



Name:

Ayman Abd El Karim Mohamed

Country:

Egypt

About you.....

I am a Q&FS professional with more than 7 years of experience in the food industry, skilled in a wide range of experience in quality, laboratory, food safety, regulatory and food packaging. Certified BRCGS food safety lead auditor & product safety management. Strong scientific background in food technology with a bachelor's degree in food science, Cairo University.

Why did you join the BRCGS Professional Programme?

I joined the BRCGS Professional Program to enhance my knowledge of the tools and techniques that can support me during the implementation of the food safety and quality requirements. I also wanted to become a part of this large global community.

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

I feel that the program holds a lot of value for me both professionally and personally.

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 programs and internal training.

What did you most enjoy about the training?

The interactive tasks, our trainers' high energy and competencies were very precious. Meeting new people from different fields and listening to their sector experiences is enjoyable for me.

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

I am looking forward to meeting other professionals and sharing ideas on improving product safety and culture from different industries in different countries in the world.

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

I plan to participate in useful training attending a conferences and events, e-Learning and webinars that mainly interest me. I will be part of it to keep my knowledge updated and refreshed.

What are your career ambitions/aims?

To be a successful and professional expert in quality and food safety by continuously following the new improvements and requirements within GFSI approved standards worldwide and other requirements'.