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ABOUT US

Alp Catering, another quality Alp İş Group company was established to meet the specialized catering needs of companies operating in Turkmenistan. Alp Catering provides full service catering and hospitality to both onshore and offshore clients.

The company is based in Ashgabat and can provide services throughout all five regions of Turkmenistan in accordance with ISO 22000:2005 – Food Safety Management System and ISO 9001:2008 – Quality Management System.

Alp Catering has the human resources, technical expertise and practical experience necessary to provide a highly efficient, value-for-money catering operation for a large number of people.

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 hospitality services to meet the needs of your remote location short and long-term projects.



OUR STORY

Alp Catering 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 İş HJ (translated as “The Great Work”).

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 MISSION

We strive to be the acknowledged leader and preferred partner of delivering quality in a competitive market thru highest standards of food safety, employee satisfaction and meeting unique needs and expectations of each customer.

OUR CORE VALUES:

1. Treat all with respect
2. Delivering quality
3. Benchmark in customer service
4. Supporting team members
5. Continuous training
6. Individual discipline
7. Always Moral & Ethical
8. Social responsibility



FOOD SUPPLY

Food in remote sites needs to be of the right quality and variety. We carefully select suppliers to ensure the best products and a reliable supply. Our catering services offer you menus that take into account all religious and dietary requirements, wherever remote your operation may be. Our staff's key objectives are ensuring quality and freshness, great taste and perfect preparation. We provide 24 hour services including packed lunches and festive buffets.

We take great pride in ensuring the highest standards of health, hygiene, safety and environmental issues. All meals are prepared by highly trained professionals.





OUR SERVICES

At any time of day or night, it is the food on the table that reflects the combined efforts of every aspect of our service.

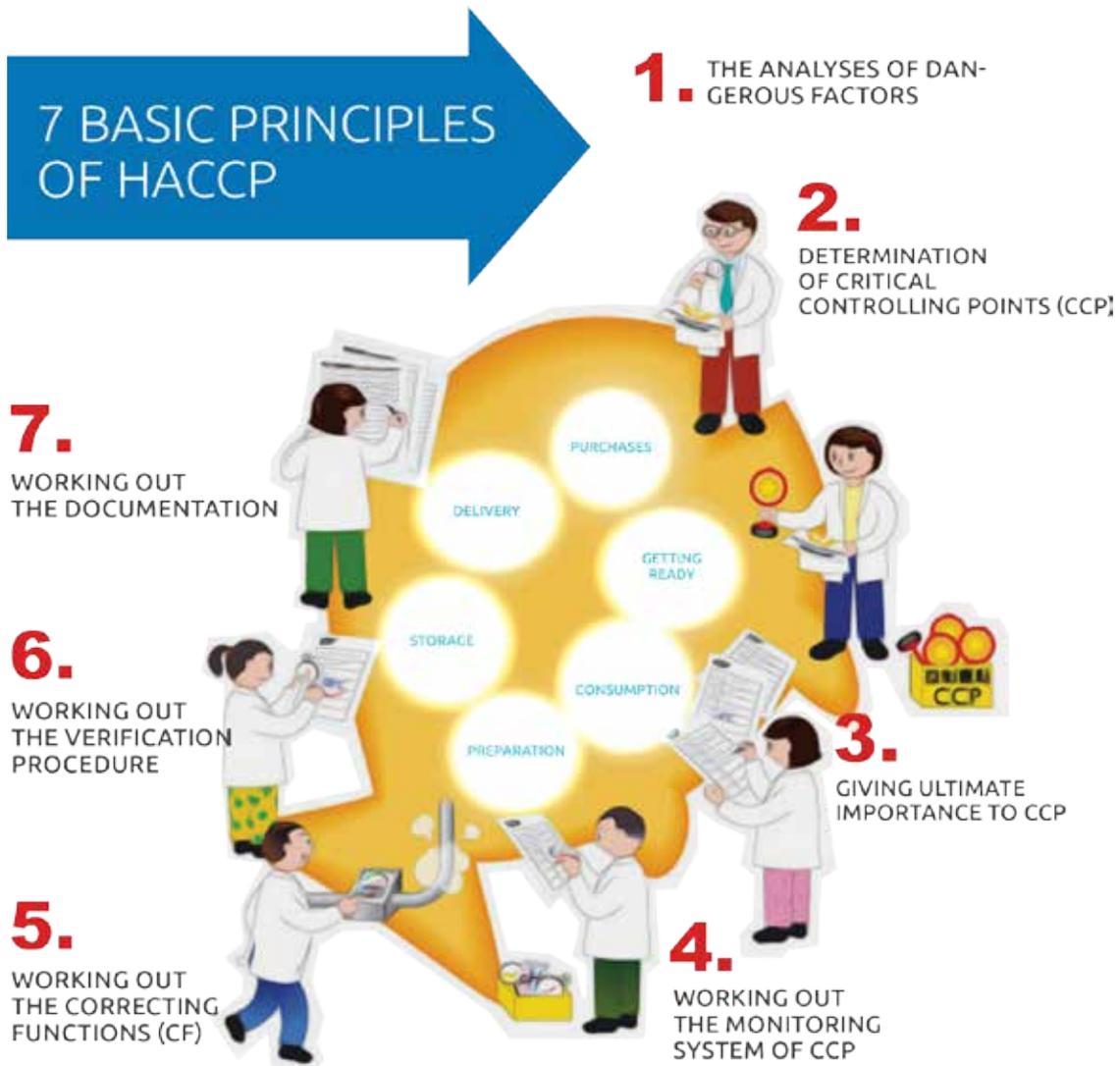
This translates into the provision of high quality, healthy and delicious meals by trained and dedicated catering staff, prepared and served with care within the highest standards of cleanliness and hygiene.

