

**Name:**

Frank Webb

Country:

North America

Company:

Evertaste/LSG Sky Chefs

Job Title:

Director of Retail Quality and Food Safety

Why did you join the BRCGS Professional Programme?

Continuing education is extremely important to me, and this programme defines a commitment to the highest level of food safety and quality.

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

The structure of the certification is what I was most looking forward to, as it encompasses the most important training courses to create a well-rounded BRCGS leader. For anyone responsible for the implementation of the BRCGS framework at your company, a thorough understanding of all areas of the standards is critical.

How has/will the recognition programme impacted your work?

The requirements of this certification allow for a person to develop as a BRCGS subject matter expert, which adds tremendous value to any company from the standpoint of knowledge and customer confidence.

Would you have completed the component courses anyway?

I certainly would have, as they are all valuable tools to have. However, completing them as part of this certification provided a more cohesive approach to the training process and allowed the training philosophies from each course to be woven into the others.

How did you get to your current role?

I began in quality 20 years ago with a small soup and dressing company, learning the all facets of food design, quality and manufacturing. QA and food safety were a natural fit for my analytical nature, and I am very fortunate to have worked with varying food categories. My current role with oversight of multiple facilities affords me the opportunity to create an impact on the real world challenges of creating safe, wholesome food that people love to eat!

What is your educational background?

I hold certifications in Food Science and Technology, Advanced HACCP Validation, Sanitation Principles and am a Six Sigma Green Belt. As well, I am a certified Nutrition Coach, and love creating food that helps people achieve their health goals.

What are your career ambitions/aims?

I have thoroughly enjoyed the experience and challenge of the various audits, foods and facilities that I have worked with over the last 20 years. I look forward to seeing how technology will continue to help our industry evolve.