



Name:

Gizem Tuğral

Country:

Turkey

About you...

I was born in Edirne, Türkiye. I graduated from Pamukkale University, Denizli, from the Food Engineering Department in 2013. In 2016, I graduated from the Master of Science program. My thesis topic was the "Determination of organic acid content of Uşak tarhana and its relation with diversity of lactic acid bacteria."

I have been working at Seyran Gıda San. ve Tic. A.Ş. for 8 years. The company's main activity is the processing (roasting, frying, coating, sieving and selecting, etc.) and packaging of nuts. After working in production and production planning departments, I am currently continuing my role as a Quality Assurance Manager. My main responsibility, together with my team, is to develop and maintain systematic control mechanisms to meet food safety and quality requirements.

Why did you join the BRCGS Professional Programme?

I joined the BRCGS Professional Program as a continual upgradation to my skill as a food safety leader.

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

As I hold responsibility for Quality Assurance, Quality Control, Regulatory and Compliance, it helps me to complete my knowledge circle by strengthening the core attributes applicable to product safety management.

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

I was able to make many improvements in both application and documentation at many points in our factory. I believe that this situation is reflected positively in our product safety. Additionally, this program provides a competitive advantage for me and my company.

What did you most enjoy about the training?

The interactive tasks within the training, the high energy of our instructors, the experiences they shared and their sectoral examples were very valuable. It was also very useful to reinforce and evaluate the subject with post-training assignments.

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

I am looking forward to networking with like-minded professionals, so that we can engage in knowledge sharing and continuous improvement within our fields of work.

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

Using the PPP system, I plan to complete activities such as enrolling on more training, attending conferences and events, E-Learning and webinars.

What are your career ambitions/aims?

To raise awareness in all areas of my company about food safety and quality.