

SUCCESS STORY

BRCGS
PROFESSIONAL



Name: **Mohamed Taha**

Job title: **Quality Manager**

Country: **Saudi Arabia**

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

My name is Mohammed Ray, and I am a food industry professional specialising in Quality Management, Food Safety, and Research & Development within the meat and poultry sector. I am currently based in Saudi Arabia and have built my career through progressive roles in quality assurance, food safety systems, and product development.

My academic background is in food science and technology. Throughout my career, I have focused on implementing international food safety standards, improving operational excellence, and developing innovative food products. I have worked extensively with HACCP, GMP, quality management systems, and food safety compliance programs.

Outside of work, I enjoy continuous learning, professional development, and keeping up with the latest advancements in food technology and food safety. I am passionate about helping organizations improve product quality and consumer trust through effective food safety management systems.

Why did you join the BRCGS Professional Programme?

I joined the BRCGS Professional Programme to strengthen my expertise in product safety management and gain deeper knowledge of internationally recognized best practices. As food safety expectations continue to evolve globally, I wanted to enhance my professional competence and contribute more effectively to the organizations I work with.

The programme also offered an opportunity to gain international recognition and demonstrate my commitment to maintaining the highest standards of food safety and quality.

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

The BRCGS Professional certification has provided significant value both personally and professionally. It has expanded my understanding of product safety management, strengthened my technical knowledge, and increased my confidence when implementing food safety systems.

The certification also connects me with a global community of food safety professionals who share a common commitment to excellence. From a career perspective, it enhances my professional credibility and demonstrates my dedication to continuous improvement and lifelong learning.

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

The training has provided practical tools and insights that can be applied directly within food manufacturing operations. It has strengthened my ability to identify risks, improve food safety culture, and support compliance with international standards.

By applying the knowledge gained through the programme, I have been able to contribute to stronger product safety controls, more effective internal audits, improved preparedness for external audits, and greater confidence among customers and stakeholders regarding our food safety systems.

What did you most enjoy about the training?

What I enjoyed most was the practical and interactive approach to learning. Knowledgeable instructors, like Dr. Rehab Youssef, delivered the training by sharing valuable real-world experiences and examples that made the concepts easy to understand and apply.

I particularly appreciated the opportunity to engage with other professionals, discuss industry challenges, and explore practical solutions that can be implemented within food manufacturing environments.

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

I am most looking forward to networking with other food safety and quality professionals from around the world. Being part of a community of like-minded experts provides excellent opportunities to exchange knowledge, discuss emerging industry trends, and learn from different experiences.

I am also excited about accessing ongoing professional development opportunities such as webinars, microlearning resources, and industry events that will help me continue growing throughout my career.

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

Continuous professional development is a key priority for me. I plan to maintain my knowledge through ongoing training, participation in industry conferences, webinars, professional networking activities, and further specialist qualifications.

I also intend to stay actively involved in food safety and quality improvement projects, mentor colleagues where possible, and regularly review updates to industry standards and regulatory requirements to ensure my knowledge remains current.

What are your career ambitions/aims?

My long-term ambition is to become a recognized leader in food safety, quality management, and product innovation within the food industry. I aspire to lead high-performing technical teams that drive excellence in food safety, operational performance, and customer satisfaction.

I am particularly passionate about advancing research and development within the meat and poultry industry and helping organizations implement world-class food safety systems. Ultimately, I aim to contribute to the development of safer, higher-quality food products while making a positive impact on the industry as a whole.