





# Chairman Message

As we approach the 20th anniversary of the BHTC operations in Yemen, our record shows a period of substantial growth across a broad front of service activities. We have expanded and adapted to meet the changing circumstances of our industry while satisfying the demands of an international customer base. our RCS was born out of conviction that catering should be available to everyone. Royal catering's mix of tradition and innovation has led to success in the catering industry

Our catering and life support services operations continue their successful development, in addition, the company provides cost- effective food management services to embassies and guest houses, and caters for the corporate and hospitality sectors in Yemen.

As we look to future growth and to the emerging markets around us, we will adhere to the principle upon which the BHTC was founded over Twenty years ago.











# Industrial catering & life support services

For over twenty years, BHTC has been dedicated to the provision of services for clients in remote locations.

During this period, RCS has built up substantial resources in the form of skills, expertise and administrative support, which provide comprehensive life support services for clients, their workers and dependents.









As a company, we pride ourselves on total flexibility, so whatever the size or nature of the operation, RCS adapts its services to fit in with the clients' requirements and to suit the unique conditions of individual projects.

Wheth er the task is to support a small overwork rig with a few working men or a large construction company with a workforce of many thousands, we apply the same high standard and attention to detail.

Purpose- built catering units furnished with the most modern technologically advanced kitchen equipment form the basis of the operation.

But it is the Company's understanding of the catering industry, its developed management systems and the degree of flexibility with which it can operate, that together give the company its leading edge. The result is a high caliber service, which can cope with a massive daily throughput, meet stringent deadlines and provide at short notice ethnic menus and meals to satisfy individual preference.

RCS can also provide a comprehensive catering management for restaurants, cafes and VIP lounges.

Whatever the operation, the same high standard and stringent system of quality control remain paramount.



Serving Oil and Gas Companies on both onshore and offshore assignments, RCS can provide temporary and permanent housing. Additionally the company can provide all the necessary utilities and support facilities essential to camp life, namely:

- Catering
- Housekeeping & laundry Janitorial services
- Landscaping
- Facility maintenance
- Camp rental

- Recreation
- Security
- Transportation
- Medical services
- Vehicle maintenance
- Fire prevention



Gas powered 400 MV power plant built by Siemens / BemcoJV in Safer area











## Hospital & nursing home services

The unique conditions of a hospital or nursing home environment make extra demands on this type of commercial operation. Food must not only be prepared in totally hygienic environment and to a very high standard, but also be synchronized to the special dietary needs of individual people.

Medical authorities also rely on their caterers for nutritional ingenuity, particularly now when today's health culture inextricably links diets to patients' recovery and general well being. RCS provides this type of understanding and expertise in both the hospital and nursing home sectors throughout Yemen.















## University & school catering services

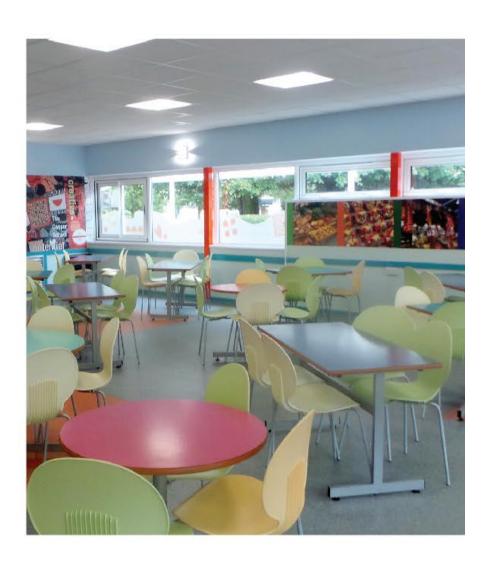
Attention to detail and client services have always been part of our policy. They are amply demonstrated in regularly consulting with clients in the preparation of menus, and in taking time to listen to the needs and wishes of faculties administrations and individual clients as well.

While responding imaginatively and sympathetically to the facts and fashions that characterize a child's attitude towards food, the company also takes account of the basic nutrients which are essential for growth and sustained health. Using the most technologically advanced kitchen equipment, tasty and well balanced meals can be

Attention to detail and client produced for schools and universervices have always been part sities on a daily basis with of our policy. They are amply rigorous hygiene procedures demonstrated in regularly applied at every stage from consulting with clients in the production to distribution.

In addition, RCS is actively engaged in educational programs designed to teach children and adults about healthy eating.

In the university and higher education sector, we can also achieve great success by listening to people's needs. As a result of carrying our thoughtful modifications, such as designing refectories and dining halls to feel comfortable and look attractive, RCS managing partner has shown itself to be a leader in this challenging sector.







# Corporate catering services

In today's corporate world, more and more companies realize the advantages of providing staff catering facilities. As a sound commercial practice it can create a congenial atmosphere for discussing business, benefit industrial relations, act as an incentive to prospective employees, and bolster the corporate image.

Our renowned adaptability is clearly evident in this sector where catering can range from self – service cafeteria to first class waiter service in executive dining facilities, on either a day to day basis or for special functions. Whatever the type of service, our clients know that we remain customer focused and respond directly to their requirements.

The company can be relied on to produce nourishing, nutritious meals; and because of the Group's global experience, BHTC remains well qualified to cater for specific dietary requirements or ethnic cultures. In addition, our catering managers are particularly aware of evolving food tastes and attuned to the health conscious climate of today's consumers.

