

CDIS-KARM

Design Consultants & Project Managers
In Catering & Associated Services

COMPANY PROFILE



**SUSTAINABLE CATERING DESIGN
DOES NOT COST THE EARTH**

CDIS-KARM

CONTENTS

- 1 Company Overview
- 2 What We Do
- 3 Case Studies
- 4 Testimonials
- 5 Representative Client List
- 6 Company Information
- 7 Contact Details

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COMPANY OVERVIEW

Almost any business can benefit through the use of CDIS-KARM, whether it be a full design for a new or refurbished catering facility or an energy audit to establish current usage against proposed alterations, designs for a partial refurbishment or advice and guidance on waste management, the service offer is as varied as the catering function itself. CDIS-KARM provide the same high level of professionalism in the design of a 20 seat high street coffee shop as we do in designing a new build restaurant or in providing back up information to validate alterations to an existing kitchen in terms of energy savings and CO₂ reductions or removing health and Safety issues.



The Practice has representation with Professional Membership of the Foodservice Consultants Society International (FCSI) and must therefore abide by its Bylaws and Code of Conduct.

The company has been involved in the design and project management of commercial catering facilities in the Business & Industry, Healthcare, Military, Education, and Public market sectors since.

We are able to draw on a wealth of experience from varying backgrounds in the catering industry, from design, engineering, manufacturing, equipment servicing and installation, through to M & E theory and practice. This mixture of experience and knowledge enables us to blend together the various ingredients in to the design to provide a solution that helps meet the parameters set by all parties, and whilst more often than not this needs to be a compromise, it still needs to satisfy all parties concerned.



These varying backgrounds not only allow us to make use of the complimentary disciplines but also to draw on the vast experiences of many differing operational scenarios from fast food takeaways to Michelin star restaurants; from Military bulk feeding to Patient feeding; from Director dining to chilled food distribution and from residential care to school meals.

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Catering is unique as a business because it combines the service, retail and manufacturing sectors of commerce and industry. Whereas most goods are manufactured at one location, sold at a second location and consumed in a third location. The modern catering operation accomplishes either the first two or, in the majority of cases, all three functions in one location. As an added challenge the caterer must handle a perishable product range served to an ever changing number of customers. To manufacture, retail and serve a perishable product which is to be consumed on the premises to a changing number of customers, requires highly specialised systems and equipment operated by dedicated hard working people with a high level of training.

Consequently, we believe that catering design and project management is one of the most complex and challenging briefs that can be given. A clear idea of how the facility should look may exist, however before any detailed planning of the project can commence it is necessary to address the complicated logistics of accommodating the various utilities and services. It is many of the things you don't and shouldn't see that are the most difficult and expensive to deal with: proper ventilation, heating and cooling, goods in and waste out, health, safety, fire regulations, and food hygiene; to name but a few, and all of those things that are taken for granted, such as drainage, electricity, gas, lighting, steam and water.

It is only when this infrastructure is in place that the detailed design can commence. Decisions will need to be made about how to divide the space, what are the different visual requirements? Even then it is essential at the same time to consider how the space will be used from a practical perspective when it is occupied by the customers and catering staff. In simple terms a catering facility is the combination of two very different operations. On the one hand you have a manufacturing plant that can produce beverages together with hot and cold food to a very high quality, in a short period of time, at a realistic cost, while on the other you have a modern retail environment that entices the customer to purchase and consume the various products that have been made.



By offering an independent design consultancy and project management service we are able to call upon the specialist manufacturer or supplier that is best suited to achieving their client's goals. This may require the collaboration of a number of specialists and suppliers depending on the size and complexity of the project.

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We are passionately committed to providing our Clients with a comprehensive yet flexible design and project management service for projects of any size or complexity, offering a planned and demonstrable system of control not only with enthusiasm but still maintaining the high levels of quality and consistency required.

We believe in the strength of creating and maintaining an honest and open partnership with our Clients, specialists and suppliers in order to achieve the best possible end result. With our experience of catering design and fit out we are able to provide creativeness and innovation within the design process whilst stimulating "out of the box" design thoughts and constructively challenging ideas throughout the process.