Every business is unique and this is reflected in our approach to each new engagement. We work closely with our clients throughout the engagement, providing ongoing feedback as our findings develop. This keeps us focused on practical options and realistic solutions for your specific business challenges.

Our catering services are aimed exclusively at the oil, gas and construction industries in Turkmenistan, with particular emphasis on foodservice, camp management, housekeeping and laundry services.

We offer the following services:

- Catering Services
- Reception
- Housekeeping: Cleaning of Rooms, Offices and Communal Areas
- Laundry
- Waste Collection and Management
- Disinfecting
- Routine and Preventative Maintenance
- Security
- Gardening



HEALTH, SAFETY AND ENVIRONMENT (HSE)

At Alp Catering, health, safety, and the environment issues are at the top of the agenda and an integral part of our operations.

Alp Catering has an industry-leading health, safety and environment (HSE) initiative, which place a premium on safe working practices.

The standard allows defining each workers' responsibility in provision the safety in nutritional products. Coordinate joint works of our employees starts up the warning mechanism instead of reworking the problems that already occurred.

The awareness of our workers about the importance of the nutrition safety is accomplished through intensive training, by the teaching materials that our company developed. In the course of training included the aspects such as the importance of the nutrition safety, microbiology, the importance of personal hygiene, the control of temperature regime, crisscross pollution, cleaning and disinfection, and more.



