

SUCCESS STORY

BRCS 
PROFESSIONAL



Name: **Vikram Suresh**

Job title: **Manager Quality Assurance & Food Safety**

Country: **India**

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

I am a Food Technologist with 14 years of extensive experience in Quality Assurance and Food Safety across diverse segments of the food industry. My expertise spans a wide range of products, including edible oils, speciality fats, spices, nutritional products, and bakery items. I have a proven track record in establishing and strengthening robust quality management systems, ensuring regulatory compliance, and driving continuous improvement initiatives to enhance product safety, consistency, and operational excellence.

Additionally, I am certified as a Lean Six Sigma Black Belt and hold multiple internationally recognised credentials, including:

- IRCA Approved FSSC v6 Lead Auditor
- HACCP Level 4 Expert
- FSPCA FSMA PCQI
- IRCA Approved ISO 45001:2018 (OHSMS) Lead Auditor
- Internal Auditor for ISO 9001:2015
- Assessor for Confederation of Indian Industry (CII) Awards
- FOSTAC Trainer for Edible Oil Manufacturing

My professional focus lies in strengthening food safety culture, optimising quality processes, supporting audit excellence, and aligning operations with global food safety and compliance standards.

Why did you join the BRCGS Professional Programme?

I enrolled in the BRCGS Professional Programme as part of my commitment to continuous skill enhancement and leadership development. The programme is thoughtfully designed to meet the evolving needs of food industry professionals. As I am responsible for Quality Assurance, Quality Control, and Food Safety, this certification strengthens and completes my knowledge framework by deepening my expertise in key areas of product safety management, including risk assessment, root cause analysis, validation and verification, and vulnerability assessment.

This programme further enhances my capability to lead robust food safety systems and drive excellence across all quality and compliance functions.

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

The international recognition associated with this highly esteemed title distinguishes me as a seasoned and proficient product safety management expert. It has significantly enhanced my effectiveness in my current role while also strengthening my overall professional marketability. The programme's focused and subject-specific training comprehensively addresses the most critical aspects of food safety and quality, reinforcing the essential pillars of modern product safety management.

Being shaped into a subject matter expert across these core areas has added substantial value to my professional profile. It has sharpened my ability to apply fundamental food safety principles across diverse food industry categories, expanding my operational scope and versatility. I am now better equipped to deliver expert oversight in food safety and quality across multiple product segments.

This journey has also refined my approach, making it more tactical, structured, and methodical, supported by a balanced integration of expert knowledge, practical experience, and increased professional confidence.

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

Completing the programme has significantly enhanced my knowledge of food safety and quality management. I now have a clearer understanding of risk and vulnerability assessment, as well as validation and verification protocols. This improved clarity has made implementation more effective, team training more structured, and auditing against requirements far more efficient.

What did you most enjoy about the training?

What I enjoyed most about the training was the clear and practical approach to complex food safety concepts. The sessions on risk and vulnerability assessment were particularly engaging, as they helped me connect theory with real workplace scenarios. I also appreciated the interactive discussions and real-life examples, which made the learning experience more insightful and easier to apply in my daily responsibilities.

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

Within the Professional community, I am most looking forward to continuous learning, engaging with experienced professionals, and exchanging practical insights on evolving food safety and quality standards. I am particularly eager to participate in knowledge-sharing discussions, stay updated with industry best practices, and contribute by sharing my own experiences to support collective growth and improvement.

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

I plan to keep my skills up to date by actively engaging in continuous professional development through regular training, webinars, and industry workshops. I will stay informed on updates to food safety standards and regulations, participate in professional forums, and apply new knowledge through practical implementation and internal training sessions with my team. Regular self-assessment and audits will also help me identify areas for further improvement.

What are your career ambitions/aims?

My career ambition is to continue strengthening my expertise in food safety and quality management and progress into a senior leadership role where I can drive robust compliance systems and continuous improvement initiatives. I aim to contribute to building a strong food safety culture, support organisations in achieving and maintaining international standards, and mentor teams to consistently deliver safe, high-quality products. In the long term, I aspire to be recognised as a trusted professional in food safety management and compliance.