By creating these partnerships we are able to monitor not only the individual designs but also the performance and reliability of the nominated specialist manufacturers and suppliers and are in a position to influence the choices to ensure that not only the project but also the ongoing operational reliability is reflected in the process.

By utilizing time proven control and organization systems we aim to ensure that the project and financial plan is adhered to and that our clients are kept fully informed of progress and that the agreed authorization process is strictly maintained.

As with any catering, the diner has no knowledge of the hard work and effort that is used in order to provide their meal, it appears in a seemingly effortless way at the right time and place, usually with a smile. This is also true within the design and project management function, with the provision of the infrastructure that needs to be put in to place, often before floors, walls and ceilings are finished let alone the arrival of any catering equipment.



At **CDIS-KARM** we believe that one of our unique selling points is our technical capability with regard to Mechanical, Electrical & Public Health services, within the catering areas, a discipline that is often shied away from and left to the client. Our expertise within this field allows us to take on this area of work; this ensures that solutions are practical for the operator and are coordinated with the Mechanical, Electric and Public Health services serving these areas.

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Being able to “talk the same language” as the MEP consultants and contractors has paid dividends in the past with our being able to offer solutions to their problems within the catering areas and ensuring they provide what is required early enough to ensure the final catering equipment installation can proceed efficiently.

In a number of modern outlets the front of house and kitchen operations are brought together with greater visibility as the barriers are being removed to enable the customers to see the kitchen in full swing as the food is prepared. This sharpens the customer’s sense of anticipation by providing an element of theatre. An additional benefit is that the catering staff catching sight of customers enjoying themselves brings new levels of job satisfaction to their work and helps break down the traditional hostility between front of house and back of house staff. This has improved the quality of the food and beverages being offered in many cases, however this can bring with its own design problems that need to be addressed.

It is by meeting this most challenging and indeed highly complex type of design brief that the commercial catering consultant adrenaline starts to flow giving him that buzz that makes every project something special.



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WHAT WE DO

We are able to provide our Client's and their design teams with the following;
Feasibility Studies
Innovative & Energy Efficient Designs
Space Planning & Space Saving Designs
Operational Creativity Through Design
Life Cycle Costing Modules
Project Management
Procurement Planning & Programming
Complete Facility Designs (ME&P Services & Finishes)
'Fit for Purpose' Operational Audits

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CASE STUDIES

The Trinity Centre, Cambridge – Project Value £63k

CDIS-KARM were originally asked to assist the operator as they had equipment that they were having difficulty maintaining, we were asked if we could help source a maintenance contractor. To do this we visited site to establish which equipment was in use and to gain an understanding of the difficulties being experienced with it.



This visit identified that the cooking island was a bespoke "one piece" unit and of the 9 items within the suite only 4 were working to the operators needs; 2 were partially working and the remainder not working at all. (By the time the refurbishment work took place a further 2 items were not working at all and another 1 item was only working partially.)

Although only some 5 years old the manufacturer/importer was unable to provide spare parts and therefore the unit was gradually becoming useless. At the same time we noted and advised the client of a number of issues with regard to services, environmental health and health and safety in particular in relation to fire compartmentation, ventilation and damaged flooring.



Due to the existing equipment type and construction it was not possible to simply replace individual elements i.e. replace the defunct oven and as it was proving very difficult to find a repair route, replacement of the suite seemed the practical solution.



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In discussions with the chef and kitchen staff we were able to identify the core elements needed, which were somewhat different to those already in existence, mainly due to a recent complete overhaul of the food style and offer. Given the frustration already experienced by the client that they were unable to replace individual items, and their requirement for flexibility in to the future, our design solution was to replace the single piece cooking suite with a cooking island comprising individual items. This would enable the client to replace individual items if the food offer was to be changed, requiring different cooking styles, or longer term replace items as and when necessary from a maintenance viewpoint.



