



Name:

Soner Ayan

Country:

Turkey

About you.....

I am a biology graduate of Pamukkale University. I have laboratory experience in food microbiology. Later, I worked as a quality manager in the dried fruit industry for four years. I am currently working as a production manager in another dried fruit company. Outside of work, I have a workshop where I volunteer and teach village children on my holidays. Its name is Hello Kid. I also try to help children in need. I spend some of the money I earn on the workshop and children.

Why did you join the BRCGS Professional Programme?

I wanted to have quality and production experience in the food industry. I also aimed to achieve international recognition.

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

Joining the BRCGS Professional family is like being in a library... Moreover, it is very valuable to be able to discuss issues with many of my colleagues from the sector.

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

It has enabled us to achieve success in the production of healthier products, product safety, higher inspection success and customer satisfaction.

What did you most enjoy about the training?

I enjoyed learning new things and experiencing information from different sectors.

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

To share my ideas and contribute successfully to the community.

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

By constantly following developments and improving myself in areas where I see myself lacking and to keep learning.

What are your career ambitions/aims?

I want to have a say in my own profession, to learn and teach new things, to start my own business and be successful.