



Catering services

Comprehensive, Integrated & Cost-Effective Solutions

“ General Manager Message

At Blue Impact, we take pride in delivering exceptional catering and facility management services tailored to meet the unique needs of our clients. With a commitment to excellence, innovation, and customer satisfaction, we strive to set new standards in the industry.

Our dedicated team brings years of expertise, ensuring that every meal we serve is crafted with quality ingredients and every facility we manage operates seamlessly. Whether it's a corporate event, or long-term facility camp management or maintenance, we combine professionalism with personalized service to exceed expectations.

Thank you for considering Blue Impact. We look forward to serving you with excellence and making every experience memorable

Regards,

General Manager
Mustafa Motawe



Who Are We?

Blue Imapct

Empowered by Vision 2030, we stand tall in our commitment to making a positive impact in the Onshore and offshore catering service sector in Saudi Arabia.

We have carefully assembled a team of professionals who boast over 30 years of combined experience in catering and hospitality.

Through a rigorous selection process, we ensure that all team members will perform their duties effectively and efficiently.

By advancing, developing, and synergizing with the onshore and offshore industries, we promote comprehensive catering logistics solutions. At Blue Impact, our dedication to providing high-quality products and services that meet market and customer demands remains unwavering.

Gourmet Meals
Where Quality
Meets Perfection

Our Aspirations



The Aim

Our aim has always been to provide excellent customer service.

We want our customers to choose us again and again and to take the time to tell other companies about their positive experiences with us.



Our Vision

Expand our network and globalize our services. We intend to be the most competitive onshore and offshore Catering company in Saudi Arabia, setting high-level standards in the industry.

We are committed to setting exceptional benchmarks for our services and continually striving for perfection



Our Mission

To be the ideal choice for every client by offering remarkable services.

We aspire to be the epitome of reliability and customer delight, maintaining our competitive edge and consistently meeting and exceeding delivery expectations.

Why Blue Impact ?

Cost-effective and Tailored Solutions

Blue Impact offers solutions that are not only economical but also customized to fit your specific requirements. We ensure that every solution is designed with your unique needs in mind.

Flexibility and Commitment to Delivery

We understand the importance of flexibility and are committed to meeting our delivery promises. Our team is dedicated to ensuring timely and accurate deliverables.

Reliable Market Intelligence

Blue Impact serves as a reliable source of market intelligence, providing you with valuable insights and up-to-date information critical for making informed decisions.

Adherence to QHSSE

We adhere strictly to Quality, Health, Safety, Security, and Environment standards. Our commitment to these principles guarantees that we operate responsibly and sustainably.

Compliance

Blue Impact is fully conversant and compliant with in-Kingdom programs and regulations. We ensure that all our operations align with local rules and guidelines.

A man in a brown leather apron is using chopsticks to place sliced carrots onto a plate. He is looking down at his work. Another man in a grey apron stands next to him, smiling and watching. They are in a modern kitchen with white shelves in the background holding various decorative items like vases, books, and a framed picture. On the wooden countertop in front of them are several bowls of ingredients: shredded green vegetables, shredded orange carrots, and other prepared items. There is also a frying pan on a small stove and some finished food items on plates.

Your **Culinary**
Partner for every
Occasion

Blue Impact

OUR SERVICES





Catering Service.

Blue Impact has extensive range of offshore and onshore catering services, specifically tailored for the oil and gas industry.

Our offerings begin with a thorough understanding of your unique needs and budget requirements, ensuring that we provide the most suitable solutions for your operations. At Blue Impact, we prioritize high-quality ingredients and utilize the exceptional skills and passion of our talented chefs to create delicious and healthy dishes. Our commitment extends beyond culinary excellence; we are deeply aware of nutritional needs and the environmental impact of our services.

We pride ourselves on our ability to customize catering plans to staff your location effectively and manage projects of any scale.



We prioritize
nutrition, taste, and
efficiency **to keep
morale high .**

MORE SERVICES



**Visa Services
Personnel**



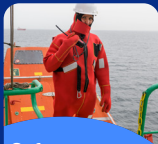
**Human
Resources**



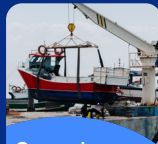
**Managed
Services**



**Administrative
Solutions**



**Safety
Supply**



**General
Supply.**



General Supply

Blue Impact is a global supplier of high-quality products, ensuring cost-efficiency and superior quality.

We dedicated Supply Department aims to strike a balance between high-quality products and reasonable pricing.

We continuously enhance their database with national and international manufacturers.

Our team consists of experienced buyers who understand the urgency of the marine industry.

