



Name:

Tarek Hefzalrahman Mohamed Mahmoud

Country:

Egypt

Company:

El Seba Spices and Herbs Co.

Job Title:

Food safety, quality and lab supervisor

About you...

I am a food safety, quality and lab supervisor and during my six years of experience, I have worked with many global food safety, lab, quality, and sustainability standards. My experience combined with my educational background has provided me with a solid foundation in food safety and science, quality management systems, and labs. I have a strong academic educational background with a bachelor's and master's degree in food science from Cairo University, along with a wide range of professional training and courses focused on food safety and labs. Besides that, I work on volunteer activities. I founded an initiative called the "Food Science Team" to support all specialists that work in the food science field in Egypt and Arab countries through articles, sessions, courses and webinars.

Why did you join the BRCGS Professional Programme?

I am passionate about learning and knowing updated and approved scientific information so that I can continue to improve my experience and skills. Also, the programme added the international recognition of my qualifications.

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

I feel it gives me international recognition from BRCGS for my experience, education, and skills.

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

The training has helped to improve operations at my site by gaining a deep understanding of the BRCGS requirements and the use of effective tools. This led to improved procedures and helped us to understand our processes better to ensure they comply with food safety, legal and customer requirements.

What did you most enjoy about the training?

The part I most enjoyed about the training was the interactive tasks and case studies, as well as illustrative examples, as this helped me to understand how to use the various tools and apply the requirements.

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

I am looking forward to meeting other BRCGS Professionals and exchanging information and experience in BRCGS standards and other food safety and quality subjects. Also, exclusive perks such as Microlearning.

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

I will keep my skills up to date through the Professional Progress Programme (PPP) system including activities such as enrolling on more training, mentoring, attending conferences and events, webinars, and reading updated standards and guidelines.

What are your career ambitions/aims?

My career ambition is to become a professional food scientist in all areas of food science including food safety, quality management systems, microbiology and chemistry. Then to combine practical experience and scientific research to help the food chain and provide the best solutions that benefit organisations and consumers alike.

to establish a factory or a consultancy company where I can share my knowledge.