



Name:

Sevda Eryiğit

Country:

Turkey

About you.....

I am Sevda Eryiğit. I live in İstanbul, the biggest city in Turkey.

I graduated from Ege University Food Engineering department in 2018 with a diploma score of 3.33/4. I participated in the Erasmus+ Student Exchange Program, which is the food department of Agricultural University of Krakow in Poland.

I started my career in the quality department. I have been working in quality management systems actively for about 5 years. I have knowledge at HACCP, ISO 9001:2015, ISO 22000:2018, BRCGS Food Safety Ver.9, BRCGS Packaging Materials Ver.6, FSC (Forest Stewardship Council) COC, PEFC (Programme for Endorsement for Forest Certification) COC etc. And now, I am a BRCGS Professional.

Why did you join the BRCGS Professional Programme?

I joined this programme to be part of this global professional team.

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

BRCGS Professional certificate will give me the chance to meet a new network.

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

The training has been very useful in understanding the requirements of the standard.

What did you most enjoy about the training?

I received the trainings from Evren Efe Kabagöz and Burcu Bölükbaşı from Integral Bureu. The instructors were very experienced and the teamworks was very effective.

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

I am looking forward to gaining new knowledge and experience.

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

By following all the BRCGS updates, accessing the BRCGS Educate platform, and PPP Programme.

What are your career ambitions/aims?

I want to be the lead auditor of all GFSI approved Food Safety Programs.