

Introduction to IFSE Group



Partnering to provide innovative designs for your catering facility

IFSE are a premium catering design, build and fit-out company, specialising in commercial catering facilities across all sectors. From one off pieces of equipment to full turnkey projects, we can meet all of your design requirements. This includes CAD designs, fully dimensional service drawings and our much admired and distinctive 3D visuals and animated walkthroughs.

Everything is created by our own in-house team, taking you from your vision to reality, with our in-house projects team and engineers fully involved from the start.



Powerful Visualisations

Every successful project starts with a good design. Our designers have the creative vision and the tools to provide you with a well thought out and cutting edge solution for your facility.



In-House Installation

We have a team of in-house builders and installers who work hand in hand with our project managers to deliver the complete design and build package.



Experienced Team

For over 25 years we have specialised in the design, build and fit-out of commercial catering facilities. Our experienced team apply their catering insight to each individual project.

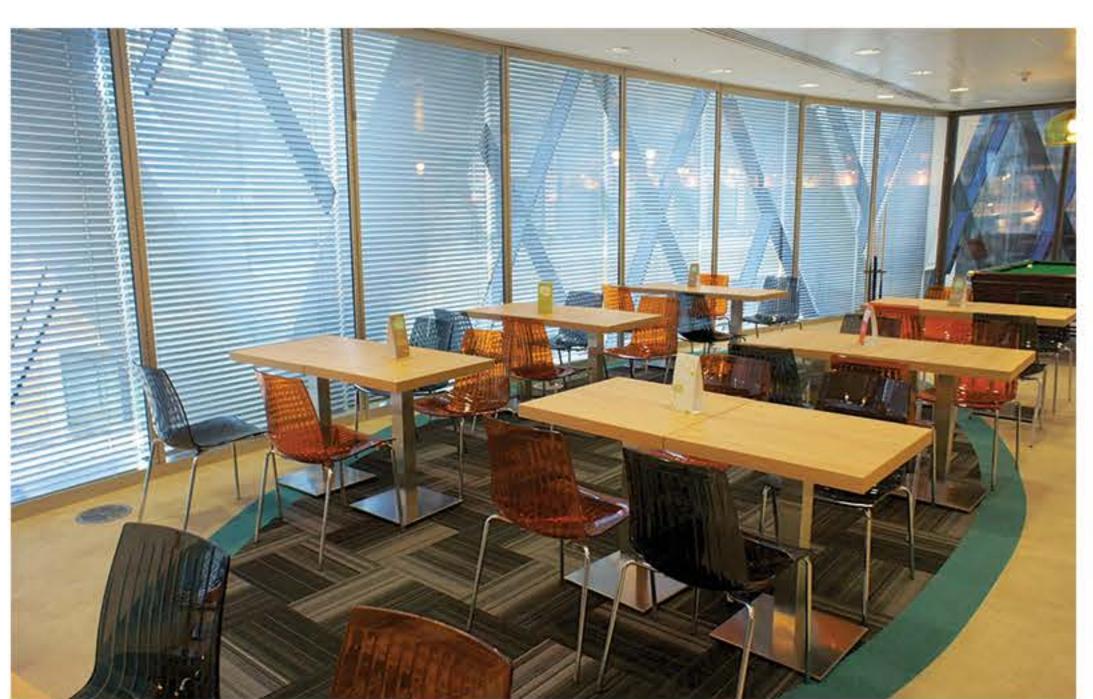
Croydon - London

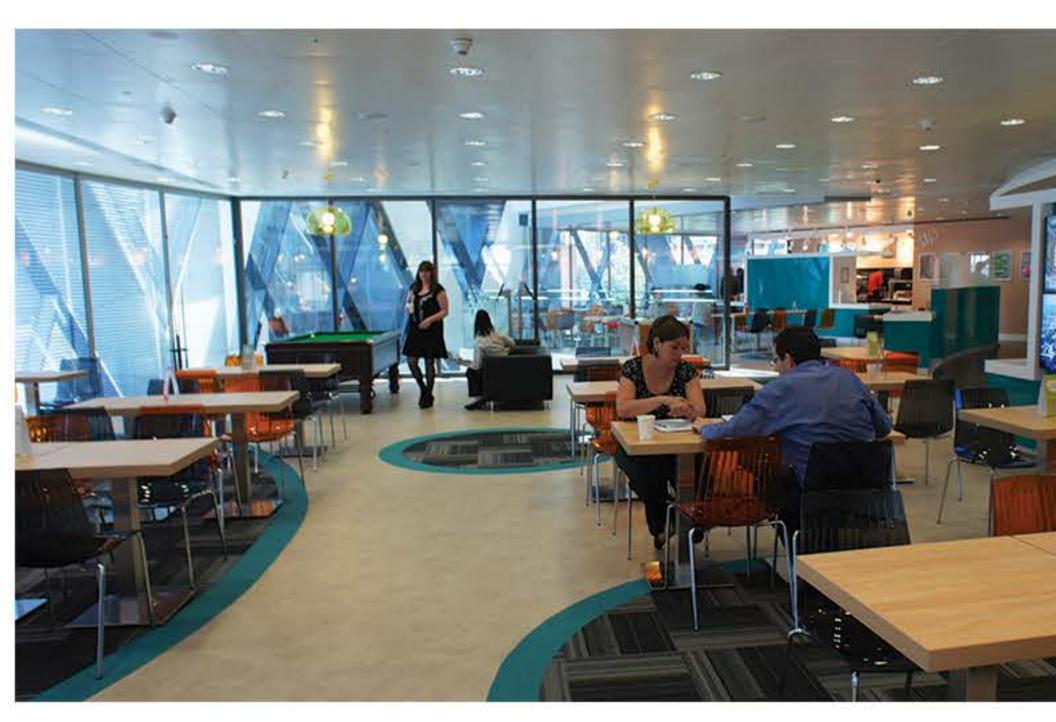
Here at IFSE, we understand that sometimes its hard to fully communicate design ideas with 2D plans alone. Our team of in-house designers can create stunning 3D presentations of your project to your specifications, helping you visualise your scheme.













The IFSE Design Process



Client Brief

The design process starts with the client's brief and the style of food to be served.

We listen to your exact requirements to ensure that our design team provide you with a creative and innovative design solution for your project.



2D Design & Finishes Plan

Our team will find creative ways to utilise the space available while taking a practical and workable view of your catering equipment. Our interior designers are expert in all the latest finishes and textures. Our counter designs always achieve the environment you would like to create, whether rustic charm or gleaming contemporary.



3 Equipment

We will always put forward the best equipment solution to meet your needs and your budget. We know all of the commercial catering equipment brands inside out. From high end state of the art technology to a basic cooking range, we will discuss the options with your and find the best equipment at the best price to meet your needs.



