SUNPRİME DOGAN SİDE BEACH OTEL

THE QUALİTY POLİCY OF OUR HOTEL

15,04,2024

By accepting our guests as a focal point , according to the expectations and needs , we plan appropriate services fort hem and provide qualty service. Creating guests suitable for hotel concept and providing the benefits to our guests and our society while providing services according to the principles of food safety, reveals the purpose of existence of our concept hotel.

We are responsible for providing food safety to all guests and employees at all stages before presenting the food and acting in accordance with national legislation and international standards.

With strategic human resources management , we organize educational programs regularly for raising the awareness of hotel employees, to maket hem active on the operation and increasing their personal development and competence and taking them forward.

For the purpose of making the quality measurable, for linking the results and setting the targets , we ensure the coordination of the employees and the management to ensure that the system is continuosly improved in relation to the services provided.

Revised

HOTEL MANAGER

KORHAN POYRAZ