



Name:

Mohamed Yusuf

Country:

Egypt

Company:

Dehydrofood

Job Title:

Corporate Quality Assurance & Food Safety Executive

About you...

Firstly, thanks for reading my success story, you can call me Joe or Yusuf. In general, I'm passionate about learning and training. I graduated from the Faculty of Agriculture at Cairo university in 2010, where I specialized in biochemistry and microbiology. I began my career in the animal, poultry, fish, pets and shrimp feed industry and then I moved to one of the biggest industries around the world, which is the dehydration of vegetables and herbs. I have now been working in this industry for eight years. I am now working as a Corporate Quality Assurance and Food Safety Executive and my role is about managing different audits, managing corrective action plans, conducting training for all levels, traceability champion, and the revision of national and international regulations. In my spare time, I love watching sport especially Handball (I was a handball player), volleyball and football. I also enjoy reading and listening to music, and creating videos by adding photos together.

Why did you join the BRCGS Professional Programme?

From the start of my career in the food sector, I realized that lack of training, knowledge, and coaching are the main reasons behind food safety incidents, complaints and loss of large companies reputations. Therefore, I was seeking ways to be updated on both the theoretical and practical levels and found the BRCGS professional programme.

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

This BRCGS certification gives you the chance to network with professional trainers and different colleagues from different industries. The programme focuses on the same standards (BRCGS Standards) so thoughts, ideas and beliefs are unified. Furthermore, it gives us all the chance to speak one language (food safety language).

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

Since completing the programme, I am working to improve my abilities and knowledge for further achievements and working on our systems to improve compliance with customer needs and local regulations.

What did you most enjoy about the training?

The technical experience of the instructors. Also, the discussions between attendees were a new and exciting experience.

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

Communication, learning and sharing experience with different professionals around the world.

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

As the PPP programme provides us with a lot of variety, I think I have a lot of chances to develop my skills through training, mentoring, events.

What are your career ambitions/aims?

Setting up a global simple training programme for all people around the world to understand more about food safety aspects by constructing my own quality and food safety training company.