



The Signature Behind Bigchefs

GAMZE CİZRELİ, she is the hero behind the story.
As a well-known entrepreneur and a successful businesswoman who created several brands in F&B sector for 25 years, Gamze Cizreli founded BigChefs with her inspiring passion for taste.

FOUNDER OF A
BIG STORY

COMPANY Overview

- Founded in 2007 by Gamze Cizreli, three times Woman Entrepreneur of the Year by Economist Magazine in Turkey, BigChefs is the leading and fastest growing operator of the full service restaurant chain in Turkey
- Over the last decade, BigChefs pioneered The Turkish full-service restaurant market and generated strong brand awareness in the domestic market. Trailing Starbucks, BigChefs is the most preferred and appreciated brand (including all types of cafes & restaurants) in Turkey
- BigChefs targets A/B socioeconomic segments in all age groups, offering an affordable yet attractive and delicious menu (mix of international and local food)
- The Company differentiates itself by offering a "feel at home" experience where modern and traditional tastes are harmonized, menu innovation (at least 2x in a year), best in class execution (guest experience, labor productivity, cost management and operational efficiencies) and established integrated central kitchen
- BigChefs recently acquired NumNum, a small FSR chain in Turkey targeting B/C social-economic clusters and younger population vs. BigChefs guest profile: pursing its strategy of dominating the market via organic as well as inorganic growth

Ankara One Tower





SHAREHOLDING Structure

BÜYÜK ŞEFLER GIDA TURİZM A.Ş.

OWNERSHIP

Gamze Cizreli %30 Saruhan Tan %30 Taxim Capital %40





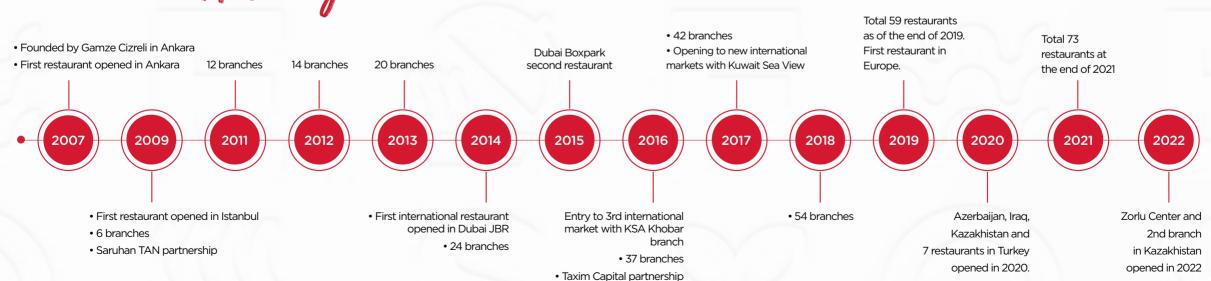


KEY Facts (2021 BP)

Headquarter in	Istanbul
# of Restaurants	73
# of Cor* Restaurants (Domestic)	32
# of COR Restaurants (International)	1
# of FR Restaurants (Domestic)	33
# of FR Restaurants (International)	7
# of Guests	10,8 mn
# of Cities Covered	23
Headcount	88
# of Personnel w/o HQ	4.050

^{*} Cor: Company Operated Restaurants

CORPORATE History



BIG CHEFS

CAFE·BRASSERIE



BIGCHEFS Brands



Buselik has opened in 2017, ever since and it offers a novelty to the old Meyhane culture by presenting delicious "meze"s and everlasting songs. After Anadolu Hisarı and Tünel Residence Teras restaurant receive a good deal of attention; other two branches are opened their doors in Moda and Fenerbahce areas.

Now the Tuzla and Bodrum branch is ready to open its doors. So Buselik currently serves in six locations.

Buselik Meyhane is based on a culture of fine food and pleasant chat. And always prefers fresh groceries in their seasons and presents unforgettable Anatolian and Istanbul tastes. We are continuing our efforts to give franchises to investors with our Buselik brand, which will continue to grow with new restaurant openings.





