

SUCCESS STORY

BRCGS
PROFESSIONAL



Name: **Abdelhamid Sakr**

Job title: **Senior Food Safety & Quality Specialist**

Country: **Saudi Arabia**

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

I am a Senior Food Safety & Quality Specialist with more than 18 years of experience across the GCC, working in poultry, meat processing, catering, and FMCG. I hold a Bachelor of Science in Chemistry and a Diploma in Food Quality & Safety.

My career began in laboratory and inspection roles within the Sharjah Government–UAE, where I built a strong technical foundation in microbiology, chemical analysis, and quality control. Over the years, I progressed into leadership roles at Al Islami Foods, Intelligent Foods, and now MBRF–SADIA, where I oversee quality operations across KSA and the UAE for one of the world’s leading poultry brands.

Outside of work, I enjoy continuous learning, mentoring young professionals, and staying updated on global food safety trends.

Why did you join the BRCGS Professional Programme?

I joined the BRCGS Professional Programme to strengthen my technical depth in global food safety standards, enhance my auditing capability, and ensure stronger brand protection for my company, MBRF–SADIA. I wanted to gain internationally recognised expertise that aligns with the highest levels of product safety management.

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

The certification gives me a deeper understanding of BRCGS requirements, strengthens my decision-making in risk-based thinking, and connects me to a global community of professionals. It enhances my credibility, employability, and ability to lead high-performance QA teams across complex operations.

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

The training has directly improved our operational performance at MBRF–SADIA by strengthening our internal audit approach, enhancing product safety controls, and improving system governance. It has also increased confidence during customer audits and contributed to more consistent compliance with SADIA specifications across our contracted facilities.

What did you most enjoy about the training?

I particularly enjoyed the structured delivery, the practical case studies, and the interactive learning style. The trainers were highly knowledgeable, and the sessions encouraged critical thinking and real-world application, which made the learning experience both engaging and impactful.

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

I look forward to connecting with other professionals, sharing knowledge, participating in networking events, and accessing exclusive microlearning modules that support continuous development.

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

I plan to stay active in the CPD system through continuous training, microlearning, attending conferences, participating in webinars, and pursuing additional third-party qualifications. I also remain committed to mentoring teams and applying new knowledge directly to operational improvements.

What are your career ambitions/aims?

My ambition is to continue leading high-impact food safety and quality functions, contribute to strategic improvements across MBRF–SADIA, and eventually progress into a senior regional leadership role. I aim to be recognised as an industry leader who drives excellence, innovation, and a strong food safety culture across the GCC.