

**Name:**

Atike Önal

**Country:**

Turkey

**Company:**

Konya Şeker

**Job Title:**

Food Engineer

**About you...**

I am a 32 year old woman with two children and I love being a mother and with my family the most. However, I also love my job very much. I am a food engineer with seven years experience.

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

I wanted to increase my knowledge and experience, to be more useful to the company I work for, and to go one step further in the sector.

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

It has made my knowledge and skills stand out and be recognised worldwide. It has proven that I am a professional in my field.

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

It has helped me to recognise our shortcomings more easily and improve them. It has allowed me to manage operations with a broader perspective.

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

Examples from the real world and daily practices greatly increased the effectiveness of the training. I especially enjoyed the part about food fraud.

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

We can do joint activities on any food safety issue. We can share our experiences and issues with each other.

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

I want to do further training about the sector from time to time. I also want to keep my knowledge up to date by exchanging information with BRCGS Professionals in different food sectors.

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

Apart from my current job, I want to easily use my experience in different food sectors. I would like to be a team leader with full knowledge of both quality and production processes.