



Name:

Ali Saber Sayed Ahmed

Country:

Egypt

About you.....

I have a bachelor's degree in Food science and agriculture from Cairo University. I have 8 years experience in quality assurance field in many different industrials such as, food processing industry & Packaging (herbs&seeds / nuts / dates/ coffee). I currently working as a Quality Section Head at AUF.EGYPT Part of Aghthia Group (abu auf), one of the leading companies in Manufacturing, roasting and packaging Nuts,Dates,Spices,Coffee and certificated FSSC, White List (NAFSA REQUERMENT). I am also a freelance consultant and part time lead auditor for NOVO PACK . I was born in GIZA,Egypt, Interested in learning about everything related to food .

Why did you join the BRCGS Professional Programme?

We are currently planning the extension BRCGS certification scope and need to incorporate as many features into the new one to align with BRCGS requirements. The BRCGS professional course was identified to validate the key expertise required for my involvement in the various activities for scope extension, improving my role as Food Safety team leader and to continuous improvement. Moreover, the knowledge I gained during the programme will give me the answers to solve issues related to product's quality and safety in my career and it will give me the opportunity for international recognition in this area.

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

To become a part of this large global community that is working toward the same goal is very exciting. Having the BRCGS Professional badge will be perceived as an indication that you are constantly improving yourself. This, of course means that they will not have any doubts about your employment.

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

BRCGS professional programme provided me with up-to-date knowledge and tools and enable me to close some gaps in documentation and implementation at my company's sites.

What did you most enjoy about the training?

I enjoyed the professionalism of the whole training programme and trainer.

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

I look forward to meeting other like-minded Professionals as well as gaining new knowledge and experience.

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

By following all the BRCGS updates, accessing the BRCGS Educate platform, and attending webinars and E- learning courses, I will be able to stay up to date. Moreover, maintain and fulfill Professional Progress Programme (PPP) log each 24 months.

What are your career ambitions/aims?

I would like to develop and improve food safety by collaborating with other professionals, to further develop my knowledge in packaging safety and quality system and to become third party lead auditor.