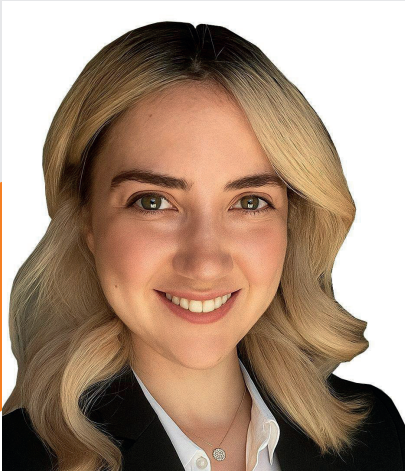


SUCCESS STORY

BRCGS
PROFESSIONAL



Name: **Saime Özge Tekin**

Job title: **Quality Management and Food Safety**

Country: **Turkey**

About you.

I graduated from Manisa Celal Bayar University with a degree in Food Engineering in 2017 and have been actively working in the food industry ever since. I am currently with Döhler Group, where I am responsible for Quality Management and Food Safety for the TIP Region. I hold lead auditor certifications for ISO 9001, FSSC 22000, and BRCGS standards, as well as PCQI qualification. I am also actively involved in the implementation and management of a wide range of standards, including BRCGS, FSSC 22000, Halal, Kosher, Organic, RSPO, Rainforest Alliance, Sedex, SGF, ISO 9001, ISO 22000, ISO 14001, ISO 17025, ISO 27001, ISO 45001, and ISO 50001.

Why did you join the BRCGS Professional Programme?

I joined the BRCGS Professional Programme to deepen my expertise in food safety and quality standards, and to be part of a globally recognised community of professionals who strive for excellence. This programme supports my commitment to continuous improvement and helps me stay up to date with the evolving requirements of the industry.

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

The BRCGS Professional certification is a valuable achievement that formally recognises my knowledge and experience, bringing me one step closer to international quality standards. This journey has not only strengthened me professionally but has also contributed significantly to my personal development.

What did you most enjoy about the training?

Real-life examples and case studies helped me connect theoretical knowledge to practical application. I also greatly valued the opportunity to collaborate with other professionals, share experiences, and learn from each other.

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

I am most looking forward to connecting with like-minded professionals from around the world who are equally passionate about food safety, quality, and continuous improvement. Being part of this community offers an incredible opportunity to exchange insights, share experiences, and engage in continuous learning.

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

Continuous learning and adapting to change will remain an important focus for me. Through the Professional Development Programme, I plan to regularly attend webinars and training sessions, while continuing to be an active member of professional networks and communities to ensure my skills remain current.

What are your career ambitions/aims?

My career goals centre on continuous growth as a visionary leader in food safety and quality management. I aim to take on strategic roles that allow me to influence key decision-making processes and drive the implementation of sustainable practices across organisations. In the long term, I aspire to play a significant role in shaping industry standards and best practices, while guiding and inspiring the next generation of professionals.