Custom-made F&B Solutions

Foodservice Consultants Singapore (FSCS) provides highly credible consultancy on kitchen designs and Food & Beverage concept solutions.

With over 25 years of hospitality experience as operators, FSCS has acquired an impressive portfolio which includes top luxury hotels worldwide and unique F&B startups in Asia.

2017

Mission

FSCS embodies a dynamic blend of youthful exuberance and a wealth of experience in the hospitality industry. Capitalising on its core competencies in F&B consultancy and kitchen design, FSCS offers a comprehensive programme of services catering to the needs of its clients.

Company

Vision

With a customer-oriented approach to hospitality consultancy and facility design, Foodservice Consultants Singapore (FSCS) strives to guide the client in achieving a profitable, sustainable and cost efficient business enterprise. In addition, we provide clients with the competitive advantage in an ever-changing F&B and hospitality industry.

The Team

We are your Industry Specialists in Food &Beverage, Hospitality and Kitchen Design.

Organization

An inclusive dynamics
of vast wealth in
Food & Beverage Culture and
Experience.

Project Director

Director

Principal

Designers

Associate

Project Executive

Diverse Training and Background

- Culinary
- F&B Operations
- Engineering
- Interior Design
- Architectural Design
- Hospitality Management

Based on his years of experience as a valued executive chef in well-known hotels, Peter A. Knipp has brought his expertise to start-up the business of offering foodservice consultations.

His tenacity has led to the long years of success of FSCS.

Principal

Peter Knipp

"There are three types of people; people who watch things happen, people who wondered what happened, and people who make it happen."

Principal

Assistant Project Director

Kuek Wei Jun

Wei Jun has worked with some of Singapore's most prestigious establishments including Raffles Hotel, Singapore; and The Fullerton Singapore.

Having been a member since the inception of FSCS, Wei Jun now specialises in Kitchen Design and some of his works include One°15 Marina, Singapore; Joël Robuchon in Resorts World Singapore; restaurants & bars with the casino and hotel towers at prestigious Marina Bays Sands Singapore and all of the F&B venues at the Shangri La Hotel Bangalore, India

As a member of the committee of the National Environment Agency (NEA) Singapore, Wei Jun works towards the goals of NEA as well as of his clients in design and development projects that he oversees.

Some of these include The Oberoi and Trident Hotel, Hyderabad; The Sheraton Hotel, Chandigarh; Le Meridient Hotel, Dhaka, Grand Hotel Europe, St Petersburg, as well as Banyan Tree Resort, Angsana Hotel and Golf Course Clubhouse in Vietnam.

Management

Associate

Vincent Poh

Graduated with a diploma in Resort & Leisure Management, Vincent has since amassed years of operational hands on experience in the hospitality industry which has proved to be beneficial to the team.

Post graduation, he kick started his career in 3PL logistics management in Menlo Worldwide. After learning the ropes, he went on to become an entrepreneur of various F&B related businesses. After a successful streak, he decided to return to F&B consultancy as he continues his lifelong journey of learning and growth.

Vincent was a former intern at FSCS as well. He is currently responsible for the liaison and coordination of various projects.

Management

Jeffrey graduated from the Polytechnic University of the Philippines with a Bachelor of Science in Architecture.

He was a top contributor in the field of foodservice equipment and facilities for Merit Stainless Steel Inc.

He rendered invaluable experiences designing diverse projects, handling Raffles Suites & Residences and Fairmont Hotel.

Jeffrey is well-versed in 3D presentations and photorealistic rendering. With keen eye for detail and the techniques he has mastered, Jeffrey is a great addition to the design team.

Designer

Jeffrey Pascual

Designers

Muhd Harris Osman graduated from NTC 3 in Building Drafting. With more than 10 years in the industry, Harris is a well experienced designer.

He had over ten years experience with foodservice equipemnts design.

He has contributed to major projects ranging from Colleges to Hotels such as NUS Angsana, NUS Tembusu, JW Marriott Medan, The Mezzanine etc.

With years of experience in hand, Harris is a great addition to the team.

Designer

Muhd Harris Osman

Designers

Our Services

We offer Integrated Food & Beverage Solutions and a Comprehensive Suite of Consultancy services.

Who We Are

A dynamic team that's here to empower you and your hospitality business through professional consultancy services that offer quality and efficient turn-around solutions.

Technical Expertise

Our consultants are backed with professional training in Culinary, F&B Operations, Engineering, Architectural Design, Interior Design, Hospitality Management, Food Science & Nutrition.

Industry Experience

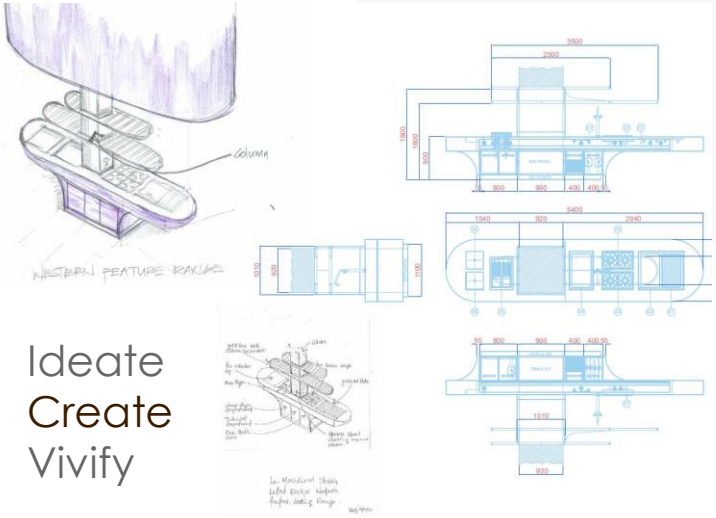
Our team has earned over 30 years of hands-on operator experience in hospitality and F&B allowing us the advantage of providing you pragmatic advice.

