









# About Company

Quality Catering Services (QCS), an Egyptian company specialized in providing Catering and Facilities management to Oil & Gas fields and service companies. Quality catering Top Management are former executive managers of Compass Group the world leading food service company with long track record of experience in delivering food services according to the best international standards of Health and safety in the middle East Market

www.qualitycatering.net

QCS' management team built up combined sales of LE 500 million per year from zero during the hardest years of Egypt's economic crisis. They do so through relentless focus on quality and customer service.

## The Number



## Our Value

## Vision

Our vision is to stay the premier catering company, providing safety, delicious, and high-quality food and exceptional customer service to our clients. We strive to create memorable experiences by delivering delicious meals that are tailored to their individual needs. We use the freshest ingredients and innovative recipes to ensure our quality

## Mission

Our mission is to provide our clients with the highest quality catering services and culinary experiences. Our team of experienced professionals will work with you to customize a menu that reflects your individual tastes and budget. We are committed to using fresh, local ingredients and providing excellent customer service. Our goal is to make your catering a success!

# OUR SERVICES



# Hospitals

QCS is experienced at customizing the quantities, nutritional value, texture and hygiene that a hospital must deliver for the physical and mental well-being of patients

# Business & Industry

We understand the challenges of keeping operations running smoothly, and the importance of canteens, cafeterias, and guest houses always satisfying staff.

### Education

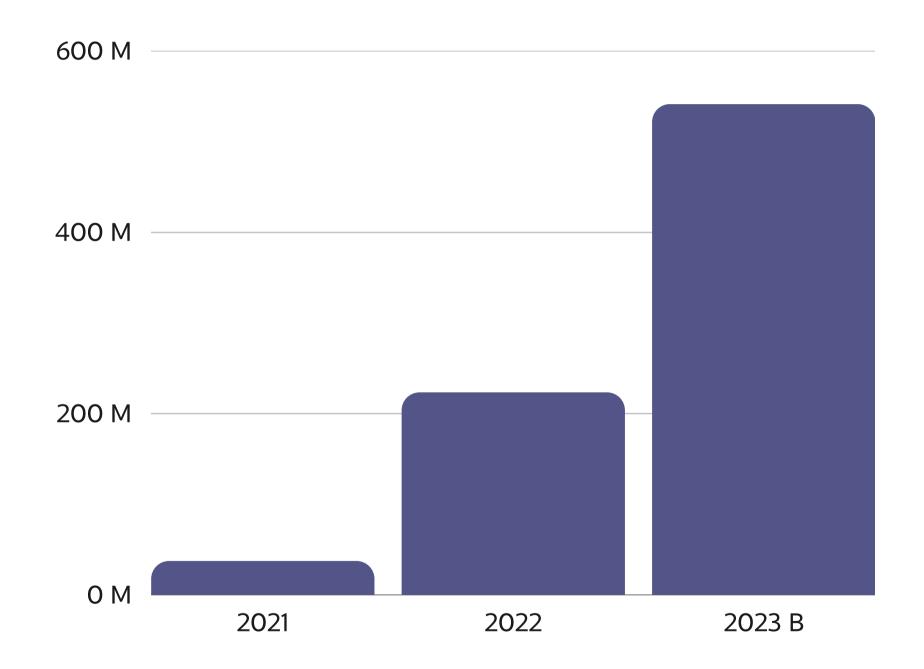
At QCS we realize that childhood is the best time for people to adjust themselves to eating healthy in terms of quantity and balance of diet.

### Oil & Gas

Operating in desert or offshore environments demands a flexible catering operator with financial capabilities to ensure continuity in supply chain and robust processes to keep staff motivated and performing on long rotations

# OUR SALES

We are pleased to announce that our sales have grown significantly over the past three years. Our total sales have increased by 601% from last year, We are proud of our success and look forward to continuing this trend in the future.





# KHALED MORTAGY

• CHAIRMAN QCS CO, EGYPT.

#### **Academic qualifications**

•Bachelor of Engineering, Cairo University, Egypt 1983

#### **Key achievements**

- •Transformed Quality Foods Ltd. (own business) into a global platform with high revenue growth
- •Expanded market share for Compass group PLC, in Egypt form 2 % to 58 % over 18 years, increasing profit margins by 20 % and revenue growth from EGP 3.3 million to EGP 500 million, with higher quality services
- •Achieved best service awards by mega projects such as New Suez Canal, Suez Canal Tunnels, Khalda Petroleum Co, Egyptian Drilling Co, Maersk Drilling Co, Saipem Drilling Co, Shelf Drilling

#### CHAIRMAN

KHALED MORTAGY

Our catering company is dedicated to providing exceptional world wide service and a high quality food for all of our clients. We specialize in creating custom menus tailored to the needs of each individual event, and our experienced staff is committed to making sure that every detail is taken care of Our commitment to excellence has earned us a reputation as one of the premier catering companies in Egypt. Our goal is to create long-term value for our customers, employees, and shareholders



# QCS Why QCS

#### CUSTOMER SATISFACTION

Out of a fundamental belief that our clients are our partners we share in their commercial and operational targets and make their standards our standards. QCS is in the business of satisfying client's needs with single, unified, all-inclusive complete service solutions:

#### • EXPERIENCE

Our management team has more than 60 years combined direct, relevant experience providing support solutions for the most difficult, fundamental catering and related problems facing clients in Egypt.



