

**BİLİNTUR CATERING CENTRE
AND
BCC CATERING PRODUCTION SERVICES
THE INTEGRATED MANAGEMENT SYSTEM POLICY**

Bilintur Catering Centre and BCC Catering Production Services;

Protects flavour, nutritional value and food safety by a right measurement and audit mechanism operating from supplying raw material to presenting the service to customers in all service points of the catering production and sale sector; has a mission that adopts a customer satisfaction-oriented system and raises awareness of its customers and suppliers,

in compliance with the national and international standards;

we find quick and original solutions for the customers in a communication medium,

Acquaint its employees with strong internal communication and an information network and enhance its competitive power,

Provide to be predetermined and removed dangers by making proper risk assessments at the right time for all of the quality systems,

Provide a safe job environment to its employees and prevent occupational accidents, injures and occupational diseases by giving particular importance to human health and occupational health safety,

Protect the environment by using eco-friendly products, conserving natural resources and ensuring waste management efficiently,

Team up with conscious suppliers in the quality systems,

Manage efficiently and transfers all its resources to be managed the quality systems,

Improve consistently the activity and the performance of its all management systems,

Levent GÜLER
The Executive Director of the Board