

SUCCESS STORY



Name: **Sajid Khan**

Job title: **Technical and Compliance Officer**

Country: **United Kingdom**

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

As a dedicated Food Technologist with over 20 years of experience in food safety, quality management, and regulatory compliance, I have consistently aimed to stay at the forefront of industry best practices. My career has spanned multinational organisations and academic institutions, and I specialise in GFSI-recognised Global Food Safety Standards. I am deeply committed to upholding product safety and regulatory integrity across the supply chain.

Why did you join the BRCGS Professional Programme?

I joined the BRCGS Professional Programme as part of my ongoing commitment to excellence in food safety and quality assurance. It provided a structured pathway to consolidate my experience, deepen my technical knowledge, and align with global best practices, while also connecting with a vibrant community of like-minded professionals.

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

Achieving BRCGS Professional status has been a significant milestone in my career. The certification is more than a badge, it is a formal recognition of the knowledge, leadership, and expertise required to drive continuous improvement, manage risk, and ensure compliance within the food industry.

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

The training has delivered measurable improvements to our operational systems at SOP International Ltd. It has enhanced our approach to HACCP, food safety culture, and internal auditing, while strengthening our risk assessment models (including TACCP and VACCP). As a result, audit readiness and the overall compliance culture have been significantly improved.

SUCCESS STORY

Name: **Sajid Khan**
Job title: **Technical and Compliance Officer**
Country: **United Kingdom**



What did you most enjoy about the training?

The structure of the programme was both enriching and practical. I appreciated the flexibility it offered, allowing me to balance professional responsibilities while gaining meaningful insights into key technical areas. Each course was thoughtfully designed, with real-world applications that added immediate value to my work.

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

I am particularly excited to continue engaging with the BRCGS Professional community through networking, collaboration, and mentoring opportunities. The community provides a valuable platform for sharing experiences, exchanging ideas, and staying ahead of emerging industry trends and innovations.

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

I plan to remain actively involved through the BRCGS Professional Progress Programme, attending events and webinars, and making the most of resources such as the EdApp microlearning platform. I also stay informed through regulatory updates and participation in professional bodies and industry forums.

What are your career ambitions/aims?

My ambition is to take on a strategic leadership role where I can help shape global food safety standards and mentor the next generation of professionals. I am passionate about driving quality, compliance, and operational excellence across the food industry and contributing meaningfully to its future development.