NumNum was acquired by BigChefs Group in February 2020. NumNum's first restaurant was opened in Macka G-Mall in 2003 and now operates with a total of 8 branches; 3 in Istanbul, 2 in Ankara, and 1 in Bursa, Adana and Antalya. NumNum was founded on the dream of a "family dining" concept. As in similar models in the multinational markets, the aim was to create such a place where not only families but also young people, couples and young professionals would like to come and have «tasty and good food, with fast service and affordable prices».







110 people work with **Big Love**, everyday.



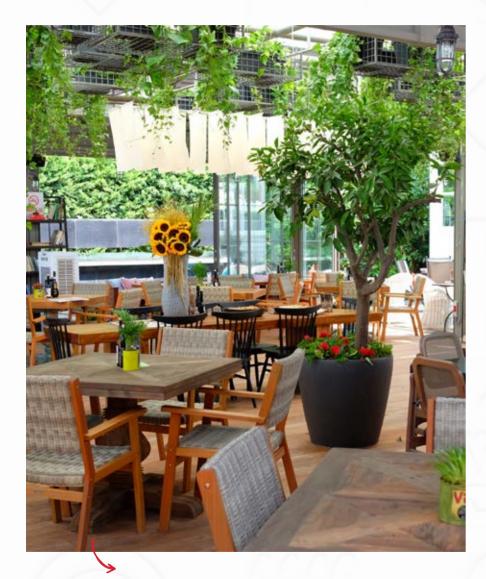
Bursa Nilüfer









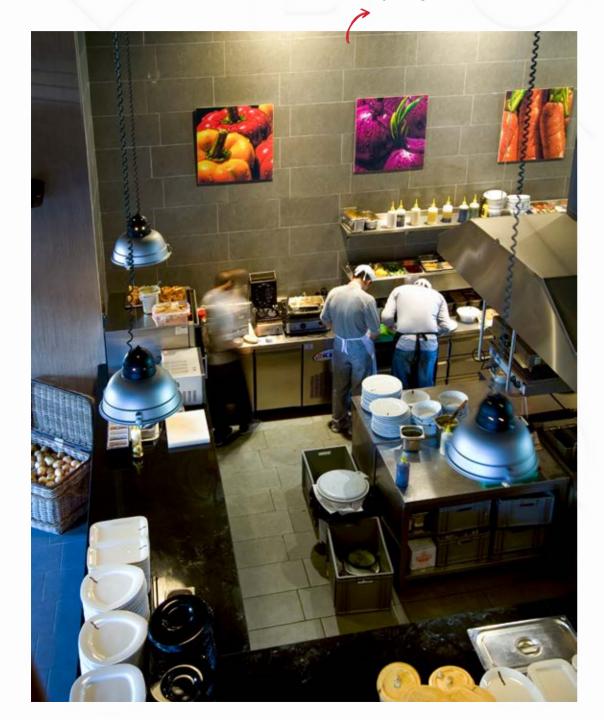


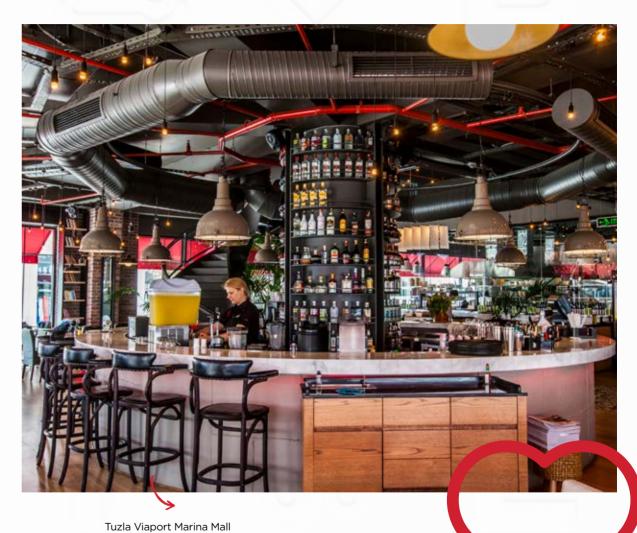


Fenerbahçe

Dubai JBR

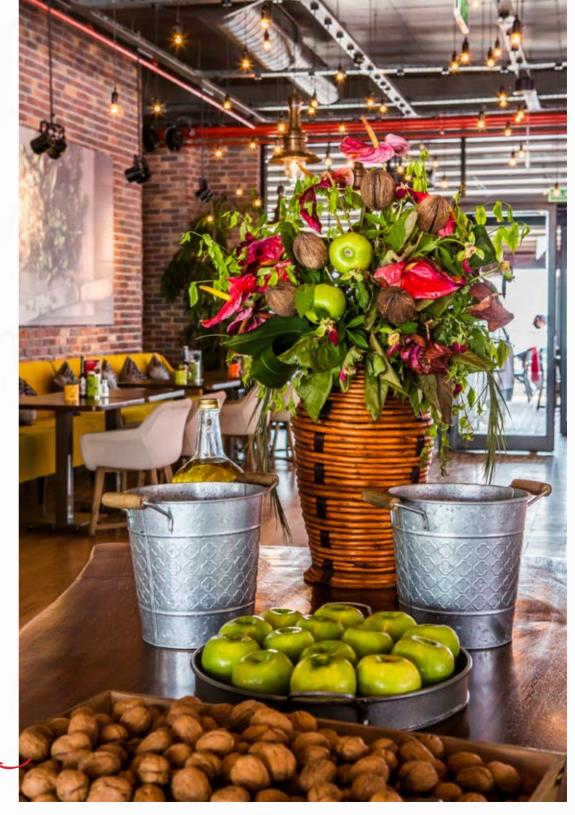
