

**Name:**

Muhammed Ameer Suhail

Country:

Saudi Arabia

Company:

Nashar Trading Company

Job Title:

Quality Assurance Supervisor & Food Safety Team Leader

Tell us about yourself...

I am currently working as Quality Assurance Supervisor and Food Safety Team Leader at Nashar Trading Company, Jeddah-Saudi Arabia. I completed both my Master's and Bachelor's degree in Food Science and Technology from Lovely Professional University, Punjab-India and University of Calicut (Safi Institute of Advanced Studies, Kerala-India) respectively. Outside of work, my hobbies include playing football and traveling.

Why did you join the BRCGS Professional Programme?

I joined the BRCGS Professional Programme to enhance my expertise and stay at the forefront of global food safety and quality standards. Given my academic background in food science and technology, I wanted to deepen my understanding of industry best practices, regulatory frameworks, and the importance of risk management in food safety. This programme provides valuable insights into ensuring food products meet rigorous international standards, which aligns perfectly with my career goals of contributing to the development and maintenance of high-quality, safe food systems. Additionally, it allows me to build a network with professionals in the field, further enhancing my ability to positively impact the industry.

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

It brings significant value by providing a structured and recognised framework for understanding and applying food safety and quality standards at an advanced level. Personally, it enhances my credibility in the industry by demonstrating my commitment to maintaining high standards of safety, compliance, and continuous improvement in food production. This qualification equips me with practical, up-to-date knowledge of global best practices, regulatory requirements, and emerging trends in food safety and quality management. This not only strengthens my professional skills but also boosts my confidence in addressing challenges and driving improvements within the food industry, ultimately advancing my career, and making me more of an asset to any organisation I work with.

How has the training helped improve operations at your company?

The training has provided me with valuable tools and insights that have directly contributed to improving operations at my company. The training has deepened my understanding of global food safety standards, risk management, and best practices in quality control, which I've been able to apply to streamline processes and enhance compliance. Additionally, the programme's focus on continuous improvement and the importance of clear communication has allowed me to work more collaboratively with cross-functional teams, ensuring that everyone is aligned with food safety and quality objectives. Ultimately, this has resulted in improved operational efficiency, better product quality, and a reduction in food safety risks, contributing to a safer, more compliant environment for both employees and consumers.

What did you enjoy most about training?

The comprehensive and practical approach to food safety and quality management. The programme not only covered essential standards and regulations but also provided real-world applications, allowing me to directly relate the concepts to my own work environment. I particularly appreciated the interactive nature of the training, including case studies and examples from a wide range of industries, which helped me better understand how to tackle various challenges in food safety. The focus on continuous improvement, risk management, and effective communication was also very rewarding, as it aligned perfectly with my career goals to drive operational excellence and enhance food safety practices at my company.

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

To collaborate and share insights with like-minded professionals who are also committed to upholding the highest standards in food safety and quality. I'm excited about the potential to exchange best practices, learn from industry leaders, and stay updated on emerging trends and regulatory changes that impact the food sector.

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

I plan to keep my skills up to date through a combination of continuous learning, networking, and hands-on experience. Here are a few key strategies I intend to use: ongoing training and certifications, industry conferences and events, networking with professionals, and practical application. By combining these approaches, I aim to maintain a high level of competence in food safety and quality management, ensuring I am always prepared to tackle new challenges and contribute to best practices in the industry.

What are your career ambitions/aims?

As a food safety professional, my career ambitions centre around driving innovation and excellence in food safety and quality management across the global food industry. Specifically, my goals are:

1. Leadership in Food Safety
2. Advancing Industry Standards
3. Research and Development
4. Global Impact

Ultimately, I aspire to continuously grow as an expert in the field, leveraging my education and professional experiences to influence positive changes in the food industry, all while ensuring that food safety remains a top priority for consumers worldwide.