

SUCCESS STORY

BRCGS
PROFESSIONAL



Name: **Omar Mohamed**

Job title: **QA Executive and Laboratory Manager**

Country: **Egypt**

Tell us about your background / you / role / education / outside of work.

My name is Omar Mohamed, and I am from Egypt. I graduated from the Faculty of Science with a Bachelor's Degree in Special Chemistry in 2017 and later earned a Diploma in Biochemistry.

I currently work as a QA Executive and Laboratory Manager in the herbs, spices, dehydrated foods, and essential oils industry. My responsibilities include leading quality assurance activities and managing the physical and chemical laboratory to support product quality, food safety, and continuous improvement.

Outside of work, I enjoy playing football, walking, reading, and, above all, continuous learning. Over time, food safety has become more than just part of my profession—it has become a passion. Every new concept I learn opens the door to deeper knowledge and inspires me to keep growing both personally and professionally.

My ambition is to become a recognised food safety professional who contributes to raising industry standards and creating safer food systems. I believe that every achievement is by the grace of God, and this belief keeps me humble, grateful, and motivated to continue learning and improving.

Why did you join the BRCGS Professional Programme?

I joined the BRCGS Professional Programme because I wanted to deepen my knowledge of food safety and gain a comprehensive understanding of the BRCGS Standards. As someone who is passionate about continuous learning, I wanted to become a more competent food safety professional with the knowledge and confidence to make a real difference.

For me, this programme was never just about earning a qualification. It was about building a strong foundation that would enable me to support my workplace, share knowledge with my colleagues, and help strengthen food safety culture. I believe that the more we understand food safety, the better we can protect consumers by providing safe food they can trust.

Ultimately, my ambition is to continue developing my expertise so that I can positively influence those around me, contribute to higher food safety standards, and play a meaningful role in protecting consumers through safe, high-quality food.

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

The BRCGS Professional certification has broadened my perspective and deepened my understanding of food safety in ways I had not experienced before. It has given me greater confidence in interpreting the BRCGS Standards and applying their principles effectively in real-world situations.

One of the most valuable lessons I have learned is that the Standards are far more than a set of requirements to be implemented. They represent a culture that should be understood, embraced, and practised by everyone within an organisation—from frontline employees to senior management. Every time I revisit the Standards, I discover new insights and a deeper appreciation of their practical value.

The programme has also inspired me to challenge myself continuously, expand my knowledge, and always strive to become the best version of myself as a food safety professional. Looking ahead, one of my greatest ambitions is to contribute to the future development of the BRCGS Standards and leave a positive impact on the food safety industry.

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

Although I have only recently completed the programme, it has already changed the way I think about food safety and continuous improvement. It has given me a broader perspective and the knowledge to identify opportunities for improvement and develop stronger plans that can create lasting value within any organisation I work with, both now and in the future.

More importantly, the training reinforced my belief that meaningful change is not achieved simply by meeting certification requirements or improving audit grades. True improvement comes from building a genuine food safety culture, where people understand the purpose behind the requirements and are committed to applying them in their daily work.

I look forward to putting this knowledge into practice, helping to create positive change, strengthening food safety culture, and leaving a lasting impact wherever my career takes me.

What did you most enjoy about the training?

What I enjoyed most about the training was how engaging and inspiring the learning experience was. It was full of valuable knowledge, practical insights, and opportunities to interact with professionals from different backgrounds and cultures, which enriched every discussion.

I was especially fortunate to be trained by Dr Rehab Youssef, whose knowledge, professionalism, and dedication made a lasting impression on me. She was incredibly supportive, patient, and always willing to answer every question, no matter how many we asked. She consistently encouraged discussion, critical thinking, and a deeper understanding of the BRCGS Standards rather than simply providing answers.

What impressed me most was her genuine commitment to ensuring that we gained real value from the programme. Her focus was always on helping us develop the knowledge, practical skills, and mindset needed to become better food safety professionals.

Thanks to her guidance, the training became far more than a course—it became an inspiring learning experience that motivated me to continue growing and developing throughout my career.

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

I am looking forward to continuing my learning journey by connecting with experienced professionals from around the world, learning from their expertise, and broadening my understanding of food safety. I believe that every conversation and every shared experience is an opportunity to grow.

My goal is to build my own path through continuous learning, hard work, and a genuine passion for food safety. I want to keep challenging myself, deepen my knowledge, and continue developing into a highly competent professional.

My long-term ambition is to become a recognised and respected leader in the food safety profession—someone known not only for technical expertise, but also for making a positive impact on people, organisations, and the industry as a whole. I hope to inspire others, strengthen food safety culture, and encourage people to see food safety not simply as a set of requirements, but as a responsibility that protects consumers.

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

I believe that continuous learning is essential for anyone working in food safety. My first step will always be to evaluate my knowledge, identify the areas where I need to improve, and create a clear development plan with specific goals.

I plan to continue building my expertise through BRCGS training courses, webinars, and the learning opportunities available within the Professional community. I also look forward to making the most of the resources and benefits offered through the programme to support my ongoing professional development.

Above all, I want to keep challenging myself, applying what I learn in practice, and continuously developing my technical and professional skills. By God's grace, I hope to become a better food safety professional every year and make a meaningful contribution to the industry.

What are your career ambitions/aims?

My long-term ambition is to build a career where I can make a meaningful and lasting impact on the food safety industry. Whether through establishing my own business or working within a multinational organisation, I want to be in a position where I can contribute to continuous improvement, influence positive change, and help raise food safety standards.

I also aspire to build an international career by working with leading organisations in different countries, learning from diverse cultures and experiences, and broadening my perspective on food safety practices around the world. I believe that every new experience is an opportunity to grow both personally and professionally.

At the same time, I want to build a successful career that provides stability for my family while maintaining my commitment to continuous learning and self-development. By God's grace, I hope to become a respected leader in the food safety profession, leave a positive legacy, and inspire others through knowledge, integrity, and a genuine passion for protecting consumers.

Thank you once again for this wonderful opportunity. It has been an honour to complete the BRCGS Professional Programme, and I look forward to continuing my journey within the BRCGS Professional community.