

Lazanya

Ya

emek



www.lazanyayemek.com





Professional Team Boutique Service



We are ready to welcome you



We do sums for you.



VISION

Steer catering industry with the innovations we introduced in quality service

MISSION

To become an indispensable partner with our excellent manner of service, offering our healthy and safe meals through our giant well-trained staff.

OUR VALUES

- *Goods acceptance, production and service with guaranteed food safety
 - *Providing services targeting customer satisfaction.
- *Consistently improving our staff through trainings and creating a team spirit
 - *being aware towards environmental pollution
 - *Nurturing favorable conditions for occupational health and safety
- *Introducing the most up-to-date hygiene rules to our staff through trainings
- *Being in a continuous information exchange with our suppliers, improving and developing.
 - *Striving for change.
- *Establishing a communication network to be accessible 7/24.



OUR QUALITY POLICY

In order to produce and serve HEALTHY AND DELICIOUS dishes;

Ensuring and managing food safety implementing ISO 22000:2005/HAACP system.

For CUSTOMER SATISFACTION;

Meeting quality standards fully implementing ISO 9001-2008 Quality Assurance System

For ENVIRONMENTAL AWARENESS;

Ensuring to preserve natural sources, and prevent environmental pollution implementing ISO 14001:2009 Environmental Management System

For HEALTH and SAFETY OUR EMPLOYEES;

Protecting occupational health and safety of our employees through OHSAS -18001:2007 Occupational Health and Safety System

*We registered our quality certifications to include all our projects

* Our certifications are audited and renewed by accreditation bodies every year.

*Our system is periodically audited by our Food Engineers through our Quality Control Departments.

*As a result of audits, trainings are determined and a training process is established with the principle of continuous improvement.

*We maintain a service concept beyond expectations to Increase customer satisfaction.

*We have process in place to get customer feedback quickly.

OUR ABSOLUTE MUST-HAVES ARE OUR VALUES AND QUALITY POLICY.



SERVICE OPTIONS

Since from its foundation, it has provided on-the-spot production, serving and VIP catering services for Special Events upon requests of customers, prioritizing customer satisfaction at the locations where it provides services.

ON-THE-SPOT PRODUCTION CATERING SERVICES

It ensures on-the-spot catering production either using the existing kitchens of customers or setting new kitchens providing all pre- and post-catering services in continuous contact with you and in line with your requests. If you want to find the taste of home-made food in catering food, you can rely on us and our experience for a quality, efficient, healthy and cost effective catering production without taking care of any detail.



Hygienic Environment, Excellent Results

PARTIES AND EVENTS

We organize indoor or outdoor company events, cocktail parties and dinner organizations, opening and celebration events, picnics, garden parties, weddings, anniversaries and special occasion celebrations, creating solutions for corporate and private special occasions providing all needed equipment.



LazanYa Lemek





HEALTHY EATING



Increased impairment of health and sickness rates are observed in association with changing living conditions and eating habits. In serving to community nutrition, we pay attention to eat healthy offering specially-designed balanced menus to generations being aware of our responsibility.

For all our customers, we take into consideration 12 Golden Rules of healthy eating as recommended by the World Health Organisation.

The World Health Organisation (WHO) established 12 basic steps for healthy eating. According to this, grains, fresh vegetables and fruits must be consumed more, and legumes must be preferred to meat. Here are the recommendations:



1. Follow a nutritious diet. Food of vegetable origin must be basically preferred to the food of animal origin.
2. The foods of grains which include bread, pasta, rice, potato etc must be eaten for several times a day.
3. Fresh vegetables and fruits must be consumed for several times a day.
4. Body Weight (body mass index) must be maintained within the recommended range through a medium level physical activity to be performed preferably daily. Body mass index is a value resulting from the body weight of a person divided by the square of the height of him/her. It normally ranges between 18.5 and 24.9.
5. Fat intake must be controlled. In your diet, the energy from fats must not be more than 30 percent and unsaturated fats such as sunflower oil, maize oil, soy oil, olive oil etc must be preferred to saturated fats such as butter, tail fat etc.
6. Fatty red meat and red meat products must be replaced with legumes such as lentil, beans, chickpeas and fish, chicken and lean meat.
7. Milk and dairy products must be consumed. But attention must be paid that these are low-fat and low salty.
8. The foods selected must be low-sugar and complex carbohydrates such as grains, legumes etc must be preferred. Salt consumption must be decreased. The amount of salt to be taken daily must be no more than a teaspoon. Iodized salt must be opted for.
10. Alcohol intake must be no frequent than twice a day. The alcohol value must be no more than ten grams per intake of alcohol.
11. Foods must be prepared under hygienic conditions. Less oil must be added to the food using boiling, roasting and grilling methods.
12. Infants must be ensured to be breastfed only for the first six months of their lives and their diet must be added with safe and sufficient amount of solid food after the sixth month. Breastfeeding must be continued for the first year.



