

A Mission Vision Values Statement

This is a real business's MVV Statement. It was written many many years ago but on review over the three decades Blvd. CAFE' was in business, very little was changed or edited, an indication that the business's core mission and values were accurate in directing the conduct for business, overall. The original publish date was around 1999!

Here you go, an example in a nutshell:



Blvd. Café, a Catering Production & Event Design Company **Mission Statement**

Blvd. Café is a professional catering production and event design company.

Our mission is to delight guests. Blvd. Café's excellent food, unique presentation, and outstanding customer service, embellished with personal touches, are the foundations of our business strategy and core of our "boutique" style business model.

VISION

Blvd. Café aspires to be the best-in-the-business by:

1. Establishing solid long-term relationships with customers.

2. Offering ORIGINAL catering, event, and menu design concepts, showcasing cutting-edge industry techniques as well as our unique talents and abilities.

3. Allowing flexibility and creativity in all aspects of good business operations.

4. Seeking educational opportunities, experiences and industry affiliations to maintain, grow and improve catering skills and industry savvy.

Core Values

- Customer Service
- Our People
- Safe Food Handling
- Creativity and Innovation

CORE VALUES extended...

Blvd. Café, a Catering Production & Event Design Company, CORE VALUES

1. Customer Service--

*Meeting customer needs to the best of our ability at all times, is our top priority.

*Exceeding expectations is the objective for every client. *Providing value-added services that increase clients' ROI and streamlines customer-end work without sacrifice to detail or successful results will create goodwill AND repeat business.

2. Our People— Are our talent and most valuable resource. Blvd. Café a Catering Production & Event Design Company CORE VALUES

3. *Safe Food Handling*— Safe and up-to-date methods and procedures benefits our customers and our talent and is ESSENTIAL to quality business.

Properly maintained and continuously evaluated safe food handling procedures including an Initial Training Program for all employees, on-site certified Food Safety Managers and ACHD (Allegheny County Health Department) and nationally-affiliated NSF Center for Public Health Education training are in place and an ongoing policy for good business.

4. *Creativity and Innovation*— We strive to be a “Catering Company of Excellence” exhibiting creative, delicious and artistic work to delight guests.

By combining the concept of Continuous Improvement (CI) with state-of-the-art industry education and techniques, innovation follows and thus, differentiates our product in the marketplace.

Creativity + Innovation = Original Work!!

Statement of Policy: Ethics

See our Ethics Policy...

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For: Blvd. CAFE'

