

SUCCESS STORY



Name: **Gokce Golcuklu**

Job title: **Quality Management Specialist**

Country: **Turkey**

Tell us about your background / you / role / education / outside of work.

I am a Food Engineer, graduated in 2013. I have professional experience in quality management and food safety systems, particularly within dairy production. I worked for several years as a Quality Management Specialist, where I was responsible for BRCGS-based systems, audits, documentation, and continuous improvement processes.

In addition, I gained hands-on experience in goat milk production, including R&D, production, quality assurance, and personnel management. Outside of work, I value continuous learning and professional development, especially in food safety and quality systems.

Why did you join the BRCGS Professional Programme?

I joined the BRCGS Professional Programme to strengthen my technical knowledge in product safety management, align my experience with internationally recognised standards, and enhance my professional credibility within the global food industry.

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

The certification provides international recognition, strengthens my expertise in food safety management systems, and increases my employability by demonstrating my commitment to best practices and continuous professional development.

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

The training enhanced my ability to conduct effective risk assessments, improve audit readiness, and strengthen product safety controls. It also contributed to clearer documentation practices and increased confidence when communicating with auditors and customers.

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What did you most enjoy about the training?

I particularly enjoyed the practical approach of the training, the clear structure of the content, and the focus on real-life applications of food safety standards.

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

I look forward to networking with like-minded professionals, sharing best practices, and staying up to date with industry developments through exclusive resources such as microlearning and professional events.

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

I plan to maintain my skills through the BRCGS PPP system, ongoing training programmes, webinars, and continuous engagement with industry standards and regulatory updates.

What are your career ambitions/aims?

My career goal is to further specialise in food safety and quality management, contribute to robust food safety systems, and be recognised as a trusted professional within the food industry.