

INTEGRATED MANAGEMENT SYSTEM POLICY

- It aims to be one of the first preferred hotels in its sector by combining Turkish hospitality with the quality standards it increases day by day and the in-service trainings it provides continuously.
- In line with the expectations of our guests and staff, in accordance with food safety rules, to prepare and present the distinguished tastes of traditional Turkish cuisine and world cuisines safely with our trained staff.
- To provide good production, good hygiene practices and appropriate environmental conditions
- To establish and maintain effective communication with suppliers, customers and related units in the food chain on issues related to food safety
- Complying with all legal and international regulations, 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 occur from inside or outside, knowingly or unknowingly, to ensure accessibility to information as required by business processes, to meet the requirements of legal regulations,
- To ensure that all our employees do not endanger the health and safety of themselves, other employees and guests with the help of necessary information and training,
- 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 wastes harmful to the environment, not to adversely affect living life, to take the necessary measures not to pollute the environment,
- To develop the Business Continuity Management System in order to ensure business continuity, to constantly check the necessary operational processes and keep them up-to-date, and to ensure that the necessary actions are taken quickly in case of Incident / Crisis / Disaster,
- To adopt the philosophy of "**CONTINUOUS IMPROVEMENT**" in all our processes,



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