

Al Rumman
FOODS & CATERING SERVICES



الرمان
للوجبات وخدمات التموين

Professional catering & support services



COMPANY PROFILE



DIVISION OF FAMECO GROUP OF COMPANIES

Catering Services

Restaurants & Banqueting

Support Services

One Mission | Limitless Opportunities...

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About Al Rumman Foods & Catering

AL RUMMAN CATERING has grown over the past 8 years to become one of the market leader for Catering services in UAE to produce meals in very large quantities and is positioning itself to serve end users as well as professional institutions. The Company has the necessary Infrastructure and Know How to achieve its objectives and Continuously increase its sales and profit margins, keeping high quality standards as its Benchmark.

DEFINED BY VALUE ADDED SOLUTIONS.....

From basic crops, the earth's most common used Raw Material, to producing food meals - Here we come AL RUMMAN CATERING in UAE operations and opportunities and a strategic partner who understands Customers require value added solutions for increased productivity, competitiveness and profitability.



Trust is at the core of all ethical business dealings. Trust that others will do as they say and trust that we will live up to our commitments

GUIDED BY STRONG VALUES



We believe leveraging the abilities of our employees, suppliers, contractors, customers our many stakeholders through a cooperative team approach to problem solving and project implementation. Interaction with our group and team members is a vital part of everyone's job.


With a large company comes large responsibilities. At AL RUMMAN CATERING, our core values ensure that we respect the responsibilities, no matter where we are or what we are doing.

Together with our Code of Business Conduct, these shared values inspire us to be an ever-better employer, business partner,

From the CEO's Office

On behalf of the group, please accept my warmest greetings.
Years of aiming to be the leader in the catering industry has expanded our notion of value at AL RUMMAN CATERING .
We have managed to grow both on the Company's Internal Development side, as well as the Expanded Catering Market Share to reach a stage where we can meet any demand no matter how big.

Today our efforts to maximize value go beyond our innovative products and services, and encompass our will to help build a A strategies and above all, by displaying sustainable future.
We have learned that a company can only sustain its growth by taking into account the economic, environmental and social needs of all stakeholders, and by striving to do the most good, every where, every step of the way.

*The Secret to Genius is Not Genetics but Daily
Practice Combined with Relentless Perseverance.
A .Rahiman* 

The success of Al Rumman can be attributed to a business approach that combines the ability to adapt to changes, while maintaining our integrity, professional service and social responsibility.

Vision & Mission



Vision

To Deliver Consistently Higher Standards of Quality, Safety and Hygiene in Catering Business by Adhering to Strict Work Ethics and to Maximize Profitable Growth Through Superior Customer Service, Innovation and Commitment.

Mission

To be a Leading Company and Customer's First Choice Provider in Food & Catering Business Throughout UAE by Efficiently Providing a Diversified Line of Products and Services Based on Highest Quality and Safety Standards.

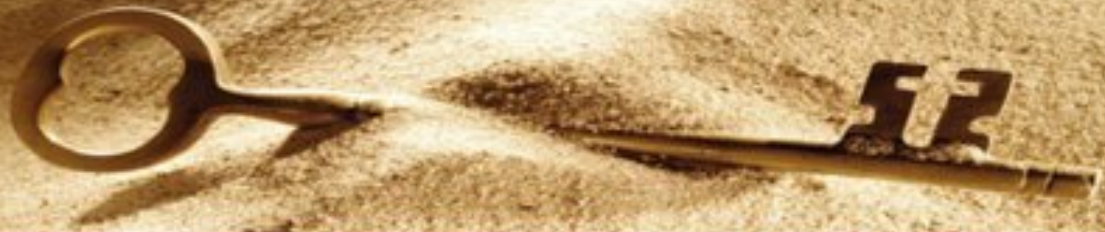
PRINCIPAL BUSINESS ACTIVITIES

Catering services
Banqueting Services
Housekeeping
Camp Canteens
Restaurants
Special Event Parties
Camp Management
Super Markets
Maintenance

Laundry Services
Coffee Shops
Corporate Dining
Recreational Services
Camp Design
Cleaning Services
Consultancy Services
Pest Control
Logistic Support
Landscaping & Gardening



Our Customers



CONSTRUCTION

Denholm Yam
Future Pipe Industries
Wesco Engineering
Galfar Engineering & Contracting Co
Valtrans Transportation
Private Property Management
Star Cement Factory
Dalkia Middle East
Reem Emirates
Adyard L.L.C
Power Economy
Sigma Engineering
Phoenix Timber Factory

OIL & GAS

QATAR PETROLEUM DEVELOPMENT
PETRO PROJECTS
ADCO
ADMA

MILITARY

Sheik Al Nahiyen Military Camp
Koula Military School for Ladies
Al Hosun Defense Camp
UAE Armed Forces - Shahama
Mahawi Military School

OTHERS

Queens Guard
Hans Esser, Ruwais
The British Club
H.H Sea Palace, Abu Dhabi
Carrefour - Marina Mall
Carrefour - Al Saqr
Nico International
Al Yousuf Motors
Europcar



AI RUMMAN FOODS & CATERING PLAN



1: Client Approach

Phone call sale. Or
Tender document received.