4 3D Visualisation

Our designers will present your scheme in a 3D visualisation built in photoreal 3D colour. For larger and more complex schemes, we go the extra mile to provide you with an animated walk-through to bring to life the complete customer experience from every angle of the design.

In-House Installation

Benefit from a complete solution to your scheme with IFSE's in-house installation team.

If your project consists of new catering equipment, servery counters or a kitchen ventilation system with out building works, make use of our expert installation team who are on-hand to assist your project where needed.

What if you are planning a complete fit out and refurbishment of your catering area?

Our 25+ years in the industry ensure that you project will be practical and compliant. Below are our accreditations.















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Page 7 Project Management

Project Management

We pride ourselves on our versatile and qualified in-house project management team who all have industry accreditations. Take a look at our project management process below:



Project Manager Appointed

After the initial design and quotation have been agreed, a project manager will be appointed to join the team dedicated to your project. The project manager will co-ordinate and liaise with our design office, the sales director, procurement department and all of our contractors and suppliers.



Introduction to Project Manager

The client will then be introduced to their dedicated project manager who will be fully briefed on all project information. Our project manager will be fully focused and will become your point of contact throughout the process. There will be a series of site meetings to ensure all parties are working together as a team and understand all project requirements.



All Aspects Covered

The project manager is responsible within the team for all aspects of technical, construction and programme requirements to ensure responsive and proactive management of the works. If required, risk assessments, method statements and operational and maintenance manuals will be drawn up to confirm full compliance before the handover process. This is how we ensure quality completion with complete attention to detail.



