

# Chefs

CATERING



[www.chefscateringfiji.com](http://www.chefscateringfiji.com)

# CHEFS CATERING BY JACK'S RESTAURANTS

Chefs Catering stands as Fiji's foremost catering company, proficiently handling events of all sizes. Whether you're planning an intimate dinner, a lively party, a corporate gathering, a boardroom luncheon, a film production set, or a grand wedding with up to 1000 attendees, Chefs Catering possesses the skilled team required to ensure your event's success.

Chefs Catering operates in affiliation with Jack's Restaurants Pte Limited, a well-established culinary presence in Fiji since 1993. While other catering providers exist in Fiji, Chefs Catering stands out due to its strong association with the esteemed brand, Jack's Restaurants. These

establishments all adhere to the elevated benchmarks set by Jack's Restaurants, thereby establishing Chefs Catering as the dependable choice for both on-location and off-location dining solutions.

We understand the demanding and dynamic nature of film shoots, and our central focus lies in providing on-set catering services exclusively tailored to the audio-visual sector. We acknowledge the special requirements of film crews and cast members, and our team of adept culinary professionals is well-prepared to fulfill these unique needs. Furthermore, our unwavering pledge centers on delivering safe and delectable meals sourced from our affiliated sister restaurants.

With a proven track record of culinary excellence, our unique blend of expertise, adaptability, and unwavering commitment to quality positions us uniquely to address the distinct demands of on-location catering.





## OUR QUALIFICATIONS

The team at Chefs Catering presents a range of significant qualifications, including:

**Culinary Excellence:** Our culinary experts have undergone comprehensive training and possess extensive hands-on experience in the culinary arts. This positions us to create diverse and innovative menus that elevate the dining experience for our clients.

### Food Safety Dedication

At Chefs Catering, we are fully committed to providing a wide variety of flavorful meals sourced from our affiliated sister restaurants **Corner Cafe , Bonefish Seafood Restaurant , Mamacita Mexican Restaurant, Cantina Grill & Bar and Lazy Beans Cafe.** These establishments hold prestigious food safety certifications,

highlighting our unwavering focus on maintaining the highest standards of cleanliness and safety. This assurance ensures that our on-location dining ventures consistently offer cast and crew members exceptional and worry-free culinary experiences.

### Industry Insights

Our past collaborations within the film industry have bestowed us with invaluable knowledge. This perspective empowers us to accurately anticipate and fulfill the unique catering needs of film productions. This strategic understanding enables us to seamlessly integrate our culinary services into the dynamic environment of film shoots. Collectively, these qualifications enable us to deliver outstanding catering services customized to the distinct requirements of the audio-visual industry.



# FILM CAST & CREW PRODUCT OFFERING

## BREAKFAST

- Breakfast Boxes [ Continental & American ] - 2 - 3 types of boxes
- Buffets with cooking station [Continental & American ]

## LUNCH

- **Lunch Boxes** - Individual lunch boxes, Asian Bento boxes , Middle Eastern, Bento boxes, Savoury Sandwich boxes , sandwich platters, fruit platters
- **Lunch Bowls** - Asian Noodle Bowls, Indian Curry Bowls, Japanese Katsu Bowls, Poke Bowls & more.
- **Lunch Buffets** - International cuisine, Asian, Fijian [Lovo], Indian, Mexican, Italian, Middle Eastern, Aussie & Texas BQQ, Salad Bars.

## DINNERS & SUPPERS

- Dinner boxes, bowls, fruit platters
- Dinner buffets
- International cuisine, Asian, Fijian [Lovo], Indian, Mexican, Italian, Middle Eastern, Aussie & Texas BBQ

## CRAFT SERVICES / TEABREAKS

Presented as a comprehensive offering in our proposal, we have introduced the availability of 24/7 craft services with a focus on health-conscious options and alternatives.

- **Fresh Fruits & Vegetables:** Our commitment to providing fresh fruits and vegetables ensures that the cast and crew have access to nutritious snacks during their breaks.

