

**Name:**

Angela White

Country:

United Kingdom

Company:

Belazu Ingredients

Job Title:

Interim Technical Project Leader

What is your current role?

I am currently Interim Technical Project Leader for Belazu Ingredients in Greenford, where I am responsible for driving actions and risk mitigation activities relating to TACCP, Food Safety Culture and Business Continuity as part of the site Technical and Quality Strategy.

In addition to several other private clients, I also work as a Principal Consultant for RQA Group, whose focus is assisting companies to avoid, prepare for, handle and recover from product related crises. I provide practical support during food incidents or recalls, conduct second party audits on behalf of multinational clients, provide training in HACCP, Food Safety, TACCP, Incident Management and Product Recall, lead crisis and recall simulations, and provide expert consultancy to clients.

Why did you join the BRCGS Professional Programme?

Being a qualified BRCGS Professional demonstrates to current and potential new clients that my product safety management skills are globally recognised.

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

I met an incredibly diverse group of intelligent and motivated food safety professionals during my training and being part of a global professional community provides me with the opportunity to discuss emerging issues and exchange ideas with like-minded people.

How has the programme impacted your work?

It has had an immediate impact. For example, I recently conducted a detailed root cause analysis using the skills I learned during my training. This RCA supported my client to maintain supply to a customer following a major site incident. I was pleased to have had a direct impact for my client by demonstrating to their customer that the incident had been thoroughly and methodically investigated, root causes identified, and corrective actions put in place.

What is your educational background?

I graduated with a BSc. (Hons) in Biological Sciences (Microbiology), I have Advanced Diplomas in Food Hygiene, HACCP and Health & Nutrition and a City & Guilds Award in Education & Training, as well as many years of CPD training covering everything food related from Statistical Process Control, Integrated Pest Management and Foreign Matter Controls to GMP, VACCP, Risk Assessment and Crisis and Recall Management.

What are your career ambitions/aims?

As an independent consultant I undertake both short term consultancy projects and part time interim roles as well as working as a trainer and Principal Consultant. My ambitions are to continuing making a real difference to the clients I work with, through training, mentoring and coaching technical teams, project work, and as a consultant. My most rewarding work is supporting an international NGO with their food safety program, and I would love to be able to do more work in this area.