Demonstration and Commissioning

Once the build and installation is complete, the project manager will begin the commissioning process that includes demonstration of the facilities and equipment. At this point, O&M manuals and 'as built' drawings are provided on completion. Our effective communication before, during and after handover ensures complete satisfaction. The result is a catering facility to be proud of!



IFSE Partner with...



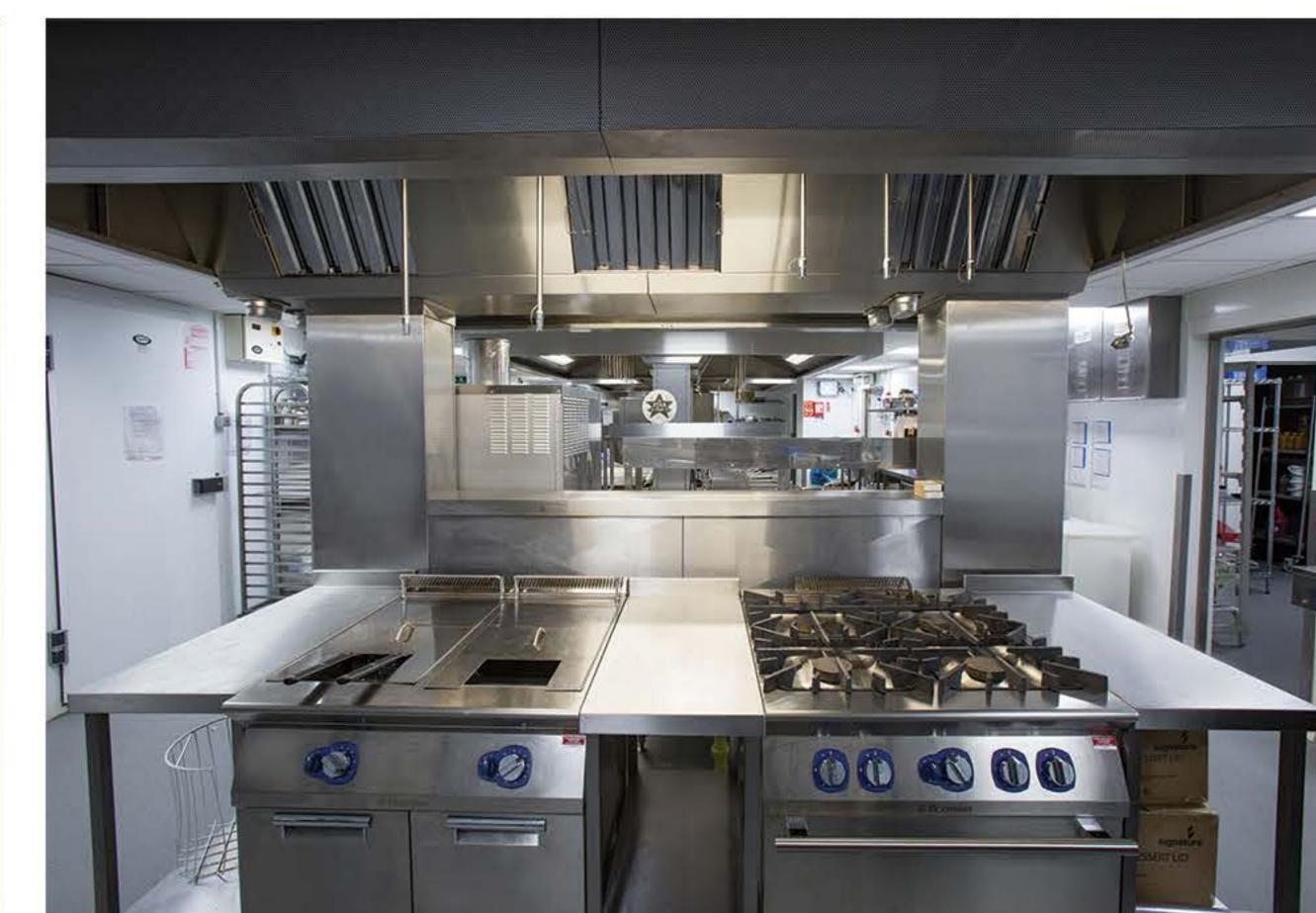
Caterers

Commercial

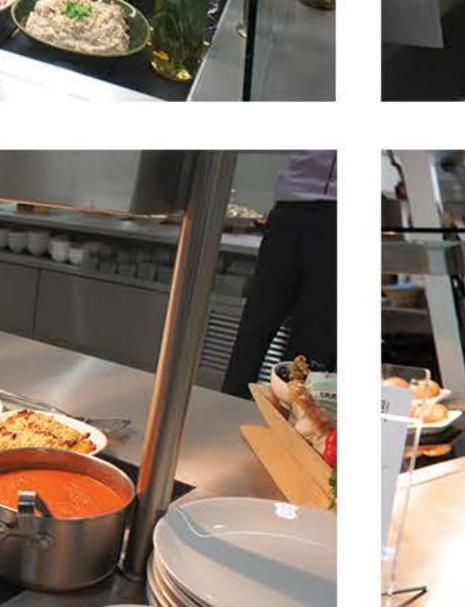
Let us help you win the tender and additional business with an IFSE design that utilises innovative, creative and space saving ideas. We can provide you with 2D design, mood boards, 3D visualisation and even animated walk-throughs to help promote your offer to the client. We will also work as your partner in client presentations.















