

SUCCESS STORY



Name: **Mohammed Yasser**

Job title: **Corporate Quality Management System and Food Safety Specialist**

Country: **Egypt**

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

My name is Mohammed Yasser, and I am currently working as a Corporate Quality Management System and Food Safety Specialist at Silo Foods Company in Egypt.

I hold a Bachelor's degree in Agricultural Sciences from Al-Azhar University and a Master's degree in Quality Management from the Arab Academy for Science, Technology and Maritime Transport. Throughout my career, I have gained solid experience in implementing and maintaining international food safety and quality standards, including FSSC 22000, ISO 9001, and BRCGS Food Safety Issue 9.

Outside of work, I am passionate about continuous learning, professional development, and promoting a strong food safety culture across the industry.

Why did you join the BRCGS Professional Programme?

I joined the BRCGS Professional Programme to enhance my knowledge of Product Safety Management, strengthen brand protection, and achieve international recognition in the field of food safety and quality systems.

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

Becoming a BRCGS Professional has expanded my understanding of product safety principles and auditing techniques. It has connected me to a global community of experts and enhanced my professional credibility.

It has also improved my ability to develop, lead, and sustain robust management systems aligned with global standards.

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

The BRCGS training has significantly improved the internal audit process, documentation accuracy, and overall awareness of food safety among team members.

It has also strengthened compliance with international standards, improved external audit results, and increased customer confidence in our operations.

What did you most enjoy about the training?

I truly enjoyed the interactive learning methods and real-world case studies delivered by outstanding trainers such as Dr Mohamed El Wakeel, Dr Ahmed El Saghir, and Dr Mohamed Abdelsalam.

Their sessions made complex concepts clear, practical, and directly applicable to daily operations.

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

I look forward to networking with other professionals, sharing knowledge, and contributing to global discussions on best practices and continuous improvement within the food industry.

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

I plan to continue learning through the Professional Progress Programme (PPP) by attending webinars, enrolling in advanced courses, participating in conferences, and mentoring other professionals in the field.

What are your career ambitions/aims?

My ambition is to lead a team of technical professionals and support the implementation of advanced quality and food safety systems across multiple sites.

I also aim to be recognised as an industry leader in food safety and quality management in Egypt and the wider region.