

# Catering

*Service can be this appetizing*



# Take a large Portion of Experience, first class Ingredients and the very best Quality

*Catering is the sum of its components - whether it is the visual presentation or the quality of the ingredients. A symphony depends on the perfection and harmony of the individual instruments. For each individual customer we develop a concept which is made-to-measure. From planning to implementation, you can depend on our experience of catering for companies of all types and sizes.*

## Our Planning

Detailed planning plays an important role in all of our concepts as it is the basis for professional, cost-effective catering.

We offer:

- Analysis and evaluation of the status quo
- Identification of rationalization potential
- Support in planning and equipping kitchens
- Viability analysis

## Our Concepts

Our concepts are as individual as the companies we serve. We provide a

range of services which are skillfully tailored to your individual catering needs. We can provide large and small, stationary and mobile solutions. You may expect us to run the staff canteen or you may prefer to pass over all responsibility for food outlets. You may be planning a new cafeteria or simply need vending machines. Whatever you prefer, our services can be adapted to your individual business operations and needs:

- Attractive main meals and snacks
- Stylish guest and conference services
- Individual event and floor catering
- A comprehensive range of snacks and drinks
- Competent advice on nutritional aspects

## Our Standards

Quality is a decisive success factor in catering operations. In all areas, our quality standards are strict. A regionally based structure, a competent, fully authorized site manager and client oriented quality management ensure



that services are flexible, reliable, exemplary. We are certified according to DIN EN ISO 9001 and adhere to the regulations of HACCP which go much further than the legally required standards. At the company's own training center, our staff receive excellent training according to DIN 10514. The comprehensive Dussmann food and personal hygiene training course is unique.





## Our System

Dussmann Service provides not only comprehensive, individual catering concepts but also clear cost structures. We ensure smooth, reliable operations through a computer supported logistics system which controls:

- Standard recipes
- Meal planning
- Need analysis
- Pre-production costing
- Ordering
- Goods receiving
- Production instructions
- Production
- Food service
- Post-production costing
- Stock-taking

## Our Philosophy

The eight most important premises of our philosophy are:

- 1. Customers' needs are paramount.** Whether it is 5-star hospitality or simple fare, silver-service or self-service, a comprehensive or a set menu, we adapt our services to meet your needs.
- 2. Regional customs and recipes dominate.** We buy 50% of our raw products from local suppliers with which, together with regional recipes, we produce fresh products and regional cuisine.
- 3. We aim to set catering trends.** Our product management is always one step ahead. Innovation is part of our service.

**4. Our site manager maintains constant contact with customers during service times.** If you have a suggestion, a request, a problem, he is always happy to hear from you.

**5. Customer oriented quality management is the basis of trust within a partnership.** Our IT-supported "Service Manager" is available 24 hours a day for your orders and comments.

**6. We adjust our services to your business operations.** Our specification is not carved in stone but serves as the basis of a long-term, flexible cooperation. Your business operations determine our services.

**7. Our clients are provided with a network of services from a single provider, tailored to their individual needs.**

**8. A network of branch offices ensures that we are always on hand when needed.**

*This structure is unique in the service sector. Each branch manager is authorized to take full responsibility in order that we are able to react fast and efficiently.*



**Catering  
for Commerce, Administration and Industry**



# Appetizing Ideas

*In order to maintain market leadership we offer much more than appetizing, nourishing meals. The presentation of food and beverages and a modern, stylish atmosphere play an increasingly important role, just as creativity and the development of new ideas are in high demand. In addition to our four-seasons system we introduce variety through new products and special attractions.*



**If you have queries, please contact us by telephone or personally.**

**We would be happy to send you further information.**

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Dussmann-Gruppe

## ■ Promotions

Our promotion weeks offer special culinary experiences such as "Point for Point", our fat-reduced dietary concept or "The Indian Week", during which customers can buy Indian spices. We always offer a little more than just good food.

## ■ Shop & Go

The catering concept for guests in a hurry within limited space. It is the successful combination of restaurant and shopping. Breakfast, lunch, afternoon snacks; all are of the top quality that you have come to expect.

## ■ WandelBAR

Dussmann WandelBAR is a concept that offers your staff canteen flexibility. It consists of various modules which can be adjusted to changing needs. Seven different selections can be offered simultaneously or at varying times. From salads and snacks to wok dishes, finger food and dips to fruits, fruit juices and desserts.

## ■ Cook & Chill

We were the first catering company to revive the Cook & Chill system in the 1990s. Like all our concepts, Cook & Chill is based on detailed analysis of our client's qualitative and economical requirements to ensure individual and appropriate solutions. Our internal hygiene guidelines were developed to guarantee the highest possible level of safety in all processes.

## ■ Triwell

Triwell is a holistic nutritional concept with preventative effects. As well as increasing mental and physical fitness, Triwell can help to avoid nutritional metabolic dysfunction and overweight due to its three key components: fat reduced nutrition, premium organic ingredients and Mediterranean recipes which use exclusively olive and rapeseed oil.