International Standards

We are proud to have worked with some of the top luxury brands worldwide. We ensure that quality international standards are met every time.

What We Do

If you've got a plan, we've got the professionals and expertise to advise you on all your hospitality needs. As a one-stop solutions provider, our comprehensive offerings are designed to help your ideas come to life.



Ideate
Create
Vivify

Concept Development

F&B Consultancy

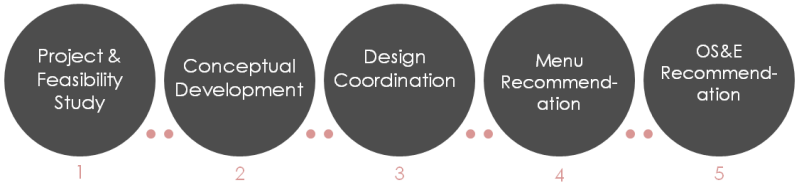
Kitchen Design

Concept Development

- Project & Feasibility Study
- Concept Brief & Recommendation
- Menu Recommendation
- Design Coordination
- OS&E Procurement Assistance
- Operational Consultancy
- Pre & Post Opening Assistance

What We Do

In concept development, we conduct in-depth strategic reviews of our client's ideas against its feasibility and the market environment, while establishing practical directions in design and operations.



Typical Stages of Consultancy

1 **Project & Feasibility Study**

FSCS will perform extensive investigation on the viability and project the achievable success of the proposed project. Through in-depth discussions and interviews with the client, FSCS will identify and comprehend business requirements. In addition, through SWOT analysis, carry out a market assessment and secondary research to ensure effective decision making.

2 **Conceptual Development**

Among the multitude of possible restaurant and business concepts, FSCS will develop the ideal choice that takes into consideration the client's requirements and market conditions. Keeping abreast of the latest trends in this competitive industry, FSCS will utilise its aptitude for identifying and analysing the market to unlock the potential of any F&B outlet.

3 **Design Coordination**

At FSCS we take the coordinating work off your hands by ensuring that all parties; Client (you), Operator and Other Consultants (Architect, M&E, Interior Designer, Contractor etc.) are all working towards accomplishing the project objectives.

4 **Menu Recommend-ation**

FSCS will offer a complete menu concept development program which involves the cuisine identification, menu design and pricing mix. The menu engineered will seek to the complement the outlet's concept in terms of actual dishes, recipe costing, production coordination, quality control, presentation and plating. In addition, menu enhancements and test cooking will be offered upon request.

5 **OS&E Recommend-ation**

With the objective of bringing a concept to reality, FSCS will define the operating specifications and identify the equipment required for operational needs. In consideration to the costs of these equipment, a budget evaluation will be carried out. In addition, a comparative analysis will present the client with recommended equipment and possible alternatives.

What We Do

We offer industry specialist advice in terms of menu reviews, plating presentation, sensory acceptability, ingredient selection and portion sizing for optimal operations and returns.

F&B Consultancy

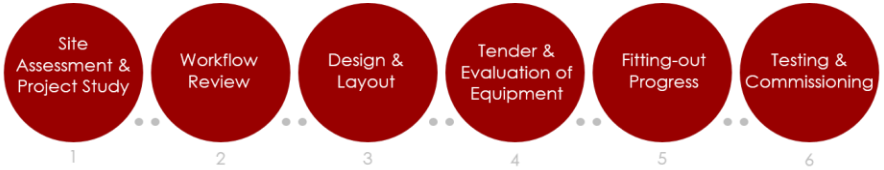
- Food Menu Concept Development
- Beverage and Wine Concept Development
- Financial Projection Assistance
- Operational Assessment and Review
- Marketing & Resource
- Human Resources Guidelines and Development
- Audits & Analysis

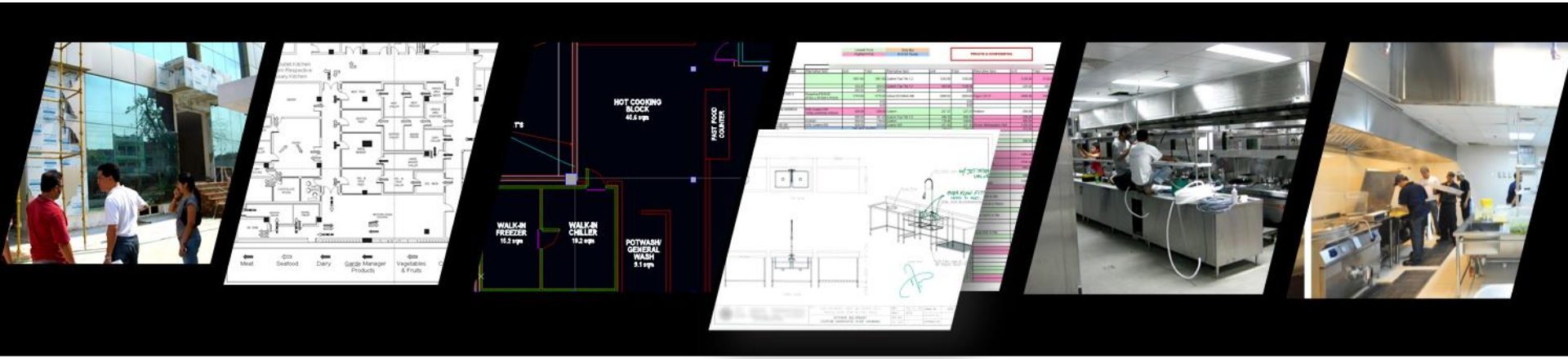
Kitchen Design

- Site Assessment & Project Studies
- Zoning & Workflows
- Design (various stages)
- Tender stage
- Review of Construction & Fitting-Out Progress
- Testing & Commissioning
- Snagging
- Handover

