

**Name:**

Franklin Apea-Bah

Country:

Canada

Company:

Culinary Collaborations LLC

Job Title:

Technical Researcher

What is your current role?

I am a technical researcher with specialization in the broad area of food science. I provide technical support in food safety and quality to Culinary Collaborations LLC (CCL). I assist in providing understanding to scientific and technical research conducted on the safety and quality of seafood and sushi ingredients.

Why did you join the BRCGS Professional Programme?

I am committed to a culture of lifelong learning that is aimed at equipping me to provide high value service to my customers. Food safety and quality is an ever growing area that is constantly evolving, thereby presenting new challenges to food safety experts every time. In order to stay on top of food safety and quality issues, there is the need for experts to constantly stay abreast with current trends in the field. The BRCGS Professional Programme provides me the opportunity for this culture of lifelong learning.

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

The confidence and recognition associated with being a BRCGS food safety and quality professional, enhances my value to the company I work with. The designation affirms my competence as a food safety and quality expert and increases customer confidence in the company I work with. It also provides me the impetus for lifelong learning in the evolving field of food safety and quality management.

How has/will the recognition programme impacted your work?

As a BRCGS Professional, I have the competence and confidence to provide solutions to food safety and quality issues and to contribute substantially to maintaining a thriving food safety culture in the facility I work with.

Would you have completed the component courses anyway?

Definitely. I registered for a total of nine BRCGS food safety courses and was well on my way through them, before I learned about the BRCGS Professional Programme from my trainer, Ms. Nadia Narine, of the Lumar Food Safety Services Ltd. Thanks to her guidance, this journey has been quite smooth.

How did you get to your current role?

During my training with Lumar Food Safety Services Ltd., a BRCGS Approved Training Partner, I was privileged to be introduced to other delegates, one of whom took interest in my professional competence, and asked me to join their team.

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What is your educational background?

I hold a Bachelors degree in Biochemistry, a Masters in Food Science and Technology, and a Doctorate in Food Science. As well as being a Certified Business Analysis Professional (CBAP), which is the highest certification level in the field from the International Institute of Business Analysis, I am a Professional Scrum Master (PSM I). This confirms my knowledge in agile scrum and servant-leadership abilities in an adaptive project environment.

What are your career ambitions/aims?

I have worked over the past 18 years as a food research scientist, studying the effects of various processing techniques on the safety and quality of different food systems and food components. I look forward to combining all my analytical, business and leadership skills to maintain a thriving food safety and quality culture in the food manufacturing industry.