



HOTELS & RESORTS  
PARK BOSPHORUS - İSTANBUL

### **Sustainable Food Policy**

At CVK Hotels & Resorts, we do not limit our sustainability vision solely to environmental and energy management; we fundamentally commit to conducting all processes related to food production, procurement, and service in a manner that is respectful to nature, society, and human health. At the core of our food policy lies the preference for local and seasonal products. In doing so, we aim both to reduce our carbon footprint and to support local producers.

In establishing partnerships with our suppliers, we are committed to working with businesses that respect animal welfare, employ environmentally friendly production practices, and adhere to ethical principles. Through portion control in menu planning and effective stock management, we aim to minimize food waste and develop sustainable solutions for the recovery and reuse of surplus food. We also promote conscious consumption by offering our guests organic, additive-free, healthy options, as well as alternatives that address special dietary needs.

We are committed to increasing the use of recyclable packaging across our facilities and to minimizing single-use materials by turning to sustainable packaging solutions. As an integral part of this process, we aim to raise awareness among our staff—whom we see as key actors in this journey—by providing regular training on food safety, hygiene, and sustainable consumption practices.

At CVK Hotels & Resorts, we shape our sustainable food approach with a sense of responsibility that considers not only the needs of today, but also those of the future. We are determined to implement this vision with the aim of fostering healthy individuals, resilient communities, and a more livable future.