This also provided the opportunity to recommend different manufactures for each item, if necessary, to provide the most energy efficient range. We were also able to offer a new approach to achieving the desired menu output, in some instances, radically different from the practises currently being used; this would help with operational costs and also provide the ability to maintain a limited service throughout the period of the works.

The client accepted that there would be a certain amount of disruption and that this provided them with the opportunity to attend to some of the related issues identified. During the period that the project had been developed the client had seen a consistent growth in their hospitality business, which had raised the issue of lack of refrigerated storage, this was to be addressed as part of this project as well.

The final scope of works, therefore, resulted in replacing the cooking suite, including a new service distribution unit, replace the flooring and demolish a store and replace with a walk-in coldroom. The project was to be completed over a two week, three weekend period with the facility being closed for one day and to run on a limited service week one and a less limited service week two.



With the co-operation and assistance of everyone involved we were able to complete the project within the timescale and actually delivered the kitchen back to full operation in week two.



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Ford Dagenham Clean Engine Plant – Project Value £552k

The client was to install a new state of the art engine assembly plant within their existing estate at Dagenham, they wanted within this development to create a new staff restaurant facility to reflect the new modern “clean” plant and to demonstrate their commitment to the importance of their staff, also the existing “works canteen” would be demolished during the later stages of the site development.

CDIS-KARM were asked to work with the clients architects to design a complete facility to feed both production workers over a set shift pattern and office staff, also to include an all day coffee and snack offer.



The essence of the brief was to design a facility that was able to provide a new menu offer, moving away from the typical traditional works canteen whilst being able to cater for the volume and concentration of the plant shift and working patterns, also offering a menu and environment that would entice the office staff to use the facility, with an additional offer of a “high street” retail standard coffee and snack offer that would be available not only to all the staff but would provide a “meet and greet” facility within the building main reception area and overall being in tune with the clean modern image being created by the building generally.

The scope of work for catering design was to take an empty shell and to complete all construction and services work leading to the fit out of the catering equipment including servery.



The concept design, once agreed by the client, architect and caterer was developed through detailed design to tender stage. The construction element of the works was tendered as one package with the fit out of the catering equipment as a second package; this enabled a contractual clean break between the two elements which neatly coincided with the main contractor’s works in constructing the entire building.



Being a new build there were areas of overlap between the construction and fit out as items such as cold rooms and ventilation canopies etc. needed to be installed within the construction phase to enable follow on services and construction works to be completed.

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An element of front of house cooking had been incorporated, these units had to be specially fabricated to fit in to constructed recess' and to ensure that they provided the caterer with all the functions necessary to deliver the agreed food offer but also to ensure that it was aesthetically correct as a piece of on view equipment.

The architect was very demanding with regard to all front of house finishes and effects and we had to carefully balance their visual requirements against the operational needs of the caterer.

Whilst all back of house finishes were easily specified to meet the demanding rigors of a production area in accordance with environmental regulations, the front of house finishes needed to not only meet these demands but also to convey the clean modern image that the architect was looking for throughout the building.



The facility was completed on time to budget with the caterer being able to take possession and complete their training, stocking and menu trials to the delight of the finishing tradesmen still on site and opening with very positive feedback from all the staff groups.



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HMS Collingwood, Fareham – Project Value £1.1m

HMS Collingwood | Aspire



HMS Collingwood, Hants

Photography courtesy of Jason Layfield, Gifford UK



THE ROYAL NAVY HAS RECENTLY CONSTRUCTED A NEW JUNIOR RATINGS GALLEY AND DINING HALL NAMED HOWE BUILDING AT THE ROYAL NAVY'S TRAINING BASE HMS COLLINGWOOD, FAREHAM, HANTS. THE FACILITY IS ALMOST CERTAINLY THE MOST SUSTAINABLE AND ENERGY EFFICIENT DINING AND KITCHEN FACILITY OF ITS KIND IN THE UK.



A combination of through-life costing and efficiency exercises in conjunction with equipment manufacturers has contributed to a facility that measurably cuts the energy requirement per meal served. To cap it all, a conventional kitchen was originally budgeted for the site but the new 'more sustainable' kitchen was built at no extra cost!

