



**Name:**

Arzu Sarukan

**Country:**

Turkey

### **About you.....**

I graduated from Ankara University, Department of Food Engineering. I am currently working at Paya Gıda Sanayi Ticaret AŞ. I work as a Quality Assurance Officer at the company. I have 5 years of work experience. I serve as the Food Safety Team Leader in my company to ensure the monitoring and improvement of ISO9001, ISO22000, HACCP, BRCGS, HALAL and Occupational Safety Standards.

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

I participated in order to be a part of an internationally recognized standard in the field of food safety, to constantly develop and improve myself and to meet the requirements of the standard, as well as to represent the company I work for at the best level and to complete my shortcomings.

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

It makes me incredibly happy to be part of and exchange ideas in the large global community of a recognized standard in food safety. I am excited to participate in the activities (training, seminars etc) and implement the food safety standard in the most competent and accurate way.

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

It helped me understand the standard better and more clearly. I made improvements in risk assessment, validation and verification studies. I helped my team take a more active role in audits and food safety standards by providing training on root cause and internal audit methods. At the same time, we reviewed the system together with my team and made improvements.

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

The instructor's high level of knowledge and experience, her presentation of the subjects she experienced during the inspections as examples, her clear and explanatory answers to the questions asked, and the practices used in group work are the methods I like in training.

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

I am excited to meet other professionals and play an active role in areas where I can improve myself, such as training and seminars.

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

To better understand the constantly evolving food safety standard, events, trainings, seminars, etc. can be held through the PPP system. By participating, I plan to keep myself updated in the field of food safety.

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

I would like to be one of the best and competent leaders in the fields of international food safety and quality standards. I would like to play an active role in internal and external audits by using my lead auditor training knowledge that I received during the professional process.