



Name:

Pradeesh Francis Joseph

Country:

Oman

About you...

First of all, I am passionate about learning and training in the field of Food Quality, safety and packaging technology. I have a bachelor's degree in science specialized in Microbiology and Master's degree in applied microbiology (medical and industrial).

I currently work as a QC/QA Manager 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 & Control, which involves the implementation of different product safety standards and requirements including BRCGS Issue 9, FSSC 22000, HACCP, and 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 city Kollam, which is located in Kerala, India. In my spare time, I prefer reading research articles/journal related to Food Technology, Microbiology.

My hobbies are travelling, reading & cricket.

Why did you join the BRCGS Professional Programme?

I joined the programme to develop and enhance my skills and knowledge on product safety, quality, legality and authenticity. Being part of this great organization and have been approved as a BRCGS professional hoping it will lead to have a good reference for my career opportunities.

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

The BRCGS Professional courses have given me a wide technical vision for looking at product safety with a deeper understanding of auditing skills. Also I feel the BRCGS Professional certification will guide me through a significant career path.

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

As a BRCGS Professional, I feel I have the necessary competence to contribute to the establishment and development of a solid food safety culture within the company. The knowledge I gained from the programme has developed my own training presentations skills more functional and professional.

What did you most enjoy about the training?

I enjoyed the professionalism of the whole training programme and group discussions.

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

Creating an environment that will be a free of interchange of ideas which led to better food safety and quality parameters.

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. Also by attending other industrial courses like ISO, FSSC, SQF, IFS etc.

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.

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