Howe Galley achieved a Defence Estates DREAM (Defence Related Environmental Assessment Methodology) rating of 'excellent' and was constructed to support the new Ministry of Defence 'Pay As You Dine' initiative where personnel benefit from a wider range of catering options, rather than paying a set monthly

continued overleaf

15

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Aspire | HMS Collingwood



food charge.

In addition to improved food, the front of house provides a multi activity area including a retail shop, coffee bar, internet facility, hairdresser and licensed bar, which meets with the MoD vision of a 'three in one' facility that achieves maximum usage from the built environment.

In charge of this construction project was Commander Bob White of Royal Naval Estate Organisation. RNEO's mission was to provide a sustainable estate of the right size, quality and location to support Royal Navy's (RN) operational capability and the needs of RN personnel.

RNEO has a strong partnering relationship with VT Flagship, established six years ago under a Prime Contracting Enabling Arrangement to provide construction services. VT Flagship had responsibility for the design, construction and management of Howe Galley, together with RNEO, to select the design and construction supply chain members.

The Royal Navy and VT Flagship take full account of the Government's commitment to sustainable development and of the economic, environmental and social impacts of their decisions.

"HMS Collingwood is the largest facility of its kind in Europe," says Commander White. "We train more than 10% of the Royal Navy and aim to create the very best facilities and training environment so that when our sailors go to sea, they will be ideally prepared to do their job. Our motto is 'train hard, fight easy'."

Commander White describes his role as that of project 'sponsor' – overseeing Prime Contractor VT Flagship and the supply chain partners which included kitchen design consultant Dave Clarke FCSI and his team from CDIS-KARM, M&E consultants Gifford Ltd., Mansells Construction Services Ltd. and

SMC Charter Architects.

In the early stage of the project, contractors were taken on visits to naval warships to witness at first hand conditions for sailors on board and thus influence their design considerations for Howe Galley.

The 3,300m² Howe Galley took just over a year to build.

"It was very much a partnering ethos and this was a key tenet that we were keen to establish from the beginning," adds Commander White.

"By instilling a friendly, convivial, professional atmosphere we ensured that all stakeholders had an input and were equal partners around the table. I was delighted with the strong working relationships that developed among the team. As a result the design and construction progressed relatively smoothly but importantly, when faced with problems they were addressed collectively and overcome very quickly.

"Our deadline was the Royal opening by HRH Princess Anne and we included all of our design and build team at the ceremony to share in the culmination of a successful project."

Howe Galley feeds a maximum of 1200 per mealtime, seating 300 plus a further 80 in the bar area and 20 in the coffee lounge.

"Its success is measured by the fact that it is popular among the target audience but is also becoming increasingly used by the wider civilian community on the base and benefits from having a very relaxed atmosphere," says Commander White.

"CDIS and Dave Clarke's role was pivotal. I was delighted to see the highest levels of commitment, professionalism and honesty. I genuinely felt that Dave had the interests of the client central to his objectives and would readily recommend CDIS to others."

