



Name:

Nur Boyaci

Country:

Turkey

About you.....

My name is Nur. I am 34 years old. I have been married for 8 years and I have a daughter. I graduated from Mersin University in Turkey in 2012. I am Food Engineer. I worked in different companies as fruit juice production, fruit and vegetable packaging and catering companies. Currently, I have been working as a Quality Manager in a company that processes pulses and cereals for about 5 years.

Why did you join the BRCGS Professional Programme?

We have the BRCGS certificate in our Company. I joined in this program to make greater contribution to the company I work for and I also want to improve my individual career.

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

My personal career has improved with this programme. My international recognition has increased. I gained more knowledge within the scope of BRCGS Professional. Additionally, thanks to the training I got, I gained a lot of knowledge about product safety.

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

We improved our knowledge about product safety. We got better audit grade in the company. The perspective of the auditors who came for the audits in our company has changed for the better. Also we gained more credibility to outside customers and our third party companies.

What did you most enjoy about the training?

Mrs. Evren is a great trainer. I feel so lucky to have received trainings from her. Additionally, the exercises we did during the training were very enjoyable and didactic.

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

I am most looking forward to meet new professionals, attend network events and take advantage of the exclusive perks such as Microlearning.

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

We have the BRCGS certificate in our company so, I have to keep my skills up to date. I constantly follow the developments on the Internet. I use some websites for this. I actively follow www.brcgs.com.

What are your career ambitions/aims?

My career aims are to lead my own team of technical professionals, to implement the Professional programme in other areas of my company, to open my own business, to be recognised as an industry leader. My goal is to become an expert for food safety and to convey my knowledge to many people in the world.