What We Do

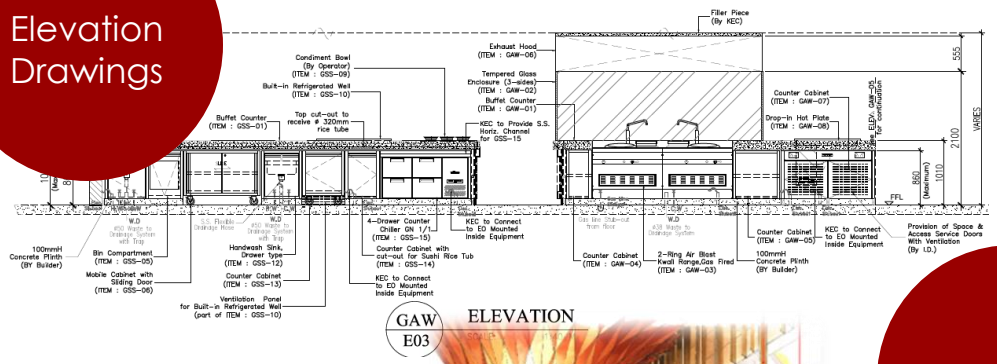
We aim provide kitchen designs and layouts that ensure optimum utilization of space while complying to best hygiene practices.





Kitchen Design

Elevation Drawings



Sheraton, Chandigarh, India

Sketch Up

For clearer perspective of space utility & workflow

Winner of 2009 Architectural Heritage Awards (Cat A)

Our Portfolio

We’ve worked with an industrially diverse range of clientele worldwide.

Hotels & Resorts

Cafes, Restaurants, Cafeterias & Mixed Use

Clubs & Theme Parks

We’ve worked with a diverse range of clientele and are
proud to have contributed to many international luxury brands.

Our International Presence

Africa, Middle East & Europe

- UAE
- Libya
- Russia
- South Africa
- Iran

Asia

- Singapore
- Indonesia
- Brunei
- Vietnam
- India
- Myanmar
- Philippines
- China
- Sri Lanka
- Taiwan
- Bangladesh
- Macau
- Malaysia

Hotels & Resorts
Completed

Kitchen Design

Completed

2008 to 2009	The Empire Hotel, Brunei	Redesign & Improvement Services for F&B and Kitchen Facilities
2008 to 2009	Conrad Hotel Dubai, U.A.E	Kitchen and Laundry Design Consultancy
2008 to 2012	Crowne Plaza Semarang, Indonesia	Kitchen and Laundry Design Consultancy
2011 to 2012	Marriott Hotel, Singapore	Kitchen Design Consultancy
2011 to 2012	La Brasserie by Raymond Blanc Cape Town, S. Africa	Kitchen Design Consultancy (up to tender stage)
2011 to 2012	Banyan Tree Resort, Vietnam	Kitchen Design Consultancy
2013 to 2014	Hotel Nikko, Jakarta	Kitchen Design Consultancy
2013 to 2014	ITC Grand Dakshin, Chennai	Kitchen Design Consultancy
2013 to 2014	ITC Maurya, New Delhi	Kitchen Design Consultancy
2013 to 2014	Trident Hotel Hyderabad, India	Kitchen and Laundry Design Consultancy
2013 to 2014	Jade Villa Nay Pyi Daw, Myanmar	Kitchen Design Consultancy
2013 to 2014	Ruby Hall, Nay Pyi Daw, Myanmar	Kitchen Design Consultancy
2013 to 2014	Anti:Dote Bar @ Fairmont Hotel, Singapore	Kitchen Design Consultancy
2013 to 2014	St Regis Seafood Restaurant Abu Dhabi, U.A.E	Kitchen Design Consultancy
2015 to 2016	Shangri-La Palace Road, Bangalore	Kitchen Design Consultancy
2015 to 2016	Le Meridien, Dhaka, Bangladesh	Kitchen Design Consultancy
2015 to 2016	French School, Singapore	Kitchen Design Consultancy
2015 to 2016	Insead, Singapore	Kitchen Design Consultancy
2013 to 2016	Jurong Hotel, Singapore	Kitchen Design Consultancy
2015 to 2016	Grand Hotel Europe St. Petersburg, Russia	Kitchen Design Consultancy
2015 to 2016	Resorts World Sentosa, Singapore	Kitchen Rectification Works
2015 to 2016	The Ritz-Carlton Dubai, U.A.E	Kitchen and Laundry Design Consultancy
2015 to 2016	The Club At Marina Bay Sands, Singapore	Kitchen Design Consultancy
2011 to 2016	Westin Hotel The Rasuna Tower Jakarta, Indonesia	Kitchen Design Consultancy
2010 to 2016	Shangri-La Palm Retreat Hotel Bangolore, India	Kitchen Design Consultancy

