



Regional Company
Catering Services

Company

PROFILE





ABOUT US

We are 100% Libyan company with international support, and one of the leading companies that offering the catering services to onshore, offshore, construction, industrial, marine vessels companies.

Our management team has a high level of professionalism and academic training, which is selected from Libya, Arab countries and European.

Regional Catering Services company established under the A.C.N. 25427, despite the novelty of the company and the presence of other companies competing in the field of catering services but we have been able to prove ourselves and impose our presence, because we realized that the keys to success is customer satisfaction through providing the best and the finest and highest quality of catering services, and commitment to time and dates, all crowned at competitive prices.



OUR MISSION

Regional company name is synonymous with Quality, and it is our goal to provide the highest quality of food, prepared, presented and delivered to the exact specifications of our customers, by maintaining the utmost levels of customer satisfaction, food safety and hygiene.

Once our products and services are delivered, we will continue to maintain this high level of commitment, by providing the optimum level of service and assistance whenever and wherever needed.

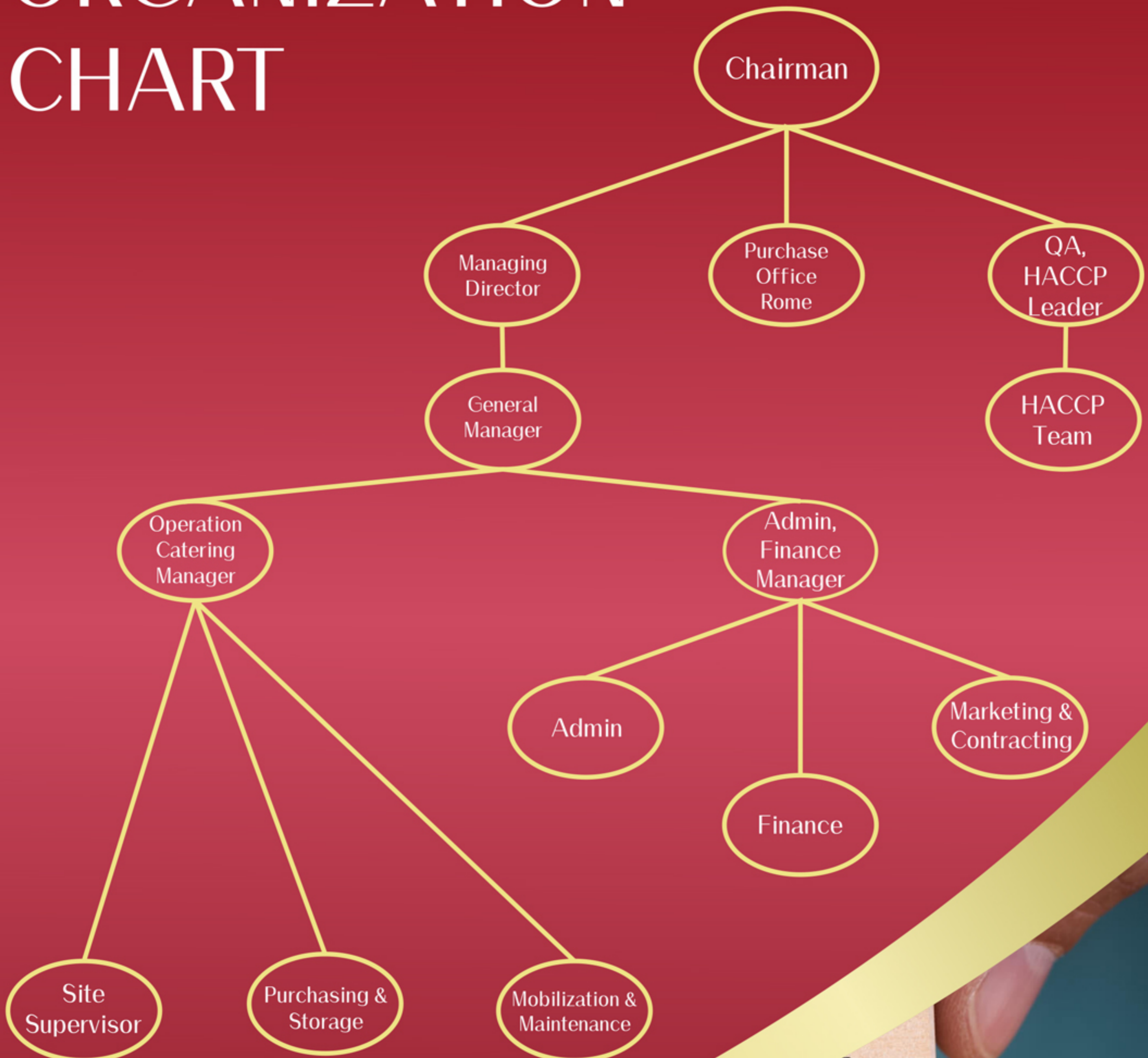
Recognition

The food and drink industry requires total dedication to quality. Any deviation from the highest standard is immediately noticeable to the customer. In order to meet the quality standards Regional Catering Services has developed specific procedures to ensure that food preparation and handling is conducted in a hygienic manner, and to ensure that work areas are kept clean and hygienic.

OUR OPERATIONAL APPROACH

- High quality of services and foods stuff under any environmental conditions
- High attention to safety
- High attention to innovation and training
- Quick problem – solving attitude
- Flexibility

ORGANIZATION CHART





OUR SERVICES

A team of professionals catering for many years Regional catering services company able to develop and implement any project proposed in the supply of any specialized field.

A team of catering professionals, the technical expertise have been developed such projects in the past and we pride ourselves that we can join our workforce from different nationalities, where our team incorporates elements from various countries.

With the chefs have a clever, innovation, and who have the capacity to satisfy the personal needs of our guests, we can ensure that the satisfaction of our customers.



OUR SERVICES

■ Corporate Catering

Our creative menus cater for the varying tastes of our multi-cultural corporate clients. These dishes are then prepared on the premises where possible or at our culinary and catering center facility.

