



OUR SUSTAINABLE TOURISM POLICY

We aim to offer the highest quality accommodation experience to our valued guests. In this direction;

Legal requirements

In all our product and service processes, we respect the legal legislation and the rule of law and act in accordance with National and International Laws and other relevant laws and other conditions that our organisation is obliged to comply with.

Safety of Our Stakeholders and Investing in People

All our stakeholders are our most valuable asset.

The health and safety of our employees, suppliers and even all our stakeholders is our priority. We provide continuous training to all our employees to increase health and safety awareness, risks are constantly reviewed, and we follow and meticulously implement technological developments to reduce risks in line with developing conditions.

All stakeholders have the freedom of opinion and belief and we do not discriminate against anyone in terms of language, religion, race, gender, social class, age and union membership. Protection of human rights is our basic rule.

Guest Satisfaction

Our guests are the reason for our existence. We ensure that we follow up all guest suggestions and complaints from all sources, resolve complaints in accordance with the rules of ethical behaviour and turn complaints into opportunities for ourselves by informing our guests transparently in this regard.

Respect for the Environment and Protection of Natural Life

In all our activities, we adopt the principle of commitment to protecting the natural environment and to prevent environmental pollution by using our resources in the most efficient way, to reduce the amount of waste within the



scope of zero waste and to render it harmless to nature by recycling what is generated, to reduce climate change and to protect biodiversity and ecosystem.

Energy Saving

We aim to continuously improve our energy performance by using our energy resources in the most efficient way in our hotel.

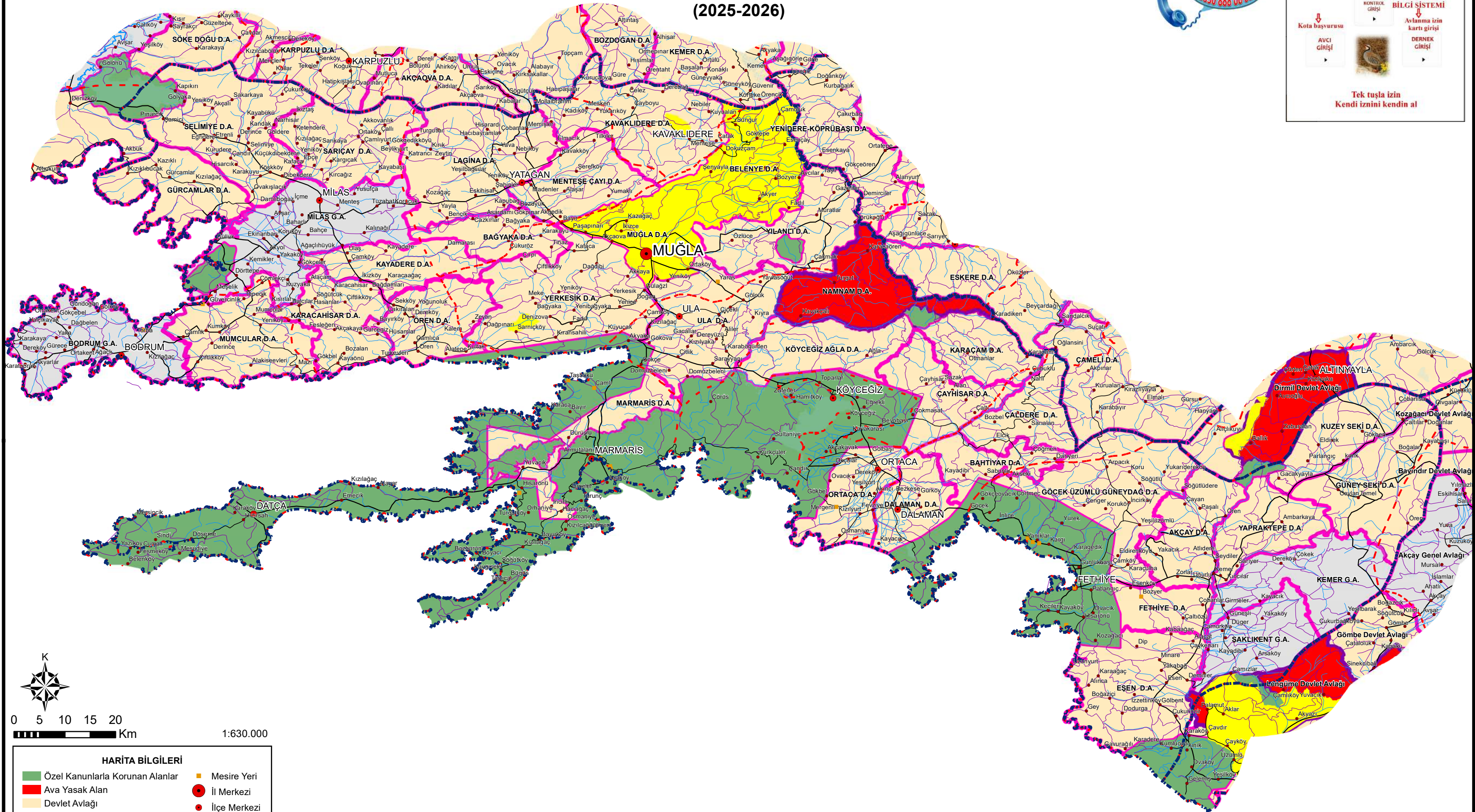
Food Safety - Hygiene

In order to provide services in accordance with the principles of Food Safety, we continuously improve the food safety management system throughout the food chain, prioritising hygiene conditions.

Support to Local Economy and Sustainability

We are aware of our contribution to the local economy, so we prioritise local suppliers who prioritise product and service quality when choosing our suppliers. For sustainable tourism, we make environmentally friendly purchases that produce less energy, water and waste.

48 MUĞLA AVLAKLAR HARİTASI (2025-2026)



A scale bar with markings at 0, 5, 10, 15, and 20 Km. The bar is divided into segments: four small white segments between 0 and 5, one large white segment between 5 and 10, and one large black segment between 10 and 20.

1:630.000

HARİTA BİLGİLERİ

- | | | | |
|---|---------------------------------|---|---------------|
|  | Özel Kanunlarla Korunan Alanlar |  | Mesire Yeri |
|  | Ava Yasak Alan |  | İl Merkezi |
|  | Devlet Avlağı |  | İlçe Merkezi |
|  | Genel Avlak |  | Köy Merkezi |
|  | Yaban Hayvanı Yerleşime Sahası |  | Stabilize Yol |
|  | Örnek Avlak |  | Karayolu |
|  | Özel Avlak |  | Asfalt Yol |
|  | İl Sınırı |  | Expres Yol |
|  | İlçe Sınırı |  | Demiryolu |
|  | Baraj-Gölet |  | Dere-Çay |
|  | Göller |  | Nehir- İrmak |

İl genelinde çilkeklik avlanması yasaktır.

Bu haritadaki ilin mülki sınırları dışındaki bölümler komşu illere ait sahaları göstermektedir.

Bu harita 24 sayılı Merkez Av Komisyonu kararına göre Ava Açık ve Kapalı Sahaları göstermek için bilgi amaçlı basılmıştır.

Bu haritaya "avlakharitalari.tarimorman.gov.tr" adresinden ulaşabilirsiniz.