The combination of award winning food production and developed management skills also means the company can give advice on the structuring of menus, help in the setting up of meal provision systems and overall, deliver a cost-effective package to fit in with corporate requirements and budgets







## Event & hospitality catering services

In addition to our high standard quality cuisine and overall sense of professionalism, it is our personal approach, which has helped to establish the Company as a successful operator in the exclusive sectors. Before planning a menu, our company personnel will visit you to determine your precise requirements and offer general advice. Every occasion is different and, as such, is treated as a unique event.

Another factor, which singles out RCS as a leader in this field, is quite simply the company's ability to operate effectively in different surroundings. From a fancy executive dining room to a fly-camp for a seismic mission in the empty quarter desert, consistency is our motto.









Producing meals to the standards of a first class restaurant for hundreds of clients in the middle of the desert doesn't depend solely on the production of quality food. It is a logistic exercise requiring detailed planning, practiced co-ordination and developed knowledge of the catering industry. Maintaining high levels of presentation and service throughout, also calls on a willingness and ability to adapt, diligence from every staff member, and total commitment to the client.

RCS constantly demonstrates these qualities throughout the company and utilizes them to transform important occasions into memorable events.



## **Hygiene Safety & Environment**

At RCS, we feed thousands of people every day throughout Yemen. As such, we are in the front line of the battle against poor sanitation and bad hygiene practices all the time.

As caterers, it is our duty to do everything possible to ensure that the premises we use are kept to the highest possible standards of sanitation, and the food we offer is hygienically prepared, cooked and served.

For years our senior staff, in every site, has been getting the highest level of HS&E training from RIPH / HACCP certified trainers. By close coordination with some of the most professional firms in the U.K, we have established ourselves to be a certified training center in Yemen for the Royal Institute of Public Health.

With the increasing environment awareness globally, our HS&E team in close coordination with the Green Teams of our clients, has taken major steps towards implementing waste segregation and recycling.







Fully Yemenised Production staff in different" BHTC Locations.





# Royal Catering & Services Ltd. \*In Brief\*

The company was formed in 1996 to operate in support of the BHTC It has been active in all parts of the country ever since. Along with the Establishment Contract and the Articles of Association of the company.

RCS has full legal authority over the operations of Royal Catering & Services Ltd. It is fully responsible for all aspects of the business, from day to day operational matters to financial and legal responsibilities of the management.

Royal Catering & Services does not subcontract any of its catering & camp services work. The company is fully equipped and qualified to execute all required services to the highest standards available.

We are fully established in Yemen. We have a large logistics base in Safer (Mareb), providing support for our clients all over the country. It has large cold & frozen storage facilities along with dry storage and transport equipment.

Due to the high risks involved with supply lines in to Yemen, It

was essential to keep strategic supplies available in our Mareb base, covering minimum three months consumption for our clients.

Accordingly RCS imports its frozen meat (Beef – lamb – Turkey – chicken) from western markets directly to Yemen. We also import major essential dry goods from Dubai.

To complete the services package for our clients, we have built Caravans Accommodation 60 senior rooms with high standard at our Marib base.

#### Our Clients are:

- \* Angelique International Limited (AIL)
- \* Tanmia for Oil & Construction Ltd.
- Shandong Taikai Power Engineering Co., Ltd. (TKPE)
- \* Hi-Tech Electrical Transmission Co.









Marib Base with high standard Accommodation



## Royal Catering & Services Ltd. \*In Brief\*

During the last 20 years, BHTC and later RCS, have executed many projects in the entire country. We have provided catering & camp services for our clients by successfully setting up supply lines, allowing us to provide high standard catering services to some of the major companies operating in Yemen.

#### Our client list includes:

- \* Bemco, construction of Mareb Power Plant, since 2006.
- \* Siemens construction of Mareb Power Plant, since 2006.
- \* RCG, construction of Mareb Power Plant, since 2006.
- \* Tetco, construction of Mareb Power Plant, since 2006.
- \* Tanmiah, construction of LNG-SEPOC LPG Gas Project since 2011.
- \* Angelique, construction of 132Kv substation and Transmission line Marib-Safer since 2012.
- \* BHEL, construction of Mareb Power Plant, Stage II since 2013.
- \* Hi-Teck, Electromechanical Works of 132Kv substation and Transmission line Marib-Safer Since 2014.
- \* TKPE, construction of Mareb Power Plant, since 2014.



# Westerngeco, seismic services





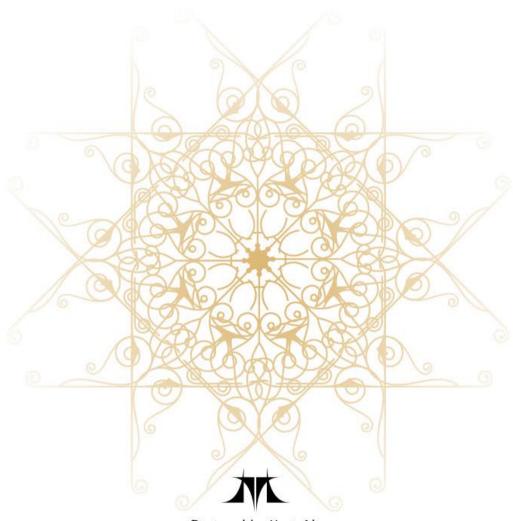






Angelique, construction of 132Kv substation and Transmission line Marib-Safer

BHEL, construction of Mareb Power Plant, Stage II



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