2: First client meeting and site visit

Attended by the Development manager or operations manager.
Observe services in action.
Speak to customers
Take photographs to floor equipment plan etc. after the presentation is given by the client.
Questions and answers following the client brief.

3: Collecting inputs

Inputs are taken from:

1. Commercial manager
2. Operations team
3. Personnel department
4. Kitchen and outlet designer
5. QA/QC officer
6. Finance representative

4: Completing proposal and delivery to client

Review of current catering operations
Client objectives
Service profile
Menu
Prices and bills of quantity
Staffing and management support
Training program and QA/QC plan
References

5: Presentation of proposal

presentation led by the Development manager
The outline mobilisation plan.
Management and operation support
Personnel
Quality assurance and quality control of
System Operation Plan.

6: POST CLIENT DECISION

Client decision and award confirmation to alrumman
Proposed contract sent to client for signature.
Meeting with all head of departments.
Re-visiting site.
Hand over date "new contract start".

AI RUMMAN FOODS & CATERING PLAN



7: Implementation of mobilisation plan

Staffing-Training-Food hygiene and health and safety
Waste and energy management
Food, cleaning and disposable orders
Choosing suppliers
Menu- Equipment -Information technology-
Account management- Finance

8: Client signing the contract

Client to notify onsite contractors of change of caterer
Finalise menu
Place the food, disposables and cleaning orders.
Finalise training plan
Meeting with the end-user and existing catering agent
Finalise arrangement for hand-over dates

9: Hand-over date

Meet with outgoing caterers.
Distribution and assigning duties,
roster and job description of the new caterer employees

10: Soft opening

TRIAL RUN

RUN OPERATIONS

Quality

*Al Rumman Foods & Catering committed to a "Customer comes first" philosophy,
Through the development of an environment, which fosters Quality Excellence,
Food Safety, Continuous Improvement and a Perfect Partnership with clients
In working together towards a common vision,
Our committed dedicated management and staff will serve our clients
Efficiently and cost effectively, by providing the highest quality
Of safe and wholesome food prepared, presented
And delivered to their exact requirements.
We ensure the utmost levels of customer satisfaction,
Service and food hygiene are achieved,
Through a process of self-auditing, corrective action,
External checks and adherence to a formalized
Quality Management System.*



One Mission. Limitless Opportunities...

As a company, and as individuals, we value integrity, honesty, excellence, continual self-improvement, mutual respect, team work and overall productivity

AL RUMMAN TEAM



BUILT BY TALENTED PEOPLE

Whatever the nature of the challenge,
Whether meeting the changing needs of
Our customers or the expectations of
Our shareholders, it is passionate,
Committed and empowered people who
Ultimately make the difference.
Every day thousands of skilled employees
Make us what we are ? a leading force in the catering
And life support services industries with a culture
That pays tribute to exceptional people.
Their unique mix of cultures, nationalities and languages
Sharpens our competitive edge in a demanding
Marketplace. Their divers and complementary
Talents govern our ability to execute our
Business strategy and maximize value To the people..

ALRUMMAN FOODS & CATERING offers
Challenge, opportunity, recognition and an
Exciting place to work and grow.
We encourage them to lead by example and
Commit to the highest standards. To share the best
Practices and always strive to do the right thing.
In return, we continually renew our commitment
To being an employer of choice and to giving
Our people the skills, knowledge and leadership
They require thriving. At ALRUMMAN FOODS & CATERING
Our success has always been-and will always be -
a reflection of our employee's
Achievements.



Professional catering & support services

Contact Information

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FAMECO GROUP OF COMPANIES





Our Business Culture

Customer is Our Purpose
Food is Our Passion
Service is Our Culture

At Al Rumman We Are Dedicated
And Committed to Enhancing
The Quality of Daily Life of Our
Customers Our Clients And The
Communities We Serve

We Work Hard to Ensure That Our
Customer Receive the Care,Attention
And the Value that They Deserve

And We Serve Them
With Respect And Pride

We Believe in What We Do
And Committed to What We Do ...

AL Rumman Team