We offer professional services round the clock to meet all requirements and aim to build enduring partnerships with clients, ensuring their procurement needs are in capable hands.

A smiling waiter in a tuxedo is holding a silver tray with two cocktails. He is standing outdoors in a tropical setting with palm trees in the background. The text "let's create your perfect catering experience. Get in touch" is overlaid on the left side of the image, with a blue vertical bar to its left.

let's create your
perfect catering
experience. **Get in
touch**



Safety Supply

- Breathing Apparatus
- Fire Extinguishers
- Gas detectors
- Explosion Proof Torches
- Fire Hoses
- Gloves
- Fire Blankets
- Fire Hydrants
- Immersions Suits
- Life Rafts
- Life Saving Appliances
- Line Throwing Device
- Personal Protective Equipment
- Pyrotechnics
- Working Vest
- IMO Signs
- Life jackets
- Life Buoys



Our Clients

- Marine & offshore Companies
- Construction companies
- Oil & Gas Companies
- Petrochemical companies
- Governmental projects
- Remote area projects
- Drilling, exploration, EPC projects
- Industrial services projects

A photograph of four people (three men and one woman) smiling, overlaid with a blue tint. They are wearing white shirts and dark vests, suggesting a professional kitchen or hospitality environment. The text 'Our People' is centered over the image in large white font.

Our People

At Blue Impact, the backbone of our organization is our team of hospitality and catering professionals. Our team possesses extensive academic backgrounds and rich experience in hospitality, culinary, offshore catering, food safety, nutrition, cruise and HSEQ.

Our clients benefit from our ability to source our own personnel using our dedicated recruitment facilities worldwide.

We do not rely on third parties for recruitment purposes. This unique capability allows us to maintain a consistent pool of marine hospitality professionals ready to be mobilized at short notice.



Elevating **Dining**
experience –
Fresh, Flavorful,
and Impeccably
Served.

Management Team Capabilities

Leadership with Industry Expertise & Operational Excellence

At Blue Impact our management team brings decades of combined experience catering, hospitality, and facility management, ensuring seamless, high-quality service for our clients worldwide.

Key Strengths:

Decades of Marine Catering Experience

Our leaders have worked in offshore, cruise, and maritime hospitality, understanding the unique demands of the industry.

1

Large-Scale of Operational Knowledge

Expertise in managing large-scale catering operations across multiple regions and vessels.

2

Commitment to Quality & Safety

Rigorous adherence to international food safety (HACCP, ISO) and maritime regulations.

3

Client-Centric Approach

Tailored catering programs designed to meet the needs of crew members, offshore workers, and luxury cruise passengers.

4

Our Marine Cooks

Qualifications and Skills

- Academic and/or Professional culinary certifications holders are our main target.
- Ship Cook Certificates is a must.
- STCW Certificates.
- H2S Certificate.
- Completed BOSIET Training.
- Completed Food Safety training.
- Valid health and food handling certificates.
- Excellent time management.
- Proven work experience as a cook or chef in the maritime industry.
- Understanding and awareness of safety standards.
- Strong knowledge of sanitation regulations and
- Familiarity with various cooking methods, ingredients, and procedures.
- Ability to work under pressure.
- Interpersonal skills.



Training & Development of our **Catering Staff**

At Blue Impact, we understand that delivering outstanding onshore and ashore services goes beyond just crafting delicious meals.

Essential to our success is the training of our catering staff to meet high standards in food preparation, service, and hygiene. Investing in staff training equips our team with necessary skills and knowledge, covering aspects like culinary techniques, food safety practices, customer service etiquette,

menu planning, and effective communication. This investment ensures consistency, professionalism, and heightened customer satisfaction in our catering operations. Our commitment to ongoing training is pivotal in maintaining our esteemed service quality. Quality





What makes Blue Impact Truly special?

Our dedicated operations team works around the clock—24 hours a day, 7 days a week—to ensure that our clients receive immediate, accurate, and detailed responses.

We understand that our customers are the ultimate judges of our service quality. Therefore, we are committed to perceiving every interaction from their perspective, ensuring we meet and exceed their expectations. Our unwavering commitment to outstanding service is a collective effort across the entire company and each individual within it.

Nothing less than total dedication to delivering excellence will suffice in fulfilling our obligation to our valued customers.

