

**Name:**

Sookreeta Seetohul

Country:

United Kingdom

Company:

Jakemans Confectioners Ltd

Job Title:

Technical Manager

What is your current role?

I am the Technical Manager at Jakemans Confectioners Ltd.

Why did you join the BRCGS Professional Programme?

I always strive for perfection and I saw this as an opportunity to increase my knowledge in my field of expertise, it is very important personally as well as professionally. It gives me more confidence to face emerging challenges in the food industry and gives the company confidence that the food safety management system is in competent hands.

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

It is a great feeling to have my competencies recognised by BRCGS Academy, an institution that is seen as the benchmark for best practice in the food industry. This professional certification, certainly boosts my confidence and hopefully will be seen by the company as an added value investment in terms of gaining customer confidence.

How has/will the recognition programme impacted your work?

My aim for undertaking the professional programme was to stay up-to-date with the current requirements of BRCGS and be able to implement it for Jakemans Confectioners. As I lead by example, this will hopefully help the company and my colleagues to recognise my skills and thus understand and accept changes easier.

Would you have completed the component courses anyway?

Yes, I certainly would have done. The courses are designed to help BRCGS subject matter experts to improve their skills. At the same time, it allows people involved in the Food Safety Management industry to meet, interact and develop a network which I found very useful.

How did you get to your current role?

I have always worked in the food manufacturing industry for 14 years now. Worked with different categories of products in and outside of the UK. I have been with Jakemans for around 3 years now and can proudly say I've achieved the highest grades for every BRCGS audit I have led.

What is your educational background?

I am holder of a Masters Degree in Quality Management, a Degree in Microbiology, an ISO Lead Assessor Certificate, HACCP Level 4 and Advanced HACCP System Development Course.

What are your career ambitions/aims?

In my current role, I aim to maintain the highest BRCGS grade but if given the resources, I would like share my knowledge more within the company through training and help raise level of commitment towards Food Safety Management.