

**Royal Catering Sole Winner of Excellence Award for
outstanding service
By Abu Dhabi Food Control Authority**

Abu Dhabi, UAE. 21 December 2015 - Royal Catering, one of the region's leading providers of world-class catering solutions, has been honoured with an Excellence Award at a recent ceremony held by the Abu Dhabi Food Control Authority (ADFCA).

Recognised for their on-going success in catering local and international public and private events, including the recent Formula One, Royal Catering was the only company to receive an Excellence Award in the catering sector – having catered all events with full compliance.

Throughout 2015, Royal Catering worked closely with ADFCA, ensuring compliance with regulatory requirements and the implementation of comprehensive food safety management systems at its central production unit.

Ensuring that food safety policies and procedures are always adhered to, Royal Catering's safety team commenced preparation works months ahead of the Formula One event to verify that all standard operating procedures, policies and food safety manuals, produced for the event, were in line with ADFCA regulations.

Jean-Pierre Garat, Chief Operating Officer of Royal Catering, credits his passionate and dedicated team for their commitment to expertise, quality and innovation, as well as maintaining strong communication between Royal Catering and the ADFCA.



"We are honoured to be selected as the sole recipient of an Excellence Award in the catering sector. Royal Catering, and our highly experienced team, has given ADFCA our full commitment in producing high quality, safe food that meets and exceeds set regulations.

"We commend the ADFCA on their accomplishments in providing the industry with codes of practices and guidance for implementing a successful food safety management system and advancing industry standards," he said.

Ghida Sareddine, Royal Catering's Hygiene and Quality Director, added: "Royal Catering has worked closely with the ADFCA over the past four years and has a solid understanding of their codes of practice and regulations. We continue to work closely with the ADFCA and invest in training and development to ensure best practice systems, policies and procedures are adhered to, and that safety and quality remain our top priorities."

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Royal Catering www.royalcatering.ae

Established in 2003, Royal Catering has gained its reputation as one of the region's leading caterers. With a combination of expertise, quality and innovation, Royal Catering provides world-class catering solutions across its three main divisions: Contractual, Commercial and Creations.

More than 2,000 highly trained professional staff and state-of-the-art kitchens, including one of the UAE's largest kitchens and a unique fleet of mobile kitchens, have paved the way for Royal Catering to become a preferred choice of catering solutions in the region's hospitality industry, as well as for international events.

Following the take-over of Royal Catering by BRS Ventures in 2015, owner and operators of New Medical Centre hospitals (NMC), Royal Catering will be entering the hospital and healthcare catering market. In addition, Royal Catering looks to develop its operations in Dubai and across the GCC. By investing in an experienced team, the company guarantees the highest quality service in each of the segments it operates.



Through its Creations division, Royal Catering has developed a number of innovative restaurant concepts in Abu Dhabi. The company currently owns and operates signature restaurant Catch at the St. Regis Corniche, Café D'Alsace in Yas Island Marina, Nova Café, Rosina Bellina and Rozanah, which was voted 'Favourite Middle Eastern Restaurant' at the 2015 *What's On Abu Dhabi* magazine awards. Rozanah has three branches in Yas Marina, Mussafah and Ruwais.

Royal Catering has also developed its retail offering by opening 82L8 – a new grab-and-go concept, supplying healthy dining options across the UAE, as well as Delecto – the company's new gourmet food concept offering handmade chocolates, macarons, Tunisian sweets and Turkish delights, available for takeaway

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