Hotels & Resorts
Current

Current

Ongoing	Marriott Hotel Manila, Philippines	Kitchen Design Consultancy
Ongoing	Sheraton Hotel Manila, Philippines	Kitchen Design Consultancy
On-hold	Sheraton Hotel Kathmandu, Nepal	Kitchen Design Consultancy
On-hold	Trident Hotel, Mumbai, India	Kitchen Design Consultancy
Ongoing	Marriott Hotel Batam, Indonesia	Kitchen Design Consultancy
Ongoing	MGM Macau Square Eight Restaurant, Macau	Kitchen Design Consultancy
Ongoing	MGM Macau ABA & Olive Restaurant, Macau	Kitchen Design Consultancy
Ongoing	MGM L1 Rossio Restaurant, Macau	Kitchen Design Consultancy
Ongoing	MGM Employee Dining Room, Macau	Kitchen Design Consultancy
On-hold	Next Colombo Hotel, Sri Lanka	Kitchen Design Consultancy
Ongoing	Marina Bay Sands Singapore	Kitchen Design Consultancy
Ongoing	Waterfront Development Project, Sri Lanka	Kitchen And Laundry Design Consultancy
Ongoing	Marriott Hoi An Resort, Vietnam	Kitchen And Laundry Design Consultancy
Ongoing	Sheraton Danang Resort, Vietnam	Kitchen And Laundry Design Consultancy
Ongoing	The Datai Langkawi, Malaysia	Kitchen And Laundry Design Consultancy
Ongoing	Iran Mall Hotel, Tehran	Kitchen Design Consultancy
Ongoing	Crowne Plaza, Kota Kinabalu	Kitchen And Laundry Design Consultancy

Hotels & Resorts

F&B Consultancy

Completed

2002 to 2007	Sheraton Hotel Taipei, Taiwan	F&B Concept Assessment & Redevelopment
2003 to 2005	The Westin Beijing, China	F&B Concept Consultancy
2004 to 2004	Hotel Nikko Jakarta, Indonesia	F&B Operations Assessment
2004 to 2005	Meritus Mandarin, Singapore	Re-alignment of F&B Concepts
2005 to 2006	Sheraton Pudong Shanghai, China	F&B Concept Consultancy
2006 to 2006	Kerzner Capitaland, Singapore	F&B Concept Consultancy
2010 to 2010	Grandpark Orchard, Singapore	F&B Concept Consultancy
Ongoing	Bab Al Qasr Hotel & Serviced Apartments Abu Dhabi	F&B Concept Development, Kitchen & Laundry Design

F&B Concept Development and Kitchen Design

Completed

1997 to 2001	JW Marriott Jakarta, Indonesia	F&B Concept Development and Kitchen Design
1999 to 2000	The Fullerton Hotel, Singapore	F&B Concept Development and Kitchen Design
2003 to 2005	The Ritz-Carlton Jakarta, Indonesia	F&B Concept Development, Kitchen & Laundry Design
2007 to 2009	JW Marriott Medan, Indonesia	F&B Concept Development, Kitchen and Bar Design

Current

Ongoing	Waterfront, Colombo	F&B Concept Development, Kitchen & Laundry Design
On-hold	Next Hotel, Colombo	F&B Concept Development, Kitchen & Laundry Design

Cafes, Bars & Restaurants

F&B Consultancy

Completed

1997 to 1998	Fort Canning Country Club, Singapore	Menu and Recipe Consultancy
1998 to 1998	Shrooms, Singapore	Menu and Recipe Consultancy
1999 to 2001	Singapore Indoor Stadium, Singapore	F&B Concept Redevelopment of existing site including tenant mix

F&B Concept Development and Kitchen Design

Completed

2000 to 2001	Centro 360, Singapore	F&B Concept Development and Kitchen Design
2004 to 2004	Fashion TV Bar & Bistro Jakarta, Indonesia	F&B Concept Development , Kitchen and Bar Design
2008 to 2009	Pancious Pancake Restaurants Jakarta, Indonesia	F&B Concept Development and Kitchen Design
2013 to 2014	Yas Marina Euro-Lebanese Restaurant Abi Dhabi, U.A.E	Kitchen Design Consultancy

MICE, Industrial Facilities & Schools

MICE

Completed	National Guest House Nay Pyi Daw, Myanmar	Kitchen Design Consultancy

INDUSTRIAL

Completed		
1997 to 2001	Industrial Kitchen Kuala Lumpur, Malaysia	Kitchen Design Consultancy
2006 to 2007	Choko Lo Central Production Facility New Delhi, India	Kitchen Design Consultancy
2008 to 2009	Pancious Pancake Central Production Kitchen, Indonesia	Kitchen Design Consultancy
2010 to 2011	Apple Staff Canteen, Singapore	Kitchen Design Consultancy
2012 to 2013	Singapore Corporation of Rehabilitative Enterprises	Kitchen Design Consultancy

