

# SUCCESS STORY

**BRCGS**  
PROFESSIONAL



Name: **Muhammed Khairy Aziz**

Job title: **Quality & Food Safety Manager**

Country: **Egypt**

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

My name is Mohamed Khairy Aziz, and I am a Quality and Food Safety Manager at Gulf Canning Company S.A.E, a leading organisation in the canned food industry. I am based in Sadat City, Menoufia, Egypt, where I have built my professional career in the food manufacturing sector with a strong focus on quality assurance and food safety.

I graduated from Al-Azhar University, Faculty of Agriculture, Department of Biochemistry, where I developed a strong scientific foundation in food chemistry, microbiology, and biochemical processes. This academic background has shaped my analytical and structured approach to problem-solving and decision-making.

Throughout my career, I have worked in major food companies such as Raya Foods and Mima Foods, gaining extensive experience in developing and implementing food safety and quality systems. I also had the opportunity to be directly involved in designing food manufacturing facilities from the ground up—from construction and commissioning to full operation—which strengthened my expertise in hygienic design, workflow optimisation, and building compliant facilities aligned with international standards.

Alongside my technical journey, I have developed strong leadership capabilities and a continuous improvement mindset. Outside of work, I value family time and enjoy activities related to personal development, professional reading, and staying up to date with advancements and global trends in the food industry.

## **Why did you join the BRCGS Professional Programme?**

I joined the BRCGS Professional Program to strengthen my expertise in Product Safety Management, enhance brand protection for my organisation, and gain internationally recognised competence that supports strategic decision-making and drives continuous improvement across our operations.

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

The certification has given me a strong sense of belonging to a global community of food safety professionals. It has enhanced my knowledge of Product Safety Management, increased my confidence as a technical leader, and significantly improved my international employability and professional credibility.

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

The training has contributed to clearer process controls, stronger risk-management practices, and enhanced product safety performance. We have achieved better audit ratings, improved system robustness, and increased customer confidence in Gulf Canning Company's commitment to world-class food safety and quality standards.

## What did you most enjoy about the training?

I particularly enjoyed the expertise and professionalism of the trainer, the interactive delivery style, and the practical tasks that aligned with real-world industry challenges. The training approach made complex concepts easy to apply and added real value to my daily work.

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

I look forward to participating in networking events, engaging with other like-minded professionals, sharing knowledge and experiences, and benefiting from exclusive learning opportunities such as microlearning and advanced capability-building tools.

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

I plan to continue developing my skills through the PPP system by enrolling in additional advanced training programmes, mentoring colleagues, attending industry conferences and technical events, participating in webinars, and pursuing further recognised qualifications that support my professional growth.

## What are your career ambitions/aims?

My career ambition is to continue leading and developing high-performing technical teams, expand the application of the Professional Program within other areas of my organisation, and become a recognised industry leader in food safety and quality management. I also aim to contribute to the development of future professionals through guidance, knowledge sharing, and continuous improvement initiatives.