

INDUSTRIAL CATERING &
LIFE SUPPORT SERVICES

PLAN- NEOM



PROPOSED BY
PLANET CARE

CATERING PLAN

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Project Description

Company	Planet Care
Project	Neom Tunnel Project (Sharma)
Location	Neom - Tabuk, KSA
Scope of Services	Catering & life support Services
Contract Duration	3 Years
Site Population	400 +



ABOUT THE PLAN



Planet Care has meticulously crafted a catering plan that encompasses all the necessary elements to adhere to global safety, quality, and local standards. Our comprehensive approach ensures full compliance and offers the best value solution. We are confident that the information we present will demonstrate our expertise and capability to deliver top-tier services that not only meet but surpass your expectations.

In response to your recent request, Planet Care encloses our plan for the provision of catering services at your site (tunnel construction - Neom Sharma) and labor camp - Tabuk in Kingdom of Saudi Arabia.

Our plan details the provision of meals as per project requirement and need.

By selecting Planet care you will receive a compliant, safe and uninterrupted supply of services at your identified sites. With our previous experience of operating across challenging environments, combined with our proven track record of delivering first class catering services and facilities management, we are confident that we have the expertise to fully deliver on this contract. We want to invite China Construction procurement team to visit our ongoing catering projects. We have provided catering & life support services at several oil and gas facilities in Pakistan.

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CATERING
IS OUR
PASSION

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Scope of Work

Catering Services

PLANET CARE will provide four (4) meals per day (breakfast, lunch, dinner & midnight). Sample menus can be found below at page 11. Menus may be reviewed and mutually agreed on a periodic basis, within the agreed cost, to ensure variety, seasonality and customer preferences are met.

Approximate Proposed Meal Timings

Breakfast	07:00 to 08:30 hours
Lunch	12:30 to 14:30 hours
Dinner	18:30 to 21:00 hours
Midnight	00:30 to 01:30 hours

These are proposed timings and may be altered to suit the requirements of client;

PLANET CARE will ensure that strict hygienic controls are in place within their areas of responsibility, and that they are monitored regularly.

PLANET CARE will clean the kitchen, dining halls and surrounding areas of responsibility up to two times per day.

PLANET CARE shall also be responsible for to source cleaning materials (detergent powder, soap, air freshener, Kitchen Disinfectants, Rodent Control, Insect Killers) and all necessary consumables as required and so on.



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Scope of work

Procurement & Supply

Food products shall be of Standard Quality, Properly Packed.

Especially Meat, Poultry products Transported to location in refrigerated & hygienic manner as per normal industrial practice and client satisfaction.

Expiration dates on all the food products must be current and any item with past expiration date shall not be accepted at location and should be disposed off time to time.



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Scope of work

Food Services

All meals shall be cooked and served as per highest hygienic standard. Meals i.e. Breakfast ,Lunch, Dinner & Midnight meal shall be served for staff and facilities will be in accordance with the good industrial standard. Follow the attached Menu strictly.

PLANET CARE shall maintain a surplus stock of food to cope with unseen circumstances, for perishable food items like fruits & Vegetables at least for 04 days, Non-perishable food items having long life or expiry dates like Grocery & Meats at least for 10 days.

Food will be served with in the mess & site . All food served shall be up to the satisfaction of the company personal and shall comply with the health and hygienic standard & food related laws applicable in KSA.



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Scope of work

Manpower supply

Planet Care shall provide enough and well trained catering Staff at location. Contractor shall also be responsible to provide food, transportation, uniform etc

House keeping Services

Kitchen personal are required to wear neat and clean dress, hair net and mask while preparing food, wear disposable gloves while serving in mess.

