



Name:

Faseeh Mohamed Abdur Rahman

Country:

Australia

About you...

I completed my MS in Food Science and Technology from Curtin University, Australia and currently working as Quality Assurance Manager at Western Australian Meat Marketing Co-operative Ltd – a fully accredited Export Meat Processing facility located in Western Australia.

Why did you join the BRCGS Professional Programme?

To have a sound knowledge of the BRCGS standards and requirements. Completing Product Safety Management courses helped me to have a better understanding of the following topics - Vulnerability Assessment of Food Fraud, Risk Assessment and Root Cause Analysis.

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

I feel that I have reached a milestone in my career development by becoming a part of the prestigious BRCGS professional community.

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

The training helped me to have a better understanding of the BRCGS standards and what to expect during an audit.

What did you most enjoy about the training?

BRCGS has designed all its course materials in a simplified way, even a non-food professional can understand. The assignments at the end of the course also assist in better understanding the topics covered in the course. And the best part of the BRCGS training is the trainers. BRCGS Trainers are experts in the food sector, and exceptionally competent to explain every topic in depth.

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

I am looking forward to access to Microlearning which can assist me in sharpening my technical, professional and leadership skills.

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

BRCGS newsletter, BRCGS microlearning and Networking among BRCGS Professionals.

What are your career ambitions/aims?

My career ambitions revolve around making a significant impact on the quality and safety of red meat products while advancing professionally in a leadership capacity. I am dedicated to continuous learning, professional development, and collaboration with industry experts to achieve these goals and drive positive change within the red meat industry.