Ataşehir My Prestige





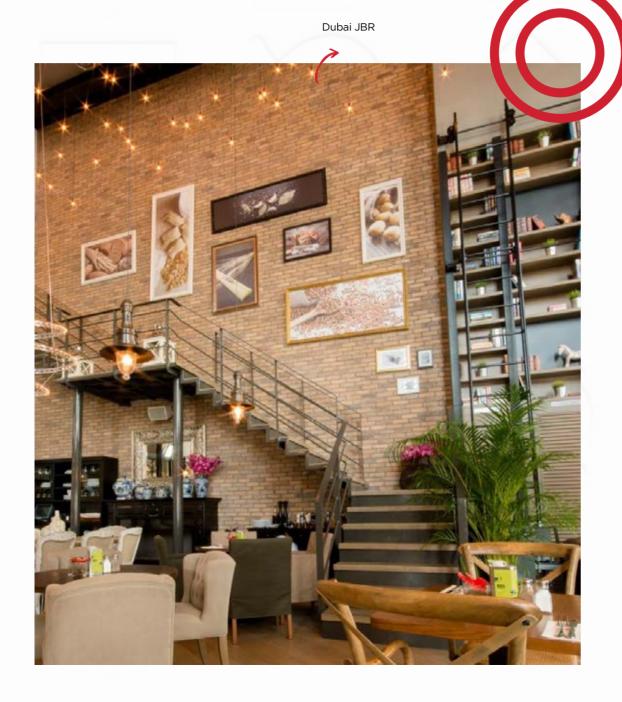
Tuzla Viaport Marina Mall

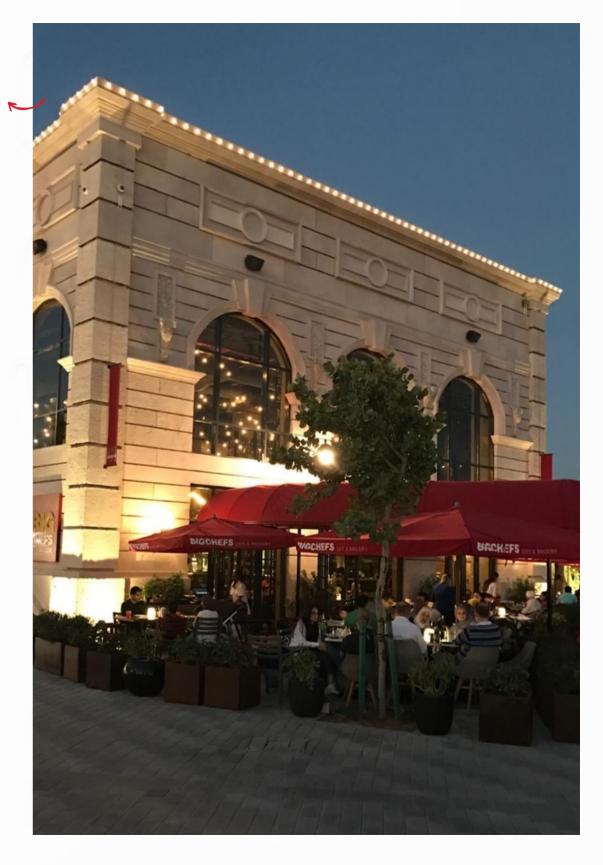


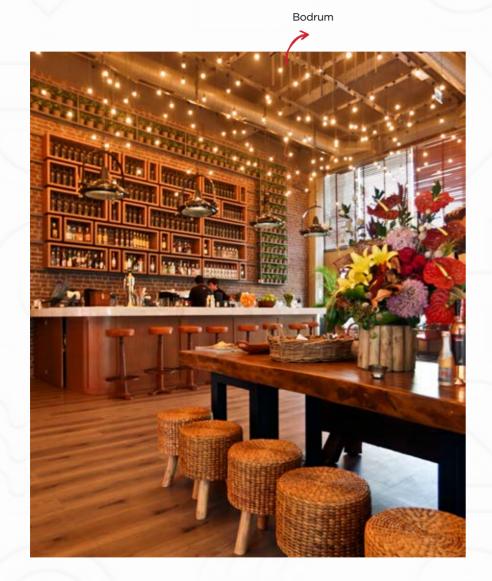


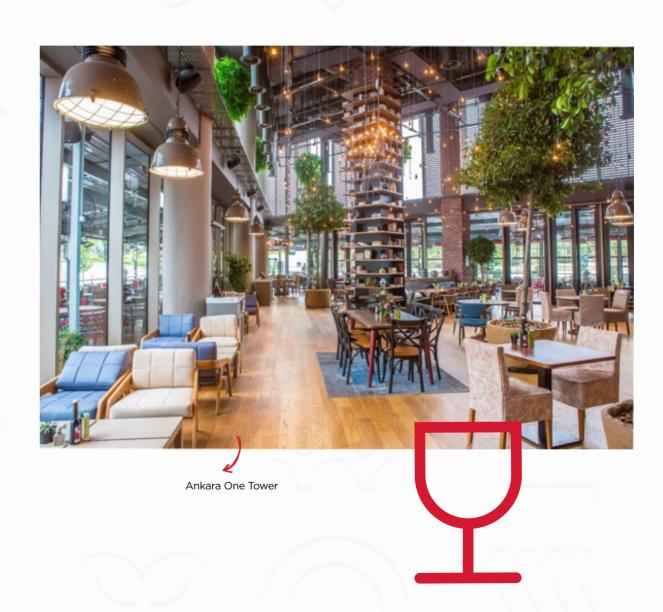
Tuzla Viaport Marina Mall

Dubai Riverland











Sabiha Gökçen Airport

Capitol Shopping Mall



Wooden consoles, china plates and chandeliers are a part of our authentic decor.



