



INTEGRATED MANAGEMENT SYSTEM POLICY

To be one of the first preferred hotels in its sector by combining Turkish hospitality with continuously improved quality standards and in-service training.

In line with the expectations of our guests and staff, to safely prepare and present the distinguished flavors of traditional Turkish cuisine and world cuisines in accordance with food safety rules with our trained staff.

To ensure good production, good hygiene practices and appropriate environmental conditions.

To establish and maintain effective communication with suppliers and relevant units in the food chain on food safety issues.

To comply with all legal and international legislation, regulations and mandatory standards and guest requirements in terms of energy use, consumption and efficiency.

To protect the information assets of our company against all kinds of threats that may arise from inside or outside, knowingly or unknowingly, to ensure accessibility to information as required by business processes, and to meet the requirements of legal regulations.

To make all our employees adopt it as a basic duty not to jeopardize the health and safety of themselves, other employees and guests with the help of necessary information and trainings.

Within the scope of all our activities, to evaluate our recyclable wastes, to reduce the use of limited natural resources, to prevent pollution due to environmentally harmful wastes and to take necessary measures to prevent pollution of the environment and not to adversely affect living life,

To adopt the philosophy of "**CONTINUOUS IMPROVEMENT**" in all our processes.