

**Name:**

Özgül Özmen

**Country:**

Turkey

**Company:**

Panagro

**Job Title:**

Chief of Quality Systems

**Tell us a bit about yourself...**

I completed my master's degree in meat and meat products in 2008. I am currently working as the Chief of Quality Systems at Torku Meat-Dairy integrated facility and Torku-Fruit juice factory. I am an ISO 9001 and 22000 lead auditor and I have 10 years of experience in GFSI and other quality management systems. I also have FSPCA training certificate. In my spare time, I enjoy taking care of my orchids and spending time in nature with my family.

**Why did you join the BRCGS Professional Programme?**

I joined the BRCGS Professional family to exchange ideas with the best in this business. It was also important for me to have an internationally valid certificate.

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

I am very happy to be a part of the BRCGS Professional programme and I have gained the ability to take a broad view on product safety management.

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

It enabled us to understand the basic issues in terms of product safety much more clearly and apply it in the factory.

**What did you most enjoy about the training?**

Sector experiences and good explanations from our trainers Burcu Bölükbaşı and Evren Efe made the training enjoyable. The applications in education were very useful.

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

Networking events excite me.

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

I will be able to keep my own skills up-to-date with training and online webinars.

**What are your career ambitions/aims?**

My career plan is to apply the skills I gained through the BRCGS Professional programme with my teammates.