

**Name:**

Tuğba Nihan Yaşar

Country:

Turkey

About you...

I graduated from Adnan Menderes University, Faculty of Agriculture, Agricultural Engineering, Department of Agricultural Biotechnology. Photography and spending time with my cat, who is my best friend, are among my favorite hobbies. Additionally, I enjoy listening to music, watching movies and TV shows, taking walks, spending quality time with friends, traveling, and reading novels inspired by real life.

Why did you join the BRCGS Professional Programme?

Since the first day I started my career, food safety and quality management have been a priority for me. I aimed to continuously improve myself in these fields and in this direction. I wanted to take my knowledge in the sector further by obtaining the BRCGS Professional certificate.

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

Completing the BRCGS Professional programme provided me with the opportunity to gain a deeper understanding of food safety and quality management practices at international standards. During this process, I acquired detailed knowledge on topics such as the optimization of production processes, risk management, traceability, and the establishment of robust quality control systems. The programme also emphasized the importance of continuous improvement, regulatory compliance, and effective communication within teams to ensure food safety throughout the supply chain. I believe that the knowledge and skills I have developed will contribute significantly to enhancing the quality standards and customer satisfaction of the companies I have worked for and will work for in the future. Moreover, my ability to implement these practices allows me to identify potential issues proactively, streamline processes, and support businesses in maintaining a competitive edge in the global market.

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

The training has equipped me with valuable skills that I can apply to improve operations in future roles. Firstly, it has given me a deep understanding of international food safety standards, which will enable me to implement stringent quality control measures to enhance product safety. This proactive approach can help in identifying and addressing potential risks, reducing the likelihood of non-compliance or safety issues. Secondly, the training has provided insights on how to streamline processes, improve documentation, and ensure full traceability, which are essential for achieving better audit ratings. By following BRCGS guidelines, I can contribute to successful audits and certifications, thereby boosting the company's credibility with external auditors and regulatory bodies.

Finally, the knowledge I have gained allows me to support companies in building stronger relationships with customers. Demonstrating adherence to international standards will show a commitment to quality and safety, enhancing customer trust and potentially opening doors to new partnerships and market opportunities.

What did you most enjoy about the training?

I appreciated that the training was kept engaging through a question-and-answer format and the inclusion of case studies on the topics covered. This approach allowed for interactive learning and practical application, which made the concepts more relatable and easier to understand. Working through real-world scenarios not only reinforced the theoretical knowledge but also helped in developing problem-solving skills that can be directly applied to real industry challenges.

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

Within the Professional community, I am most looking forward to networking events and the opportunity to connect with like-minded professionals from diverse backgrounds. Engaging with others who share a passion for food safety and quality management will allow me to exchange ideas, learn about best practices, and stay updated on industry trends. Additionally, I'm excited about the exclusive perks, such as microlearning sessions, which provide ongoing education and insights into emerging topics. These resources will help me continuously develop my skills and keep up-to-date with the latest advancements in the field, ultimately enhancing my ability to contribute to future roles.

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

Attending conferences, industry events, and webinars will be essential for staying informed about the latest trends, technologies, and regulatory updates. E-learning modules and microlearning sessions will help reinforce my skills and ensure I remain adaptable to new developments. Additionally, I'm open to pursuing third-party industry qualifications, such as certifications or advanced courses, to further solidify my knowledge base.

What are your career ambitions/aims?

My career goal is to always contribute to every aspect that encompasses production and quality, including food safety, and to elevate these areas to the highest standards. I am committed to continuously improving processes, implementing best practices, and ensuring that quality and safety measures are consistently met. My aim is to play a key role in driving excellence, whether it's through optimizing production efficiency, enhancing quality control systems, or ensuring compliance with the latest food safety regulations.