OUR EXPERIENCE

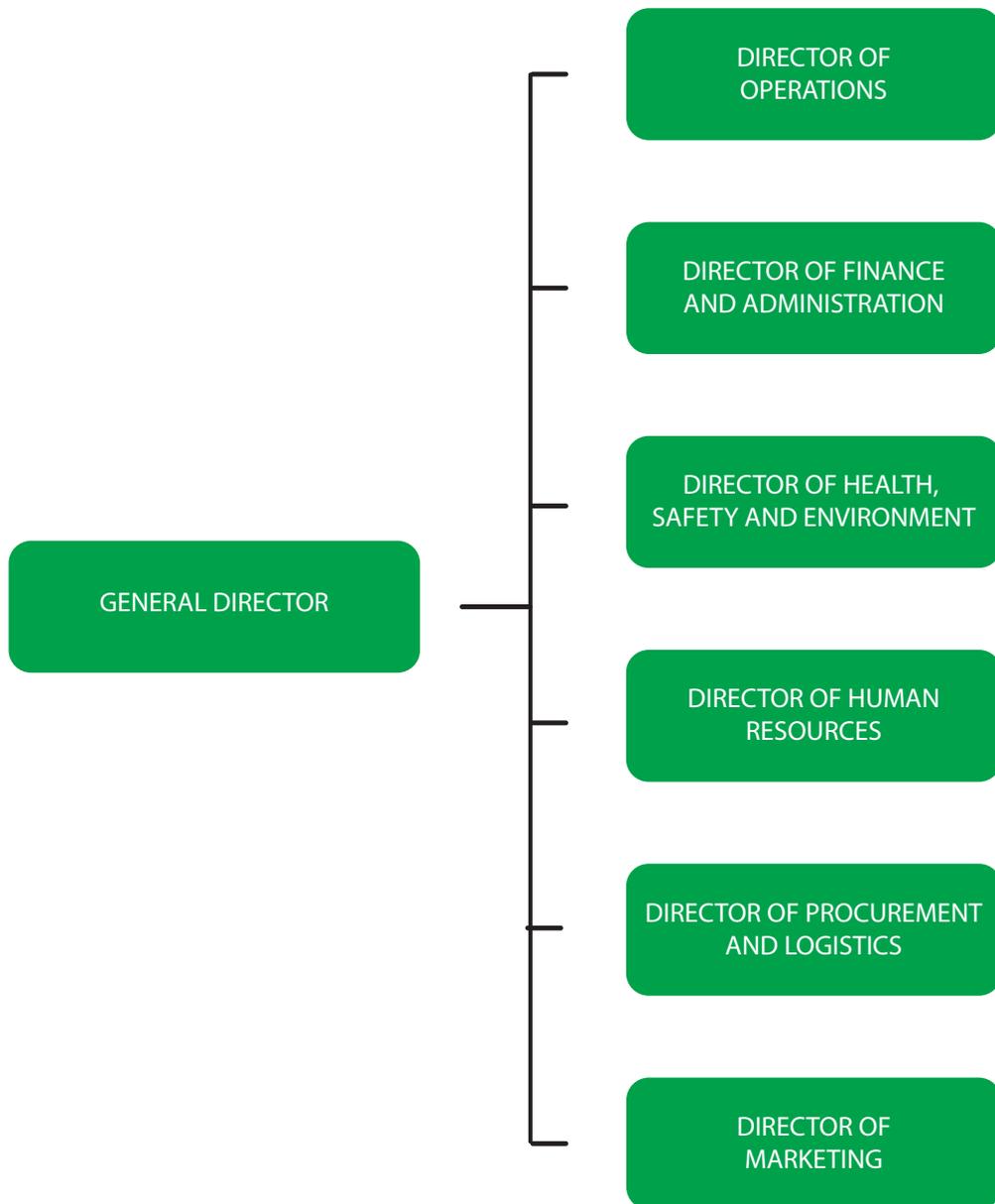
Some of our team's past experience shown in below table:

CLIENT	PROJECT NAME	LOCATION	SCOPE OF WORK	YEAR	DURATION
PETRONAS CARIGALI PC(T) Sdn. Bhd	Block 1, Onshore and Offshore Fields	KIYANLI, Turkmenistan	Catering/ Laundry/ Housekeeping	2015 – 2018	3 years
CHINA NATIONAL PETROLEUM CORPORATION (CNPC)	Bagtyýarlyk, PSA Territory, Blok B	LEBAP, Turkmenistan	Catering/ Laundry/ Housekeeping	2014 – Present	5 years
HYUNDAI ENGINEERING Co. Ltd.	Ethane Cracker and PE/PP Plant	KIYANLI, Turkmenistan	Catering	2014 – Present	1 years
HYUNDAI ENGINEERING Co. Ltd.	Galkynysh Gas Field Development Project	SOUTH YOLOTEN, Turkmenistan	Catering	2011 – Present	3+ years
HYUNDAI ENGINEERING Co. Ltd.	Modernization of Turkmenbashi Oil Refineries Complex	TURKMENBASHI, Turkmenistan	Catering	2013 – Present	3 years
ENI SAIPEM	Burun Field - Rig 5870	BALKAN, Turkmenistan	Catering/ Laundry/ Housekeeping	2014 – Present	3 years
ESER HOLDING	Bereket – Balkanabat Highway Construction	BALKAN, Turkmenistan	Catering	2014 – Present	2 years
TEKFEN CONSTRUCTION - under PETROFAC INTERNATIONAL LLC	Galkynysh Gas Field Development Project	SOUTH YOLOTEN, Turkmenistan	Catering/ Laundry/ Housekeeping	2011 – 2014	3 years
CHINA NATIONAL PETROLEUM CORPORATION (CNPC)	Bagtyýarlyk, PSA Territory, Blok B	LEBAP, Turkmenistan	Catering/ Laundry/ Housekeeping	2011 – 2014	3 years
GULF OIL AND GAS FZE	Galkynysh Gas Field, Wells Development	SOUTH YOLOTEN, Turkmenistan	Catering/ Laundry/ Housekeeping	2011 – 2013	2 years

NOTE: Alp Catering has also been providing services to many other construction companies, government agencies, international institutions operating in Ashgabat, Turkmenistan.