Kitchen staff shall strictly act on, No Smoking Policy, Especially in Kitchen

Kitchen Equipment and storage Areas

A lockable air-conditioned dry storage area and freezer and chiller space

Disposable and Non-Disposable Crockery

Annexure - A (List of disposable and non disposable of crockery) attached



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Staff Positions

In order to perform the Scope of Services, PLANET CARE estimates that the following manpower will be required to provide the services

Manager	1 Person
Store Incharge / Officer	1 Person
National Cook / Chef	2 Person
Dish Washer	2 Person
Cook Helper	2 Person
Chapati Man	2 Person
Chapati Man Helper	2 Person
Waiter working SITE	2 Person
National waiter	2 Person
Laundry Men	2 Person
Room Boy	2 Person
<u>TOTAL</u>	<u>20 Persons</u>



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Job Description

Manager: The Manager is responsible for overseeing all aspects of the catering operations, including planning menus, coordinating food preparation, managing staff, and ensuring customer satisfaction. They will develop strategies to optimize efficiency, maintain quality standards, and adhere to health and safety regulations. The Manager will also handle client communications, resolve issues, and ensure smooth day-to-day operations.

Store Incharge / Officer: The Store Incharge/Officer is tasked with managing inventory, purchasing supplies, and organizing storage facilities to ensure efficient stock management. They will monitor stock levels, track deliveries, and coordinate with suppliers to maintain adequate inventory levels. Additionally, they will oversee quality control, manage stock rotation, and implement inventory management systems to optimize resources.

National Cook / Chef: The National Cook/Chef is responsible for preparing high-quality, culturally appropriate meals according to client specifications and culinary standards. They will develop menus, create recipes, and ensure consistency in flavor, presentation, and portion sizes. The National Cook/Chef will supervise kitchen staff, train new employees, and maintain a clean and organized kitchen environment while adhering to food safety regulations.

Cook Helper: The Cook Helper assists the chef in food preparation tasks, including chopping vegetables, marinating meats, and assembling ingredients. They will assist in cleaning and organizing the kitchen, washing dishes, and ensuring that all cooking utensils are properly sanitized. The Cook Helper will also support the chef during service, help with plating dishes, and maintain a tidy work area to facilitate efficient operations.

Chapati Man:

Chapati Man is responsible for the preparation, cooking, and serving of chapatis in a timely and efficient manner. The individual will be skilled in traditional chapati making techniques and maintain a high standard of quality and hygiene.



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Job Description

Chapati Man Helper: Chapati Man Help supports the Chapati Man in various tasks, ensuring a smooth workflow and efficient service. Responsibilities include assisting with dough preparation, cooking, and maintaining cleanliness in the kitchen area.

Waiter working SITE: The Waiter working on-site is responsible for providing excellent customer service by taking orders, serving food , and attending to customer needs promptly and courteously. They will set up dining areas, arrange table settings, and ensure a clean and inviting atmosphere for guests.

National waiter: The National Waiter is tasked with providing attentive service to guests while adhering to cultural norms and etiquette. They will greet guests, escort them to their tables, and assist with menu selection. The National Waiter will serve food and beverages, anticipate guest needs, and ensure a positive dining experience. They will also assist in maintaining cleanliness and orderliness in the dining area.

Dishwasher: Dishwasher is responsible for efficiently washing and sanitizing dishes, utensils, and kitchen equipment and to maintain a high standard of cleanliness.

Laundry Men: The Laundry Men are responsible for laundering and linens, uniforms, and other textiles used in the catering operation. They will operate laundry equipment, sort and pre-treat soiled items, and follow proper washing and drying procedures to maintain fabric quality and color. The Laundry Men will fold, pack, and distribute clean linens and uniforms, while adhering to safety and hygiene standards.

Room Boy: The Room Boy is responsible for cleaning and maintaining guest accommodations to ensure a comfortable and welcoming environment. They will make beds, change linens, replenish amenities, and tidy up rooms according to established standards. The Room Boy will also address guest requests, report maintenance issues, and uphold cleanliness and hygiene protocols to enhance the guest experience.



