

**Name:**

Serra Lale Çiçek

**Country:**

Turkey

**About you.....**

I graduated from Istanbul Technical University, Department of Food Engineering and Chemistry. I am working as a Production Planning Engineer at Komagene after working in the Quality Department.

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

I joined the BRCGS Professional program to increase my Quality knowledge as well as my professional knowledge and to become a member of the BRCGS community.

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

Since I work in a company that already has the BRCGS certificate, I am investing in both my company and myself by increasing my knowledge.

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

It helped to improve the Food Safety culture in our company and explain it in more detail.

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

The process I enjoyed most during the training was the case analyses, I felt like an auditor.

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

I am most looking forward to networking with other professionals.

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

I will continue to improve myself by attending BRCGS courses, seminars, conferences and events.

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

My career goal is to make the Food Safety culture sustainable in my company throughout my career. Not only employees but also consumers need to have the same awareness.