Feel at home, enjoy our library with a cup of coffee.





As a brand that hosts tastes from the world, traces of our culture, great values and precious memories, we want life to continue with the beauties we have.

While witnessing the most beautiful moments that you "Wish to never end...", we do not want to watch the end of the natural beauties in the world.

We want life to go on, beauty to last forever.

Being aware and then paying attention is necessary for this mission.

As BigChefs, we aim to create sustainable values in many areas of life with the works we carry out in line with the Sustainable Development Goals of the United Nations.

We know that a healthy system that can be sustained will be the guarantee of the future.

We direct our actions today to meet the needs of the next generation and to ensure that they can lead their lives safely.

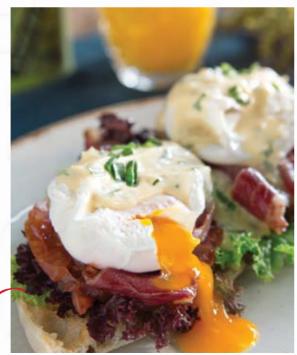
Within the scope of sustainability goals, we care about generating benefit for a sustainable life, people and all living creatures, through the things we do in our restaurants.

We have many suggestions in our menu for you to protect the beauties of the world, to create meaningful stories and to continue life together.



Breakfast

A myriad of warm and wholesome choices... A flavorsome luscious experience worth of the world-famous Turkish breakfast.



EGGS BENEDICT



LENTIL SOUP WITH BLACK CHICKPEAS AND CHARD



Lunch

Brief get-a-way from work...

Deliciously fulfilling meals right on time.

Exquisite presentation... Freshly prepared...

Tasty homemade pasta, sizzling steaks, juicy burgers, farm to table salads, heavenly pizza selections and sandwiches, fresh seafood...



VINE LEAF ROLLS WITH MEAT AND RICE

Warm aromatic teas perfectly matched with the scent of freshly-baked cookies... With pleasant conversation on the side.

IT'S TEA O'clock!





Dinner



The delightful evening hour...

The spirit of dinner is inspired by BigChefs' rich and appetizing dishes.



Perfectly brewed fresh ground coffee, relaxing herbal tea...

Homemade iced tea... Yummy freshly squeezed juice... Healthy Smoothie... Exclusively produced house wines for BigChefs...

We care about our guests' eating and drinking habits. We include Vegan, Vegetarian, Gluten-free and lactose-free options in our menu.

Drinks



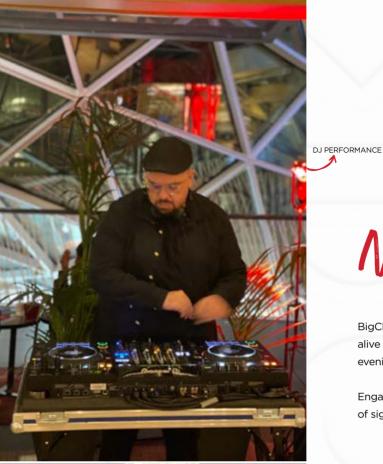














Night

BigChefs' restaurants continue to come alive from day to night... And into the late evening hours.

Engaging guests after dinner with an array of signature cocktails and wines.

OUR SPECIAL HOUSE WINES





PANTHER



BIG TOUCH WHITE



BIG LOVE ROSE



GLOCAL Taste

In addition to the Mediterranean and Aegean cuisine, which we have sophisticated with the Turkish touch, the essential tastes of our country and city find their place within our menu.

We love to be nourished by the spirit of the city while preserving our own culture.

