



Name:

Mostafa Saeed El-Kholy

Country:

Egypt

Company:

Juhayna Food Industry

Job Title:

Corporate QA & Food Safety Lead

Tell us a bit about you...

I'm a quality assurance and food safety enthusiast with experience in quality and food safety management systems with an emphasis on operation, manufacturing, and continuous improvement. I have a bachelor's degree in Agricultural Science focused on food production from Al-Azhar University and a master's degree in Quality Management from the Arab Academy for Science, Technology, and Maritime Transport, along with a range of professional training and courses focused on food safety, quality, business, management, technology, and soft skills as well. Currently, I work as a Corporate Quality Assurance & Food Safety lead for Juhayna Food Industry, where I am responsible for developing and maintaining the Quality and Food Safety Integrated Management System, quality internal assessment program, supplier development program, and managing Juhayna Quality Academy.

Why did you join the BRCGS Professional Programme?

I joined the BRCGS Professional Programme in order to further enhance my knowledge of the tools and techniques that can support me during implementation of the food safety and quality requirements. I always like to get knowledge from its original sources.

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

I feel that the programme holds a lot of value for me both professionally and personally. It covers the core skills and behaviours required to implement and maintain BRCGS Standards, giving me the confidence to implement them. I believe that it will contribute to my personal and professional profile.

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

Being a BRCGS professional has allowed me to understand product safety, legality, and quality requirements in-depth, look at these important facts from a more inclusive perspective, and apply them more effectively and accurately in the company I work for. Especially where I am responsible for quality internal assessment programmes and internal training.

What did you most enjoy about the training?

What I enjoyed most during the training were the interactive tasks and the specific examples given by the participants operating in different sectors, the approved trainers' approaches to simplify the information, and the structure of the content.

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

I am looking forward to experiencing a wide range of opportunities such as attending useful training, webinars related to product safety and meeting other Professionals. In addition, I am really eager to keep myself up-to-date in terms of global standards and all amendments.

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

I am looking forward to completing the PPP to keep my competencies up-to-date and improve myself by attending training in different fields.

What are your career ambitions/aims?

My ultimate goal in my career would be to become a professional expert in quality and food safety. I aim to improve food production and consumption by supporting food businesses to find the best solutions through my practical experience and academic study in food science to develop and implement quality and food safety management systems that consistently improve quality while increasing production. I believe my knowledge, experience, and passion for the industry will get me there in the future, and being certified as a BRCGS Professional pushes me closer to that dream.