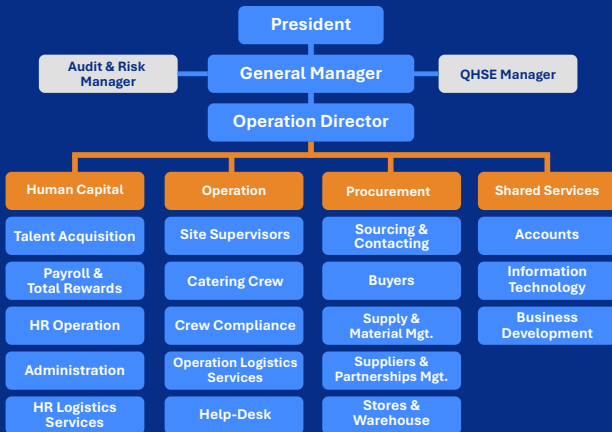
Certifications



Certifications



Organization Structure



Food Provisions

Blue Impact offers a wide range of fresh, frozen, dry provisions and other food provisions supply. Fresh provisions are collected daily straight from the farm ensuring the best quality always, we supply all food products, both domestic and imported.



Locations We Serve



Quality Approach

Our focus on quality management is crucial for the continuous delivery of excellent service. Management visibility plays a key role in supporting and coaching our team, ensuring effective communication with management.

To maintain our standards, we utilize various measurements to ensure strong delivery of service:



**Food Safty
Audit**



**Operational
Visits**



**Performance
Assessment**



**Hygiene
Inspection**



**Menu Planning
Assessment**



**Policies Compliance
Review**



Customizable menu
by **experienced**
Catering chefs.

Our Principles of Menu Design

Structured Meal Rotation

- Change cycle to prevent repetition.
- Themed meals to add excitement.
- Seasonal adjustments as required.

Balanced Nutritional Content

- High-energy foods for physically demanding jobs.
- Vitamins & fiber from fruits and vegetables to prevent deficiencies.
- Hydration focus (electrolytes & limited sugary drinks).

Practical & Efficient Layout

- Clear meal categories.
- Easy-to-read format.
- Dietary labels.

Adaptability & Flexibility

- Alternative options for unexpected shortages.
- Buffer meals that can be adjusted based on ingredient availability.
- Dietary variety, considering allergies.

Crew Preferences & Cultural Diversity

- Multinational crews require diverse cuisines.
- Comfort foods to boost morale.
- Special occasions as required.



From Farm to Fork

Operating in the maritime industry presents distinct challenges: limited storage, fluctuating temperatures, and stringent health regulations, making food safety a top priority. At Blue Impact, we uphold the highest standards through rigorous compliance practices, always ensuring safe and hygienic food service. Our comprehensive approach covers:

1 Personal Hygiene

Strict protocols for all staff to maintain cleanliness and safety.

2 Food Storage & Hygiene

Proper handling and storage to prevent contamination.

3 Temperature Monitoring

Continuous checks to ensure optimal food preservation.

With unwavering commitment to food safety, we deliver reliable and compliant service, safeguarding both health and quality.

Fresh Food

Blue Impact specializes in offshore and onshore catering services tailored for the oil and gas industry. We are committed to delivering cost-effective solutions that align with our clients' operational needs, ensuring high-quality ingredients, skilled chefs, and nutritionally balanced meals.

Beyond culinary excellence, we prioritize sustainability and environmental responsibility. Our expertise extends to customized catering plans, efficient staffing, and seamless project management, allowing us to support operations of any scale.



Cleanliness onboard your vessels

Good housekeeping is essential to creating a safe, hygienic, and comfortable workplace on board a commercial vessel. Maintaining clean cabins and common areas not only boosts crew morale but also ensures that the ship makes a positive first impression during Port State Control or survey inspections.

At Blue Impact, we are committed to recruiting and training quality housekeeping attendants and stewards across a wide range of areas to uphold these standards.



Our Partners & Suppliers

Blue Impact has comprehensive experience in managing external suppliers. Our extensive network of registered suppliers and our highly experienced team ensure that we provide integrated services across various sectors, including facility management, residency management, and hospitality management.

At Blue Impact, we pride ourselves on delivering tailored solutions to meet the unique needs of each client, ensuring high standards of quality and reliability.

Our goal is to create value-based partnerships and deliver unparalleled service excellence.

Our HSE System

Our HSE System is based on the requirements of ISO management system: ISO 22000, ISO 45001, ISO 14001, ISO 9001 & HACCP. The aim and intended outcomes of the HSE management system are to prevent work-related to provide safe and healthy services.

At Blue Impact, we eliminate hazards and minimize risks by taking effective preventive and protective measures to address the environmental risks and opportunities in the catering services.





**We are always here to
support you throughout
your journey.**

**You can count on us to
be there every step of
the way...**



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Catering Services

Comprehensive, Integrated & Cost-Effective Solutions