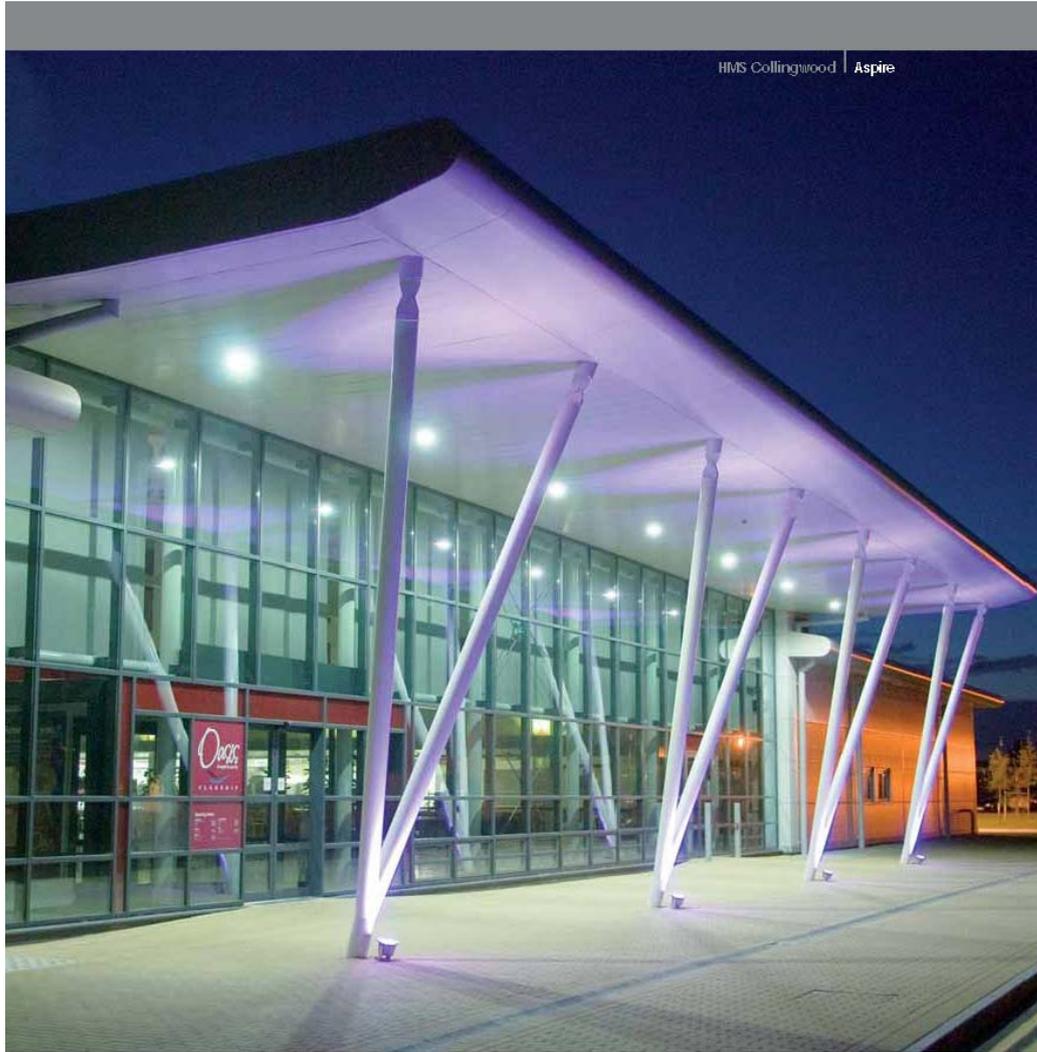
Continued on page 18

Above left
Howe Galley's front of house includes an internet cafe as well as a licensed bar

Above right
HRH Princess Anne attends the Royal opening

Right
The design and build team at the opening ceremony with Commander Bob White

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Collingwood Savings

ENERGY SAVED

You cannot monitor and make savings if you cannot measure the performance. To enable the energy and water being used to be measured against the number of meals being produced, the kitchen electrical, gas and water services have been separately metered. The benchmark published by Chartered Institution of Building Services Engineers (CIBSE) for this style of facility is 3.9kWh per meal for the building, broken down as 2.5kWh of fossil fuel and 1.4kWh of electricity. The estimated benchmark for the kitchen and servery is 2.3kWh broken down as 1.5kWh of fossil fuel and 0.8kWh of electricity.

PROOF OF DISHWASHING PERFORMANCE

With 1200 covers per session, the dishwasher could be a major point of failure and a 'failsafe' system incorporating two dishwashers was originally budgeted. "Evidential proof of performance was provided by the manufacturer working with Dave Clarke and we decided what we really needed was not necessarily two dishwashers but one very good one backed up by a good support contract," says Commander White.

"We saved 30 sq metres and the cost of one machine - a good example of reasoned, well researched value engineering."

VENTILATION

This is the first government building with 'demand-based ventilation' in the UK. The system adjusts to the volume of cooking, giving a 40% energy saving.

