis where I have done food safety and Quality based projects for eminent Tier 1 Food Companies dealing with Ready to Eat/ Ready to Cook Products, Dairy Products, Seafood, Meat, Poultry, Breakfast Cereals, Agro Commodities And Beverages.

Additionally, I am a Lean Six Sigma Black Belt professional, an IRCA approved Lead Auditor for FSSC 22000, Highfield Level 4 HACCP Expert, Certified PCQI, BRCGS FSV9 Lead Auditor, BRCGS Gluten Free Auditor and FOSTAC (Food Safety Training and Certification, India) approved Food Safety Supervisor for Manufacturing and Catering industries.

Why did you join the BRCGS Professional Programme?

I joined the BRCGS Professional Program as a continual upgradation to my skills as a leader. This Program is crafted to effectively suit the needs of food industry professionals. As I hold responsibility for Quality Assurance, Quality Control, Regulatory and Compliance for 2 distinct food types- RTE and Agro Commodities, it helps me to complete my knowledge circle by strengthening the core attributes applicable to product safety management- Risk Assessment, Root Cause Analysis, Validation and Verification and Vulnerability Assessment.

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

The International recognition provided by this highly coveted Title distinguishes me as a seasoned and refined Product Safety Management Expert. This enhances my performance in my current job role and also makes me generally more employable. As the training is very specific and subject oriented, it aptly covers the most important aspects of food safety and quality. Getting moulded as a subject matter expert for the important pillars of food safety and quality serves as an important value addition to me as a professional. It has certainly enhanced my abilities to apply the fundamental principles of the subject across different types of food industry categories which has in turn widened my range of operations. I am better equipped to serve as a food safety and quality expert across different product categories. It has certainly made me more tactical and methodical in my approach by providing a perfect blend of expert knowledge, experience with confidence.

How has the training helped improve operations at your site/company?

This program serves as a competitive advantage for me and my employer .

My Current Company Fazlani Exports has 2 State of the Art, BRC approved sites and is a leading exporter of Sesame and a range of ready to eat/ ready to cook products. Since both sites follow high standards of product safety, the Quality Division is actively required to conduct Supply Chain and Raw Material Assessment for risks and vulnerabilities, design validation protocols, set systems for verifications and continually upgrade product safety management protocols. Spearheading the Quality Vertical armed with expertise on matters related to the highest benchmarked standards, HACCP, Risk Assessment, Vulnerability Assessments, Root cause Analysis, Validations and verifications will help achieve the set standards of quality, mitigate risks , gain customer confidence and enhance brand reputation.

As I apply the knowledge gained to practical situations within the company, I can in turn ensure the company's commitment to customers and product quality.

What did you most enjoy about the training?

My trainer Dr. Vijibabu Gurugubelli had earlier trained me for BRC Food V8 Lead Auditor. His method of training involves several anecdotes about the topics which makes the learning relatable and enjoyable.

The targeted and specific sessions with interactive tasks amongst the delegates help deliver the lessons effectively and efficiently.

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

I am looking forward to networking with like-minded professionals, where we can form an ecosystem of knowledge sharing and continual improvement within our spheres of work.

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

I believe one must constantly keep learning and upgrading themselves in order to be viable in the professional world.

I intend to participate in more short courses, webinars and mentoring activities which will help me be updated and active.

What are your career ambitions/aims?

I want to further enhance the quality standards of the Company I work in and strategically align the Quality Function to Profit Generation so that my vertical can play an eminent role in the firm's growth.

I want to ultimately be an expert in the field of quality with my focus on Food Safety with in-depth knowledge of every regulation and standard in the food industry.

Lastly, I look forward to being a hands-on mentor for my subordinates to make their professional lives enriching and effectively pass on the knowledge I have gained over the years.