ALP IŞ SENIOR MANAGEMENT ORGANIZATIONAL CHART



ALP CATERING'S SENIOR MANAGEMENT TEAM

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 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 four years before joining to ALP Catering. Mergen has developed fifty plus 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

Publishing: <https://www.linkedin.com/in/mergen-m-32545472>



TIMUR SHIRIYEW, 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.

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 technologi-
cal breakthroughs*

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



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.

Mr. Soltanmammedov holds Bachelor's degree from International Turkmen – Turkish University, Ashgabat Turkmenistan and holds Masters degree in Finance from Umeå University in Sweden.



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.

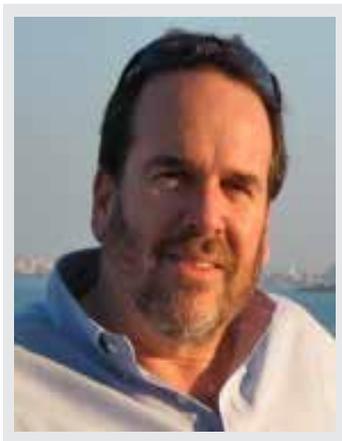
The period of 2009-2011, she worked as a technologist, later as a manager on the frozen semi-finished products in LLC "Barkad" in Kyrgyzstan. While working in the LLC "Barkad" underwent a series of trainings conducted by GTZ for the implementation of ISO 22000: 2005, HACCP, polyurethane (prerequisite 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.

ALP CATERING'S SENIOR ADVISING TEAM

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

The following is our consultant 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 Hostelry 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.

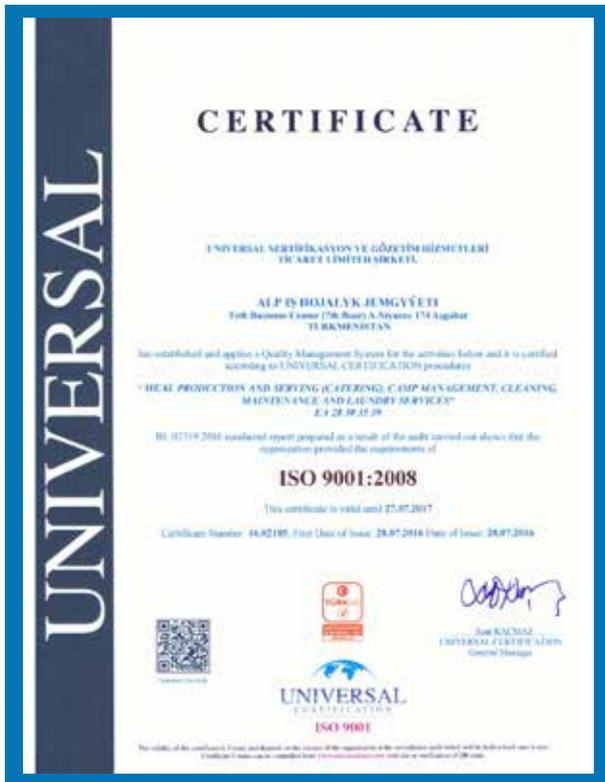
Mr. Fisher was the 1997 and 2001 recipient of the Award for Excellence in Management Advisory Services from Foodservice Consultants Society International (FCSI), an international organization representing the leading foodservice consultants from more than 39 countries. The Award of Excellence is recognized 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.

ISO CERTIFICATION

International Organization of Standardization presented Alp İş HJ with the HACCP, “ISO 22000:2005, ISO 9001:2008” certification for Food Safety and Management System as well as “TS OIC/SMIIC 1:2011” HALAL certification for Hygiene and Sanitation Standards. Certificates are renewed on a regular basis.



AlpEt Steakhouse

More than a restaurant...

Forget about the usual restaurants! AlpEt Steakhouse has the feature of being the first steakhouse in Ashgabat with its distinctive concept. Its meat is cooked with 'dry aged' method which requires aging for 28 days in order to present perfect steak to its customers. AlpEt Steakhouse provides delicious tastes for its customers accompanied by relaxing music within an elegance place and indescribable garden. Coming into prominence with its dessert types in addition to rich meat menu, AlpEt Steakhouse is an exclusive alternative for its guests to enjoy our flavors at home by shopping from our grill section.





ALP ET
STEAKHOUSE

SUNGATLY LEZZET

The art of taste

Искусство Вкуса



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