

# SUCCESS STORY

**BRCGS**   
**PROFESSIONAL**



Name: **Ugo Emmanuela Oluchi**  
Job title: **Food Safety Compliance  
and Documentation Controller**  
Country: **Nigeria**

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

I am a quality and food safety professional specialising in industrial auditing and documentation, with a strong focus on Food Safety and Integrated Management Systems (ISO 14001, 45001, and 9001). I hold a degree in Food Science and Technology, graduated with a second-class upper division, and have eight years of experience in the food industry.

I am passionate about strengthening food safety culture, driving continuous improvement, and expanding my expertise through global learning opportunities. Outside of work, I enjoy staying active and exploring interests that help me recharge and maintain balance beyond the industrial environment.

## **Why did you join the BRCGS Professional Programme?**

My motivation for joining the programme was to deepen my technical knowledge and strengthen my competency in implementing, maintaining, and continuously improving food safety and quality systems.

The structured learning path supports professional growth, builds a stronger understanding of global standards, and equips me to contribute more effectively to compliance and operational excellence within my organisation.

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

The certification adds significant value by enhancing my technical expertise in product safety management.

It has also connected me with a global network of food safety professionals, creating opportunities for collaboration, knowledge exchange, and continued professional development.

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

The training has reinforced our product safety management systems, strengthened risk assessments, and improved preventive actions. It has also enhanced compliance and audit performance, ultimately boosting customer confidence in our processes and products.

## What did you most enjoy about the training?

I particularly enjoyed the delivery style and interactive tasks. Applying theoretical standards to practical, real-world scenarios made the learning engaging, relevant, and directly applicable to my daily responsibilities.

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

I look forward to networking events and engaging with like-minded professionals. I am also eager to take advantage of exclusive resources such as Microlearning, which will help me stay sharp and adaptable in an evolving industry.

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

I plan to remain current through the PPP system by attending industry conferences, participating in webinars, and pursuing additional third-party qualifications. This will ensure I stay at the forefront of food safety technology and best practices.

## What are your career ambitions/aims?

My long-term ambition is to make a positive and synergistic impact on food safety implementation both within my country and globally, ensuring that only safe and high-quality food reaches consumers.