

BEREN VAROL

QUALITY SPECIALIST | FOOD SAFETY & DIGITAL QUALITY

Istanbul, Turkey (Relocating to Rome, Italy)

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SUMMARY

Quality Specialist with cross-industry experience, driving operational excellence and food safety in multinational environments. Experienced in leading digital transformation and process improvement initiatives, implementing international quality standards (BRC, ISO), and collaborating with cross-functional teams to achieve measurable compliance and performance outcomes. Expert in European food regulations and data-driven decision-making to enhance product safety and operational efficiency. Recognized for rapidly adapting to diverse work cultures and translating varied experiences into measurable quality and safety improvement.

EXPERIENCE

06.2024-10.2025 **Quality Specialist- Pladis Food Limited, Kocaeli, Turkey**

- Implemented BRC, ISO 22000-9001 standards across an 80,000 m² facility (120,000 tons capacity), increasing compliance by reducing non-conformities by 30%.
- Led certification audits and authority inspections, achieving at least 90% success rate and increasing team engagement in audit preparedness by 30%.
- Managed continuous improvement projects as the Quality Pillar leader of the Operational Excellence team, spearheading key projects to optimize processes and performance.
- Built dynamic Power BI dashboards for monitoring KPI trends across 6 factories, automating executive reporting and reducing manual reporting efforts by 85%.
- Digitized CAPA management system, cutting follow-up delays by 60% and improving cross-team accountability for corrective action tracking.
- Led and coached food safety team members, improving team performance.

09.2022-06.2024 **Freelancer Web Developer**

- Developed front-end and full-stack web projects as independent freelancer, strengthening problem-solving, project management, and client communication skills.

03.2022-09.2022 **Quality Engineer, Cargill Inc., Kocaeli, Turkey**

- Drove risk and gap analyses across food and non-food production lines, reducing process deviations and improving safety compliance.
- Led implementation of global SOPs and standards, aligning site operations with corporate policies.
- Drove waste-reduction initiatives by addressing root causes of non-conformities, achieving a 5% decrease in operational waste within 6 months.
- Led supplier qualification audits, identifying systematic gaps and improving supplier compliance rates.

10.2020-02.2022 **Quality Assurance Engineer, Barry Callebaut Eurasia Eskisehir/Turkey**

- Led internal, external and global audits and achieved minimum 90% compliance and maintaining FSSC 22000 certification with zero major findings.

- Spearheaded commissioning and quality validation of new production lines, adaptations, ensuring 100% adherence to hygienic design and regulatory standards.
- Partnered with the R&D and production teams to integrate quality considerations into the development of new products and reducing post-launch non-conformities.
- Resolved customer complaints through root cause analysis, reducing complaint recurrence 25% and improving satisfaction metrics.

02.2018-04.2019 **Assistant Quality Assurance Manager, Bimbo QSR Kocaeli/Turkey**

- Oversaw end-to-end quality assurance activities across the supply chain, ensuring full compliance with FSSC 22000 and AIB standards.
- Supervised and coached two quality control technicians, streamlining inspection procedures and enhancing operational efficiency across production lines.

04.2016-11.2016 **Sales and Project Engineer, Marti Muhendislik Istanbul/Turkey**

- Delivered customized food production and packaging machinery solutions for international partners, aligning technical specifications with hygienic and efficiency requirements in Turkish market, achieving 100% on-time installation and improving production line efficiency for client plants.

EDUCATION

Master's Degree: International Project Management, Rome Business School (2025-Present)

Master's Degree: Italian Food and Wine, University of Padua (2019-2024)

Bachelor's Degree: Food Engineering, Istanbul Technical University (2010- 2016)

HARD-SOFT SKILLS

• FSSC 22000-BRC	• Allergen management	• Root Cause Analysis (RCA)	• Problem Solving
• HACCP GMP	• ISO 9001/22000	• RSPO-Fair Trade	• Organization
• Risk Management	• KPI Management	• Customer Complaint Management	• Communication
• Traceability	• Internal Audit		• Sensorial Analysis
• Supplier Audit			• Project Management

COMPUTER SKILLS

Data Visualization & Automation : Excel (VBA, Macros), Power BI(DAX)

Digital Process Management: SharePoint, Power Automate

Project Management: Asana, MS Project, SAP QM

Company Presentations: PowerPoint, Word

LANGUAGE

- Turkish: Native
- English: Fluent
- Italian: Upper Intermediate

AWARDS & HONORS

Digital Transformation and Improvement Award (September 2025)

Highest Score Award in Operational Excellence Audit (December 2024)

TRAINING & CERTIFICATION

2025-Microsoft Power BI Data Analyst, Microsoft
2025-Project Management- 6 months, Google
2024- Advanced HACCP, Integral Bureau
2024- ISO 9001: 2015 Awareness Training, Integral Bureau
2024- Food Contact Materials, Packaging, KTAchemy
2024- RPSO-Palm Oil Certification Awareness Training, Intertek
2024- Food Safety Preventive Controls Alliance PCQI, FSPCA
2024- ISO 19011:2018 Internal Auditor Training, Intertek
2024- Hygienic Design, EHEDG
2024- SQL Essential Training, NASBA
2022- Management of Change Process, Cargill
2022- FSQR Qualified Auditor, 42 hours, Cargill
2022- ISO 9001:2015 QMS Introduction, LRQA
2021- HACCP Intermediate, Campden BRI
2018- FSSC22000 V4.1 Implementation and IA, Karma Group
2018- FMEA (Failure Mode and Effect Analysis), Karma Group