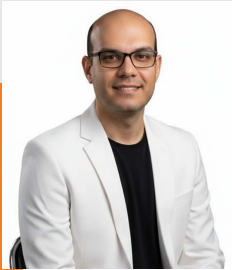


# SUCCESS STORY

**BRCGS**  
PROFESSIONAL



Name: **Mahmoud Elgamal**

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

Country: **Egypt**

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

I'm Mahmoud Elgamal, Quality and Food Safety Manager in the food industry, with more than 14 years of experience in Quality & Food Safety.

I graduated from the Faculty of Agriculture, class of 2009, specialized in food, dairy science, and microbiology. I have worked across multiple categories of the food industry, including dairy processing and catering, and I have been working in poultry and meat industries as a Quality & Food Safety professional for more than 10 years.

I am passionate about strengthening food safety culture, driving continual improvement, and continuously developing my skills through global learning opportunities.

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

I joined BRCGS Professional to enhance my technical knowledge and competence regarding the most comprehensive standard in the field and to implement a stronger culture within my work community.

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

BRCGS Professional has enhanced my understanding of global standards and provided the opportunity to belong to a larger community of professionals. It has also strengthened my skills in training colleagues on quality and food safety with advanced topics.

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

Becoming a BRCGS Professional has helped me implement a strong food safety system by improving supplier control, internal audits, problem-solving, staff training and awareness, documentation accuracy, and compliance with international standards and multinational customer requirements.

## What did you most enjoy about the training?

The training techniques, delivery method, and interactive tasks were the most informative and enjoyable aspects of the journey. Discussions and exercises with highly experienced ATPs made the sessions particularly effective.

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

I am excited about the opportunity to connect with other professionals who share the same goals of increasing their competence through continuous learning modules such as events, webinars, and Microlearning.

I also look forward to sharing experiences, best practices, discussing challenges, and exchanging solutions.

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

I plan to continuously develop my skills through the Professional Progress Program by enrolling in additional training, mentoring, attending conferences and events, participating in E-Learning on EdApp and webinars, and pursuing third-party industry qualifications.

## What are your career ambitions/aims?

My career ambition is to lead a passionate team to implement and achieve excellence in food safety and quality management across the site. I also aim, through potentially opening my own business, to make food quality and safety not just a requirement, but a lifestyle—not just for food handlers or managers, but for everyone.