

Appendix – 2

ALP Catering Manpower Organization

TABLE OF CONTENTS

1. ALP Catering Senior Management Team
2. Organizational Chart
3. Key Personnel Checklist
4. CVs
5. Job Descriptions
6. ALP Catering Employee Handbook

1. ALP Catering's Senior Management Team

Our company was established in 2015 as a result of Mr. Resulberdi Atageldiyev – the major shareholder of MERDEM HJ gave away the ownership of his shares and invested in a new company ALP IŞ HJ. Over the past six years, the professional senior management and executive chefs team of ALP Catering, all inherited from MERDEM Catering, have worked with the leading international companies operating in Turkmenistan oil, gas and construction industry; and have provided them foodservice operating standards that are equivalent to or surpass international health and safety standards; serving over 20,000 meals per day. Our firm's foodservice and industrial catering experience and connections in the local market, are unique and make us an excellent choice to provide the catering and housekeeping services at Sakson Group offshore facilities.

Our foodservice senior team is comprised of the following people:



Hudaynazar Atageldiyev, BAS, MA, General Director of ALP IS LLC (ALP Catering) based in Ashgabat, Turkmenistan where he manages the day-to-day operations of the company and oversees the strategic planning and key business development with an industry specific market focus. Mr. Atageldiyev has attended and given speeches on food and catering industry of Turkmenistan in multiple international conferences including National Restaurant Association, Chicago, IL and Oil Gas Turkmenistan, Ashgabat, Turkmenistan.

Hudaynazar has served a General Director of MERDEM Catering for past five years before joining to ALP Catering. Mr. Atageldiyev has reorganized the entire company structure and developed a company mission and vision within parameters of a 5-year strategic plan for the company. Over the years of his leadership Hudaynazar has tripled the size of the company operations expanding to a client base of country's largest Oil and Gas companies like China National Petroleum Corporation, Petronas Carigali (Turkmenistan), Hyundai Engineering Co. Ltd., Mitro International, Eni Saipem, Tekfen Construction and many others. He managed over 20,000 meals of catering services on a daily basis specializing in Chinese, Korean, Philippine, Indian, Bangladeshi, Malaysian, Italian, Russian, Turkish and Turkmen cuisines.

In addition to above, Mr. Atageldiyev has participated in multiple national and international conferences and has given speeches on the food and catering industry of Turkmenistan. He has attended the National Restaurant Association show and conference, the largest restaurants conference in North America.

Before joining MERDEM, Hudaynazar has also worked at Citigroup Columbus, Ohio office as a Business analyst/Consultant providing support in Fund Accounting application, development project in Global Transactions Services department of Citigroup as well as liaising with support teams in Citi UK and Citi Poland.

Mr. Atageldiyev He graduated from the American University of Central Asia, Bishkek, Kyrgyz Republic, receiving a Bachelor degree in Business Administration, and Western Illinois University Macomb, IL with a Master's degree in Economics.



Mergen Muhammetgulyyev, BAS, is Director of Human Resources of ALP Catering. Mergen is a specialist in the area of labor management, employee training and motivation, legal employee documentation, recruitment, talent acquisition and master planning for career and performance development.

Mergen holds a bachelor degree in Business Management from Western Illinois University, and is a participant of the 2012 SABIT program organized by the U.S. Department of Trade. Moreover, he attended various other programs related to Human Resources and labor issues. Mergen participated in the Work and Travel USA programs for two consecutive years, as a cultural exchange student while he was attending school in Moscow, Russia. Additionally, he attended numerous Oil and Gas Conferences and related exhibitions.

Mr. Muhammetgulyyev has served a Director Human Resources at MERDEM Catering for past five years before joining to ALP Catering. Mergen has developed fifty plus training videos related to various personnel related policies and procedures, as well as implemented of Code of Ethics and Business Standards for Merdem. He oversees training, standardization and implementation of these programs.

Previously, Mergen worked as regional manager of Sunny Shades, Inc. (St. Louis, MO USA), a chain of sunglasses stores in the U.S. He managed more than 20 store managers and helped them to develop their sales and managerial skills. Additionally, he worked as an exchange students' manager at Reads Moving Systems (Norfolk, VA USA) and led international students toward collaborative project completion. Mergen is proficient in both written and spoken Turkmen, Russian, English, and Turkish.

- *Mergen received the 2012 Special American Business Internship Training program certificate; the 2013 Nationwide Labor Practices forum certificate; the 2009 Recognition Certificate for Country Representative at International Students Exhibition*



Timur Shiryew, BFA, Director of Marketing at ALP Catering. He is responsible for the marketing, communication and business development efforts of the company. In addition to strategic business development efforts, he directs media relations, branding, advertising and website development. He manages and oversees sponsorships, events, exhibitions, marketing training and more.

He has more than 5 years of experience in the legal marketing industry. Prior to joining ALP Catering, Timur has served as a Director of Marketing at MERDEM Catering. He has also experience as a Marketing Director at iDesign Clothing Stores, and was also a Senior Designer at Grante Foods International in Schaumburg, IL.

