



## OUR QUALITY AND FOOD SAFETY POLICY

### **In the hotel & restaurant sector which is our field of activity;**

- Protecting the brand value by making continuous improvements in line with our objectives and the requirements of national legislation and Food Safety Management System standards,
- Ensuring 100% secure food by means of taking necessary measures before any biological, physical and chemicals threats appear that may pose risk for food safety,
- Protecting the Health of our Guests,
- Preventing the risks at source in consideration of their impact on food safety when preparing product- and process-related projects,
- Understanding consumer expectations and maximizing customer satisfaction by taking actions for quality and original products free from imitations and tricks; and implementing hygiene as well as timely and flawless service with affordable pricing policy,
- Continuously improving and developing our performance by means of action plans that are created during annual planning operations,
- Working to spread out our brand recognition by constantly protecting our brand,
- Training qualified and educated personnel,
- Raising the hygiene awareness of our employees by means of personnel training,
- Moving forward with full participation of all employees in line with the above listed principles.

01.07.2021

**General Manager**

Osman Tüzel