WASTE DISPOSAL

Howe Galley also has one of the first UK installations of a vacuum food waste disposal system, which takes waste from the kitchen and dishwash areas, reduces it to liquid pulp and transports it into a large, sealed storage vessel for collection by truck. In through-life costing, the system pays for itself in six and a half years by saving on collection costs and landfill tax.

"This pushed the boundaries but we were always looking for sustainable and environmental gains," says Commander White. "The waste collected goes for composting rather than landfill. In time to come, it will be used to create renewable energy."

LIGHTING

"Innovative use of energy efficient lighting combined with maximised natural lighting meant we got the very best value. Sustainability and value for money assessments went hand in hand and money was spent where there was a clear, discernable benefit."

REFRIGERATION

A Glycol secondary refrigeration system runs a number of different appliances, chilled areas and cold rooms on one system. It reduces the primary refrigeration gas used within a commercial kitchen by up to 72% which brings with it the obvious benefits for the environment. It also reduces energy usage by up to 25%.

PRIME COOKING

Combination ovens are used to significantly reduce the energy used by up to 46% compared with conventional cooking methods. They incorporate a high performance heat exchanger which shows a further saving of up to 16% on energy and as much as 42% on water when compared to similar products. Deep fat fryers incorporate the latest heat exchangers, pre-mix burners and filtration systems, providing a healthier working environment and using less energy with a higher output and faster recovery time. In addition the fryers use up to 38% less oil which is reflected in the food served. Chips cooked in the fryer have 25% less fat overall and up to 40% less saturated fat.

SERVERY

All overhead gantries are fitted with high frequency fluorescent display lighting and in the case of the heated units this is in addition to quartz heat lamps. By using the fluorescent lights instead of the heat lamps for display purposes the energy savings can be as high as 80%. This also reduces maintenance and replacement costs as the heat lamps last up to 60% longer.

FAT, OIL & GREASE MANAGEMENT

Cooking oils are disposed of in bulk by licensed contractors. But light oils from preparing food, washing pots, utensils, crockery, cutlery and surrounding surfaces are discharged to drain.

Legislation dictates that drainage serving the kitchens in commercial hot food premises must have a means of grease removal in place to prevent grease building up in the sewers and causing blockages.

Dave Clarke chose to use an eco friendly, biotechnology solution to treat light fat, oil and grease that is washed down the drains rather than a mechanical grease trap. The system is installed discretely on the kitchen wall. It closes the drains at three locations and is compliant with Part H of the Building Regulations as a standalone grease removal system.

WATER CONSERVATION

Knee operated taps with automatic shut off devices have been used on all hand wash basins and low flow energy efficient pre rinse spray units have been installed on vegetable preparation, pot wash and wash up sinks.

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Lloyds of London



CDIS-KARM were approached by Hayden Groves, Executive Chef for Avenance at Lloyds of London, to provide independent advice with regard to the layout, equipment and energy usage of the existing catering facility and that of a proposed new cooking suite, with the aim of using this report to support the case for the capital expenditure for the new equipment.

In order to prepare the report **CDIS-KARM** were given access to the catering areas to survey the equipment, layout and infrastructure of the existing facility and the design information for the proposed new cooking suite.

The equipment was surveyed with regard to Health & Safety issues, Hygiene and general work flows and work patterns, with equipment details being taken to be able to establish the energy usage from manufacturers data, the ventilation system extract and supply air rates were measured and light level readings taken in all work areas.

It could be seen that the operational team were doing a good job in their food production and service and the level of cleaning was very high, however this was proving to be a costly and time consuming activity due to the equipment and layout.



The kitchen had been ahead of its time when originally installed but with the passage of time equipment had been replaced and altered either due to breakdown or to keep up with a changing operational brief, this had left numerous difficulties to be overcome in the operation and cleaning regimes along with some Health & Safety and Hygiene issues.

Whilst running a tight ship with a high standard of food preparation and service it was clear that Hayden had to spend excessive amounts of time managing out risk within the facility and thus far with that management and a good brigade there had been no incidences.

