

ISCC is the trusted catering and soft facilities management advisor to over 400 public and private sector organisations in the UK. We combine unrivalled expertise with a truly bespoke approach to deliver exceptional value.

## VALUABLE, REALISTIC, ACHIEVABLE ADVICE

Whether you manage your own facility or outsource to preferred suppliers, we provide targeted consultancy to drive improvements and efficiencies in all aspects of your catering and soft facilities management.



For further information or to arrange a no obligation initial meeting please get in touch.



Telephone  
01691 682800



Email  
enquiries@iscc.co.uk



The Barns  
Edgerley  
Oswestry  
Shropshire  
SY10 8EN



LinkedIn  
@iscc-ltd



Twitter  
@ISCCLtd



Experts in all things food, kitchens and catering





## Why Partner Us?

### Catering Pedigree

Our team includes classically trained chefs with exceptional culinary skills developed at Relais Chateau and The Ritz, and experts in hospitality and operations for blue chip companies.

### Facilities Management Expertise

We are specialists in a wide range of soft facilities management including cleaning and housekeeping, kitchen and restaurant design and food procurement.

### Support where you need it most

We work with you every step of the way to identify and implement bespoke, cost-effective improvements to your catering and facilities management.

# Our Services

## Food Procurement & Provenance

Our comprehensive food procurement service is designed to help you make improvements in every aspect of your purchasing, from strategy and pricing to benchmarking and tendering. We work with our clients to support them with annual food purchases typically helping to achieve savings of 15% on their annual food budget.

## Allergens

Are you worried about allergens?

Do you or your team need help to make sure you are allergen legislation compliant?

Have you had an allergen incident or near miss?

We can help with a review, training or an independent audit.

## Cleaning and Housekeeping

We understand the challenges of managing staff and facilities, and providing more sustainable solutions when there are budgetary constraints.

Our experienced team will help you benchmark, tender, improve equipment and processes, and work towards new quality standards. We also audit and review services, and train and mentor staff.

## Planning and Performance

How do you monitor the standard of your food and service, your cleaning operations or other aspects of your soft facilities management? How do you consistently achieve and provide excellent value for money? How do you deal with staffing challenges and budgetary constraints?

We help you plan a clear, realistic and achievable path forward, not just to achieve your immediate goals but also to achieve great performance year after year.

## Tenders, Audits & Service Reviews

ISCC has managed over 300 competitive tenders and conducted thousands of audits and reviews since being founded in 2007. Support is provided in a very professional and friendly manner. We have found it beneficial to 'get to know well' your people and your contractor's personnel to help pinpoint where improvements can be made.

## Kitchen & Restaurant Design

Our design experts help you create and modify kitchen, café, retail and restaurant spaces for maximum efficiency and comfort. Whether you want to improve your chefs' workspace, deli store or fine dining area we will help you get the most from your space. From initial sketch designs to detailed plans, we provide a wide choice of bespoke, affordable options to realise the true potential of your space including refurbishment, extension or new build.