Main Contractors

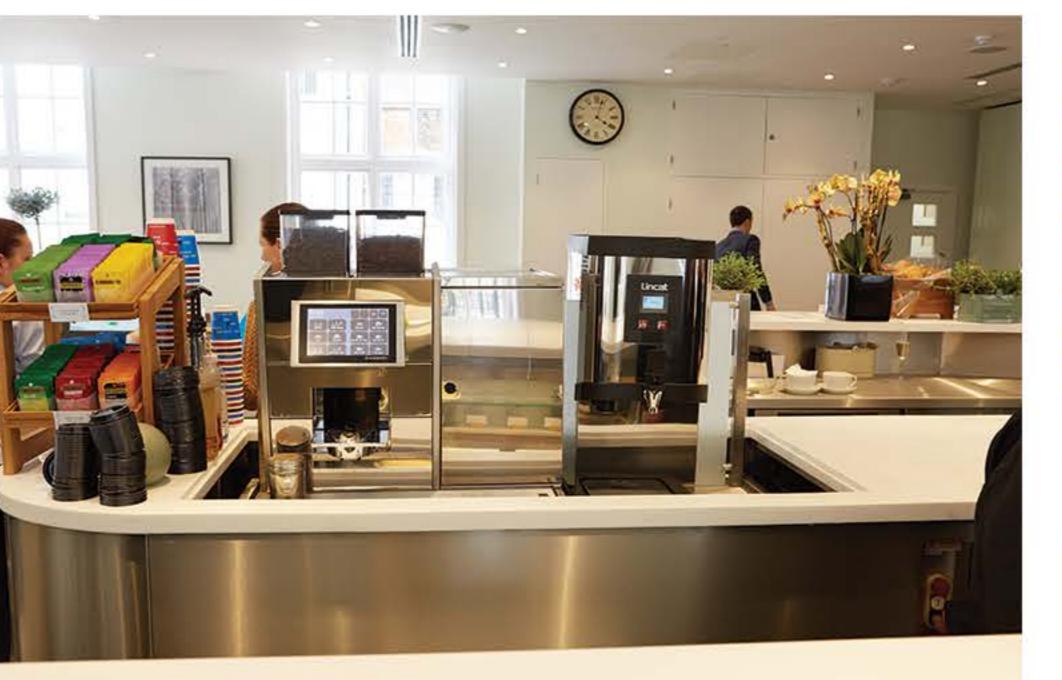
Whether it's a very simple scheme, a new build or a complete catering refurbishment, rest assured that you can call on IFSE to work with you to meet your needs. From a simple fit out to a full turnkey solution, we can meet your requirements and have all of the safe working and quality accreditations required by you and your clients, including CHAS, Safe Contractor, Constructionline, Gas Safe etc.

We have an in-house compliance expert who will be happy to complete any pre-qualification requirements. We are experts in the field of Health and Safety within the commercial catering sector and are always praised for our documentation and response to main contractors' requirements.











