

Tab Gida demonstrates the importance of food safety through BRCGS Professional Programme

TAB Gida, one of the largest suppliers in the fast service restaurant industry in Turkey, is amongst the first to embed the BRCGS Professional learning and development programme throughout their operations. BRCGS Professional is a globally recognised programme that develops the skills of those working in the food sector and enhances product safety management practices. With over 11,000 professionals from 188 countries enrolled in the programme, it is one of the largest product safety management communities in the world.

TAB Gida has been operating in the food sector in Turkey since 1994. It started its activities in the fast service sector when Burger King® acquired the master franchise rights and brought the brand to Turkey. Since then, they have extended their brands to include Popeyes®, Arby's®, Sbarro®, Usta Dönerci® and Usta Pideci® with over 1200 restaurants combined.



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Kadir Erkul, Head of QA and PD

Case study

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BRCGS is an established global consumer protection organisation, with rigorous assurance programmes that touch every aspect of the supply chain - from food ingredients to packaging, distribution, retail and beyond. It sets the benchmark for best practice manufacturing, helping to provide reassurance that products and services are high quality, legal and safe. BRCGS operates the largest global food safety programme underpinning brand reputation through compliance, at over 30,000 certificated sites in 130 countries.

Tab Gida never compromises on quality and safety principles and effective food safety management is at the heart of their unique eco-system that supports their large scale of operation. They also uphold the highest standards when it comes to the Tab Gida brands supply network, placing high importance on full traceability and ethical practices. Implementing the BRCGS Professional programme further demonstrates their commitment to quality, compliance with global standards and local regulation, and effective food safety management throughout their operations.

Tab Gida chose to become the first Ambassador of the BRCGS Professional scheme in Turkey to provide additional learning and development opportunities for their team. Speaking of their motivation to join the programme, Kadir Erkul, Head of QA and PD, at Tab Gida said: "As the Quality Assurance team of our company, we wanted to show the whole world the importance that we attach to food safety and to crown it with the BRCGS Professional globally-recognised badge".

The team at Tab Gida have now completed the BRCGS programme which means they have completed training courses in relation to the Global Standards, Hazard and Risk

Management and Product Safety Management. However, the learning does not stop there as those that have graduated the programme will now embark on a continuing professional development programme to maintain their knowledge and status. This is important to Tab Gida as Kadir comments: "Our quality team, which consists of food engineers, must be up to date on the latest information about BRCGS certification and the Global Standards. Thanks to this detailed programme we can ensure this."



The knowledge and skills that the Tab Gida team developed through programme will also contribute to their commitment to ensure a high standard throughout their supply network: "We will share this with all of our BRCGS certified producers to raise the bar when it comes to food safety in Turkey".

Robert Moss, BRCGS Professional Programme Manager, said: "We are proud to be working with such a leading brand in Turkey. Tab Gida's position as a programme ambassador demonstrates their commitment to safeguarding quality and compliance throughout their operations and their recent completion of the BRCGS Professional programme strengthens their teams skillset to ensure effective food safety management. We are excited to see the team complete the programme, realise the benefits for their organisation and use this to strive for excellence throughout their supply network in Turkey. Congratulations from all at BRCGS".