

**Name:**

Mohamed Asfak

Country:

United Kingdom

About you.....

I hold a degree in microbiology and am currently working as a quality assurance lead. My professional focus lies in food safety and quality assurance, which I'm deeply passionate about. Outside of work, I enjoy traveling and exploring various cuisines.

Why did you join the BRCGS Professional Programme?

To attain international recognition, expand my expertise in product safety management, and prepare myself to work with various BRCGS standards.

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

It enhances my expertise in food safety management, boosts credibility in the industry, and opens doors to new opportunities.

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

It helped me learn how to develop the procedures based on risks and made me understand the BRCGS standards better.

What did you most enjoy about the training?

I liked the training methods, interactive tasks, and the detailed training materials provided during the sessions.

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

I'm looking forward to engaging with like-minded professionals, sharing insights, and collaborating on industry best practices.

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

By enrolling on more training sessions, seeking mentoring opportunities, attending conferences and events, participating in e-learning courses and webinars. This approach will also assist me in fulfilling the PPP hours required to maintain my BRCGS professional certification.

What are your career ambitions/aims?

To continue advancing in my field, gaining expertise in food safety and quality assurance, and eventually taking on leadership roles where I can contribute positively to the industry.