RESIDENTIAL & SCHOOLS

Completed		
2010 to 2011	Jerudong International School, Brunei	Kitchen Design Consultancy
2012 to 2012	Residential Kitchen Development	Kitchen Design Consultancy
2012 to 2012	Stamford American International School, Singapore	F&B Consultancy, Operations Assessment and Advisory Services
2012 to 2012	St Andrew's School Rayong, Thailand	Kitchen Design Consultancy
2012 to 2012	International School Ho Chi Minh City, Vietnam	F&B Consultancy, Operations Assessment and Advisory Services
2014 to 2015	Dulwich College, Singapore	Kitchen Design Consultancy
2013 to 2015	INSEAD Campus, Singapore	Kitchen Design Consultancy
2013 to 2016	Gems World Academy, Singapore	Kitchen Design Consultancy
2014 to 2015	French School, Singapore	Kitchen Design Consultancy
201 to 2014	Apple Canteen 2, Singapore	Kitchen Design Consultancy
2015 to 2017	Google Majulah, Singapore	Kitchen Design Consultancy

Clubs & Theme Parks

Theme Parks

Completed

2002 to 2007	SaigoMax Theme Park, Vietnam	Kitchen Design Consultancy
2004 to 2006	Night Safari, Singapore	Kitchen Design Consultancy
2004 to 2008	Singapore Zoo, Singapore	Kitchen Design Consultancy
2007 to 2008	Jurong Birdpark, Singapore	Kitchen Design Consultancy
2009 to 2011	River Safari, Singapore	Kitchen Design Consultancy
2009 to 2011	Universal Studios, Singapore	Kitchen Design Consultancy

Clubs

Completed

2004 to 2004	Tanglin Club, Singapore	Kitchen Design Consultancy
2005 to 2007	ONE°15 Marina Club Sentosa Cove, Singapore	Kitchen Design Consultancy
2006 to 2008	National University of Singapore, Singapore Alumni House Faculty Club	Kitchen Design Consultancy
2007 to 2008	National University of Singapore Society, Singapore Bukit Timah Guild House,	Kitchen Design Consultancy
2007 to 2009	The Singapore Island Country Club (Bukit Location)	Kitchen Design Consultancy
2009 to 2011	The Singapore Island Country Club (Island Location)	Kitchen Design Consultancy
2014 to 2014	Tower Club, Singapore	F&B Kitchen Modification

Current

2015 onwards	The American Club, Singapore	Kitchen Design Consultancy
2015 onwards	Legend Hill Golf Resort, Vietnam	Kitchen & Laundry Design Consultancy

Our Projects

No one really knows where ideas come from, they just appear. The challenge is pragmatic execution. At FSCS, we see your project through to completion in the most effective and efficient manner.

L'ATELIER
SINGAPOUR
de Joël Robuchon

Kitchen Design Consultancy

L'Atelier de Joël Robuchon
Resorts World Sentosa, Singapore
Completed

JW MARRIOTT.
HOTELS & RESORTS

F&B Concept Development
Kitchen Design and Bar Design Consultancy

JW Marriott Medan
Indonesia
Completed

THE EMPIRE
HOTEL & COUNTRY CLUB, BRUNEI

F&B Concept Development
Design and Development of Banquet and Conference Facilities