In 2012 he led Merdem in rebranding its logo, redesigning its website, advertising campaign and promotional incentives.

Awards:

2008:

Chicago Olympic Games 2016 “Why Chicago?” Video Contest Winner

1st Place - \$5000 Amount Winner

Reference: <http://www.youtube.com/watch?v=BKpK00BsKa0>

2009:

TASA`09 Chicago (Turkmen American Scholars Association) – Award of Excellence in Event Multimedia Services.

2010:

Winner of Turkmenistan Census Logo Contest – Ashgabat, Turkmenistan

Volunteer experience:

TASA`10: Helped with Multimedia and Printing Needs

TASA`11: Website Design, Multimedia and Printing Needs

TASA`12: Major website redesign using the latest technological breakthroughs



Elena Afanasieva is a Director of Health and Safety at ALP Catering. She conducts activities in working out of teaching materials and carrying out of trainings on food safety for employees of ALP Catering. Before joining to ALP Catering, Elena has worked as a Director of Health and Safety at MERDEM Catering. In 2014, Elena Afanasieva has successfully passed training on FSSC 2200:2005, conducted by SGS.

The period of 2009-2011, she worked as a technologist, later as a manager on the frozen semi-finished products in LLC “Barkad” in Kyrgyzstan. While working in the LLC “Barkad” underwent a series of trainings conducted by GTZ for the implementation of ISO 22000: 2005, HACCP, polyurethane (prerequisite programs) (PAS220), Microbiology; was in the group for the implementation of the HACCP team and development documentation for ISO 22000: 2005 LLC “Barkad”; participated in the international food exhibitions with the representation of the LLC “Barkad” in Alma-Ata, Kazakhstan, took part in the international food exhibitions with the representation of the LLC “Barkad” in Bishkek.

Elena graduated from Kirghiz State Technical University named after I.Razzakov, majoring in technology of canned food and food concentrates from 2004 to 2009. During her studies, she was engaged in research work (within 2 years on the frozen foodstuff), has been awarded by the diploma of 1 degree at scientific conference of the Kirghiz State Technical University. She has passed the first training on HACCP and PPC conducted by Food Association of EU.

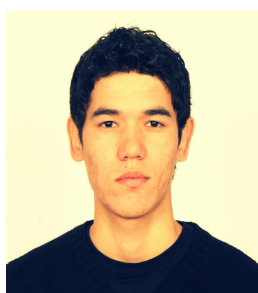


Azat Ovezov, BAS, MA, Director of Procurement and Logistics at ALP Catering where he manages the day-to-day operations of supply chain management. Before joining to ALP Catering, Mr. Ovezov work as a Director of Procurement at Merdem Catering where worked on restructuring and provided leadership over his procurement team of over 30 people, developing a long term goals for his department aligning with company strategic plan, implementing standards of purchasing, receiving, storing and distributing goods/services across all company operations units and saved company’s procurement and logistics expenses by almost 30 percent since 2011 by implementing the “best practice” standards in his team.

Mr. Ovezov holds Bachelor’s degree from International Turkmen – Turkish University, Ashgabat, Turkmenistan and holds Masters degree from Western Illinois University.



Shageldi Soltanmammedov, BAS, MA, Director of Finance and Administration at ALP Catering where he is responsible for financial planning and analysis, cost reduction, and performance/profit improvement. Before joining to ALP Catering, Shageldi worked as a Director of Finance at Merdem Catering where worked on developing and implementing financial controls and processes as well strategic plans to ensure company growth. Mr. Soltanmammedov also manages investor and stakeholder relations.



Bayram Tokayev, BAS, Project Manager at ALP Catering where he manages daily operations at client sites. Before joining ALP Catering, Mr. Tokayev worked MERDEM Catering representative at Hyundai Engineering Co. Ltd. projects. Bayram’s main responsibilities include managing client relations, preparing monthly invoices for the services and day-to-day supervision of catering services.

Adem Kayapinar was born in Izmir, Turkey and is an expert production chef specializing in foods of Turkey, Turkmenistan and the Middle East. He began his career training with the Kempinski Group of Hotels, one of the leading, high-end hotel chains in the world where he acted as executive chef. After developing a solid reputation with Kempinski, Adem moved on to work side-by-side at the ACCOR group of catering companies. Before returning to Turkmenistan he was the executive chef at multiple catering companies in Turkey. Before joining to ALP Catering, Adem was executive chef at MERDEM Catering.

ALP Catering’s Senior Advising Team

Our Senior Management team has hired international consultants who periodically visit us in every four months in Turkmenistan to advise us on strategic planning as well as operations standards.

The following is our consultants for our Senior Management Team:



Douglas P. Fisher, BAS, MSc, FCMC, CFE, is President of FHG International Inc., Canada’s leading boutique foodservice consulting firm that was established in 1984. Doug is an expert in the area of foodservice management, franchise development and foodservice master planning for multi-unit venues such as universities, hospitals, sporting arenas and convention centres. He is the author of four books including setting the national accounting standards for the Canadian Restaurant and Foodservices

Association.

