

SUCCESS STORY

BRCGS
PROFESSIONAL



Name: **Rashang Soni**

Job title: **Technical Consultant and Approved Auditor**

Country: **United Kingdom**

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

I am an experienced food safety and technical professional with extensive hands-on expertise across seafood, meat, bakery, fresh produce, storage, and distribution operations within the UK food industry. I currently work as a Technical Consultant and Approved Auditor, supporting businesses with the implementation, maintenance, and continual improvement of food safety management systems aligned with GFSI-recognised standards, including BRCGS and SALSA.

My professional background includes leading and supporting multiple certification audits, supplier audits, HACCP development, risk assessments, product specifications, and compliance programmes across both manufacturing and distribution environments. I am an IFST member, SALSA auditor and mentor, and an IFST-approved Food Safety Manager, with strong experience working alongside Environmental Health Officers and major retail and foodservice clients.

This broad technical exposure, combined with a practical and pragmatic approach, allows me to support businesses of varying sizes while maintaining high standards of food safety, legality, and quality. Outside of work, I value continuous professional development and staying engaged with emerging industry best practices.

Why did you join the BRCGS Professional Programme?

I joined the BRCGS Professional Programme to gain formal recognition for my technical competence and auditing experience, while strengthening my alignment with globally recognised best practices. The programme supports my ongoing commitment to professional credibility and continuous improvement in food safety and quality management.

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

The BRCGS Professional certification reinforces my standing as a competent and trusted food safety specialist. It provides independent recognition of my technical knowledge, auditing experience, and commitment to excellence, while enhancing confidence among clients, certification bodies, and stakeholders.

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

The training has strengthened my ability to apply structured, risk-based thinking across food safety systems. I have been able to enhance audit readiness, improve the effectiveness of corrective actions, strengthen HACCP validation and verification activities, and support businesses in achieving strong audit outcomes, including zero non-conformances and high compliance scores.

What did you most enjoy about the training?

I particularly valued the depth of technical content and its practical application. The training was well-structured, audit-focused, and directly applicable to real-world scenarios, supporting confident decision-making during audits and consultancy work.

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

I am most looking forward to engaging with a global network of food safety professionals, sharing practical insights, and learning from colleagues working across different sectors. Being part of a professional community committed to raising standards across the food industry is highly motivating.

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

I actively maintain my competence through continuous professional development, including regular auditing activity, advanced training courses, industry webinars, mentoring, and staying up to date with changes to legislation and certification standards. Ongoing learning is a key part of my professional approach.

What are your career ambitions/aims?

My ambition is to continue developing as a recognised technical leader within the food industry, supporting businesses in achieving robust, sustainable food safety systems. I aim to expand my auditing and consultancy scope further, mentor upcoming professionals, and contribute to raising food safety standards across multiple sectors through best practice and professional leadership.