



Name:

Dr. Navneet Kumar

Country:

United Arab Emirates

About you...

I have received 10+ global awards, including 4 world records and one national record, and I'm recognized as the first individual in the world to hold 265 certificates in public health and food safety management.

I am an accomplished professional in the field of food science and technology, with 20 years full-time experience including 14 years full-time work in Quality assurance, production operation R&D, food safety functions and 6 years full-time auditing and training. Managed the BRCGS Certificated site and large facility with Grade A. I currently serve as the technical director of Quality and Standardization services at BISCE Certifications Board, Dubai UAE.

I hold a Doctorate Degree in Food safety and intelligent packaging Technology and master's in food technology.

I am a training partner with BRCGS UK, authorized to provide training for auditors, lead auditor, and product safety management courses. I have trained 1000+ Personnel in auditor and product safety qualification. BRCGS Food Safety, BRCGS Packaging, BRCGS Gluten Free Products, BRCGS Product Safety Courses (RA, RCA, VACCP, IA, HARA, HARPC, EMP, FSC, V&V), FSPCA/ FDA Courses (PCQI-PCHF), Packaging Technology Courses (EQIPT), Lead auditor and Internal auditor courses (ISO 9001, ISO 14001, ISO 45001, ISO 22000, ISO 31000).

My vision is to free the mind with better knowledge, which can grow a safer and healthier world. I am also actively involved in research for future space food missions, which showcases my passion for innovation and exploration.

Why did you join the BRCGS Professional Programme?

The BRCGS Professional program is important as an individual working in the food industry as it provides a comprehensive understanding of the Global Standards for Food Safety. This program helps to develop and improve knowledge and skills in areas such as auditing, product safety management, hazard and risk analysis, and environmental sustainability.

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

The BRCGS Professional certification is highly regarded in the food safety industry and recognized globally. It demonstrates a deep understanding and knowledge of the BRCGS Standards, which are widely used in the food industry to ensure food safety, quality, and legality.

Obtaining the certification can enhance the career prospects and professional development by providing advanced skills and knowledge that are highly sought after by employers. It can also increase the confidence of customers and stakeholders in the organization's ability to manage food safety effectively.

BRCGS Professional certification brings significant value to me and organizations in the food industry by demonstrating a commitment to excellence, continuous learning, and staying up to date with industry standards and best practices.

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

Firstly, BRCGS training allows for a more proactive approach to risk management and quality assurance, resulting in a reduction in customer complaints and product recalls.

Secondly, the training can help companies develop a culture of continuous improvement by providing staff with the knowledge and skills to implement best practices in food safety, quality management, and product safety. This has resulted in greater efficiency and productivity, as well as improved customer satisfaction.

Finally, the training has helped companies stay up to date with the latest industry trends and regulatory requirements, ensuring they remain competitive and compliant in an ever-changing marketplace. Overall, BRCGS training can provide a significant return on investment for companies by improving their operations, enhancing their reputation, and increasing customer loyalty.

What did you most enjoy about the training?

It gave me huge benefits. I enjoyed the professionalism of the whole training programme and BRCGS Approved Trainer.

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

Being part of a professional community allows for networking opportunities and exposure to other like-minded professionals, which can lead to valuable insights and opportunities for collaboration. Additionally, access to exclusive perks such as microlearning can enhance professional development and growth. But what I am most excited about is the chance to engage with professionals from different parts of the world, exchange ideas and knowledge, and learn about different perspectives and approaches to industry. This will help broaden my horizons and bring new insights and ideas back to my own work.

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

In order to stay up to date and enhance my skills, I plan to take advantage of the BRCGS Professional Program (PPP) which includes a range of activities such as attending training sessions, mentoring programs, and conferences and events. Additionally, I will leverage e-learning and webinars, as well as third-party industry qualifications such as a University Degree to continue expanding my knowledge and expertise. I believe that staying current and informed is essential in today's rapidly changing business environment, and I am committed to investing in my professional development to stay ahead of the curve.

What are your career ambitions/aims?

My career ambition is to become a BRCGS Approved Training Partner and Consultant. Achieving certification as a BRCGS Professional will play a significant role in achieving this goal. As someone who works in an industry that has the power to safely feed millions and improve people's health and wellbeing, I believe it is important to stay up to date with the latest regulations and standards. I strive to continue learning and improving my knowledge in line with the latest Food standards, so I can help organizations achieve continuous improvement. In the future, I hope to lead my own team of technical professionals and implement the Professional program in other areas of the company. Ultimately, I aim to be recognized as an industry leader and possibly open my own business.