



NET KURUMSAL
CATERING
SERVICE



WHO ARE WE?

Net Kurumsal is one of the **leading** caterer and catering provider in Turkey.

We are actively working with several brands from various sector.

About Net Kurumsal

Net Kurumsal, thanks to its huge food production capacity and wide distribution range, currently supplies almost every city in Turkey. Thanks to our stable and flexible service concept, our costumers have long lasting service experience in terms of sustainability of the collaboration. Our strong structure and the line of quality standards let the “Net Kurumsal” one of the few brands in Turkey.

- Net Kurumsal is created in 2009.
- Our head office is based on Bahcelievler, Nish Istanbul Residence.
- We are a **large family** and employ **over 500 employees** including our managers, control engineers, food engineers, food technicians, cooks, drivers, service personnels **with our subcontractors**.

More info about Net Kurumsal, you can visit: <http://en.netkurumsal.com>



MISSION AND VISION STATEMENTS

Mission

Our mission is to be the company serves the most preferred and has top quality catering service; besides, to represent the best of Turkish cuisine in international arena.

Vision

Our vision is to implement the best catering services by the quality policy of customer focused service.

Strategic Objectives

- In short term, to expand service network by serving professional solutions.
- To be useful in catering sector by new catering concept.
- To be the best catering company in terms of customer experience and satisfaction.

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SERVICES



Transport Food Service

The foods are produced in our kitchen then they are **delivered with our vehicles and personnels** into your refectory. Generally, the companies those **have under 150 employees** choose this service option because of cheapness. In Turkey, the largest part of the catering industry is transport food service.



On-site Food Production Service

The foods are produced in our kitchen then they are **delivered with our vehicles and personnels** into your refectory. Generally, the companies those **have under 150 employees** choose this service option because of cheapness. In Turkey, the largest part of the catering industry is transport food service.



Providing Caterer

If the company based on **high distance** from our kitchens and does not have any facility for on-site food production service, then we provide catering service from **local caterers** with our standards. In this option Net Kurumsal will be a **provider and contractor** company for catering service. We will routinely inspect the local caterer to catch up high standards to serve.



OUR STANDARDS

Continuous Customer Satisfaction

Continuous customer satisfaction is crucially important for us due to our corporate vision. We are studying for this and are taking all the **necessity precautions** to keep satisfaction. For instance, we dedicate a customer service representative for each customer so in every situation you can easily **reach anyone who is responsible** for it. Besides, if the project is large enough we dedicate a food engineer who fully works in your company kitchen.

Customer Recommendation

We care any **recommendation** from you and carefully evaluate to optimize our service. We encourage customers to give a complaint message, in case, you detect a mistake on us. At this point, Net Kurumsal raises awareness and has got a **unique concept** to solve tiny problems.

Quality Standards

The kitchens have all the national **quality certification** to provide professional services; besides, they have some of the international ones in terms of **perfection of the quality**. Besides all these, as Net Kurumsal we compose some quality principles for food production to inspire other food companies in Turkey.

Menu Planning Policy

Your menus are created by **our food engineers** and are sent your e-mail address per month to let you view. **After you evaluate** and agree with the menus, they will be ready to be **implemented**. While creating menus, "the balance of protein, fat and carbohydrate", "caloric value", "sectoral differences" are considered. To put in a nutshell, menus are vitally important for us to serve an excellent type.

Supply Chain Management

We **fully control** movement and storage in terms of management of SCM. We applicate some of the international SCM application: resource-based view, channel coordination, **total quality management** (TQM).



REFERENCES



ONE OF OUR KITCHENS



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ONE OF OUR PROJECTS (212 THE MALL)



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WE SERVE TO TURKISH MILITARY



WE SERVE TO SCHOOLS



WE SERVE TO CONSTRUCTION COMPANIES



WE SERVE TO HEADING OFFICES



AND MANY MORE...



AND MANY MORE...



AND MANY MORE...



AND MANY MORE...



AND MANY MORE...





THANKS FOR LISTENING!

You can always be welcomed to our head office!



CONTACT

NET KURUMSAL LIMITED

Phone: +90 212 438 0954

E-Mail: info@netkurumsal.com

Web: www.netkurumsal.com

Facebook: /netkurumsal

Twitter: /netkurumsal

Address: Cobancesme Mah. Sanayi Cad.

No:44 Nish Istanbul Residence C Blok D:68

Bahcelievler / ISTANBUL