'Live Health Theme Days' and 'Nutritional Analysis' conducted by our specialized nutrition team are available services to add value and benefit our clients and support them in promoting a healthy eating environment among their employees.

■ Industrial Catering

By always introducing new items of great variety to the menus, we eliminate repetitiveness and allow for the diverse ethnic mix of the hotel staff.

It also gives our staff the opportunity to continuously exercise their creativity and at the same time cost effectively take off the burden off our hotel clients.

■ Hotel Staff Catering

We provide a variety of menus based on employee needs and requirements, for both on-site staff and at staff accommodation, setting high standards of quality and service.



■ Educational Institutions Catering

While responding innovatively and imaginatively to the latest youth fad, with children's and college catering, our nutrition team and chefs work together to cover the basic nutrients essential for their growth and sustained health.

Using the best ingredients and equipment, we produce tasty and well balanced meals for the generation of tomorrow.

Our recipes are developed to reduce salt, sugar and unhealthy fats. To encourage healthy eating, our nutrition team conducts extensive visits to schools and colleges, and has introduced many interactive activities that teach students nutrition and healthy eating principles and habits while having fun.

■ Oilfield Catering (Offshore & Onshore)

Catering for oil and gas companies, both on-shore and offshore, was one of our first ventures in Libya. We now provide catering, housekeeping, laundry, janitorial services, security, recreation and more.

We thrive not only to make the service standards exemplary, but also to make the hard job of living offshore more enjoyable.

OUR SERVICES

■ Hospital Catering

We work in partnership with leading hospitals to provide a complete service to patients, staff and visitors, complying with strict hygiene regulations and meet patients' dietary, cultural and religious requirements.

We recognize the important role food and nutrition play in a patient's well-being, our team of nutrition and dietary experts provide patient menus using different patient approaches customized to your hospital requirement, hence leading to a higher patient satisfaction rate.

■ Airport Catering Services

That all public facilities catering to international airports can be operated by our company, this section specialist supplying and operation of restaurants, public dining rooms in the halls of transit, cafes located in the free market, waiting rooms for VIPs and businessmen, cafes arrival halls, restaurants, terminals, restaurants free zones foods that are serviced in these facilities comply with the requirements of foreign customers and will be a combination of kitchens and affordable in order to achieve our goal of catering services at economical prices.



LAUNDRY SERVICE

Operations of industrial and personal laundry services include general services, washing, and ironing of linen for restaurants, guesthouses and health centers.