#### • QUALITY ASSURANCE

Scheduled and surprise visits by management to sites and Client's premises for the purpose of control and staff motivation. All accounts are reviewed on at least a quarterly basis for financial and operational performance, as well as customer satisfaction. Consistency of standard is assessed and feedback reviews are undertaken.

#### • HEALTH AND SAFETY

Our primary focus is to protect our business partners, our staff and the environment. At QCS we internally trained and developed specialist environmental health and safety Personnel, guided by local and internationally recognized laws and legislation. These are communicated through regular training programs.



#### • LOCAL KNOWLEDGE:

We have extensive experience and capability in managing various projects locally, the technically qualified staff and detailed knowledge required to successfully develop and implement various projects. Our staff members proposed to engage in a given project are carefully selected based on their maturity, experience, knowledge and ability to effectively communicate and interact with our customers.

#### • TECHNICAL ABILITIES:

A resource of highly qualified professionals unsurpassed in its depth of experience and knowledge. Such experience substantially sensitizes our team to the vigorous service demands of the institutional and environmental demands.



QCS

## Our Clients

















National security

# Our Clients















# Our Clients







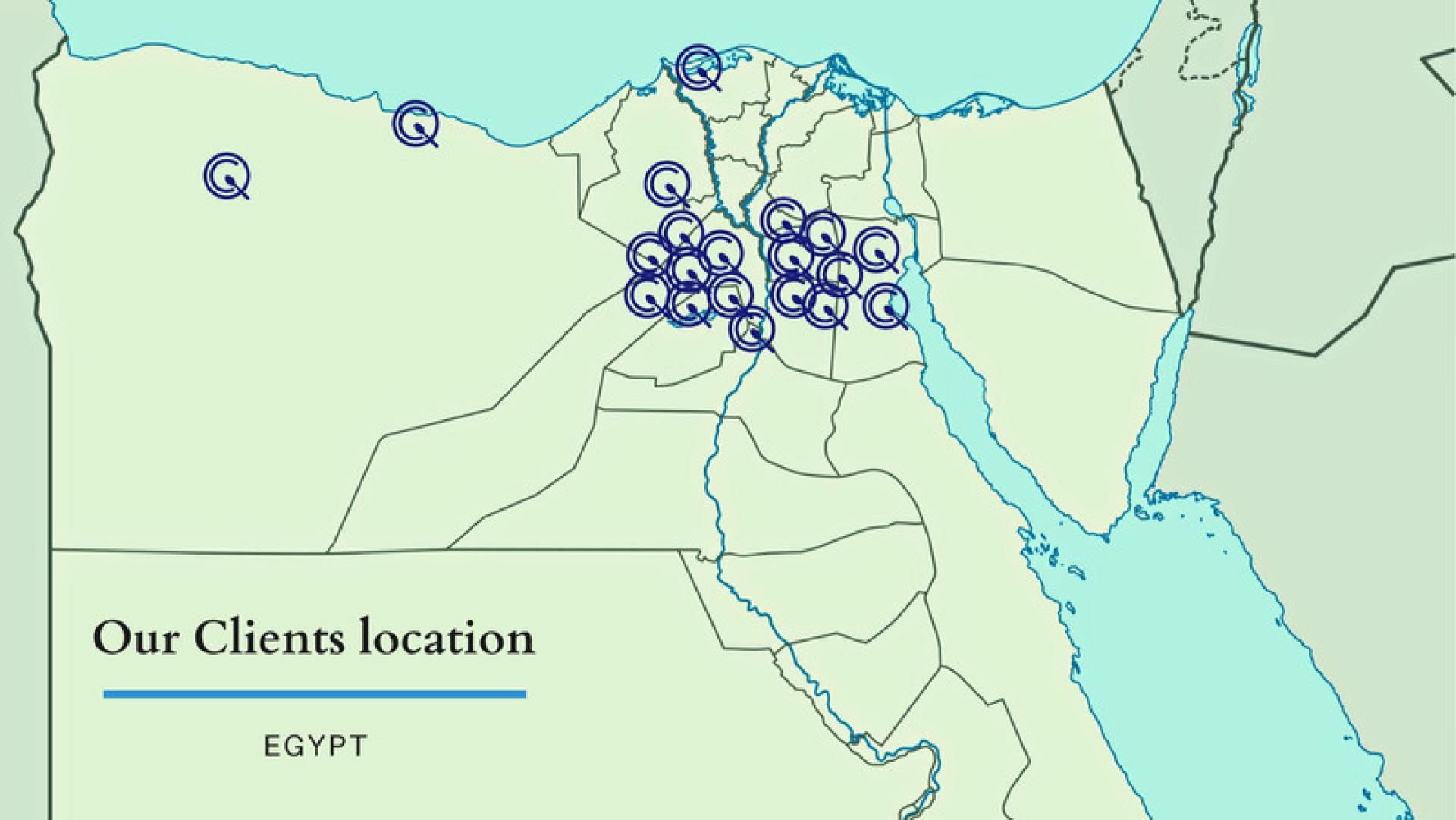












# Client retention



www.qualitycatering.net



We are proud to announce that our client retention rate has reached an impressive 90%! This is a testament to our commitment to providing excellent customer service and delivering quality products and services. We value our customers and strive to ensure that they have the best experience possible. Thank you for your continued support!

