

**Name:**

Kendall Taylor

Country:

Australia

Company:

Golden Cockerel

Job Title:

Quality Coordinator

What is your current role?

I am a Quality Coordinator for Golden Cockerel which is a poultry processing facility located in South East Queensland Australia. My role is to develop and maintain the quality management systems across 3 sites (2 processors and 1 warehouse and distribution centre).

Why did you join the BRCGS Professional Programme?

I have always a thirst for learning and developing so when I saw the BRCGS Professional program I thought this was a great opportunity not only for myself but also for the business, as I could develop skills that will help strengthen our quality management systems. Our main processing site and storage and distribution centre are BRCGS certified so I liked the idea of the training being relevant to our specific standard and also appreciated it as a resource to help me better understand the requirements of the standard.

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

The BRCGS Professional certification shows my achievements and reflects my knowledge of the BRCGS standard.

How has/will the recognition programme impacted your work?

Completing the program has helped me gain a better understanding of the requirements of the standard which makes it easier for me to implement and I can now also confidently manage aspects of our Quality Management Systems.

How did you get to your current role?

I started with Golden Cockerel in 2010 as a casual process worker. During the first year I found myself looking at different roles and wanting to learn more about the business. I joined the QA team reviewing quality monitoring records and trending the data. I became interested in food safety particularly in the compliance and documentation side so I started completing short food safety courses and learning more about the requirements from different standards and customer requirements and legislation. Over time my role developed into what it is today.

What is your educational background?

Over the last 8 years I have completed a lot of short courses in food safety and quality. In 2016 I started my Bachelor degree course majoring in Food Science and a minor in Management and Leadership and I should be graduating in 2021.

What are your career ambitions/aims?

I am focused on graduating next year. I love my job and am absolutely gratified in what I do. Facing new challenges every day keeps the job interesting. I will ensure that I develop professionally, participating in courses, conferences and webinars to keep my skills at a high level and ensure that the business I work for not strives for and achieves great audit results that reflects the operational processes and quality management systems that we have in place.