

SUCCESS STORY

BRCGS
PROFESSIONAL



Name: **Shahurao Arun Bondre**

Job title: **Incharge Quality Management System/FSTL**

Country: **India**

Tell us about your background / you / role / education / outside of work.

My name is Shahurao Arun Bondre. I hold a Bachelor's degree in Food Technology. I currently serve as In-Charge of Quality Management System/FSTL at Parakh Agro Industries Ltd., working in the company's Plastics Packaging Division for over two years. I am responsible for implementing product safety requirements aligned with GFSI-recognised standards such as BRCGS Issue 07, ISCC Plus certification under the Mass Balance chain of custody option to promote the circular economy, EcoVadis assessment, and social compliance frameworks like Sedex SMETA.

I have over 10 years of experience in food safety and quality management system implementation, validation studies, and root cause analysis, delivering food safety and quality projects across various sectors including spices and condiments, alcoholic beverages, cereals, pulses, and legumes.

Additionally, I am a BRCGS Professional, BRCGS FSV9 Lead Auditor, BRCGS Packaging Materials Issue 07 Auditor, a CQI/IRCA-approved Lead Auditor for FSSC 22000, and a FOSTAC-approved Food Safety Supervisor (Manufacturing Level 2). I am also a recognised EcoVadis Solutions Practitioner and Accredited EcoVadis Consultant.

Why did you join the BRCGS Professional Programme?

I joined the BRCGS Professional Programme to continually upgrade my skills. The programme is designed to meet the specific needs of food and food packaging industry professionals, helping me consolidate my knowledge in core areas of 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 BRCGS Professional certification provides international recognition and distinguishes me as a seasoned product safety management expert. It enhances my performance in my current role and increases my overall employability. The programme's subject-specific focus has strengthened my ability to apply fundamental principles across different food industry categories, expanding my operational expertise. It has also made me more methodical, tactical, and confident, providing a strong foundation of knowledge and practical experience. Belonging to a community of professionals further enhances my understanding of product safety management and supports continuous professional growth.

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

The programme serves as a competitive advantage for both me and my employer. At Parakh Agro Industries Ltd., a state-of-the-art BRCGS-certified facility producing flexible food and personal care packaging, the Quality Department is responsible for supply chain and raw material risk assessment, validation protocols, verification systems, and continuous improvement of product safety management.

Armed with expertise from the programme, I am able to lead the QMS vertical, applying knowledge in HACCP, risk assessment, vulnerability assessment, root cause analysis, and validation and verification. This ensures high standards of quality, mitigates risks, strengthens customer confidence, and enhances brand reputation. Applying this knowledge practically allows the company to maintain its commitment to product safety and quality.

What did you most enjoy about the training?

My trainer, Ashish Gaur, who previously trained me in BRCGS Food V9 Lead Auditor, HACCP, validation and verification, root cause analysis, and vulnerability assessment for food fraud, made learning highly engaging. His approach, using real-life stories and practical examples, made the content relatable. The interactive sessions, case studies, and brainstorming activities provided a clear understanding of real-time scenarios.

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

I look forward to networking with like-minded professionals, creating an ecosystem of knowledge sharing, and driving sustainable improvement across our respective fields. I am also excited about the exclusive resources available, such as microlearning modules, which support ongoing professional growth.

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

I will maintain my competence through the BRCGS Professional Progress Programme (PPP), attending training sessions, conferences, e-learning, webinars, and staying up to date with changes in legislation and certification standards. Continuous learning remains central to my professional approach.

What are your career ambitions/aims?

I aim to lead my own team of technical professionals, raising awareness of the importance of product and food safety across all areas of the industry, and to be recognised as a subject matter expert in product, food safety, and quality management systems.

I also aspire to enhance the quality standards of my company and strategically align the Quality function with profit generation, ensuring my vertical contributes significantly to company growth. Ultimately, I aim to be an expert in food and product safety, with in-depth knowledge of all relevant regulations and standards in the food and packaging industry.