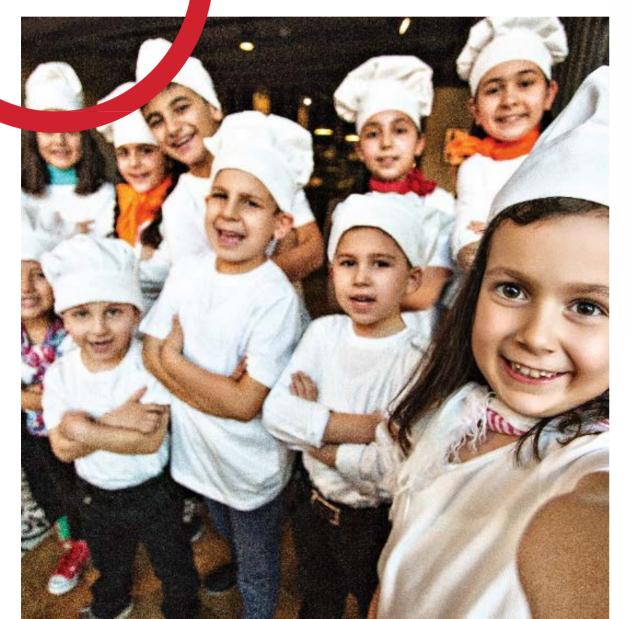
Our core value is that we do our job with love and passion... We bring you meticulously prepared exquisite presentations.

BIG FABULOUS Presentation



We Take Care of Kids

We love and care about children.
Because they are the biggest energy,
joy and the color of Big Chefs restaurants...
We are pleased to welcome our little guests
and bring together their favorite tastes
with a special menu we designed for them.







BIG FUTURE













BIGCHEFS Gastro

With our BigChefs Gastro products, carefully selected from the BigChefs kitchen and prepared with very special recipes, we aim to bring the different eating and drinking experience of BigChefs out of its restaurants, into the kitchen of gastronomy enthusiasts.









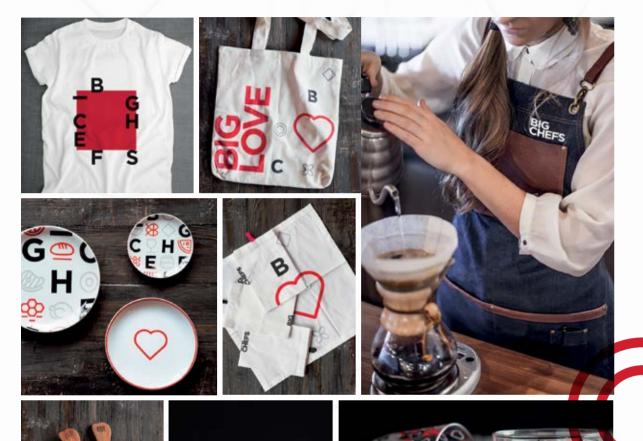
GATE Plus

We also cooperated with the Gate Plus brand, which installed vending machines in large workplaces so that employees can have certain brands of food and drink. BigChefs products reach professionals in offices through this channel. Today, there are BigChefs branded products in 80 workplaces, thanks to the collaboration with Gate Plus, and this number is increasing day by day.



BIGCHEFS HOME Delivery

As BigChefs, while we offer take away option to our guests for our home delivery products, we are also in cooperation with Yemeksepeti and GetirYemek, the largest fast delivery service companies in Turkey.



SIGNATURE PATTERN GLASS



We offer our guests numerous hand-selected designs that reflects the heart and soul of BigChefs, from jams to noodles, olives to hand-crafts... Pieces to spark happiness.



CORPORATE SOCIAL RESPONSILIBILTY

We care deeply about women enpowerment!

Through our project "From Our Female Farmers to Your Table" we aim to acquire certain products for our menu from local female farmers and agriculturalists from the countryside, and thereby support such valuable female communities.

While calling on local women to establish co-operatives, we aim to pioneer the support shown by nation-wide brands towards local female agriculturalists by creating awareness in the service sector.



