

SUCCESS STORY

BRCGS
PROFESSIONAL



Name: **Ahmed Hassan Mustafa**

Job title: **QA Section Head and Quality Manager**

Country: **Egypt**

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

My name is Ahmed Hassan Mustafa, and I currently work as QA Section Head and Quality Manager at Cairo 3A Food Industries in Egypt.

I have over nine years of experience in the food industry, specialising in frozen vegetables, sauces, and poultry processing. I hold a Bachelor's Degree in Agriculture from Al-Azhar University, as well as several professional certifications, including BRCGS Professional, FSSC 22000, ISO 22000, HACCP, ISO 9001, and ISO 45001 Lead Auditor.

Outside of work, I enjoy playing football, learning languages, pursuing continuous professional development, and keeping up to date with the latest trends in food safety and quality management.

Why did you join the BRCGS Professional Programme?

I joined the BRCGS Professional Programme to strengthen my expertise in product safety management and gain international recognition as a food safety professional.

The programme provided an excellent opportunity to deepen my understanding of BRCGS requirements and enhance my ability to protect both consumers and company brands.

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

The BRCGS Professional certification has significantly enhanced my technical knowledge and professional credibility.

It has connected me with a global community of food safety professionals and increased my confidence in leading quality and food safety initiatives. The certification has also strengthened my professional profile and supported my career development.

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

The training has helped me improve food safety culture, strengthen internal audit programmes, and enhance compliance with international standards.

By applying the knowledge gained through the programme, I have contributed to successful certification audits, more effective corrective action systems, and continuous improvements that have increased customer confidence and strengthened product safety performance.

What did you most enjoy about the training?

I particularly enjoyed the practical and interactive approach of the training.

The trainer's expertise, real-world examples, and engaging discussions made the learning experience highly valuable and directly applicable to day-to-day food manufacturing operations.

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

I look forward to networking with food safety professionals from around the world, sharing experiences and best practices, and benefiting from continuous learning opportunities such as webinars, industry events, and professional development resources.

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

I plan to continue developing my skills through additional professional training, webinars, industry conferences, networking activities, and participation in BRCGS Professional Programme initiatives.

I am committed to lifelong learning and staying up to date with emerging food safety trends, regulatory requirements, and industry best practices.

What are your career ambitions/aims?

My ambition is to become a recognised leader in food safety and quality management, leading high-performing technical teams and driving excellence in product safety across the food industry.

I aim to contribute to the development of strong food safety cultures within organisations and to continue supporting continuous improvement and operational excellence.