

**Name:**

Mehtap Kavanoz

Country:

Turkey

About you.....

I graduated as a Food Engineer in 2011. I have worked in quality, R&D and production departments. I am currently working as a quality and R&D manager. I have working in the pizza industry for 10 years. In this way, I have knowledge about meat, milk, cereals, vegetables; frozen and canned foods. Also, I received education on occupational health safety and trainer.

Why did you join the BRCGS Professional Programme?

My reason for joining the program was to gain better knowledge of Product Safety Management, international recognition and to better supplier auditing.

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

The Professional certification has led me to belong to a larger community of Professionals, enhanced knowledge of Product Safety Management and increased employability.

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

It has led to a better audit rating.

What did you most enjoy about the training?

I enjoyed the trainer, training techniques, delivery method, interactive tasks.

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

I'm looking forward to the networking events, exposure to other like-minded Professionals, exclusive perks such as Microlearning.

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

I plan on enrolling on more training, attending conferences and events, E-Learning and webinars.

What are your career ambitions/aims?

I want to be recognised as an industry leader. to implement the Professional programme in other areas of our company.