The report that **CDIS-KARM** delivered was therefore divided into the various problematic areas in the kitchen, highlighting some of the potential risks that were evident. The report identified risks to the operating staff due to poor ergonomics, inappropriate or wrongly placed equipment and ineffectual systems; risks to the customer due to potential contamination or other adverse effects of food products due to ergonomics or environmental defects; risk to cleaning and maintenance staff due to defective equipment and make shift repairs; safety risk in the building in terms of fire suppression, ventilation, lighting and pest infestation.

The report also provided calculations in terms of the energy usage for the existing facility and the calculated expected energy usage for the new cooking suite with the cost savings and saving in CO₂ emissions.

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The report concluded with a summary of the findings and recommendations of actions to take to overcome the reported issues and the expected cost and CO₂ savings with expected cost savings in the order of £1.57/day and CO₂ saving of 10.27kg/day. (Based purely on the change from existing to new equipment, additional savings would be achieved in terms of ventilation recalibration, reduction in cleaning time etc.)



The report was instrumental in gaining the client's commitment to commence alterations and changes within the kitchen area, the first of which being the installation of the new cooking suite.

A follow on report was produced providing initial design solutions to a number of the work areas identified as needing improvement, again the first of these being the creation of a dedicated temperature controlled environment for the sandwich preparation.

Hayden is very pleased with the end result and is already seeing real benefits with cost savings in excess of those predicted, in addition the improvement in the working environment and time spent on cleaning is a bonus to the whole brigade. The Health & Safety and Hygiene issues raised about the main cooking area have been eradicated as a result of these works; they have even had to ask the maintenance department to regulate the temperature of the supply air as the kitchen was getting too cold on occasions.



Hayden said that being able to provide the client with an independent professional report outlining the various issues and concerns was a bonus as the client could see that this wasn't a case of the chef's wish list, with the various issues covered from Health & Safety, Hygiene and the added environmental and energy information the client could see a way of solving many problems as well as saving money in the long run.

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TESTIMONIALS

From Commander Bob White Royal Navy



Fleet Headquarters

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Mr David Clarke
CDIS Karm
Unit 1
Technova Court
Earl Road
Rackheath
Norwich
Norfolk
NR13 6NT

16 May 2008

Dear David,

The culmination of the project to build a new Junior Ratings Galley and Dining Hall at HMS COLLINGWOOD draws to a close a period of sustained effort over the past 18 months and therefore I would like to take this opportunity to pass on my personal gratitude. The level of commitment, professionalism and genuine cooperation from your small team throughout the entire programme, together with the members of our Partnering Supply Chain, has made the project an extremely enjoyable event to be associated with.

I have been privileged to be involved with some highly rewarding projects and worked with many good people during my Naval career, and thus it gives me great pleasure to say that working alongside yourself and Mario has been an enjoyable experience – your expertise, dedication, and extremely importantly, good humour, has been commendable.

Without doubt, we can all look back at a project that is a striking illustration of the teamwork of all those involved and therefore on behalf of RNEO and HMS Collingwood's Junior Ratings - thank you.

*All the very best
Bob*



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Catering Insight **HOT100** 2012 | INDUSTRY INNOVATORS



David CLARKE
PRINCIPAL DESIGN CONSULTANT, CDIS-KARM

Sustainability is a real buzzword in the industry right now, but when it comes to green catering David Clarke and CDIS-KARM are way ahead of the pack. The company is renowned for sustainable catering design, even forming a voluntary group that evolved into The Catering for a Sustainable Future Group as far back as six years ago.

More recently, the business, along with other key stakeholders from the industry, has come together with Defra and the Carbon Trust to develop a 'whole life-cycle formula' so that the impact of future procurement decisions can be measured.

