

**Name:**

SELCAN SARIBIYIK

Country:

Turkey

Company:

DIMES GIDA SANAYI VE TICARET A.S.

Job Title:

Quality Chief

Tell us about yourself...

I graduated from the Food Engineering Department of Celal Bayar University in 2011. I completed my master's degree in Total Quality Management at Dokuz Eylül University, and since then, I have been actively working in the food sector. I am a lead auditor and consultant on Food Safety Management Systems and Quality Management Systems. In addition to this, I practice Functional Medicine and Wellness Coaching. By combining both of my areas of expertise, I organise monthly Elimination Diet Groups, making both my work and social life more enjoyable.

Why did you join the BRCGS Professional Programme?

I joined to ensure brand protection for my company, to gain better knowledge of Product Safety Management, achieve international recognition, and contribute to my auditing and professional roles.

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

I believe that being part of the BRCGS Professional community and benefiting from training specially designed for professionals is a significant privilege. Belonging to a larger community of professionals, gaining in-depth knowledge of Product Safety Management, and being preferred in terms of employability are important opportunities that add value to my professional life.

How has the training helped improve operations at your company?

It provided benefits during the implementation of BRCGS Food Safety Issue 9. Product safety increased, and greater reliability was provided to external customers.

What did you enjoy most about training?

What I enjoyed most was the trainer's style and experience, as well as the group activities they guided us through. I liked how the training was delivered interactively. The way the presentation was managed and how our trainer made all of us a part of the training was extremely valuable.

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

I aim to keep my knowledge and experiences up to date by taking more training, providing mentorship, attending conferences and events, and participating in e-learning and webinars.

What are your career ambitions/aims?

My career goals include primarily establishing and managing the BRCGS Food Safety Issue 9 Management System at the company I currently work for. In the future, I aim to contribute to the sector by establishing my own consultancy firm and working with my professional team on Management Systems, providing consultancy and auditing services.