



**Name:**

Mohmed Fayiz T S

**Country:**

India

**About you...**

First of all I am passionate about learning and training in the field of Quality, Food safety and packaging technology, I have a bachelor's degree in Science specialized in Food Technology from Uttarakhand technical university.

I currently work as a QC/QA Supervisor at Al Zain Poultry Farm LLC, Oman. We are manufacturers of Ready to cook, ready to eat, ready to use breaded (Burger, nuggets, Fillets, Popcorn, zingers), Unbreaded (Burger, Minced, Sausage, Kebab, Meat balls) Marinated Chicken (Tikka, Shish Tawook, Broasted), Chilled (Fresh), Frozen poultry and meat products (Beef & Mutton), Pasteurized whole egg liquid, eggs, brown and white table eggs. I am responsible for most activities related to Quality Assurance, which involves the implementation of different product safety standards and requirements including BRCGS Issue 9, FSSC 22000, HACCP, ISO 22000, HALAL etc. 1st and 2nd party audits, customer complaint handling, risk assessment, Root cause analysis based on BRCGS Standard requirement, Food safety and quality training and managing the product safety team members.

I belong to a town Kasaragod, which is located in Kerala, India. In my spare time, I prefer reading research articles/journal related to Food technology. My hobbies are travelling, swimming, playing snooker.

**Why did you join the BRCGS Professional Programme?**

New standards are published in line with the rapidly developing and constantly increasing sector expectations. In particular, BRCGS has the biggest share in this with high-level standards it has prepared for product safety processes. Develop my skills and knowledge on product safety, quality, legality and authenticity. Being in this great organization and being approved by BRCGS will be a good reference for my career opportunities.

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

Product safety is of critical in food manufacturing and the entire supply chain. The BRCGS Professional courses have given me a wide technical vision for looking at a product safety with a deeper understanding. Also I feel the BRCGS Professional certification will guide me through a significant career path. The BRCGS Professional status has given me niche edge to my professional career of 3+ years spanning through the manufacturing and also implementing the requirements of BRCGS Standards.

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

Building a product safety culture is a challenge that every industry is considering. Now as a BRCGS Professional, I have the necessary competence to contribute to the establishment and the maintenance of a solid culture within the company. With the knowledge I gained from the programme, I have made my own training presentations more functional and professional.

**What did you most enjoy about the training?**

It gave me immense pleasure and provided making right decisions; it helped me truly to innovative culture where by making my job a lot easier and recognizing the particular needs. I enjoyed the professionalism of the whole training programme and the trainer.

**What are you most looking forward to within the professional community?**

I look forward to being in an authority that doesn't have to inhibit innovation. Creating an environment that will be a free of interchange of ideas which led to more creativity with form functions etc. that can revolutionize attitudes for the better development of the society.

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

By following all the BRCGS updates, accessing the BRCGS Educate platform, and attending webinars and E-learning courses, I will be able to stay up to date.

**What are your career ambitions/aims?**

Becoming a BRCGS auditor is one of my main goals, and being certified as a BRCGS professional can help me reach my goal. I am in the field which has the power to safely feed millions and improve people's health and wellbeing. Every day is a new day for me because each day brings new challenges and development opportunities. We need to always stay up to date with the continuous changes in regulations and standards. I want to keep learning and improve my knowledge in line with the latest food standards so I can support continuous improvement in any organization work.