

**Name:**

Hatice Nur KOÇ

**Country:**

Turkey

**Company:**

Konya Sugar Factory / Snacks Factory

**Job Title:**

Quality System Expert

**Tell us a bit about you...**

I'm Hatice Nur KOÇ. I am a graduate of Niğde Ömer Halisdemir University, Department of Biology, and a Microbiology Master's Degree. Konya Seker Industry and Trade Inc. I provide quality system management and coordination within the scope of GMO laboratory establishment, analysis accreditation processes and Quality management systems (BRCGS, Halal, Kosher, TS EN ISO 9001, TS EN ISO 22000, FSSC 22000, ISO IEC 17025) in the Snack Products Factory. I also manage all the quality and training certificates. In my free time, I enjoy spending time with my family.

**Why did you join the BRCGS Professional Programme?**

I participated in this program for brand protection for my company. I also wanted to increase my professional competence as I enjoy continuous learning, and to better understand the requirements of the standard. I also wanted to be part of this international platform.

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

I am proud to be recognised as a BRCGS Professional. It has changed my perspective in evaluating processes as it provides knowledge and competence regarding BRCGS standards. It has increased my self-confidence and seeing the missing points in my work. This BRCGS Professional status will be valuable for me as it will enable me to communicate with people who are competent in many areas of my professional life.

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

Being a BRCGS Professional has provided me with up-to-date information so that our company can effectively implement our Food Safety and Quality objectives. It has also helped me a lot in escalating issues and requirements to my team.

**What did you most enjoy about the training?**

I particularly liked the the instructor, and the training techniques, presentation method and interactive tasks were very enjoyable.

**What are your career ambitions/aims?**

To be one of the professionals who improves the industry by increasing the application of BRCGS and other GFSI recognised standards, and contributes to the development and improvement of systems. I would also like to continue my career as an auditor and consultant to share what I have learned and to get to know different food productions.