



- QUALITY CHARTER -

At Beautifood, we are committed to providing catering services of the highest quality. This quality charter reflects our daily commitment to work diligently to provide vigorous services and fully satisfy our customers.

1. Rigorous Product Selection

We choose fresh, high-quality ingredients, favoring local and seasonal products. Regular quality checks are carried out to verify the conformity and quality of our products.

2. Food Hygiene and Safety

We strictly comply with hygiene and food safety standards, applying HACCP principles. Each stage of our production process is monitored by daily internal checks to ensure food safety.

3. Continuous Training

Our employees receive ongoing in-house training in food hygiene, stock management, and new culinary techniques to enhance their knowledge of quality standards and ensure impeccable service.

4. Customisation of Services

We start with an in-depth consultation with our clients to understand their needs, preferences, and expectations. This step allows us to gather all the necessary information to create a tailored experience. We develop personalized menus based on the tastes and dietary requirements of our clients. Whether for specific diets, food allergies, or culinary preferences, we adapt our proposals to satisfy every guest.

5. Environmental Respect

We are committed to reducing our ecological footprint on multiple levels with the application of our Ecological Charter.

6. Customer Satisfaction

The satisfaction of our customers is our priority. We take the time to listen carefully to the needs and expectations of our clients. Each request is handled with care and attention to ensure an appropriate and personalized response. We encourage our clients to share their opinions and suggestions. Satisfaction surveys are regularly conducted to gather constructive feedback, which we use to continually improve our services.

7. Culinary Innovation

We regularly evaluate preparation practices and processes to identify areas for improvement by applying new culinary techniques. These innovations educate us to offer extremely fresh, healthy, and tasty dishes and to follow the preferences of our clients.

8. Employee Safety and Well-being

We are committed to creating a safe and healthy working environment for all our employees. This includes implementing policies and procedures to prevent accidents and promote physical and mental well-being.