Mr. Fisher has a Master of Science Degree in Hotel and Food Service Management, is a Certified Management Consultant, a Certified Foodservice Executive, a Fellow of the Hospitality Institute (inducted in 2000), a Fellow of the Canadian Association of Management Consultants (inducted in 2004), and is a leading international expert in the field of foodservice and restaurant management.

Doug is a member of the Editorial Advisory Board of Foodservice & Hospitality Magazine; the Advisory Board of Egypt Hospitality Magazine; the Ethics Committee of Foodservice Consultant Society International (former chair); Advisory Board of ELMS Learning Centre; and, founder and member of the Advisory Board of Life Jackets Rock (a consumer advocacy program). He has formerly been on the advisory boards of George Brown College, Ryerson University, Centennial College and Humber College among others.

Doug has written four books and has one in draft. The books include: Canadian Restaurant Accounting and Internal Controls, published by the Canadian Restaurant and Foodservices Association; A Guide to Restaurants and Bars published by Carswell Publishing; Successful Restaurant Strategies published by Captus Press; Personally, I use my Spoon, published by Hospitality Ink; and, is currently working on a new book called No Free Lunch.

Mr. Fisher has written over 90 articles related to the foodservice and franchise industries, and, is a frequent speaker at many Canadian and American industry functions and exhibits. He has been featured in the Globe & Mail, Financial Post (2), Toronto Star, Consultant Magazine (2), Canadian Business Magazine, Profit Magazine and Foodservice & Hospitality Magazine (2).

Mr. Fisher was the 1997 and 2001 recipient of the Award for Excellence in Management

Advisory Services from Foodservice Consultants Society International (FCSI), an international organization representing the leading foodservice consultants from more than 39 countries. The Award of Excellence is recognized as the foodservice consulting industry’s most prestigious award.

- *Mr. Fisher received the 1997 award for the litigation support services provided to the SkyDome and Toronto Blue Jays Baseball Club against The Bitove Corporation, the SkyDome foodservice operators.*
- *He was honoured with the 2001 award for the foodservice operational review and master plan development for the Department of Parks and Recreation of the amalgamated City of Toronto*



Elizabeth Hollyer, HBA, is vice-president of FHG International Inc. Liz is an operations expert who gleaned her talent over 30-years as multi-unit owner, vice-president of two leading restaurant chains and national director of Restaurant Associates, a division of Compass Canada.

Liz was a founding partner and General Manager of the Senator Restaurant, Senator Dining Room, Top o' the Senator, Guitar Bar and Caffè Senator, all located in Toronto, Ontario. Operations included over 10-units including the operation of a full restaurant on the University of Toronto Campus.

In 1995 Liz took on the role of General Manager of Ruth’s Chris Steak House and was responsible for developing and maintaining sales of over \$6 million along with an operating profit of approximately 17%.

In 1999, Liz was responsible for the training and staff development for Harbour 60 Steak House and managed the pre-opening and opening organization of the new business. She oversaw all staff hiring, finalized menu development with the consulting chef, created and implemented all operating standards and set up and managed the marketing and promotional programs for the business. In 2000, Zagat rated Harbour 60 Steak House the number one steak house in Toronto.

In 2001, Liz took on a consulting role as Vice-President Operations and Development for Chez Cora, a Quebec based breakfast and lunch chain with \$45 million in sales over 55-units. She was retained to assist them in repositioning the chain for further growth.

In mid-2004 Liz was retained by SirCorp as vice-president of the Signature Group. The objective of her work was to reinvigorate SirCorp’s high-end restaurant operations and specifically

reposition Reds and Far Niente. In her role she oversaw the day-to-day operations of Far Niente,

Soul of the Vine, Reds Bistro and Wine Bar, Brasserie and a nightclub called Up.

After her tenure at SirCorp, Liz was hired by Compass Canada to Direct operations of the newly acquired Restaurant Associates, a leading US brand that operates signature restaurants in public spaces such as museums and universities. In her role with Restaurant Associates Liz ran, among

other operations, c5 Restaurant and Lounge (a-top the Royal Ontario Museum and ran it as one of Toronto’s Top 10 restaurants as rated by Toronto Life Magazine); The Food Studio at the ROM; The Estates of Sunnybrook; RBC Executive Dining; The McMichael Gallery - Seven Restaurant and Catering; Target Canada Head Office - Corporate Dining and Catering; JWL - Paradise Cafe and Goldhar Celebration Centre Catering and Events.

In addition to the above, Ms. Hollyer has conducted numerous other engagements for FHG including an operational review and developed a strategic plan for the foodservices at York University (47 restaurants) and worked on the development of the business plan for the Canadian Institute of Advanced Culinary Arts on behalf of George Brown College. She has also led FHG’s operational review and repositioning of Druxy’s Famous Deli, the development of the franchise program for Williams Coffee Pub, the creation of several restaurant.