

# Qatar Airways will give away 100,000 tickets to frontline healthcare professionals



Doctors, medical practitioners, nurse, paramedics, pharmacists, lab technicians and clinical researchers are eligible for QDF's ticket giveaway

Despite innumerable global challenges, Qatar Airways has maintained constant operations throughout the COVID-19 crisis, including the provision of over 100 charter flights. The airline has received widespread praise for its mission to repatriate over one million people, and has become the foremost airline taking people home during this difficult time.

## **Ticket giveaway**

Qatar Airways has now announced that it would like to recognize and reward the frontline healthcare <sup>1</sup>

professionals, by giving away 100,000 free tickets to workers and a companion.

Doctors, medical practitioners, nurse, paramedics, pharmacists, lab technicians and clinical researchers are able to apply, and a valid employer ID must be presented at the airport at the point of check in.

Healthcare professionals must register for this exclusive offer at [qatarairways.com/ThankYouHeroes](https://qatarairways.com/ThankYouHeroes) By submitting the form they will receive a unique promotion code, offered on a first come, first served basis. The giveaway will open at 00.01 AM on May 12 and close at 23:59 on May 18 (Doha time).

Additionally, healthcare professionals will be offered a voucher for a 35% discount at Qatar Duty Free retail outlets at Hamad International Airport (HIA) in Doha, valid for use up to December 31, 2020.

Qatar Airways Group Chief Executive, His Excellency Mr. Akbar Al Baker, said: “We at Qatar Airways are incredibly grateful for the commitment and hard work of healthcare professionals around the world who looked after people in these times of uncertainty. Their heroic display of kindness, dedication, and professionalism has saved hundreds of thousands of lives around the world.

“We have built a strong level of trust with passengers, governments, trade partners, and airports as a reliable partner during this crisis and we intend to continue delivering on this mission by acknowledging the incredible efforts of these heroes. Our crew and operation has never given up during these past three months, never abandoned hope or their mission to help people get home to their loved ones and we do not intend to do so now.

“United in dedication, we share our gratitude. Now it is our turn to give something back to those on the healthcare frontline. There are no words or gestures that are enough to repay these brave men and women but we hope that our small offer of a complimentary return flight on Qatar Airways will allow them to enjoy a well-deserved holiday, visit family and friends or explore a destination they have always dreamed of, as travel restrictions start to ease.”

Qatar Airways has begun a phased approach to expanding its network in line with demand and the expected relaxation of entry restrictions around the world, with the aim to rebuild its network to an initial 52 destinations by the end of May and 80 in June.

## **Highest hygiene standards**

Qatar Airways maintains the highest possible hygiene standards. These include:

- The regular disinfection of aircraft, the use of cleaning products recommended by the International Air Transport Association (IATA) and the World Health Organization (WHO)
- Thermal screening of crew.
- The airline’s aircraft feature the most advanced air filtration systems, equipped with industrial-size HEPA filters that remove 99.97% of viral and bacterial contaminants from re-circulated air.
- All the airline’s onboard linen and blankets are washed, dried and pressed at microbial lethal temperatures, while its headsets are removed of ear foams and rigorously sanitized after each flight. These items are then sealed into individual packaging by staff wearing hygienic disposable gloves.
- Qatar Aircraft Catering Company (QACC) was the first organisation in the world last year to achieve ISO22000:2018 certification from Bureau Veritas with UKAS accreditation, confirming its Food Safety Management System meets the highest standards.

All meal service utensils and cutlery are washed with detergents and rinsed with demineralized fresh water at temperatures that kill pathogenic bacteria. All sanitized equipment is handled by staff

wearing hygienic disposable gloves, while cutlery is individually re-packed.