

Foodservice Consultants Society International

WHATEVER YOUR CATERING REQUIREMENT, WHETHER IT'S DESIGNING A NEW KITCHEN OR ADDRESSING MANAGEMENT ISSUES SUCH AS HYGIENE, DEVisING THE RIGHT FOODSERVICE STRATEGY OR TENDERING TO FIND THE RIGHT CONTRACTOR – THE FCSI IS HERE TO HELP.

FCSI consultants are recognised the world over for providing the most professional and most ethical foodservice consultancy services.

FCSI a worldwide organisation

The Foodservice Consultants Society International (FCSI) represents the world's leading independent foodservice kitchen design and management consultants.

FCSI has 1,000 members in 38 countries. FCSI Worldwide headquarters are located in Louisville, Kentucky, USA, but FCSI also has a European Division office located in Germany and local units in the UK, France, Switzerland, the Netherlands, Asia Pacific and Canada. (Find out more at www.fcsi.org)

FCSI (UK)

FCSI (UK) has nearly 60 professional member companies located throughout the UK offering independent, professional advice to help you make the right choices for your business.

We provide a similar role to RIBA for architects and BIFM for facilities managers. Our members must meet strict criteria assuring their experience and overall professionalism to gain acceptance and continue membership of the Society (see Code of Conduct on the FCSI UK website: www.fcsi.org.uk).

We are a not-for-profit organisation that sets the highest standards of professionalism and ethics within foodservice consultancy. We are proud to state that FCSI consultants maintain the highest ethical and professional standards and work efficiently to achieve total client satisfaction.

Membership involves ongoing educational programmes that focus on state-of-the-art technical, legislative and hygiene developments in the foodservice industry. There is also a professional competency examination.

It is quite often the case that it's the FCSI advising government!

FCSI consultants are totally independent, only receive fees from the client and therefore act only in their client's best interests.

We are not tied to any manufacturer, equipment supplier or contract caterer.

Our only vested interest lies in delivering the best value for money.

This means that as a client, you can be sure of the highest standards of quality and impartiality, whatever your requirement.

Kitchen Design – Services Available from FCSI Design Consultants

Design consultants from FCSI (UK) can help with all aspects of catering equipment specification and foodservice or other commercial kitchen planning and layout to ensure you get the very best value from your investment.

Whether you want to plan a new kitchen facility or refurbish an existing unit, FCSI designers have experience – throughout the UK and international markets – of all types of catering and foodservice outlet, from restaurants, cafes, golf and sports clubs, retail units, hotels and hospitals, to food manufacturing units and staff, student and public feeding facilities for both the government and private sector.

Our members specify millions of pounds worth of catering equipment every year - they know what good value is and have the bargaining power to get it!

FCSI kitchen designers will deliver the best value equipment package.

But most importantly, FCSI kitchen planners will design the right kitchen and layout the right floor plan for your business, taking into account your menu and business development, as well as the latest hygiene and technical legislation.

FCSI kitchen design consultants work in all sectors of the catering industry both in the UK and overseas Kitchen Design

With the weight of legislation covering catering developments seeming to grow daily, FCSI consultants offer both design and design/management services, including:

Scheme Design (CAD based)

- Budget costs
- Initial space requirements
- Space planning/space rationalisation
- Cost plans and value management
- Design brief for Architects on hygienic construction and finishes
- Design brief for Service Consultants on mechanical and electrical services engineering
- Liaison with building control, environmental health and fire officer

But specialist advice is also available on:

- sustainability/energy management
- waste minimisation and management
- performance specifications
- temporary catering facilities
- procurement
- equipment testing and audits
- access consultancy

Detailed design can include:

- Layout design including catering equipment evaluation and selection
- Design of bespoke catering equipment (including R & D)
- Mechanical and Electrical services engineering design
- Liaison with statutory authorities
- Contract drawings and tender specifications
- Building services termination drawings (CAD)
- Supplier evaluation and competitive tendering

Interior Design

- Professional interior design service
- Corporate ID, graphics and signage

And finally, construction, where FCSI consultants offer:

- Quality assurance monitoring and site inspections
- Project/Construction management
- Equipment testing and commissioning
- Staff training
- Defect surveys

Who pays for advice?

Whoever gives professional advice on equipment or services expects a payback. Here are two reasons why you should choose an FCSI consultant for the most professional service.

There is no such thing as free kitchen design.

Take the 'free' services offered by certain manufacturers and distributors, for example. The costs of providing that service, CAD systems, design staff etc., are covered by adding to the cost of the equipment.

And is it the right equipment for you? If you need a combi-oven, for example, whose will they specify? The manufacturer will spec one of their own models; the distributor one from a limited range of suppliers from which they earn a retrospective discount.

But what is the best machine for you? What if a competitor's model offers the best option; or the distributor doesn't stock it?

Choose a catering design consultant from FCSI (UK) to ensure you get the very best kitchen design, the best value for money and an unbiased specification of catering equipment for your business.

Management Consultancy – Services available from FCSI Consultants

Catering management consultants from FCSI offer the very best in foodservice planning and strategy advice – including the tendering of contracts and product evaluation – ensuring your customers get the best service while you get best value.

The wide range of foodservice management advice from FCSI consultants has benefited high street retail concepts, staff restaurants, schools, universities, hospitals, public and government

caterers, visitor attractions, hotels and even holiday tour operators.

Management consultants from FCSI operate both in the UK and internationally, providing fresh and, lateral thinking, a sense of perspective, the most up to date ideas and a structured approach designed to deliver the very best results.

FCSI Consultants are Totally Independent!

FCSI consultants will ensure you get best value for your money and deliver the best service for your customers.

Catering management consultancy from FCSI is the very best in foodservice planning and strategy advice. Whether you want to tender a contract, evaluate your current product or address hygiene issues, FCSI can help.

Tendering

A major function of planning foodservice strategy is the tendering of foodservice contracts. FCSI consultants help by writing specifications, overseeing the tendering, appointing the caterer and monitoring the contracts to ensure standards are adhered to.

Management

Our foodservice management advice covers:

- Branding and Marketing
- Business strategy
- Concept generation and development
- Customer care
- Feasibility studies
- Financial Modelling and Forecasting
- Finance, rental and lease or contract options
- Hygiene, HACCP and food safety audits
- IT systems i.e. menu planning
- Leisure foodservice strategy
- Menu and recipe development
- Monitoring and appraisal of operators
- Operating costs – we help with benchmarking, audits and controlling costs
- Operating manuals
- Operating procedures and systems
- Operational auditing and benchmarking
- Operational briefs and service level agreements
- Operational reviews
- Project management and administration
- Sourcing of operators – open market letting or competitive tender
- Staff and directors dining catering specifications and operator tendering
- Tender evaluation and documentation
- Theming
- Training

'FREE' Management Services

Some consultants – who are not members of the FCSI – claim to offer a 'free' service, where they will arrange the tendering of a contract or undertake cost reduction services at no expense to the client or even charge the winning contractor and guess who ends up paying an inflated bill – the Client!

These consultants earn their fee either from the successful contractor, who simply adds the fee paid onto the price of the contract, or generate sufficient 'savings' to justify their fee, with little regard to the overall quality of the resulting service.