We comply with health, safety and hygiene standards very strictly in our laundry operations by selecting quality detergents and other cleaning materials, following color codes and standard procedures.





CLEANING SERVICE

We providing professional cleaning and maintenance services to the business community in Libya, Qatar and Italy. Our highly-trained and supervised staff uses only state-of-the-art equipment and environment-friendly cleaning products. Our supervisors make frequent on-site visits and are easily-reached on any additional need.

Our cleaning personnel have great attitude and maintain the highest level of workmanship. We ensure their work is of the highest quality by developing an action plan that is previously agreed upon by our client, followed by on-site training by management. We are committed to provide a reliable, trustworthy and high quality service, the expertise to resolve any technical problem, value for the customer's money and all resources required for complying with the cleaning and hygiene standards.

We provide indoor and outdoor cleaning services to various clients involved in a wide range of activities such as airports, hospitals, hotels, oil production facilities, factories, theaters, offices,...etc.



WASTE MANAGEMENT SERVICE

Our waste management operations allows the company to offer a full range of waste and environmental services to our commercial customers.

Services include:

- Daily collection of all domestic, medical and industrial waste in special vehicles.
- Sorting on the basis of the environmental laws and clients needs.
- Garbage transported to dump or incinerators.

OUR STAFF

Our real assets are calculated in "The Human Resources Department", Regional catering services is all about the nice People who form our team.

We proudly nominate them as our ambassadors in the market! always looking to reach beyond quality service, our people strive that customers are left with a glowing memory of our catering services.

It starts with the selection process to allow us become more productive and efficient, we consistently hire best performers through rigorous recruitment agents and processes.

Then training application we heavily invest in our staff to maximize their acquisition of knowledge, skills, and competencies as a result of regular continuous teaching of vocational and practical training programs that relate both to the specific jobs and Managerial tasks. In addition to the basic training required for the specific occupation, we constantly recognize the need to continue training beyond initial qualifications: to maintain, upgrade and update skills throughout working life... Furthermore, we implement other proactive and useful competencies training for future Management posts preparation. It forms the core of apprenticeships and provides the backbone of content at Regional catering company





Team work culture, the team wins or the team loses, this is our business concept. Our managers are neither scared nor shy of rolling up their sleeves and assist side by side a room boy or a waiter to get the job done. prompt service and immediate decision making with positive initiatives is the keys of our continuous success. Sense of achievement makes us proud of belonging to this team.

Then the reward stage the reward is the challenge of getting up the professional career ladder through a well designed career path-ing plan for each position and each employee where the best performers get further promotions and better positions as they grow with the company.





Health, Safety & Environment

Regional catering services company unique preposition of managing Catering Services using the latest technology, HACCP and HSE methodology, delivers the quality & cost effective solutions which are customized to the specific needs of each client.

Regional catering services believes in continuous research and development and thus through reputed partners with well equipped facilities for testing of raw and prepared materials. Not only this, Regional Catering Services top priorities at the foremost, are to provide new smooth proactive services to satisfy its Clients.

We look forward with confidence to the better growth prospects with increasing and mutual cooperation with our valued clients & business partners in serving the needs of growing markets. Regional is committed to undertake its operational activities to achieve the highest international standards of Health, Safety and Environment for its workers, clients and the community within which we operate.



Regional takes pride in the following virtues:

- » The safety and health of the employee is of paramount importance.
- » Safety will take precedence over expediency.
- » All managers, supervisors and employees will be involved in the implementation of safety, health and environment protecting procedures.
- » Safety, health and environmental legislation will be complied with within the spirit as well as the letter of the law.
- » Client requirements with regard to safety, health and environment will be complied with.
- » Preservation of the environment and the community by preventing releases, spills, leaks and minimising hazardous waste products.

Regional's Objectives:

- » To reduce the incidences of work related injuries to AS LOW AS REASONABLY POSSIBLE.
- » To promote the health of workers and clients.
- » To operate a sustainable integrated waste management system.
- » To ensure the security of workers during their daily operations.
- » To train and develop workers to conduct their work in a manner which will achieve
- » To continuously evaluate and improve our HSE performance.

The HSE policy will be achieved through the integration of the policy in the company's operations guidelines and procedures and the maintenance thereof at all levels of the organisation.