'Once developed and coupled with industry benchmarks we can provide confirmed data to move away from purchasing on the cheapest capital cost and consider whole life costs, which includes energy usage and harmful emissions, water usage, waste generation, end-of-life disposal costs and other things,' says David. 'The big advantage of using this method of procurement is that everybody wins from both a financial and environmental perspective. This is a major step forward and we are pleased to be involved in the project so that we can use the knowledge gained with the CFSG to move sustainable design and supply forward.'

While CDIS-KARM continues to fly the green flag, David admits that public sector austerity measures have made it a relatively flat year compared to the past. In response, the business has reviewed the way it operates and reorganised to provide a more even split between larger and smaller projects.

'We have also carried out the advice we give our clients: reduce the environmental impact and gain the economic savings. The reorganisation is almost complete and already our order book for the next 12 months is starting to look very healthy.'

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REPRESENTATIVE CLIENT LIST

<p><u>Business & Industry</u></p>	<p>Alenia Marconi BAFTA - 195 Piccadilly London Bernard Matthews - 2 Sites DTZ Debenham Thorpe Eversheds - Cambridge, Cardiff & Leeds Hamleys Interserve Kingston in Media Lloyds of London Morgan Stanley - Canary Wharf, Cumbernauld & Glasgow National Savings & Investments - Blackpool, Durham & Glasgow Siemens FM Thomas Cook – Peterborough Tower 42 - Café Zero, London Tower 42 - Skybar 42, London</p>
<p><u>Contract Caterers</u></p>	<p>Compass Group Sodexo Avenance</p>
<p><u>Education</u></p>	<p>Royal Hospital School, Holbrook - Ipswich City of Westminster College - London CEME – Dagenham Compass Free School – Bermondsey, London (Carillion)</p>
<p><u>Fine Dining Restaurants</u></p>	<p>Berns Hotel - Stockholm Zinc Bar & Grill - London The Bluebird Store - London Orrery Restaurant - London Sory Centre – Berlin</p>
<p><u>Government Estate</u></p>	<p>Foreign & Commonwealth Office - Hanslope Park, Milton Keynes Foreign & Commonwealth Office - King Charles Street, London</p>
<p><u>Health Care</u></p>	<p>Department of Health Devonshire Hospital Joseph Weld House - Hospice Princess Marina Residential Home (RAF)</p>
<p><u>Ministry of Defence</u></p>	<p>14254 RRH - Falkland Islands Project Allenby Connaught PFI (Aspire Defence & Sodexo Defence) Army Basing Programme (Aspire Defence) Bovington Camp Officer's Mess Sodexo Defence Services – Cyprus Sodexo Defence Services – Colchester Garrison Southwick Park (Tri Service) - Formerly HMS Dryad VT Group (Flagship Training) - HMS Collingwood PAYD VT Group (Flagship Training) - HMS Raleigh PAYD VT Group (Flagship Training) - HMS Sultan Senior Rates Mess PAYD VT Group (Flagship Training) - HMS Sultan Junior Rates Mess PAYD</p>
<p><u>Ford Motor Company</u></p>	<p>Cosworth Racing - Northampton Ford Motor Company Ltd - 14 Sites FCE Bank - 2 Sites</p>

CDIS-KARM

COMPANY DETAILS

Registered Address

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United Kingdom

Incorporated at Cardiff on 26th November 1992
Company Registration Number 02768060

Directors Mr David C Clarke
Mr Calton M Clarke
Mrs Maureen A Clarke

Accountants

DAK Accountancy
15 Highfields
North Walsham
Norfolk
NR28 0AA

Bankers

Lloyds Bank
18-19 Market Place
North Walsham
Norfolk
NR28 9BP

Insurance Brokers

Glemham Underwriting Ltd
Certificate Number ~ PI071103139
Period Insured ~ 25/05/2016 > 24/05/2017
Employers Liability ~ Limit of Indemnity £10,000,000 any one claim
Public Liability ~ Limit of Indemnity £5,000,000 any one claim
Product Liability ~ Limit of Indemnity £5,000,000 any one period of insurance
Professional Indemnity ~ Limit of Indemnity £5,000,000 any one claim

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CONTACT DETAILS

Should you require further information please contact us by one of the methods listed below.

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