The Empire Hotel
Brunei
Completed

台北喜來登大飯店
Sheraton Taipei
HOTEL

Le MERIDIEN

F&B Consultancy
Operations Assessment and Advisory

Sheraton Taipei & Le Meridien Taipei
Taiwan
Completed

Le MERIDIEN

Kitchen Design Consultancy

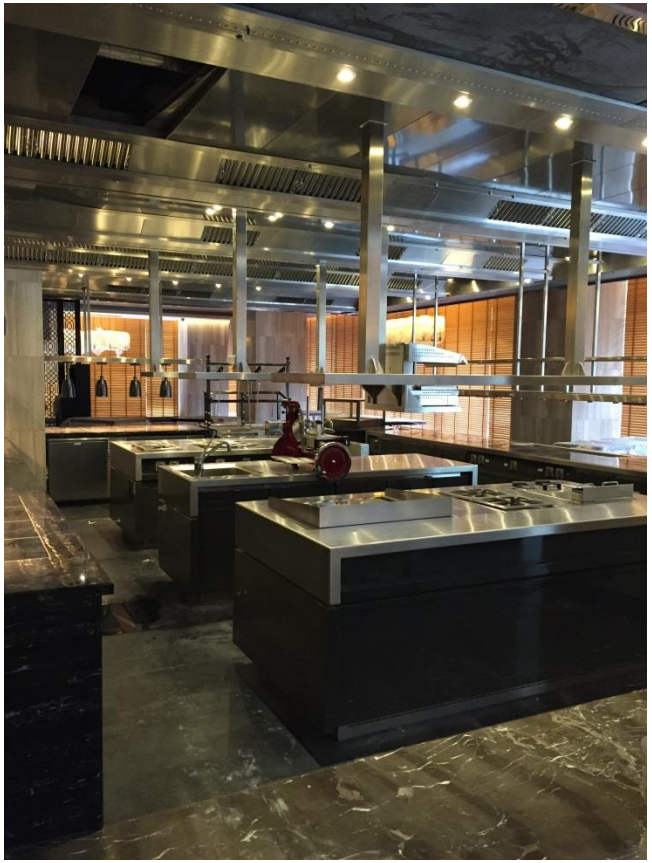
Le Meridien Dhaka
Bangladesh

Completed

SHANGRI-LA

HOTELS and RESORTS

Kitchen Design Consultancy



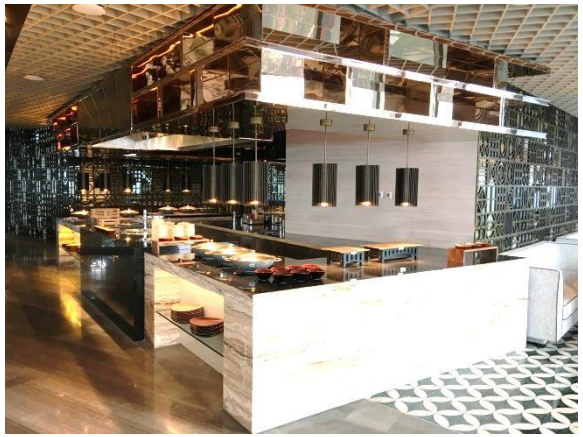
Palace Road

India

Completed

WESTIN®
HOTELS & RESORTS

Progress Installation Pictures



The Westin Jakarta, Rasuna Tower

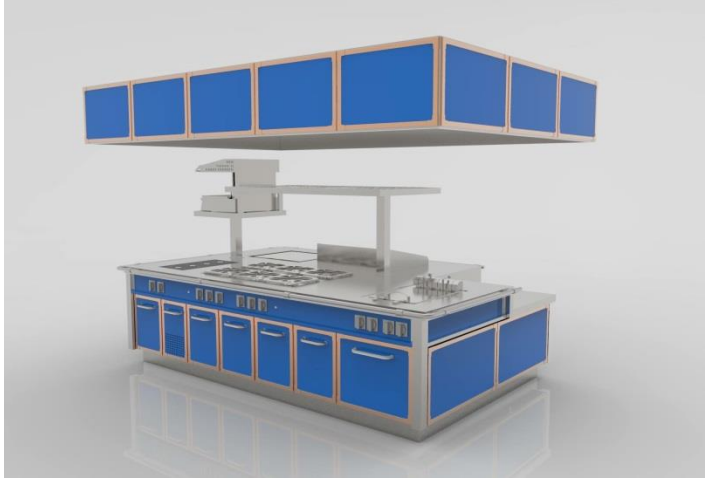
On-going
Indonesia

GRAND HOTEL EUROPE

ST. PETERSBURG

MANAGED BY KEMPINSKI HOTELS

Kitchen Design Consultancy



Grand Hotel Europe

St. Petersburg, Russia

On-going

Kitchen Design Consultancy

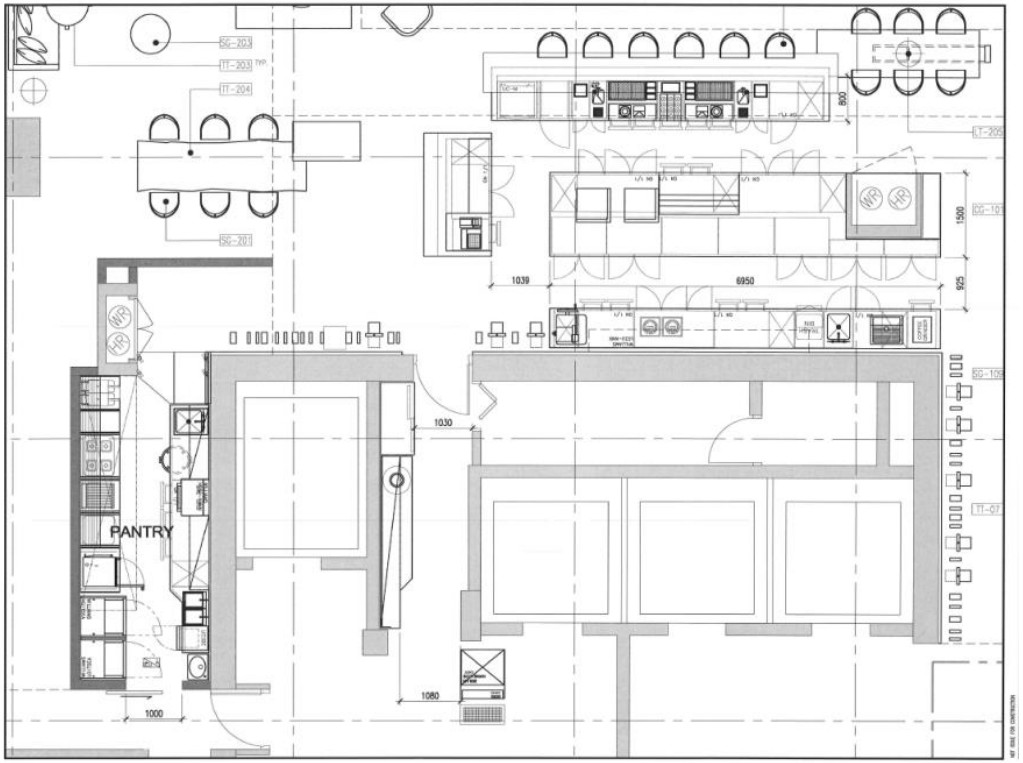
Apple Staff Cafeteria
Singapore
Completed

