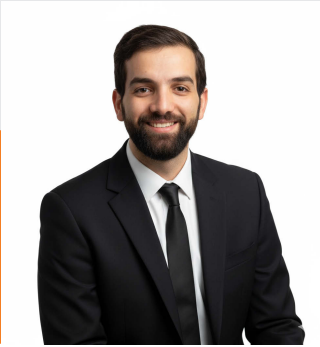


# SUCCESS STORY

**BRCGS**   
**PROFESSIONAL**



Name: **Ahmed Hosny**

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

Country: **Egypt**

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

I am Ahmed Hosny, a Quality and Food Safety professional with solid experience in developing and implementing effective food safety and quality systems, enhancing compliance, and building strong organizational awareness.

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

As the Quality and Food Safety Manager at Almera Foods, I lead initiatives to ensure alignment with international standards, particularly BRCGS.

Key achievements include: Leading food safety culture programs across the facility, ensuring full compliance with the BRCGS Food Safety Standard, contributing to achieving the BRCGS certification for the first time with grade AA, and maintaining the AA grade in the following cycle, Improving communication and coordination between departments

Bachelor's Degree in Food Science, Excellent with Honor – Zagazig University Ongoing professional development including BRCGS trainings and certifications

I enjoy professional networking, staying updated with food safety trends, and sharing knowledge within my community.

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

I joined the BRCGS Professional Programme to strengthen my technical knowledge and enhance my competency in implementing, maintaining, and continually improving food safety and quality systems. The programme provides a structured learning path that supports professional growth, builds a deeper understanding of global standards, and enables me to contribute more effectively to achieving compliance and operational excellence within my organisation.

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

The BRCGS Professional certification enhances my technical knowledge, strengthens my understanding of global food safety standards, and supports my continuous professional development. It also enables me to drive better compliance and contribute more effectively to improving food safety performance within my organisation.

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

The BRCGS training has strengthened our product safety systems, improved risk assessments and preventive actions, and enhanced the structure of our food safety management. It supported stronger internal audits, more effective closure of certification gaps, and improved supplier oversight. The training also elevated staff awareness and documentation accuracy, resulting in higher external audit scores, stronger compliance with international standards, and increased confidence from customers and stakeholders.

## What did you most enjoy about the training?

I particularly appreciated the trainer's expertise and engaging delivery style. The training techniques were effective, combining clear explanations with interactive tasks that encouraged participation and practical learning. The blend of discussion, exercises, and real-world examples made the sessions both informative and enjoyable.

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

I am excited about the opportunity to connect with other like-minded professionals through networking events, share experiences, and exchange best practices. I also look forward to accessing exclusive resources and perks, such as Microlearning modules, which will support continuous professional development and enhance my skills in food safety management.

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

I plan to continuously develop my skills through the PPP system by enrolling in additional training, participating in mentoring programmes, and attending conferences and industry events. I will also leverage e-learning and webinars and pursue qualifications from external organisations to ensure my knowledge and expertise in food safety management remain current and relevant.

## What are your career ambitions/aims?

My career ambition is to lead my own team of technical professionals and achieve excellence in food safety and quality management. I also aim to implement the Professional Programme in other areas of my company to expand its positive impact. In the long term, I aspire to contribute to best practices and innovation in the food safety sector.