

**Name:**

Sibel Gürgen

Country:

Turkey

Company:

Alterna Gida San Tic A.S.

Job Title:

Quality Manager

Tell us a bit about yourself...

I graduated from Ege University, Department of Biochemistry. I started my career in a water factory responsible for quality, then worked in the QA department for other factories. I joined my current company as a Quality Assurance Manager & HACCP team leader in 2020. I am currently working as the Quality Manager.

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 at a professional level. The BRCGS Professional Programme is a platform for the exchange of knowledge, bringing together like-minded people, and recognizing real talent. I also joined the program to stay up to date with food safety best practices and to grow my career.

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

During my career, I have taken part in lots of food safety management training. However, to attain food safety excellence, I wanted to strengthen and expand my knowledge of the BRCGS Standards. Moving forward on the greater scale of things, I believe that with a wider adoption of this program, it would substantially help improve the overall food industry and ensure that Food safety is practised in producing safe food for the greater good of the society.

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

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. This certification not only helps to get me ahead of my professional goals but it also helps to build trust and a sense of security in the eyes of my employer. Having the BRCGS Professional designation is an additional assurance of trainer competency.

What did you most enjoy about the training?

I was always hesitant about virtual training sessions but BRCGS has taken it to another successful level. I enjoyed all of it - the trainer, training techniques, the delivery method and the interactive tasks.

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

With the ever changing requirements evolving we need to keep our knowledge current to ensure we're providing our customers and consumers with utmost quality and food safe products. Being part of this community and the training available will enhance and advance my skills. I'm also looking forward to having the ability to interact with other Professionals and share different execution styles.

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

Continuing my journey through the Professional Progress Programme.

What are your career ambitions/aims?

My commitment is to continue to be a part of the success of our company. To continuously improve and sustain our Food Safety & Quality Management System with the enhanced knowledge achieved through the programme and to assure our consumers/customers through the confidence of knowing that quality, food safety and legality is our top priority.