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Sample Menus

Break Fast	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Sunday
	Chana Paratha	Veg Paratha	Anda Paratha	Lobia & Paratha	Anda Paratha	Chana Paratha	Anda Paratha
	Tea	Tea	Tea	Tea	Tea	Tea	Tea
Lunch	Mutton Kunna	Aalu Chawal	Daal Mash	Egg Fried Rice	Beef Curry	Brown / Yellow Daal Chawal	Vegetable
	Nan / Chapati	Raita	Nan / Chapati	Yogurt	Nan / Chapati	Raita	Nan / Chapati
	Salad	Salad	Salad		Salad	Salad	Salad
Dinner	Nan / Chapati	Nan / Chapati	Nan / Chapati	Nan / Chapati	Nan / Chapati	Nan / Chapati	Nan / Chapati
	Lobia	Beef Qorma	Aaloo Chicken	Namkeen Goasht	Mix Vegetable	Aaloo Qeema	Chkn Bryani
	Raita	Raita	Raita	Salad	Raita	Raita	Raita and Salad

Break Fast	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Sunday
	Chana Paratha	Veg Paratha	Anda Paratha	Lobia & Paratha	Anda Paratha	Chana Paratha	Anda Paratha
	Tea	Tea	Tea	Tea	Tea	Tea	Tea
Lunch	Mutton Kunna	Aalu Chawal	Daal Mash	Egg Fried Rice	Beef Curry	Brown / Yellow Daal Chawal	Vegetable
	Nan / Chapati	Raita	Nan / Chapati	Yogurt	Nan / Chapati	Raita	Nan / Chapati
	Salad	Salad	Salad		Salad	Salad	Salad
Dinner	Nan / Chapati	Nan / Chapati	Nan / Chapati	Nan / Chapati	Nan / Chapati	Nan / Chapati	Nan / Chapati
	Lobia	Beef Qorma	Aaloo Chicken	Namkeen Goasht	Mix Vegetable	Aaloo Qeema	Chkn Bryani
	Raita	Raita	Raita	Salad	Raita	Raita	Raita and Salad

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	Salad	Salad	Salad		Salad	Salad	Salad
Dinner	Nan / Chapati	Nan / Chapati	Nan / Chapati	Nan / Chapati	Nan / Chapati	Nan / Chapati	Nan / Chapati
	Lobia	Beef Qorma	Aaloo Chicken	Namkeen Goasht	Mix Vegetable	Aaloo Qeema	Chkn Bryani
	Raita	Raita	Raita	Salad	Raita	Raita	Raita and Salad



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Scope of work

PLANET CARE has adopted a systematic approach to uniforms which enables our clients to identify members of PLANET CARE staff and their positions by the type of colour of their uniforms. This along with the mandatory name badge gives our staff a professional presence when on site.

The following practices will be implemented

Senior Supervision	White PLANET CARE long sleeved shirt with logo, black trousers, and black shoes.
Chefs and Cooks	White Chefs Jackets, Blue cotton pants, Safety shoes, hat and apron.
Pot & Dish Wash	PLANET CARE coveralls and Safety Shoes
Canteen Servers	PLANET CARE long sleeved shirt, black shoes (mask and gloves when serving).
Storemen	PLANET CARE coverall and safety shoes.
Cleaners	PLANET CARE coverall and safety shoes.
Drivers	Light Blue PLANET CARE shirt with black trousers and black shoes.



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In compiling this proposal, PLANET CARE has made the following assumptions:

- Minimum head count charge on daily basis should be minimum 30 person from junior & 20 persons from seniors.
- Client will provide air conditioned kitchen and dining hall.
- Client will provide all utilities required to perform the required services at the camp location, with the exception of cooking gas.
- In the event of the temporary closure of the project, certain fixed costs will be maintained during the period of closure and actual mobilization and demobilization expenses will be charged.
- In the event of any new government legislation that has a direct and/or indirect impact on our cost, PLANET CARE reserves the right to increase the price proportionately.
- PLANET CARE staff at canteen will maintain POB (Personal on board) on daily basis duly signed by company's representative and PLANET CARE's camp boss for invoicing.
- Monthly invoicing with original POB sheets will be cleared within 20 days from the date of submission.
- The initial period of service is expected to be of one year and shall be extendable for further period of time with mutual consent.
- Additional Juices and soft drinks other than served with meals can be charged at market rate + Transportation + applicable withholding taxes.
- All food items shall be of best quality available local brands. Imported items if required shall be charged in addition.
- Any additional items which are not covered in our scope of work shall be charged separately at market price plus transportation and 20% services charges.
- Federal and Provincial Sales Tax is not included in meal rates and will be charged in addition as per Govt. applicable sales tax rate.

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OUR CONTACTS



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