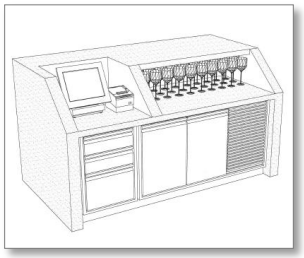
Kitchen Design Consultancy

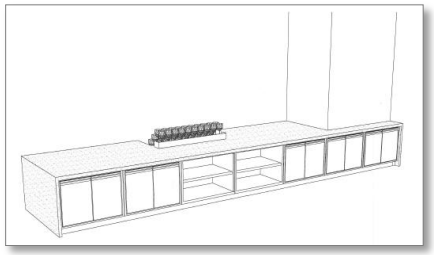
INSEAD
Singapore
Completed

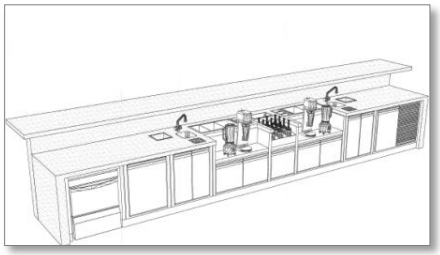
Fairmont SINGAPORE

Kitchen Design Consultancy









Anti:dote cocktail bar, Fairmont Singapore

Singapore

Completed

Other Projects

Overview

ONE° 15 Marina Club, Singapore
F&B Concept Development
Kitchen Design Consultancy

Abu Dhabi Tourism Board, Abu Dhabi, U.A.E
Restaurant Classification Guide

Ulu Ulu Restaurant, Night Safari, Singapore
Restaurant Concept Development
Kitchen Design Consultancy

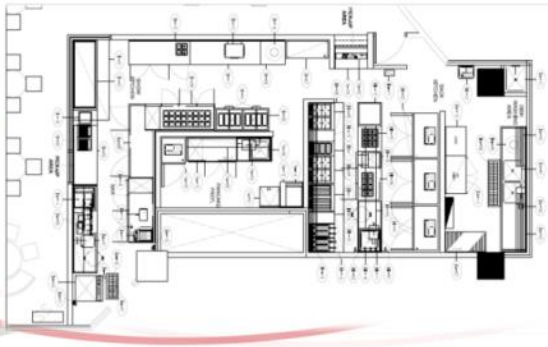
Choko la Central Production Facility, New Delhi, India
Kitchen Design Consultancy

Other Projects

Overview

Pancious Pancake Jakarta, Indonesia

Food and Beverage Concept Development
Kitchen Design Consultancy



National Guest House, Nay Pyi Daw

Kitchen Design Consultancy

What Our Clients Have to Say

We know we have truly delivered our best when our clients are proud and confident to open its doors to the public.

MANDARIN
ORCHARD
SINGAPORE
BY MERITUS

OVERSEAS UNION ENTERPRISE LIMITED
MANDARIN ORCHARD SINGAPORE
333 Orchard Road, #33-00
Singapore 238867

Attn: Foodservice Consultants Singapore

Letter of Reference

This letter of reference is with regards to commend and recommend outstanding Kitchen Design consultancy services of Foodservice consultants Singapore (FSCS). FSCS has propelled Mandarin Orchard Singapore in enhancing optimal kitchen productivity and efficiency through effective redesigning of its Banquet Kitchen as well as thorough review and redesign of its Back-of-House facilities, receiving area and related supporting areas.

Our project had a very tight timeline of 9 months. Understanding our every single detailed needs and requirements, FSCS has successfully managed to coordinate with the other consultants involved in the project to achieve our goals of effectively implementing the redesign in progressive stages without much inconvenience to current ongoing operations in the past 9 months. To highlight FSCS's expertise, practical and effective design based on operational knowledge was used.

Overall, Mandarin Orchard Singapore is delighted with the role that FSCS team has played in the successful completion of this project. It was a pleasure having FSCS in our project team.

Best regards,
Mandarin Orchard Singapore

Shigeru Akashi
(Name)
Group Executive Chef

Mandarin Orchard, Singapore

Chef Shigeru Akashi
Group Executive Chef

Letting
our work
speak

Pancious
pancake house

PANCIOUS PANCAKE HOUSE
P.T. Pancious Tirta Jaya
Jl Permata Hijau Blok A No. 12
Jakarta Selatan
Indonesia

Attn: Foodservice Consultants Singapore

Letter of Commendation

We were very impressed with the work ethics and the professionalism displayed by Raja and FSCS team. Our business have strongly benefited from your effective Kitchen Design and sustainable Food and Beverage consultancy during the project.

Whilst understanding our challenges in Jakarta, we appreciate that the team constantly guided us to better direction and in driving higher standards for our business.

We would like to thank Raja and the team involved where they played an inspiring and vital role in achieving our goals set for P.T Pancious Tirta Jaya.

Best Regards,
PT. Pancious Tirta Jaya

Veronica Tjong
Director

www.pancious.com
PT. PANCIOUS TIRTAJAYA
Jl. Permata Hijau blok A no. 18 Jakarta Selatan
p 021 5365 0806 f 021 5305 617

Pancious Pancake, Jakarta

Ms Veronica Tjong
Director

Letting
our work
speak

THE
SINGAPORE ISLAND
COUNTRY CLUB

15 December 2011

Peter Knipp Holdings Pte Ltd
7 Jalan Kilang Fifth floor
Singapore 159407

Attention: Mr R Rajaratnam

LETTER OF APPRECIATION
Proposed Redevelopment of New Clubhouse for the Singapore Island Country Club at Island Club Road

This letter is to express our appreciation for the dedicated services and the professionalism displayed by you and your team for the successful delivery and completion of the New Clubhouse at Island Club Road.

Peter Knipp Holdings Pte Ltd (now known as Foodservice Consultants Singapore Pte Ltd) was employed by the Club to provide the Kitchen Design Development for our new Clubhouse's Central kitchen serving the Ball Rooms, the Chinese Restaurant and the Function Rooms, Satellite kitchen serving the Golfers' Terrace and the International Restaurant, the Juice and Beverage Bar at our "A"-Frame Building, the Commissary Kitchen, the central receiving area and related supporting facilities.

