



BEREN VAROL

QUALITY SPECIALIST

SUMMARY

Experienced and technology-driven Quality Specialist with a background in multinational companies, expertise in European regulations, and a dedication to delivering sustainable food while promoting quality awareness. Skilled in performance data analysis to improve KPI's and maximize product safety through innovative projects in collaboration with international and local teams.

CONTACT



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COMPUTER SKILLS

- **Microsoft Office:** Excel (VBA, Macros, PivotTables), Word, PowerPoint
- **Microsoft:** Power BI, SharePoint, Power Automate, Project
- **Project Management:** Asana
- **SAP** (SAP QM)

LANGUAGES

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

PERSONAL INFORMATION

Address: Rome, Italy

Driver's License: Valid

Travel Restrictions: Open to Relocation & Global Travels

EDUCATION

Master's Degree: International Project Management, Rome Business School (Expected to start in October 2025)

Master's Degree: Italian Food and Wine, University of Padua (2019-2020)

Bachelor's Degree: Food Engineering, Istanbul Technical University, 2016

EXPERIENCE

Quality Specialist

Pladis Foods Limited (Pladis Global), Kocaeli, Turkey

June 2024 - Present

- Lead the implementation of BRC, ISO 22000-9001 requirements in an 80000 m² facility with a production capacity of 120000 tons, enhancing food safety compliance and quality standards.
- Manage certification audits and authority inspections, resulting in minimal non-conformities, enhancing the effectiveness of the audit process by increasing team participation.
- Manage continuous improvement projects as the Quality Pillar leader of the Operational Excellence team, spearheading key projects to optimize processes and performance, culminating in the implementation of the 6 Zero Defect projects.
- Develop digital projects, including comprehensive dynamic Power BI dashboards for monitoring KPI data trends across all company factories and automated reporting to executive management.
- Have digitized CAPA management and automated action tracking and reporting, enhancing efficiency and accessibility.
- Lead and mentor food safety team members to develop their technical and leadership skills.

HARD-SKILLS

- GFSI (FSSC22000 | BRC)
- QMS | Documentation
- HACCP | GMP | CAPA
- Risk-Gap Analysis & Management
- Allergen Management
- KPI Management
- RCA (5N1K, Fishbone, FMEA)
- Traceability
- Internal Audit | Supplier Audit
- Customer Complaint Management
- Supplier Quality Management
- Halal-Kosher Certification
- Audit Management
- Sensorial Analysis
- Shelf-life Tests
- Sustainability (RSPO | Fairtrade | ISCC)
- Project Management

SOFT-SKILLS

- Communication
- Problem Solving
- Organization and Planning
- Team Management

AWARDS & HONORS

- **Digital Transformation and Improvement Award** - December 2024
- **Highest Score Award in Operational Excellence Audit** - December 2024

HOBBIES

- Chess
- Playing Flute
- Travelling

Freelancer Web Developer

September 2022 - June 2024

- Implemented front-end and full-stack web projects, resulting in a 40% increase in user engagement.
- Conducted testing (unit, integration, and user acceptance testing) to ensure high-quality deliverables and optimal user experience.

Quality Engineer

Cargill Inc., Kocaeli, Turkey

March 2022 – September 2022

- Performed risk and gap analyses to enhance safety measures for food and non-food products.
- Implemented global SOPs, best practices, policies, procedures, and guidelines as the food safety team leader.
- Developed strategies to minimize waste by addressing quality non-conformities, resulting in 5% decrease in operational waste.
- Conducted audits for the supplier approval process and continuous improvement projects.

Quality Assurance Engineer

Barry Callebaut Eurasia, Eskisehir, Turkey

October 2020 - February 2022

- Managed and supported audits and achieved minimum 90% success rate.
- Successfully completed the implementation of new line adaptations, ensuring 100% adherence to quality and hygienic design principles.
- Collaborated with the R&D team to integrate quality considerations into the development of new products.
- Organized and conducted training programs on quality standards and procedures.
- Managed customer complaints, leading to positive responses.

Assistant Quality Assurance Manager

Bimbo QSR Turkey, Kocaeli, Turkey

February 2018 - April 2019

- Supported the QA Manager in all quality-related activities throughout the entire supply chain.
- Contributed to new product development, ensuring quality considerations are integrated into the process.
- Performed supplier audits with a comprehensive approach including planning, application, reporting, and follow-up.
- Mentored and managed quality control team.

Sales and Project Engineer

Marı Mühendislik, Istanbul, Turkey

April 2016 - November 2016

- Provided solutions regarding processes and packaging solutions tailored to customer needs in the Turkish market with international partners.
- Ensured the execution and timely delivery of products and services to clients.

FOLLOWED SOURCES

Organizations

- FAO
- ISO

Standards

- Codex Alimentarius
- Turkish Food Codex
- ISO 22000
- ISO 9001

Agencies

- European Food Safety Authority (EFSA)
- Food Safety Agency (FSA)

Systems

- RASFF

EU Regulations

- EC No 178/2002
- EC No 852/2004
- EC No 50/2000
- EC No 1881/2006
- EC No 1107/2009
- EC No 540/2011
- EC No 1333/2008
- EC No 396/2005
- EC No 1169/2011
- EC No 853/2004
- EU No 609/2013
- EU No 183/2005

TRAININGS & CERTIFICATIONS

2025- **Microsoft Power BI Data Analyst**, Microsoft
2025- **Project Management**, 6 months, Google
2025- **Advanced Power BI: DAX Language, Formulas, Calculations**, LinkedIn Learning
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- **Data Visualization for Data Analysis and Analytics**, LinkedIn
2024- **SQL Essential Training**, NASBA
2024- **Full Stack Open**, University of Helsinki
2023- **JavaScript: The Advanced Concepts**, Udemy
2023- **Python Data Structures**, University of Michigan
2022- **Management of Change Process**, Cargill
2022- **FSQR Qualified Auditor**, 42 hours, Cargill
2022- **ISO 9001:2015 QMS Introduction**, LRQA
2022- **ISO 50001:2018 Internal Auditor Training**, EPOD
2022- **Advanced Excel Training**, Udemy
2021- **HACCP Intermediate**, Campden BRI
2018- **FSSC22000 V4.1 Implementation and IA**, Karma Group
2018- **FMEA (Failure Mode and Effect Analysis)**, Karma Group