

**Name:**

Dilara Cihan

Country:

Turkey

Company:

Pınar Süt A.Ş

Job Title:

Production and Quality Specialist

What is your current role?

I am currently working as a Production and Quality Specialist at Pınar Süt A.Ş, which produces dairy foods in Izmir /Turkey since 1973.

Why did you join the BRCGS Professional Programme?

I joined the programme to enhance my understanding of the implementation and requirements of the BRCGS standards. I thought that it would be an excellent advantage to receive training from the most expert people in order to completely understand the requirements of the standard and continuously improve myself for my company.

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

Taking part in such a comprehensive international program contributes to both career opportunities and personal development.

How has/will the recognition programme impacted your work?

Thanks to the BRCGS Professional Program I can now look at many subjects from a wider perspective.

How did you get to your current role?

Before working at Pınar Süt, I worked in quality assurance at Pagysa A.Ş operating in the dried fruits sector. As a person who has career goals and loves her profession throughout education and business life, I took advantage of the opportunities that came my way in my professional life.

What is your educational background?

I am graduated from the Ankara University department of food technology.

What are your career ambitions/aims?

My career goal is to be a good quality assurance engineer, to have the knowledge and experience to solve problems in a short time and also improve myself by working in international companies.