

**Name:**

Gaye Yıldırım

Country:

Turkey

Company:

SKF Gıda

Job Title:

Quality Assurance and R&D Engineer

About you...

I graduated from İzmir Ege University in the Food Engineering Department and then completed my masters degree at İzmir High Technology Institute. I previously worked in the powder drink mix sector as a production, quality and R&D engineer for 12 years. Currently, I am working as a Quality Assurance and R&D Engineer at SKF Gıda. There I am responsible for food safety, quality, legality and authenticity of high protein products for athletes. I also lead the research and development activities of healthy products including high protein, collagen, fibre etc. such as hazelnut, peanut spreads, and powder drink mixes for athletes.

Why did you join the BRCGS Professional Programme?

I joined the programme to develop my professional competence, and to gain better knowledge of food safety systems and best industry practices. Compliance with standards to provide safe and healthy food to consumers is my aim in my working life. To support this aim, I wanted to be a part of this international programme as it will be an important guide to continue to understand, and be a close follower of, the BRCGS standard requirements.

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

Food safety management has huge importance for entire food supply chain and this certification gives me more confidence to correctly implement the standard in my work. It also contributes to my career, skills and personal growth. It is a good network with other members, who have the same competence, to share ideas and experiences.

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

We have more confidence in our knowledge and in the correct implementation of our quality systems, by application of internal audit, root cause and risk analysis etc. We have also gained a wider perspective and awareness for food safety culture and problem solving techniques.

What did you most enjoy about the training?

The part I most enjoyed about the training was the case studies and interactive tasks, which contributed to my understanding of how to apply standard requirements. The trainers were also well-equipped and knowledgeable.

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

Meeting with other BRCGS Professionals, who are like-minded, to exchange information/experience about food safety, culture, maintaining quality systems, process problems and innovation.

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

I plan to continue learning by enrolling on more training, attending webinars and events, and following current information platforms.

What are your career ambitions/aims?

My aim is to be a good quality assurance engineer, to be well-equipped and experienced in order to maintain proper food safety and a quality culture in the food industry. I want to improve myself by learning and keep up-to-date and focus on raising awareness of food safety culture within my team and company.