

SUCCESS STORY



Name: **Dr. Mohi Mahmoud**

Job title: **Quality Sector Head**

Country: **Egypt**

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

My name is Dr Mohi Mahmoud, and I am currently the Quality Sector Head at Horizon Meat Technology Complex in Egypt. I have over ten years of experience in food safety, quality assurance, auditing, and integrated management systems across food manufacturing, meat processing, hospitality, catering, and multinational organisations.

I hold a Bachelor's Degree in Veterinary Medicine, which provided me with a strong scientific foundation in food safety and public health. Throughout my career, I have continuously developed both my technical and leadership capabilities, progressing from QA/QC Specialist to leading quality teams and implementing internationally recognised management systems.

One of the highlights of my career was being selected as a FIFA Food Inspector during the FIFA World Cup Qatar 2022, where I conducted food safety inspections and audits at stadiums, hotels, and central production facilities.

Outside of work, I enjoy keeping up to date with developments in food safety, mentoring colleagues, delivering training, and continually expanding my professional knowledge to support safer food production.

Why did you join the BRCGS Professional Programme?

I joined the BRCGS Professional Programme because I wanted to strengthen my knowledge beyond compliance and gain a deeper understanding of international best practices in food safety management.

As my career progressed into leadership positions, I recognised the importance of building a strong food safety culture, improving product integrity, and managing risk proactively. The programme offered an excellent opportunity to develop these skills while gaining international recognition and bringing greater value to my organisation.

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

The BRCGS Professional certification has strengthened my technical knowledge, increased my professional credibility, and connected me with an international community of food safety professionals.

It has given me greater confidence when leading quality initiatives, supporting certification projects, and promoting food safety culture within my organisation. It also demonstrates my commitment to maintaining high professional standards and continually improving my skills throughout my career.

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

The programme has helped me adopt a more proactive and risk-based approach to food safety management.

I have applied what I learned by strengthening internal auditing, improving employee awareness, supporting continuous improvement projects, and enhancing our Integrated Management System. It has also improved communication across departments and reinforced the importance of food safety culture throughout the organisation.

Ultimately, the training has supported stronger operational consistency and increased confidence during audits and certification activities.

What did you most enjoy about the training?

What I enjoyed most was the practical approach to learning. The programme was interactive, engaging, and focused on real industry challenges rather than simply explaining the requirements of a standard.

I particularly appreciated the discussions around food safety culture, leadership, and risk-based thinking, as these topics directly relate to the challenges I face in my daily role. The quality of the training and the opportunity to apply the learning to real-life situations made the experience especially valuable.

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

I am looking forward to becoming part of a global network of professionals who are passionate about food safety and quality.

I value the opportunity to exchange experiences, learn from experts working across different sectors of the food industry, and stay informed about emerging trends and best practices. I am also excited to benefit from the continuing professional development resources available and to contribute by sharing my own practical experiences.

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

Continuous learning has always been an important part of my career.

I plan to continue developing my skills by attending professional training courses, webinars, conferences, and industry events while remaining actively involved in the BRCGS Professional community. I will also continue learning through practical experience, mentoring others, and following updates to international food safety standards and regulatory requirements.

I believe that combining continuous education with real operational experience is the best way to remain effective as a quality professional.

What are your career ambitions/aims?

My ambition is to become a recognised leader in food safety and quality management, leading high-performing technical teams and helping organisations achieve world-class food safety standards.

I want to continue supporting businesses in implementing internationally recognised certification schemes while developing strong food safety cultures and driving continuous improvement. I also hope to mentor future food safety professionals and contribute to raising industry standards both nationally and internationally.

Ultimately, I would like to be recognised not only for achieving compliance, but for creating lasting improvements that protect consumers and strengthen business performance.