Restaurants & Cafes

Our in-house team of creative interior designers can provide you with a customer focused design that will promote your food offering as well as create a social hub for your clients if required.

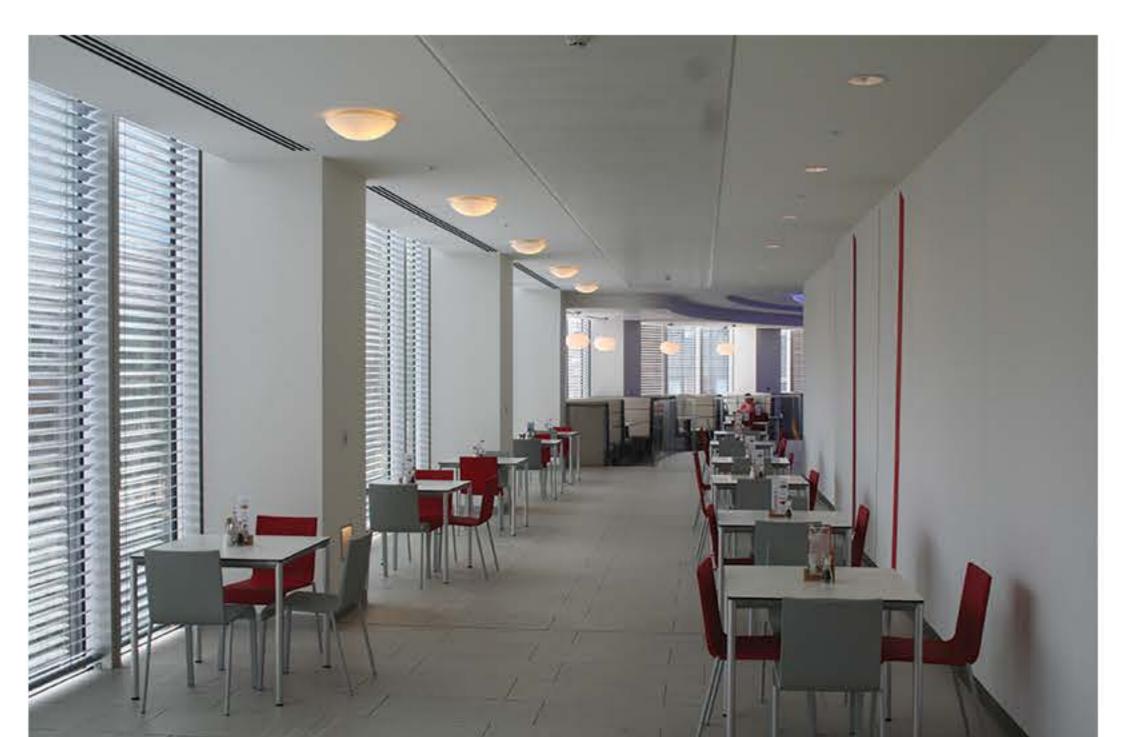
Whether your style is traditional or modern, let IFSE design, build and fit out your restaurant to help you achieve maximum sales and provide a welcoming and practical setting.