Despite the project being carried out under a tight schedule and difficult site conditions, Peter Knipp Holdings Pte Ltd managed, together with the Architect, the M&E Engineer, the other consultants and the contractors, to successfully complete the project on schedule and within the budget allocated, without compromising on the quality and workmanship for all the kitchens and bars.

We find it a great pleasure working with you and your team.

Yours sincerely,

Michael Chin
Director of Projects

Postal Address
Thomson Road P. O. Box 50 Singapore 915702
Bukit Location
240 Sime Road Singapore 288303 Tel: 6466 2244 Fax: (65) 6466 9709
Island Location
180 Island Club Road Singapore 578774 Tel: 6459 2222 Fax: (65) 6458 3796
e-mail: enquiry@sicc.org.sg *website:* www.sicc.org.sg

The Singapore Island Country Club

Mr. Michael Chin
Director of Project

Letting
our work
speak

Testimonial

"I had the occasion to use the services of FSCS to plan a kitchen in cooperation with Raymond Blanc for the Mount Nelson Hotel.

We were already planning a kitchen with a different but well known company and I was not very happy with the project at that point, Raymond suggested to change kitchen planner and suggested Foodservice Consultant Singapore. We contacted them and had a week of planning meeting in Cape Town with Raymond Blanc and the interior decorator.

Not only the outcome has been brilliant and much more functional that with the previous kitchen planner, it has been also a fun open discussion and interaction with both Peter Knipp and Wei Jun Kuek.

They are top professional and what they propose is solid, professional and rational without proposing expensive equipment and carefully considering the budget restriction.

The only regret I have is that the project never converted to reality for many other reason."

Mr. Sandro Fabris
Regional Managing Director of Orient Express
Mount Nelson Hotel Cape Town Project

Mount Nelson Hotel Cape Town

Mr. Sandro Fabris
Regional Managing Director of Orient Express

Letting our work speak

Ag
ARGENTUM
GROUP

Testimonial for Foodservice Consultants Singapore

Argentum Kitchens is a key building block of Argentum Group. The 12,000 square feet facility is planned to support efficiencies and quality control. These facilities allow us to maintain top standards in hygiene control and food production at a larger scale than ever before.

For such a significant project, we trusted in the expertise of Foodservice Consultants Singapore (FSCS) and are thrilled with the end product.

FSCS and their staff were extremely helpful in every step of the way and were a breeze to work with.

We look forward to working with them again.

Michel Lu
Chief Executive Officer
Argentum Group

Argentum Group Pte Ltd 5 Kaki Bukit Place, Singapore 416183 Tel: +65 6572 9400 Fax: +65 6336 5900
Web: http://www.argentum.sg Co.Regn.No. 200712095D

Food Axis

Mr. Michel Lu
Chief Executive Officer of
Argentum Group

Letting
our work
speak

Resorts World SENTOSA SINGAPORE

Foodservice Consultants Singapore
7 Jalan Kilang,
Fourth Floor
Singapore 159407

Attn: Foodservice Consultants Singapore Pte Ltd

Letter of Commendation

I would like to thank the team at Food Service Consultants Singapore for the commendable and effective F&B design solutions provided these past two years.

I truly appreciate the professional service in seeing through the completion of the kitchen designs for the West Zone (MXM Café, Marine Life Park, Equarius Hotel, Spa Café etc.), A&A Central Zone (Casino, Hotel Michael, Hard Rock Hotel, Malaysian Food Street etc.) and Universal Studio Singapore.

We couldn't have done it without your technical expertise and quick turn-around solutions.

Everything has come together efficiently, and we're confident every time we open our doors to the public.

I look forward to continuing our work together.

Sincerely,

Edmund Toh
Assistant Vice President – F&B Culinary

Resorts World Sentosa

Mr. Edmund Toh
Assistant Vice President
F&B Culinary

Letting
our work
speak

National Environment Agency
Safeguard · Nurture · Cherish

40 Scotts Road #13-00
Environment Building
Singapore 228231
Tel: 1800 2255 632
Fax: 6235 2611
Email: contact_nea@nea.gov.sg
www.nea.gov.sg

27 March 2014

Mr Kuek Wei Jun
Assistant Projects Director
Foodservice Consultants Singapore
7 Jalan Kilang,
Fourth Floor,
Singapore 159407

Dear Mr Kuek,

WORKGROUP TO REVIEW CODE OF PRACTICE ON ENVIRONMENTAL HEALTH FOR CATERING PREMISES

I would like to thank you for your participation as a member of the workgroup convened by the National Environment Agency to review the Code of Practice on Environmental Health (COPEH) for catering premises from December 2012 to February 2013. Your experiences in kitchen designs and contributions have been most invaluable to the workgroup.

Thank you!

Yours sincerely,

TAN BOON TENG (MS)
for Director
Environmental Health Department
National Environment Agency

National Enviroment Agency, Sinagpore
Ms Tan Boon Teng
Enviromental Health Department

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Resorts World SENTOSA SINGAPORE

Foodservice Consultants Singapore
7 Jalan Kilang,
Fourth Floor
Singapore 159407

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Edmund Toh
Assistant Vice President – F&B Culinary

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Letting our work speak

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We'll make it happen.