

**Name:**

Deepshikha Paul

**Country:**

United Kingdom

**Company:**

SALIANZ LTD

**Job Title:**

Director

## Why did you join the BRCGS Professional Programme?

I saw a gap in the market where small and medium sized companies were not getting the quality advice and support which they need to meet global food quality standards. I started my own company SALIANZ Ltd, a Food safety consulting company to help UK organisations, suppliers and customers comply with leading quality standards.

The BRCGS professional programme was a very important step for my personal development as well as for my company. The programme defines a commitment to the highest level of food safety and quality, essential for any food quality professional.

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

This programme helps one become an expert on BRCGS. The certification has equipped me as a subject matter expert and I can bring tremendous value for companies implementing BRCGS, maintaining BRCGS Standards and ensuring their readiness for external audits. This benefits the whole ecosystem from end consumer, suppliers, retailers and manufacturers who rely on food quality, safety and compliance to carry on their business.

## How has/will the recognition programme impacted your work?

As a consultant, I am in a stronger position to advise food companies, suppliers, customers and ensure they are compliant to regulations and standards. In turn this will drive transparency, increase quality of food safety across the whole farm to fork value chain.

## Would you have completed the component courses anyway?

I certainly would have, I think each of the component courses are really useful but doing it as part of the certification makes it more cohesive and ensures links across the training programme are clearly understood.

## How did you get to your current role?

I have always been passionate about food. I studied and trained in food technology and I started my career in food research, then moved to become a technical manager for a food organisation. Last year, I decided to set up my own company, SALIANZ Ltd. to help provide quality services to the food industry.

### **What is your educational background?**

I hold a Master's degree in Food Technology and a Master's in Food Safety and Control from London Southbank University. I am qualified as a BRCGS Lead Auditor.

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

I would like SALIANZ to be a successful food safety consulting organisation that is dedicated to supporting small and medium size food companies through affordable advice and services. My mission through SALIANZ is to provide global food companies with expert advice and services that support them in the management of food safety, quality and compliance.