





CORPORATE TASTE SOLUTIONS

When you start working with PGC Catering, you will have a professional team. You can rest assured that our talented chefs, expert service personnel and experienced managers will be able to offer the flavor solutions you seek most efficiently for your institution.

Opening and Cocktail Organizations



On-Site Food Production Services



À La Carte Restaurant Management



Café Management



Food Transport Services

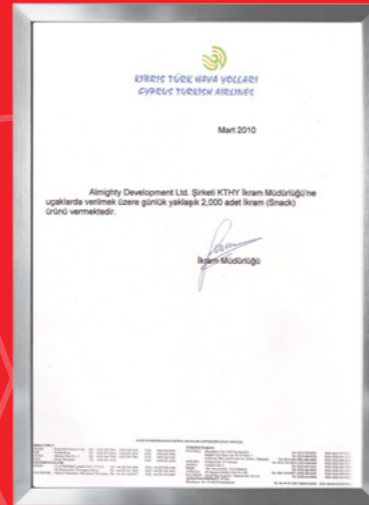
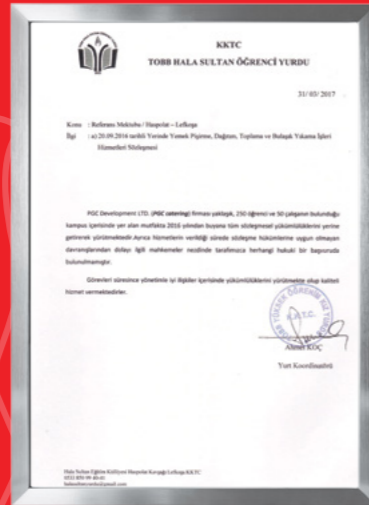


Special Order Services



POPPY CARD
kurumsal lezzet çözümleri

REFERENCES



CERTIFICATES



Tuna Fish Group



Egg Group



Pastry Group



Delicatessen Group



Beverage Group



Frozen Products Group



Hygiene Group



REFERENCES

The belief that our customers have in our company increases our commitment to doing new and more successful business. For this reason, we are all grateful and happy to work with all of our references that trust in PGC Catering quality;



OUR SOLUTION PARTNERS

We as PGC Catering visit the companies that we work with and observe production stages, and in this direction, we start to receive service in accordance with production conditions. Using the 110 prestigious companies and a scale of more than 150 products, customers are offered the most accurate service within the scope of their needs. Our solution partners are as follows.

Red Meat and Döner Kebab Group



Winged Group



Fish Group



Oil Group



Sauce Group



Milk and Milk Production Group



Legumes / Flour Group



Pasta Group



Broth / Puding etc.



Breakfast Group



Olive Group



Tea / Sugar Group

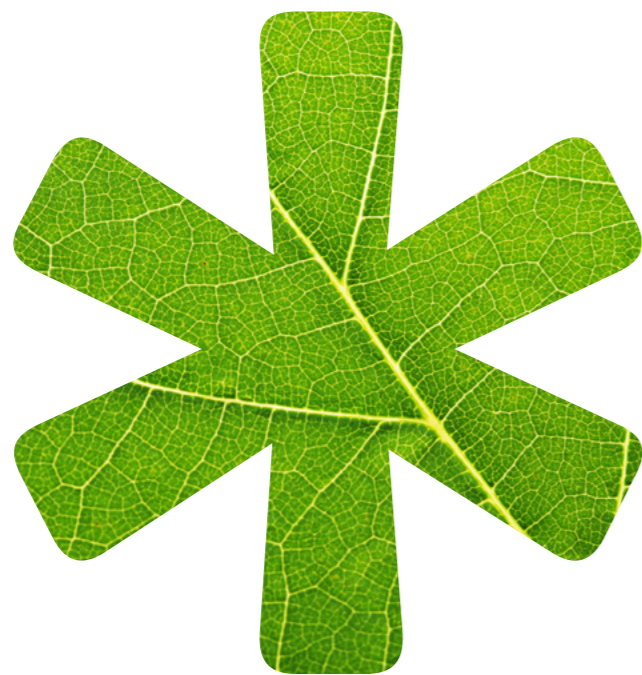


OUR RESPONSIBILITIES FOR THE ENVIRONMENT

As time progresses, our world is getting smaller and smaller due to the unconscious destruction of unused materials and pollution caused by unconscious consumerism. Our employees are gaining environmental awareness and we are progressing in a way that is sensitive to the environment and produces solutions in this respect.

