

**Name:**

Jerry Ntholeng

Country:

South Africa

Company:

Indigo Fruit Farming

Job Title:

Packhouse Manager

Tell us a bit about yourself...

I was born in the late 80's from humble beginnings in the northern Free State province, South Africa. I consider myself a natural leader with deep rooted Christocentric principles. I am a passionate people's person with operations and production management qualification (UNISA) and 13 years' experience in citrus fruit packaging and exporting thereof. I have worked my way up at Schoeman where I started working as a warehouse clerk. It was in a wink of an eye that they recognised my skill and ability to learn and lead, hence I was promoted to Assistant Packhouse Manager. In my spare time, I am an amateur cyclist and a foodie, a self-taught chef who loves experimenting with flavours and aromas in the kitchen. I am also involved in community youth development activities, life coaching and counselling.

Why did you join the BRCGS Professional Programme?

After about two years in the industry, I was exposed to the compliance environment where I first did my HACCP training to better understand the essence of food and product safety in the company. My love for compliance grew fonder about four years ago when BRCGS was introduced in the company. I voluntarily filled the vacancy of Compliance Manager and was then introduced to Mrs. Meera Hoosen, our BRCGS consultant and trainer. She became my mentor and really helped me grow and strive to complete my professional status. I chose to join this insightful program to broaden my skills in food and product safety since Schoeman is a global brand in the citrus industry. A reputable brand in the far and middle east and Russian fresh produce market.

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

Completing my BRCGS profession qualification has added so much value not only to company I was working for a year ago, but to the extent that I am head hunted with job offers for my compliance skills. I am now keen to add more to this qualification so I have enrolled myself onto a Compliance Management short course at the University of Cape Town.

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

This training helped to better our system in assuring authentic and best quality fresh produce is packaged and sold to the consumer. I had the privilege of being an internal auditor and ultimately lead auditor and have managed to maintain AA rating certification. My passion is to maintain certification but ultimately to better my system.

What did you most enjoy about the training?

I really enjoyed my trainer's understanding of the standard and broad knowledge of compliance. Her training skills and techniques are captivating throughout the training sessions.

Continued...

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

I am looking forward to being part of the worlds best food and product safety ambassadors.

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

I will keep my skill up to date through attending trainings, mentoring programmes, and as said above enrol for further studies through third party qualification.

What are your career ambitions/aims?

I would like to audit companies and help them to better their systems to ensure full compliance and improve their food safety culture.

My dream is to open my own company (inspired by PDCA SLUTIONS) and to be recognised as a technical professional in the fresh produce industry.