

Name:

Aziz Imanov

Country:

Azerbaijan

About you...

I graduated from Baku State University in chemical engineering and received my master's degree. I received food training in Germany and Turkey. I started my work life as a QC food manager one of main food company of Azerbaijan. After 8 years experience I joined Food Quality Control Brand Manager in Veyseloglu Group of Companies.. I am the manager of the branch that checks the quality of private label and other products at Food Retail. At the same time I'm working 3rd and 2nd party auditor as a freelance contractor.

Why did you join the BRCGS Professional Programme?

The BRCGS Professional Programme is a professional development initiative aimed at providing individuals with the necessary knowledge and skills to implement the BRCGS Global Standards effectively. By participating in the BRCGS Professional Programme, I could gain a thorough understanding of the BRCGS Global Standards, as well as learn how to implement and maintain them effectively. It helps me become more competitive in the job market, enhance their professional skills, and contribute to the overall improvement of food safety and consumer product quality.

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

It helps me become more competitive in the job market, enhance their professional skills, and contribute to the overall improvement of food safety and consumer product quality. The value of the BRCGS Professional certification certainly provide a competitive edge in the job market and help me to ensure the safety and quality of food products.

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

BRCGS Professional certification helps them to better meet industry requirements and improve the safety and quality of manufactured products. This certificate also helps me to advance my career and it will also improve the food industry as the engineers can benefit from the training.

What are your career ambitions/aims?

To further develop my knowledge and expertise in food safety management by continuing my professional development through the BRCGS Professional Progress Programme.