



**Name:**

Ahmed Shams

**Country:**

Egypt

## About you.....

I am Ahmed Hosny Shams, a graduate of the Faculty of Veterinary Medicine in Egypt. I bring a wealth of experience encompassing Food Safety, Quality Control, Quality Assurance, Research and Development (R&D) and expertise in food microbiology. My multifaceted background equips me with a robust skill set to contribute effectively across various domains within the industry.

Since 2013, I have forged a successful career marked by significant achievements. Notably, I played a pivotal role in attaining BRC certification with a grade of AA and Yum certification for the company I was employed with. Additionally, I led a strategic project resulting in a savings of 123000 USD by mitigating quality-related returns and achieved an impressive 87% reduction in customer complaints.

I possess extensive expertise in manufacturing across diverse industries, including meat processing, dairy, ice cream, juices, bakery, chips & snacks. My professional background also extends to the retail sector.

My professional background has afforded me the opportunity to work in diverse international settings, including Egypt, Kuwait, and the UAE.

I have acquired extensive training and certifications, including:

- PCQI (Preventive Controls Qualified Individual)
- BRCGS Food Safety Lead Auditor course, covering versions 9, 8, and 7
- Highfield Level 4 Award in Managing Food Safety for Catering
- CPIM (Certified in Production and Inventory Management)
- ISO 22000:2018 internal auditor
- HARPC
- Proficient in ISO 17025, TACCP, VACCP
- Received training in Kaizen and 5S methodologies

I invite you to connect with me via email at [doctor\\_shams91@yahoo.com](mailto:doctor_shams91@yahoo.com).

## Why did you join the BRCGS Professional Programme?

Firstly, it presents an excellent opportunity for continuous improvement and the acquisition of new knowledge.

Secondly, it allows me to stay abreast of the latest tools and methodologies essential for meeting the stringent requirements of the BRCGS standards.

Thirdly, it enables the provision of high-quality services to partners, facilitating their journey toward certification.

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

Being a member of the global professional community serves as a tangible validation of my expertise and skills. Moreover, it serves as an endorsement that positively influences the organizations I collaborate with.

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

Establishing a robust food safety culture is a universal challenge across industries. As a BRCGS Professional, I now possess the requisite expertise to actively contribute to the initiation and perpetuation of a steadfast culture within my organization.

**What did you most enjoy about the training?**

The collective insights of fellow delegates, coupled with the instructional techniques employed by our highly proficient trainer, along with the effectiveness of BRCGS training materials, significantly enhance the learning experience.

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

Network events, exposure to other like minded Professionals, exclusive perks such as Microlearning & Collaborating with diverse professionals globally.

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

By remaining diligent in tracking all BRCGS updates, utilizing the BRCGS Educate platform, and actively participating in webinars and E-learning courses, I ensure my continual proficiency and up-to-date knowledge in the field.

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

I want to be recognized as leader through leveraging my expertise in food safety to lead and implement innovative strategies that advance industry best practices. I also want to ensure the highest standards of food safety and quality across global operations.