



The De Naga Hotel Chiang Mai Receives a Certificate of World Class Food Safety



Bangkok, December 2014 - The Unique Collection of Hotels & Resorts is proud to announce a **Certificate of World Class Food Safety Standard Mass Catering** awarded to the De Naga Hotel Chiang Mai at The 2nd Thailand Culinary World Challenge 2014 by National Food Institute, Ministry of Industry.

Foreseeing the importance of food safety to consumers, the National Food Institute has organized this project in order for members to ensure proper food preparation techniques in accordance with international standards.

This is the 3rd award that De Naga has received this year in addition to their **2014 Tripadvisor Certification of Excellence Award** and **2014 Holidaycheck Quality Selection Award**.

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*"We are very proud that the **De Naga Hotel Chiang Mai** has been recognized for its adherence with the international standards of catering management. The hotel has also been recognized this year for its excellence in service with another two awards earlier this year. In addition, as part of our commitment to provide superior accommodations and services to our guests, we have upgraded 16 Grand Deluxe Rooms with new amenities and high-tech equipment including 40" wall mounted LED TV's, Nespresso coffee machines, customized pillow-menus, and much more", said Jonathan Kreuter, Director of Marketing Communications for The Unique Collection of Hotels & Resorts which manages the hotel. "Whilst our passion is to provide the best service and experience possible to our customers, a Certificate of World Class Food Safety certainly gives our staff members further inspiration to continue not only just offering the best overall service but also paying special attention to detail in all areas, including providing the best dining experience to our guests."*

The National Food Institute (NFI) was established with the collective support of the Board of Investment (BOI), the Ministry of Commerce, the National Science and Technology Development Agency (NSTDA) of the Ministry of Science and Technology and the food industry groups of the Federation of Thai Industries and the Thai Chambers of Commerce. The needs and recommendations which resulted were based on a research study that was commissioned to the Thai Development Research Institute (TDRI) on how to boost development and competitiveness in the food industry.

About the De Naga Hotel Chiang Mai

Drawing inspiration from the mystical 'Naga' serpent, the De Naga Hotel Chiang Mai is a 55-room boutique hotel with an impressionable collection of artwork on display throughout the property in the form of statues, ornaments and various decorative details with exotic Lanna architectural design. The hotel features both rooms and suites with full amenities as well as 3 dining venues, a brand new Spa, Spa Pool, as well as meeting and event facilities. Situated directly across from Tha Pae Gate in the Old City, the hotel sits in what many consider to be the heart of Chiang Mai.

The De Naga Hotel Chiang Mai is managed by The Unique Collection of Hotels & Resorts. For more information, please visit www.denagahotel.com.

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About The Unique Collection of Hotels & Resorts

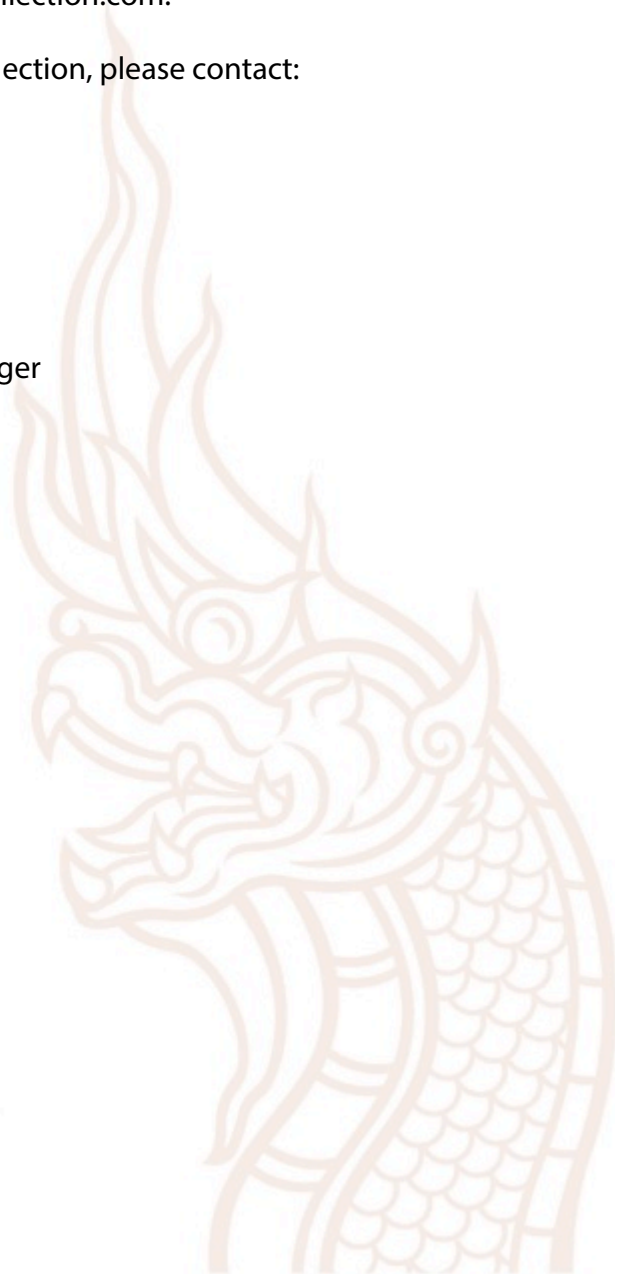
Formed in 2005, The Unique Collection of Hotels & Resorts represents 14 upscale boutique hotels and resorts found in 12 different provinces throughout Thailand. For more information, please visit www.theuniquecollection.com.

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