

AYDIN KALE



Personal details

- Name**
Aydın Kale
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- Date of birth**
16/07/1998
- Gender**
Male
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Skills

- ISO 22000 ●●●●●
- Food Safety ●●●●●
- Quality Control ●●●●●
- Food Legislation ●●●●●
- Risk Analysis ●●●●●
- Chemical Analysis ●●●●●
- Advanced Excel ●●●●●
- Product Development ●●●●●
- Technical Reporting ●●●●●

Languages

- English ●●●●●
- German ●●●●●

As a Food Engineer with six years of experience, I possess extensive expertise in food production, quality control, quality assurance systems, and food safety management. Throughout my career, I have successfully contributed to improving production efficiency, maintaining high-quality standards, and ensuring compliance with food safety regulations and industry requirements. Proficient in HACCP, ISO 22000, and GMP standards, I combine strong analytical thinking and problem-solving skills with a commitment to continuous improvement. I am dedicated to developing sustainable, quality-driven solutions that enhance operational performance and support excellence within the food industry.

Work experience

Food Engineer

2023 - 2026

Pınar Süt, İzmir - Turkey

Contributed to the management of production and quality assurance processes at Pınar Süt, ensuring compliance with food safety and quality standards throughout the manufacturing cycle. Monitored quality procedures from raw material intake to final product inspection and supported the implementation and maintenance of ISO 22000 and HACCP requirements. Collaborated closely with production teams on initiatives aimed at maintaining quality standards, improving operational efficiency, and enhancing customer satisfaction.

- Contributed to an 18% reduction in product non-conformities through process improvement initiatives implemented across production lines.
- Reduced laboratory reporting times by 25% through the restructuring and optimisation of quality control procedures.
- Supported the successful completion of ISO 22000 audits with zero non-conformities through effective audit preparation and corrective action management.
- Delivered hygiene and food safety training programmes, increasing employee training participation rates to over 95%.

Food Quality Control Engineer

2020 - 2023

Ülker Bisküvi A.Ş., Kocaeli

Responsible for supporting quality assurance activities within Ülker's manufacturing facility, ensuring compliance with food safety and quality standards throughout production operations. Managed quality control processes from raw material acceptance to final product dispatch while monitoring adherence to food safety requirements. Participated in internal and customer audit preparations and contributed to continuous improvement initiatives aimed at enhancing overall quality performance.

- Contributed to a 15% reduction in product non-conformities through quality improvement initiatives.
- Participated in process improvement projects that resulted in a 12% decrease in customer complaints.
- Supported the successful completion of BRCGS and ISO 22000 audits.
- Optimised quality reporting procedures, reducing analysis and reporting times by 20%.

Education

Bachelor's Degree in Food Engineering

2016 - 2020

Ege Üniversitesi, İzmir

Within the Food Engineering program, I received theoretical and practical education in food processing technologies, food microbiology, quality management systems, food safety, process engineering, and product development.