TS EN ISO 14001 ENVIRONMENT MANAGEMENT SYSTEM REQUIREMENTS

- * We love the environment and we are separating our remaining food according to the waste management program and sending it to the recycling system.
- * At the end of the service, we organize the production plan taking into account the waste food intake
- * We prevent possible energy and water loss by educating our employees on how to use electricity, water and other combustible gas.
- * We collect plastic, paper, glass and metal items that are produced at the end of production and send them to recycling plants.
- * We avoid potential environmental damage by minimizing inventories we have with our production planning.



“It is a good assessment of today to progress continuously, Companies that well define the place they want to achieve in the future, Provides continuity in the sector.”

HUMAN RESOURCES POLICY

OUR PRACTICES

'Absolute satisfaction' is only provided by providing quality service. Our employees are the ones who will provide our service in an appropriate way.

Our human resources applications are primarily aimed at ensuring the loyalty of our employees and then increasing this commitment.

Here are some of the ways we have followed:

- * To generate institution culture.
- * To create a work environment that gives excitement and pride to our employees.
- * To ensure the safety and property of our employees.
- * To share goals of our company with our employees.
- * Choosing the right people with the right job and with the right way of approach.
- * Being involved in initiatives that will enable our employees to work long-term in the company.
- * To ensure that qualified employees are kept in the institution.
- * To ensure a balanced distribution of wages.
- * To provide regular, theoretical and practical trainings to our employees to reach their efficient and effective performance levels.
- * Implementing the performance management system effectively and efficiently to evaluate the performance of our employees with objective criteria and measurable targets.
- * To support their career planning by directing our employees in-house orientation and appointments according to their performances.



All staff members of PGC Catering will receive in-service training until the day they leave work. We call it as **"Lifelong Education"**. The recruitment staff is in the process of pre-service training before starting work.

RECRUITMENT AND ORIENTATION PROCESS

The qualifications we look for during the appraisal process of candidates:

- * Effective communication skills.
- * Aptitude for teamwork.
- * Result oriented.
- * Creativity and entrepreneurship.
- * Developing clarity.
- * Managerial competence.
- * Customer responsiveness.

We are giving orientation training programs so that our new employees are able to adapt more easily to the company and work.



OUR PERIODIC TRAINING ACTIVITIES

- * Our Corporate Policy
- * PGC Catering Corporate Culture
- * General Hygiene Training (Personal Hygiene - Kitchen Hygiene - Equipment Hygiene)
- * Food Safety Training
- * Quality Management System
- * Occupational Health and Safety
- * Environmental Management System
- * HACCP (Hazard Analysis at Critical Control Points)
- * Effective Customer Satisfaction
- * Teamwork and Communication
- * First Aid
- * Emergency and Fire Exercises



SERVICE RANGE

In our age, modern enterprises “out-source” their requirements outside their core fields of activity to provide quality service in economic conditions and increase their competitiveness by concentrating their attention on their main fields of activity by using their resources more effectively and efficiently.

PGC Catering, with its 10 years of experience, accumulation and professional service network, it provides food service to public / private institutions, airports, factories, schools and business centers. PGC Catering welcomes customers in their places by producing on site in some projects.

After 2009, PGC Catering, which is formed in the cafeteria and restaurant business, has its strong infrastructure and presence in special organizations with its experienced staff.

In PGC catering, food production is carried out in healthy conditions by our expert staff, according to the Turkish Food Codex.

According to the nature of the planned meal the raw material that are produced from the depot are passed through the preliminary stages. Food containing vegetables and fruits are disinfected by the disinfection process and the production is continued.

Modern cooking conditions are realized in the latest technology cooking ovens. Thanks to the kitchen layout, which is placed in a professional style, the dishes are produced hygienically, modernly and in series.

The most important point that makes us special is to be under the control and supervision of Food Engineers and Dietitians at every stage from raw material procurement, food production stage, delivery to presentation.

Our success to be a solution partner for all needs in institutional and industrial catering sector is constantly protected by the trust and appreciation of our customers.

ANIMATIONS

We prepare some animation programs to entertain the customers who ask for it.

Animation Programs

- * Gaziantep Cuisine
- * Ottoman Cuisine
- * Black Sea Cuisine
- * Southeast Cuisine
- * Italian Cuisine
- * Ramadan Cuisine
- * Establishment Anniversary
- * Mother's Day
- * Day of Nurses
- * Medicine Day
- * April 23 Celebrations
- * Teachers' Day

MENUS FOR SPECIFIC REQUIREMENTS

HOSPITAL MENUS

For patients and hospital employees, there are meals in line with the standards, special dietary meals for the illness, morning breakfast that will meet the nutritional needs of the employees at night shifts.

SCHOOL MENUS

Menus provided will contain adequate and balanced nutrition for our school children and will help children to gain healthy eating habits.