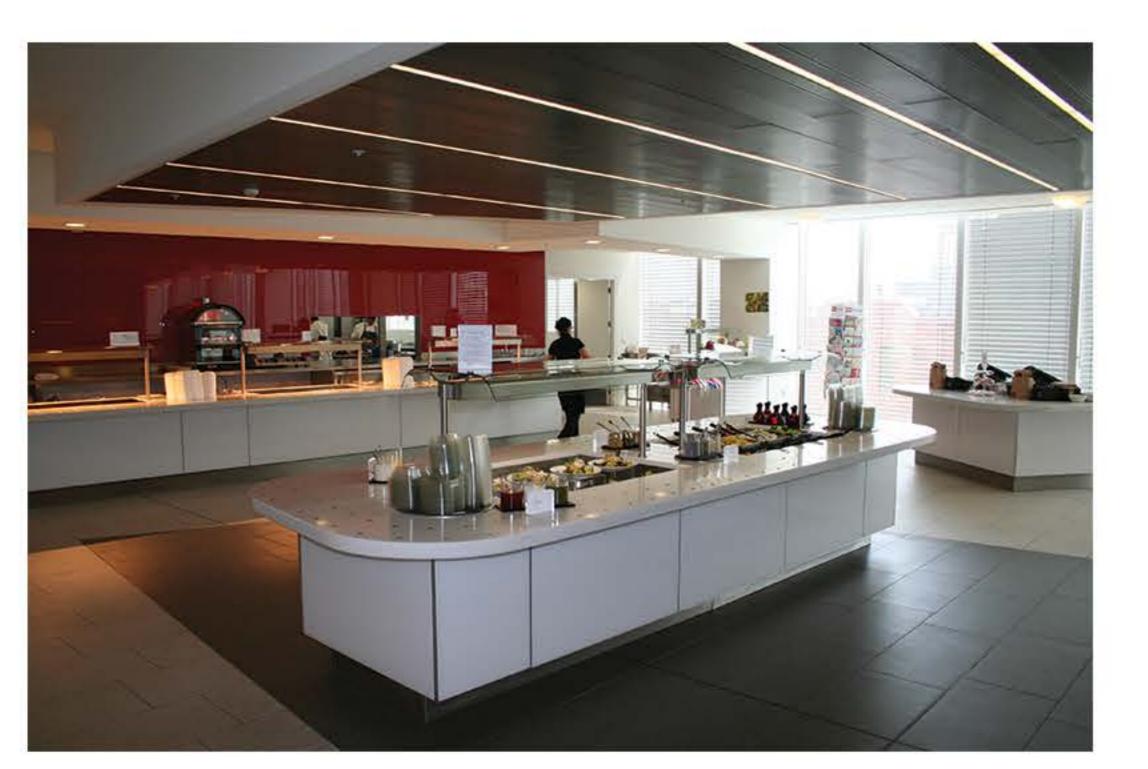
Business & Industry

We have worked with more than 600 end user companies in the B&I sector to provide exceptional solutions to their food service needs.

Most recently we've worked alongside, M&S, Lloyds Bank, RAC, Sky, Thomas Cook and Vodafone.











Page 12 Educational

Page 13 Garden Centres

Education

Whether you have a large or small budget for your fit-out, IFSE can design serveries, kitchens and seating to provide the best solutions for schools, colleges and universities.

We are highly experienced in this area, working with Oxford University, Hockerill College, Oundle School and very recently London South Bank University where we provided a full turnkey solution with a highly acclaimed fit-out.











