

**Name:**

Ayşegül Tatar

Country:

Turkey

Company:

Erturk A.Ş.

Job Title:

Director of Quality Assurance

What is your current role?

My current role is Director of Quality Assurance.

Why did you join the BRCGS Professional Programme?

Compliance with standards is very important in my working life. Because I am open to continuous learning, I participated in this program to increase my professional competence, to better understand the requirements of the standard and to be part of the international platform.

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

This certificate strengthens my confidence and ability to support food safety, quality and legality. Through the program, I have received a lot of training provided by qualified instructors, including lead auditor training, which has helped me become a versatile BRCGS leader.

How has/will the recognition programme impacted your work?

Our business is 100% export and we work with the world's leading brands. Being a BRCGS Professional has provided me with up-to-date information to enable our company to effectively implement our Food Safety and Quality goals. Thank you BRCGS for having such a great curriculum and giving me international recognition as a BRCGS Professional.

How did you get to your current role?

I have worked in the production, quality, technical director and training departments in the food industry where I took part in the implementation of HACCP and BRCGS standards and passed audits with AA level. In addition to the systems above, I have also implemented Sedex, Organic, Halal and Kosher systems, ensured their sustainability and passed the audits. I am an ambitious, passionate, results and success oriented leader with 23 years of experience. I love my job and I am constantly trying to improve it. In particular, implementing and improving quality systems is among my goals, and this positively affects my performance.

What is your educational background?

I graduated from Celal Bayar University, Department of Food Engineering.

What are your career ambitions/aims?

My current career goal is to continue working with 100% commitment to the leadership and management experience I have gained over 23 years and to share what I have learned. It is also to be one of the professionals who use the global position to improve the industry by increasing the application of BRCGS and other GFSI approved standards.