

# SUCCESS STORY



Name: **Merve Alyanak**

Job title: **Quality Manager**

Country: **Turkey**

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

I work as a Quality Manager at a food manufacturing company in Turkey. I hold a Bachelor's degree in Food Engineering and an MBA, and I have been involved in food safety, quality management, and audit processes for about eight years across various sectors, including dairy, bakery, catering, and powdered food mixtures. Outside of work, I enjoy playing tennis, watching films, and travelling to discover new places.

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

My main goal in joining this programme was to enhance my knowledge of product safety, develop myself in line with international standards, and strengthen the quality culture within my company.

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

This certification has not only provided me with technical knowledge but also given me the opportunity to connect with professionals worldwide. It has increased my visibility and competitiveness within my career.

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

Following the training, we improved our risk assessment, root cause analysis, and internal audit processes. As a result, we achieved higher audit scores and strengthened our customers' confidence in our operations.

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

I particularly enjoyed the trainer's experience sharing and the interactive tasks. Working through real-life examples made the learning process both engaging and memorable.

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

I'm looking forward to networking events and microlearning opportunities. Sharing knowledge and learning best practices from other professionals is extremely valuable to me.

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

I plan to regularly follow BRCGS e-learning platforms, participate in webinars and conferences, and share my knowledge by becoming a mentor.

## What are your career ambitions/aims?

In the long term, I aspire to become a recognised and successful food safety consultant within the industry.