

SUCCESS STORY



Name: **Islam Elsherbiny**

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

Country: **Saudi Arabia**

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

I am a food safety and quality professional with extensive experience in the hospitality, food manufacturing, and retail sectors. Throughout my career, I have supported hotels, restaurants, and catering operations in achieving compliance with international food safety standards such as ISO 22000, HACCP, and ISO 14001. My role focuses on developing and implementing food safety management systems, conducting audits, training teams at all levels, and fostering a strong food safety culture.

I'm working with the leading organisation Intertek Cristal for quality and safety assurance, where I have gained solid expertise in auditing, consultancy, and food safety training. I hold several certifications from Highfield and am officially recognised as a BRCGS Professional. Outside of work, I enjoy sports, including swimming, table tennis, and fitness training, which help me maintain focus, discipline, and balance.

Why did you join the BRCGS Professional Programme?

I joined the BRCGS Professional Programme to strengthen my technical knowledge and align my consulting practices with globally recognised standards. The programme helped me deepen my understanding of product safety, risk management, and continuous improvement. It also connected me with a network of international professionals who share the same passion for raising food safety standards and driving operational excellence.

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

The BRCGS Professional certification adds credibility to my profile as an international food safety consultant. It demonstrates my commitment to professional excellence and continuous improvement. The certification has also enhanced my employability and visibility in the industry, enabling me to share expertise with peers, support clients more effectively, and contribute to a stronger culture of food safety within the region.

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

The training has significantly improved how I guide clients in building robust food safety systems. It provided advanced tools and frameworks that I now apply to strengthen internal audits, develop corrective action systems, and implement risk-based controls. It also helped me introduce structured approaches for monitoring compliance and coaching staff. These improvements have directly contributed to more consistent audit results and sustainable hygiene practices across my clients' operations.

What did you most enjoy about the training?

I particularly enjoyed the practical and interactive nature of the training. The use of case studies and real-life examples made the sessions highly engaging and relevant to my consulting work. I also appreciated the opportunity to learn from experienced trainers and share knowledge with professionals from different sectors. The materials were well-designed and allowed me to translate learning into real improvements in my clients' performance.

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

I look forward to connecting with other professionals across the BRCGS network, exchanging insights, and learning about best practices from different industries. The Professional community offers valuable opportunities for collaboration, knowledge sharing, and continuous learning through microlearning sessions, webinars, and global events. These platforms help me stay updated with the latest developments in food safety and quality management.

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

I plan to continue learning through professional events, refresher courses, and Highfield certifications. I also keep myself engaged in BRCGS updates, webinars, and consultancy projects that challenge me to apply new knowledge in practice. In addition, I aim to pursue higher-level qualifications and mentor young professionals entering the food safety field to ensure knowledge transfer and industry growth.

What are your career ambitions/aims?

My ambition is to lead a broader network of food safety professionals in the Middle East and support the continuous improvement of hospitality and food businesses across the region. I aspire to expand my consultancy services internationally and contribute to raising industry standards through training, auditing, and awareness initiatives. Ultimately, I aim to inspire and mentor the next generation of food safety leaders to build a safer and more sustainable food industry.