

**Name:**

Mine Tan Akgül

**Country:**

Turkey

**About you.....**

I'm the production manager at Helikon Gida, a company that produces confectionery. Our production is carried out in accordance with quality standards such as BRCGS, AIB, Kosher, Sedex.

Having the opportunity to work as an R&D manager, purchasing manager and quality assurance manager along with the changes in our internal organization allowed me to look at the industry from different perspectives. I have a bachelor's degree in Food Engineering from Uludağ University.

My interests include discovering new tastes and new places, amateur photography and painting.

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

I joined to gain better knowledge of Product Safety Management and also gain international recognition.

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

While providing me and my company with advanced Product Safety Management knowledge, it also offers me the opportunity to refresh my knowledge with relevant webinars, trainings and the opportunity to belong to a wider community of Professionals.

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

Supporting the training with examples and encouraging all participants to be interactive makes the training more efficient. It enables the operations in our company to be improved by focusing on the missing points.

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

I enjoyed the case studies the most during the trainings. Every stages of the trainings were enjoyable and fluent, and our trainers were experienced people.

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

I started attending community events. Listening to the experiences of experts and gaining more insight on the subject excites me.

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

I'm going to continue improving myself by participating in training, seminars and attending conferences and events, also implementing the knowledge I have gained more effectively by sharing it with my teammates.

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

Being a part of an industry where I can ensure food safety with a team that allows me to constantly improve myself and expand by sharing my experiences.