

**Name:**

Senthil Murugan Thangavel

**Country:**

India

**Company:**

Oracle Trading Company Private Limited

**Job Title:**

Assistant Manager QA

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

I have joined this program to enhance my knowledge. I am responsible for the quality of pappadums manufactured at the site and hold a strong belief in continuing education to achieve the highest personal standard. The programme also demonstrates my commitment to food safety and quality to employers.

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

The certification gives me global recognition of my skills and knowledge, providing more confidence in my work.

**How will the recognition programme impacted your work?**

Beyond implementing the Standard, the programme has also provided other key skills like Root Cause Analysis, Vulnerability Assessment for food fraud and Verification / Validation skills. I can utilise these on a daily basis with a more confident and professional approach.

**How did you get to your current role?**

I started my carrier in the Dairy industry as Chemist, then worked as a QA Officer for Sterling Biotech, a gelatin manufacturing plant. I joined my current company as a QA officer & HACCP team member – gaining extensive knowledge in HACCP, Food safety management system, GMP & GHP practices – before being promoted in 2016.

**What is your educational background?**

I have completed a Master of Science in Biotechnology from Periyar University, Salem, India. During my career, I have also started to build up my skills in food safety and food quality through HACCP certification, BRC HACCP plan and Allergen Training.

**What are your career ambitions/aims?**

Food safety is a critical factor in food businesses. Each and everyone in the food business ensures that they should provide food with utmost care. Threats are emerging every day; we will identify and control threats only by learning and gaining knowledge from different trusted sources. My aim is I will constantly upgrade myself to ensure the safety of food by creating awareness in interested parties and share my knowledge with other professionals.