

**Name:**

Özgül Özmen

Country:

Turkey

Company:

Sunvision FIBCs Worldwide

Job Title:

Chief of Quality Systems

Tell us a bit about yourself...

I completed my master's degree in meat and meat products in 2008. I am currently working as the Chief of Quality Systems at Torku Meat-Dairy integrated facility and Torku-Fruit juice factory. I am an ISO 9001 and 22000 lead auditor and I have 10 years of experience in GFSI and other quality management systems. I also have FSPCA training certificate. In my spare time, I enjoy taking care of my orchids and spending time in nature with my family.

Why did you join the BRCGS Professional Programme?

I joined the BRCGS Professional family to exchange ideas with the best in this business. It was also important for me to have an internationally valid certificate.

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

I am very happy to be a part of the BRCGS Professional programme and I have gained the ability to take a broad view on product safety management.

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

It enabled us to understand the basic issues in terms of product safety much more clearly and apply it in the factory.

What did you most enjoy about the training?

Sector experiences and good explanations from our trainers Burcu Bölükbaşı and Evren Efe made the training enjoyable. The applications in education were very useful.

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

Networking events excite me.

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

I will be able to keep my own skills up-to-date with training and online webinars.

What are your career ambitions/aims?

My career plan is to apply the skills I gained through the BRCGS Professional programme with my teammates.