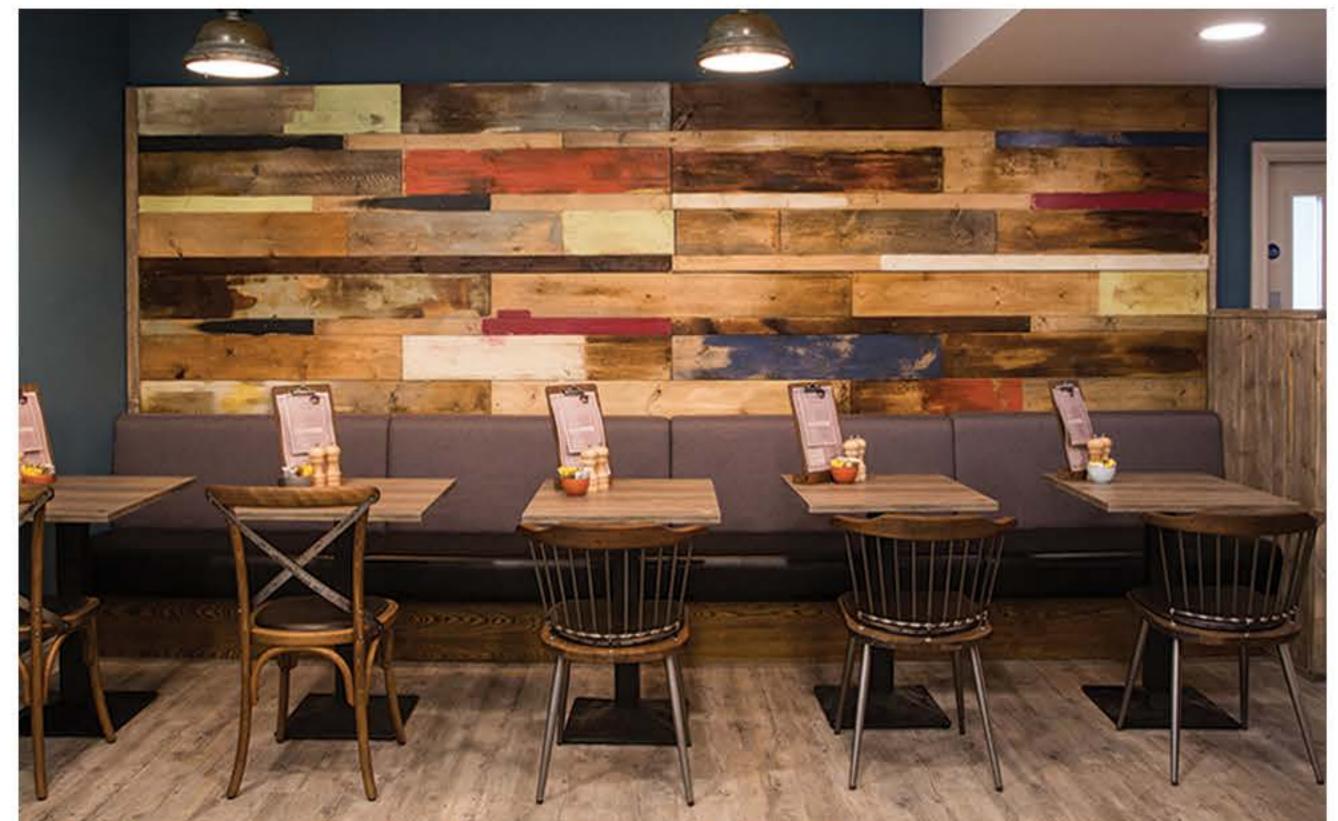


Garden Centres

We understand the needs of the modern and busy Garden Centre and can assist you to maximise sales through your catering outlet.

We are able to use the latest specialist equipment and technology such as our 'Table Tracker' system. This is a technology based product which replaces the traditional 'wooden spoon' system of delivering food to the customer at their table. It's the perfect solution to providing kitchen to table service as you grow.

We always listen carefully and help you to achieve an excellent solution for your food service facility that ensures your customers leave impressed and eager to return. We have carried out many major projects for garden centres over recent years including Garsons in Esher, Planters in Tamworth and mutiple Squire's, Wyevale and Notcutt's sites.





We also work with...

