

SUCCESS STORY



Name: **Annari Prins**

Job title: **Food Safety Specialist**

Country: **South Africa**

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

I am currently working as a Food Safety Specialist at Goede Hoop Citrus, managing and maintaining the company's Food Safety System. I have been with the company for 13 years, with almost eight years dedicated to food safety, during which I have developed a strong passion and interest in food safety culture, the true foundation of any sound food safety system.

My company places a strong emphasis on personal and professional development, something that has deeply influenced my own journey. I love spending time with my family, as well as enjoying quiet moments that allow me to recharge and reflect, often sparking new ideas for improvement and growth.

Why did you join the BRCGS Professional Programme?

The BRCGS Professional Programme represents a community of individuals dedicated to excellence in food safety. As part of my ongoing journey to refine my skills and deepen my knowledge, joining the programme was a natural next step for me.

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

Becoming a BRCGS Professional has strengthened both my confidence and technical insight. It has elevated the way I think about system management, continuous improvement, and leadership. The certification also serves as a daily reminder of the responsibility we carry as food safety professionals to ensure that the systems we build and manage truly protect consumers.

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

The training has directly influenced how we approach our systems at Goede Hoop Citrus. It has strengthened the way I communicate requirements, design internal training, and equip teams to maintain and continuously improve our food safety system. We are striving to build a food safety culture that supports a resilient, proactive, and sustainable system.

What did you most enjoy about the training?

I particularly enjoyed how practical and relevant the training material is. Each session links theory with real-world application, and no matter which industry you come from, the learnings are adaptable and impactful. The programme challenges you to reflect, reassess, and continuously improve your approach.

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

Being part of this community means contributing to and learning from a network of like-minded individuals who inspire one another.

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

Continuous learning is a cornerstone of any professional journey. By attending BRCGS and industry webinars, forums, events, and micro-learning modules, I'll stay connected with new developments, ideas, and best practices.

What are your career ambitions/aims?

My goal is to contribute to a stronger food safety culture within my company, and I would also like to become a Lead Auditor in the future.