

SUCCESS STORY

BRCGS
PROFESSIONAL



Name: **Donia Mohamed**

Job title: **Supply Chain Manager**

Country: **Egypt**

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

I am Donia Mohamed, a Supply Chain Manager and Quality and Food Safety professional with extensive experience in developing and implementing effective food safety and quality systems, enhancing compliance, and building strong organisational awareness.

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

As Supply Chain Manager at Almera Foods, I lead initiatives to ensure alignment with international standards, particularly BRCGS.

My key achievements include leading food safety culture programmes across the facility, ensuring full compliance with the BRCGS Food Safety Standard, contributing to achieving BRCGS certification for the first time with an AA grade, maintaining the AA grade in the subsequent certification cycle, and improving communication and coordination between departments.

I hold a Bachelor's Degree in Commerce from Ain Shams University, graduating with Very Good with Honours, and I am currently completing a Master of Business Administration (MBA) at The Arab Academy for Science, Technology and Maritime Transport, where I have achieved Excellent with Honours. I am also committed to ongoing professional development through BRCGS training and certifications.

Outside of work, I enjoy professional networking, keeping up to date 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 pathway that supports professional growth, develops 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 improved compliance and contribute more effectively to enhancing food safety performance within my organisation. Furthermore, it equips me with the expertise to negotiate effectively with suppliers on all aspects of potential food fraud, ensuring that product sourcing and receiving processes align with international compliance standards.

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 system.

It has supported stronger internal audits, improved the closure of certification gaps, and enhanced supplier oversight. The training has also increased staff awareness and improved documentation accuracy, resulting in higher external audit scores, stronger compliance with international standards, and greater 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 methods were highly effective, combining clear explanations with interactive activities that encouraged participation and practical learning. The blend of discussions, 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 like-minded professionals through networking events, share experiences, and exchange best practices.

I also look forward to accessing exclusive resources and benefits, such as microlearning modules, which will support my continuous professional development and further 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 Professional Programme by enrolling in additional training, participating in mentoring programmes, and attending conferences and industry events.

I will also take advantage of e-learning opportunities 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 across other areas of my company to expand its positive impact. In the long term, I aspire to contribute to best practices and innovation within the global food safety sector.