QUALITY POLICY

With many years of experience in the hospitality services arena, we follow a thorough quality assurance methodology to ensure results.

Our trained management team oversees each operation with a proprietary quality [m]provement system that monitors and assesses quality control, provides historical data and evaluates the progress of quality improvements and inspection schedules. In addition, we supplement routine quality inspections with perception interviews to understand how your constituents view the services we provide.

Our feedback programs provide your on-site managers with the ability to take a proactive approach at your facility.



WAREHOUSE POLICY

The following are the guide lines for the warehouse managers to maintain as well record keeping at their office. If any incident or hazard surfaced the documentation will be the measure to defend them.

- » Prepare & respect accordingly the safety & hygiene policy of the container.
- » Install all safety devices for temperature- inside & outside the container.
- » Take photo proof and save as reference and keep it in file.
- » Report to OPM and GM- after completing the loading.
- » Request the permission for Container Journey Management for transportation.
- » Keep all the required and necessary documents in the Ware-house file.



OUR COMMITMENT

- The company is committed to introducing a system of quality management and food safety, and tracking each new company in the field of catering services for the development of this system.
- Search for securing different sources of food both in the local market and international market and the import of originality taking into account safety, better quality and lower prices.
- Continuous improvement in the quality management system, food safety and operational performance and the way to reduce the cost of the service to increase competitiveness and expand market opportunities and satisfy customers.
- Recognize the wishes of the customer are always to make sure the capacity of services provided to meet their needs and expectations.
- The application of an accurate system for the control of food, including Sla specifications meet the requirements of local and international food safety provided.
- Foals staff development through continuous training and upgrading their performance.
- Provide the conditions and services for the workers to increase their membership and cooperation in the application of quality systems and the achievement of policy objectives of quality and food Safety Company.
- The formulation of our goals on a regular basis and to consider the end of each goal the beginning of a new target.



OUR EXPERIENCE

Our experience is built by working in different operational environments such as:

- Dawo Company Construction Engineering
- FerrostaalIndustrieanlagenGmbH
- Ferrostaal-Amal camp
- Ferrostaal-Nafoora camp
- Ferrostaal-Messla camp
- Ferrostaal-Sarir camp

Ferrostaal Industrieanlagen Libyen GmbH
فيريوسثال ليبيا للمنشآت الصناعية المحدودة
former MAN Ferrostaal Oil & Gas Ltd.
سابقاً مان فيروستال للنفط والغاز المحدودة

Ferrostaal

23 NOVEMBER 2017

CERTIFICATION

Ferrostaal Industrieanlagen Libyen GmbH
فيريوسثال ليبيا للمنشآت الصناعية المحدودة
former MAN Ferrostaal Oil & Gas Ltd.
سابقاً مان فيروستال للنفط والغاز المحدودة

CERTIFICATION

To Whom It My Concern,

FERROSTAAL INDUSTRIEANLAGEN LIBYEN GMBH hereby express to **REGIONAL OILFIELD SERVICES** as our Local Catering Services Messla and Amal sites since 2018 January to present.

REGIONAL supplies food including kitchen staff (Cooks, Bakers, CI personnel) and we would say that Ferrostaal so far is satisfied with providing and staff are visibly qualified, reliable and always comply with HSE rules.

Ferrostaal Industrieanlagen Libyen GmbH
- Volker Tobolla - 23.11.2017
Volker Tobolla
Construction Manager



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Tripoli, Libya
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Fax: (021) 5632324
E-Mail: office.lipol@ferrostaal.com
Commercial Registration Tripoli No. 68355

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Ref. No .256.

, 15th September 2013

To whom it may concern,,,

Subject: Greeting letter

Dear sir,,,

In reference to the subject mentioned above, please be informed that, Korean Dawo Company for Construction Engineering .

gentlemen / Regional Company for Oil Services are distinct companies in providing catering Services and represented Services in providing heavy equipment and cranes SUV also has provided technical manpower specialized industrial and labor unusual Employment of various nationalities were services was very good.

* Thanks

Technical Director

Dawo Korean engineering company





We providing the highest quality of food, prepared, presented and delivered to the exact specifications of our customers, by maintaining the utmost levels of customer satisfaction, food safety and hygiene.



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