Melek Menemen



Petek Auf

Hülya Çıtak

Aslı Aksoy

Asparagus Muğla / Yeşilçam Köyü

Orijin Couscous **Tekirdağ / Hayrabolu**

Sibel Gözüyukarı



Atiye Laçin



Cansu Öztürk Naturelka Chestnut Flour



Gökçe Susam Nazlıcan & Nilay Şensoy Cucumber Pickles



Gülsüm & Hasibe Akın



Gülter Açıkgöz Gaziantep / Ticar Kövü



Öznur Alkan Nova Granola Granola İstanbul





Sevim Özsov Siyez Evi Siyez Bulghur



Hanım Araç Yıldırım Kızılcahamam Bazlama Konağı Bazlama Bread İstanbul



Sinem Say Soma Women's Workshop





Eda Çelebi Artichoke Bursa / Mustafakemalpaşa



Tunca Gida Pomegranate Svrup



Filiz Avnacı Hazelnut Düzce / Soğuksu Köyü



Aynur Bozdemir



Tuğba Cavlak Amasya / Osmancık



Aliye Akbulut



İnci Özcebeci



Bazaar Gıda Black Olives



Semra Kırteke Dried Apricot

Malatya / Akçadağ



Beyhan Dağ Chickpeas Amasya / Merzifon



Nilüfer Kart & İklime Yasaı



Medine Alkoç Amesia Arı Women's



Çukurca Governor's Office Social Aid and Solidarity Fund



Coffecionad Filter Coffee Istanbul



Esra Özcan Kombucha 2200



Altınöz Family Hatay / Antakya









Hatice Şahan

Couscous Bursa / Osmangazi



Jungle Healthy Food Jungle Red Beet Kvass (Drink) Ankara Ceyhan Kolak Cey Natural Foods Quinoa Chips Istanbul



Hacıbekiroğlu Mint Candy

Mahinur Sarı

Kechy Gurme Dondurmala Goat's Milk Ice Cream Karaman / Ermenek, Toros Mountains

Burcu Türk Saraçoğlu



Şengül Erez Pizza Dough İstanbul



Moodfit Peanut Butter

CORPORATE SOCIAL RESPONSILIBILTY



Together we overcome disabilities!
We change their perception!

We are working with individuals with Down Syndrome, helping them remove obstacles in their lives and find new meanings.

Go Green! Eat to Cure!

Our sensitivity for energy consumption required for food preparation and cooling and maintenance of the environment; water consumption for cleaning; supply chain; usage of chemicals; waste management during and after food preparation has won us WWF-Turkey's Green Generation Restaurant Certificate.





We care about our children's future!

We built a van with a professional kitchen inside. Then we toured Southeastern region of Turkey visiting schools teaching our beloved students how to become impeccable chefs.

We love to see children love to cook...







"Women of Land" in UNDP Forum

Gamze Cizreli, the Founding Partner of BigChefs, which supports economic and social development of local female producers with From the Women of Land to Dining Tables project, participated in Gender Equality Forum, held in Tunisia, on invitation by UNDP Turkey. In the forum, in which Tunisia Prime Minister Youssef Chahed also made a speech, Gamze Cizreli spoke in the panel of private sector representatives, who have undertaken exemplary projects for the empowerment of women. In the panel, Cizreli was accompanied by Asli Aksoy, one of our local supplier in the project.

"We have joined the United Nations Global Compact"

Today, BigChefs is pleased to announce that we have joined the United Nations Global Compact initiative — a voluntary leadership platform for the development, implementation and disclosure of responsible business practices.



"Gamze Cizreli made us proud with her speech at United Nations"

BigChefs Founding Partner and Member of Board of Directors Gamze Cizreli, was applauded in United Nations yesterday with her speech concerning sustainable life and the power of Turkish woman.





"'From the Women of Land to Dining Tables' project at Business Call to Action"

BigChefs, who has imported Anatolian world cuisine to its menu in the tastiest manner, continues to attract attention with its social accountability project "From the Women of Land to Dining Tables," which has been kicked of last year. The project, aiming to reach more women in the coming years, has participated in Business Call to Action program of United National Development Program.