MENU PLANNING

Our Menus are elaborated by professional teams including Nutritionists, Food Engineers/Technicians, Chefs, Purchasing and Planning departments, considering their calorific and nutritional values, seasonal conditions, and food compatibility etc in line with your choices.



Dishes one more delicious than the other, cooked to a turn





STAFF / TRAINING

Being aware that one of the most important elements of achieving its aims is human, LAZANYA YEMEK contributes the career development of all employees at any level through orientation trainings and periodical trainings provided by professional companies.

The job definitions are defined clearly and precisely, a copy of which was handed over to them in order for them to work accordingly

TRAININGS

PROFESSIONAL TRAININGS

Cooking Techniques
Food, Kitchen, Staff Hygiene
Service-Presentation Training
Goods Acceptance
Etc. ...

TECHNICAL TRAININGS

Occupational Health
and Safety
First-Aid
Fire-Fighting
Waste Management
Etc.



We care for your health



HYGIENE / MANAGEMENT SYSTEMS

Prioritizing food safety, quality, employees, environment and customer satisfaction as a part of production and Service Concept, LAZANYA YEMEK have certified to meet Turkish Standards, Turkish Food Codex and International standards, having its aforementioned irreplaceable values certified by the leading accreditation bodies.

LAZANYA YEMEK has identified all critical checkpoints, dangerous and environmental aspects of its production and service operations, which may harm food safety, quality, employee health and environment, and prevents and controls the same through the management systems in place. Accordingly, it conducts periodical trainings and audits.

For Food Safety, all stages from selection of raw materials to service are under control.

Our staff is undergone regular medical examinations and the results are provided before you asked for them.

At the locations where we provide services, professional and leading companies are preferred for disinfection and chemical products intended for ensuring kitchen, food and staff hygiene.

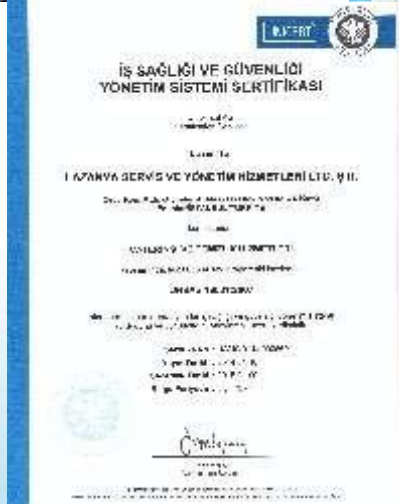
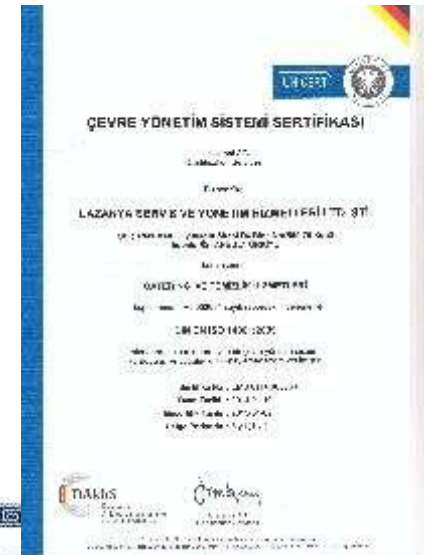
Our kitchens are inspected by Food Engineers / Technicians and the samples collected are analyzed at Hygiene Institutes or by private laboratories.

Our production operations are audited by the Ministry of Agriculture pursuant to the "Regulation on the Audit and Control of Food Safety and Quality"

Our employees are provided with the necessary PPE, trainings, resources etc in order to protect their health and dangers are avoided through Occupational Health and Safety expert in order to avoid occupational accidents.

As required by our responsibility towards the environment, we sort wastes at source and our staff is taught how to use natural resources correctly to ensure them to be hand down the next generations.

Lazanya Lemek





PURCHASING

Providing the industry-leading companies with services, LAZANYA YEMEK, with the high quality products offered by it, opts for the brands that, like it, produce at high standards with a proven reliability, prioritizing food safety and meeting national and international standards in production.

The companies with which we intend to work are undergone a competence audit according to the quality- and hygiene-related, and ethical rules. Products of certain suppliers with which we work are periodically analyzed.



*Professional Staff,
Boutique Service*



www.lazanyayemek.com



Oruç Reis Mah. Giyimkent Sitesi. Vadi Cad.
İstanbul Tic. Sarayı No: 108. Kat. 4/241 Esenler / İSTANBUL
Contact: T. +90 212 438 34 10 F. +90 212 438 34 27
info@lazanyayemek.com