FACTORY AND SITE MANUFACTURES

Considering the protein and carbohydrate needs of the employees, it will provide adequate and balanced nutrition.

PRIVATE MENUS

Intensive work and change in living conditions have a significant impact on our nutrition. For this reason calorie values are calculated for office, bureau employees by our food suppliers.



WHY PGC CATERING?

The main thing in food production is to protect human health and at the same time to provide the necessary nutrients and energy for a healthy life. The basic principle of PGC Catering is to protect human health. Accordingly, we produce and present on quality and hygiene standards.

Reliable raw material is a must to produce quality and hygienic food. We are careful that the materials we use in construction are TSE, ISO and HACCP-certified, and our meat and meat products are produced under veterinary control.

We disinfect all the tools, machines, work surfaces, chrome steel gastronomes, thermoboxes, service vehicles, and small service equipment by disinfecting with appropriate disinfectant. We keep the samples of the raw materials we use for production and all

products that are prepared and served in the cold room for 3 days (72 hours) +3°C

Our services of kitchen disinfection and dining halls is under the authorized and competent institution of the Ministry of Health. We offer MSDS reports and product spectra of products when our customers request them. Before we start work we have all the employees under some health related testes like chest graph test to see whether there are some health problems. The employees who have health issues are not accepted to the production during the treatment period.



INSTITUTION IDENTITY

OUR VALUES

- * Total quality approach
- * Customer happiness through customer satisfaction
- * Zero mistake
- * Cumulative approach
- * Cohesiveness and solidarity
- * Expertise
- * Continuous improvement and change
- * Sense of co-operation
- * Full service understanding
- * Honesty
- * Perfection
- * Dynamism

OUR PRINCIPLES

- * To care the benefit of society.
- * To be sensitive about the environment.
- * To be open to solidarity and sharing for team spirit.
- * To be transparent.
- * To act fair.
- * To be innovative.
- * To be open to different ideas.
- * To think about long-term.
- * To be perfectionist.

COMPANY POLICY

Our employees are the building stones of our company.

We work together on appropriate grounds while preparing the opportunities and environments in which our employees can develop their knowledge and skills, and share the values that are achieved.

We respect laws, rules, environmental ethics and human rights.

We are a company that meets and exceeds expectations and aims to keep customer satisfaction with our product services in the future as well as in the past.

We are a company sensitive to environment, giving importance to business safety, keeping up with technological developments.

Our goal as a company is to give importance to basic food principles, hygiene, discipline and trial in accordance with our purpose.

QUALITY PHILOSOPHY

- * We, as PGC Catering, manufacture quality and hygienic products as a common standard.
- * We are customer focused.
- * We cooperate with our suppliers within the framework of service ethics.
- * We support the development and creativity that comes with dynamism.
- * We are targeting long-term sustainable services that will create added values.
- * We know our social responsibilities and provide appropriate services.
- * But the most important thing is, we do the catering business lovingly.



ABOUT PGC CATERING

PGC CATERING was founded in Morphou, TRNC in 2006.

Since 2006, PGC Catering has built up a successful uptake graph with a daily production capacity of 3000 people and high quality products and fast service. With catering service, it expanded its service network for over 10 years and reached every region of Northern Cyprus perfectly. Our PGC Development catering firm has a production area of 1000 square meters and has been constructed in accordance with the standards of the technology which is suitable for food service and develops rapidly. PGC Catering has a broad customer portfolio with its corporate policy of adopting a corporate culture, vision and perfect food safety and food production policy.

PGC Catering has a broad customer portfolio with its corporate policy of adopting a corporate culture, vision and perfect food safety and food production policy. Our company offers catering services to business centers, airports, factories, schools, construction sites in Morphou, Nicosia, Kyrenia, Famagusta and Bafra Tourism Regions. In hygienic environments, with inspection of our company dieticians and food engineers, our chef cooks provide a high level of satisfaction with the rich menu according to basic food principles. Our company is pleased to offer the best to your valued customers with quality certificates such as TSE Service Qualification Certificate, ISO 9001:2008 Certificate, TS 22000 Food Safety Certificate, TS 18001 OHS-OHSAS Certificate, TS 14001 ISO.

PGC Catering is a big family with its artistic and aesthetic understanding by getting pleasure out of production and serving; and with this vision, our family consists of managerial staff, food engineers, dietitians, chef cooks and chef assistants, who have completed their professional training and the other staffs that work in our company. With this belief and understanding, we have achieved our aim and principle by giving importance customers satisfaction, being open to innovations, closely following technology, progressing with collective and environmentally sensitive vision, and continuing to develop at the same time.





DINING PLEASURE AT WORK