# Our ISO Certificate & food safety policy

# **CERTIFICATE**

Certification No Initial Certification Date Recertification Date

Issue Date : 14.10.2022
Expiration Date : 04.10.2023
Revision Date / No : 14.10.2022/02

RoyalCert International Registrars, certifies that the management system of the organization has been assessed and found to be in accordance with the requirements of the related standard.

## **DIN EN ISO 22000:2018**

: 05.10.2020

Food Safety Management Systems – Requirements (ISO 22000:2018)

#### **Quality Catering Services**

40 Cornich El Nile Maadi, Cairo, Egypt

Scope: Catering Services

Cat. E

Crown Your Quality

General Manager Chris Markopolo







#### شركة كواليتى للخدمات والتموين QUALITY CATERING SERVICES

#### **Food Safety Policy**

Quality Catering Services, as a Promising food service provider in Egypt regularly measures our compliance against national and international food safety regulations in order to sustain an effective Food Safety Management System. Such a framework is based on pro-active control procedures and helps to safeguard the safety of food throughout in operations.

Quality Catering Services is committed to consistency and continual improvement in food safety standards and will implement a sustainable food Safety Management System that is up to the Codex Allimentaurius Commission Guidelines for the food ISO 2018-22000 application of MACCP and the safety Management System

Quality Catering Services is also committed to prevention of food spoilage which as detrimental to the health and safety of its customers. Contaminated lood products are identified segregated and of Preparty put rid of.

Quality Catering Services adapts a philosophy of continuous improvement in all aspects of food safety thorough colleague education, Training, awareness and continuous improvement in all aspects of food safety programs. all employees are previded with information training and tools necessary to do their job in a hygienic compliant manner

All levels of Quality Catering Services organization Management, supervisors, employees and functional departments are responsible for the food safety Management system

This policy shall be reviewed annually by the Quality Catering Services management to ensure that it continues to reflect the aims of the company and keeps up- to- date with legislative requirements

#### سياسة سلامة الأغذية

إن شركة كوليتي للخدمات والتموين يوصفها شركة واعدة في مجال تقديم الخدمات الفندقية في مصر تقوم ويحفة مستمــرة بقيـــاس مـــدي التزامهـــا بالمعايير المحلية والعالمية وكذلك المعايير الخاصة بشأن سلامة الأغذية وذلك بهـدف المحافــخلة على نظام فعال لإدارة سلامة الأغذيــة ويستــند إطـــار الممل هذا إلى إجراءات ضبط فعالة للمساعـــدة في حماية جودة وسلامة الفذاء في جميع المواقع.

ثلثزم شرفة كوليتي للخدمات والتموين بمنع تلـوث وتلف الدغذية التي تضر بصحـــة وسلامـــة عملائهــا ويتــم تحديــد وحصـر المنتجــات الغذائية الملوثــة والتخلص منها بشكل صديح.

تتبني كوليتي للخدمات والتموين فلسفة تقوم على إدفال التحسينات يصفة مستمرة في كافة جوانــب سلامة النغذية من خلال تثقيــف وتوعية العامليــن وتنظيم البرماج التدريبية و تذويدهم بالمعلومــات و الدوات اللازمــة لاداء مهامهم بطريقة صديحــة وبالالتزام التام بقواعد السلامة.

جميــج المستويــات في شركـــة كوليتي للخدمـــات والتموين(الإدارة والعاملــون والأقســام العامــلة) مسئولين عن نظام ادارة سلامة التغذية.

تذفع هذه السياسة للمراجعة سنويــا من قبـل إدارة شركة كوليتي للخدمات والتموين والفريق الأساسي لضمــان استــمرارهــا فـي تجسيــد اهداف الشركـــة و مواكية المتطلبات التشريعية والفانونية.



محسن البحراوي العضو النتدب MOHSEN ELBAHRAWY MANAGING DIRECTOR





**DELICIOUS** 

HEALTHY

**EVERYDAY** 

# Connect With Us!

Thank you for taking the time to learn more about our company. We look forward to working with you and helping you achieve your goals.

- +2 0102 322 2033 / +2 0100 007 0096
- info@qualitycatering.net
- www.qualitycatering.net

We are thrilled to showcase our passion for food and hospitality through our exceptional services.

Our team of experienced chefs and event operators work tirelessly to create unforgettable culinary experiences for our clients. We pride ourselves on delivering personalized menus that cater to your unique tastes, safety, and preferences.

Our commitment to using only the freshest ingredients ensures that every dish is bursting with flavor and nutrition, we are dedicated to making your vision a reality. Let us take care of the details so you can sit back, relax, and enjoy the delicious food and impeccable service that we provide. Thank you for considering us for your next event!