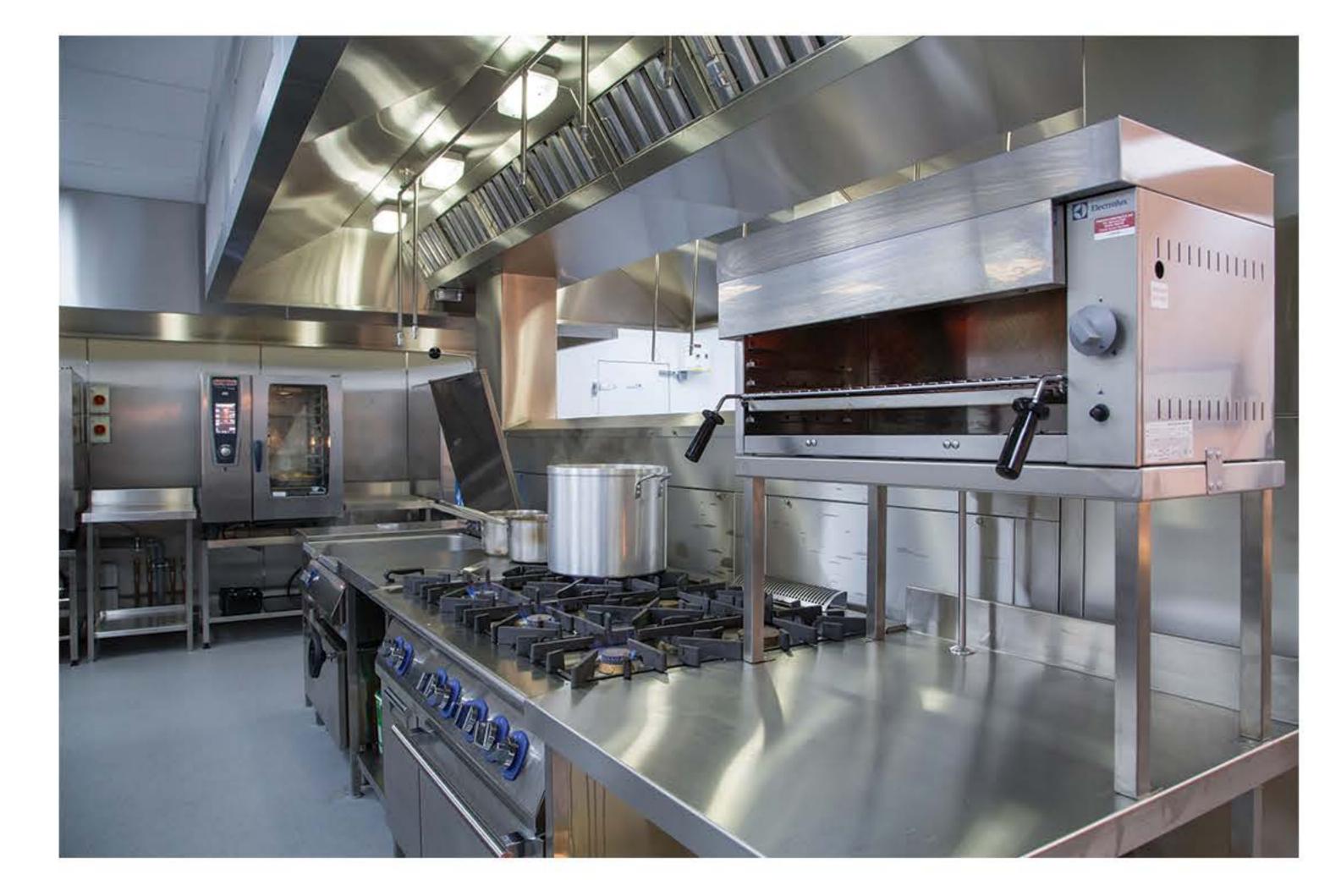


Retail

Make your retail food service facility stand out with an exceptional design and innovative use of the space available. Most recently, we have worked with M&S to provide mobile tasting kitchens in multiple locations. Including Bluewater shopping Centre, showcasing new recipes and building sales of new product lines.

Healthcare

As well as projects in Nottingham and Birmingham, we recently completed a £1.4m refurbishment of St George Hospital in Tooting. The complete package included the design, build and installation of the food service area. Our practical and compliant project management ensures we are the perfect partner for public healthcare projects.



Hotels

Cutting edge equipment and vast experience in the sector ensure that IFSE are the perfect partner for hotel catering refurbishments. We most recently partnered with the Four Season Hotel in Park Lane, London to provide state of the art bespoke equipment for their kitchen.

200000

Commercial Kitchens in Domestic Environments

Let your chef unleash his creative cooking potential with IFSE's commercial kitchens for domestic properties.

We recently partnered with Candy and Candy on "Project Mayfair" where we utilised their space efficiently and ensured their kitchen reflected the specifications required by this high profile client.

... and many other industries.

Take a look at our website for more information.

Equipment Servicing

Our service company - **Romann Catering** - bring over 10 years of experience in providing maintenance support to all types and brands of commercial catering and refrigeration. Including: Electrolux, Maidaid Halcyon, Blue Seal, Rational, UNOX, Garland and many more.



Covering London and the Home Counties, our engineers provide preventative and emergency assistance within 24 hours of your initial call. If possible Romann Catering do their very best to provide same day service for emergency call-outs for equipment failure or problems.

Our purpose is to ensure our customers' downtime is reduced by swift repairs, thanks to our expert engineers.

National Support

Emergency Breakdown
Service

Replacement Equipment Servicing

Planned Maintenance Contracts Kitchen Safety Certification

Dedicated Engineers on Hand



























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Part of the IFSE Group

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