- **Yogurt Parfaits:** Our diverse range of yogurt options can be personalized with a combination of fruits, honey, and granola for a delightful and wholesome treat.
- **Assorted Fruit Yogurts:** An array of fruit-infused yogurt options is made available to cater to varying tastes.
- **Convenient Packaged Snacks:** To accommodate busy schedules, we offer pre-packaged bags of pretzels, popcorn, and chips, allowing the team to quickly grab a snack.
- **Nutritious Granola and Protein Bars:** Our assortment of granola bars provide a healthy snacking alternative, perfect for a quick and nourishing breakfast option.
- **Sandwich Selection:** A thoughtfully curated selection of two to three sandwich varieties offer the cast and crew a choice of satisfying lunch or dinner options.
- **Tempting Finger Foods and Nibbles:** Elevate the craft services experience with an assortment of delectable finger foods and nibbles.
- **Tea and Coffee Station:** A dedicated station offers a variety of tea and coffee options, ensuring that the team stays hydrated and invigorated throughout their workdays.
- **Ample Hydration:** We will supply an abundance of bottled water to keep everyone refreshed. **Additionally, a cooler will be provided for convenient refills of reusable water bottles, promoting sustainability.**







# THE PROCESS - HOW WE DO IT!

At Chefs catering, we understand that catering for film production on-location shoots demands a seamless blend of culinary excellence and logistical precision. We take pride in our well-equipped fleet and our commitment to delivering top-notch services to meet the unique demands of the film industry.

**1. On-Location Catering:** Our on-location catering service is at the heart of our offerings for film productions. We bring the dining experience directly to the set or shooting location, ensuring that the cast and crew have access to freshly prepared meals without interrupting their work. Our mobile kitchen setup allows us to cater in any location, be it a remote outdoor set or a bustling city shoot.

**3. 24/7 Service:** Film productions often involve long and irregular shooting hours. Our catering service operates round-the-clock to provide breakfast, lunch, dinner, and snacks whenever needed. Whether it's an early morning call time or a late-night wrap, we are there to serve nourishing meals at any hour.

## **4. Set-Up and Breakdown Efficiency**

We understand that time is of the essence during filming. Our highly skilled team is well-versed in rapid setup and breakdown procedures. Whether it's an early morning shoot or a late-night scene, we adapt to the production schedule with efficiency and professionalism.

## **6. Maintenance and Cleanliness**

Hygiene is non-negotiable in our operations. Our commitment to cleanliness extends from food preparation to waste disposal. We adhere to strict waste management practices and are dedicated to minimizing our environmental impact through responsible waste reduction and recycling initiatives.

## **7. Communication and Coordination**

Effective communication and coordination with the film production team are paramount to our success. We work closely with your team to align our services with the shooting schedule and accommodate any last-minute changes or adjustments seamlessly.

## **8. Safety Measures**

Safety is our priority. We have robust safety protocols in place during transportation and on-location setup, including comprehensive fire safety and emergency

procedures. Our team is well-trained in these protocols to ensure the well-being of everyone involved.

## 9. Cost and Inclusions

Our transparent pricing structure includes any logistics and equipment-related costs, ensuring you have a clear understanding of your investment.

## HEALTH AND SAFETY PROTOCOLS

At Jack's Restaurants, ensuring the safety and quality of the food we serve is our top priority. We adhere to strict food safety practices and comply with all relevant regulations to guarantee the well-being of our clients and the production crew.

## FOOD SAFETY MEASURES

### Temperature Control:

We employ strict temperature control measures to prevent physical, chemical, and microbial contamination during storage and handling.

Our team uses precision thermometers to verify and maintain optimal temperatures throughout the food handling process.

### Temperature Guidelines:

- Cold foods are stored at a temperature of 41°F (5°C) or lower, ensuring that bacterial growth is inhibited.
- Frozen foods are maintained at 0°F (-18°C) or lower to preserve product quality.
- Hot foods are held at a minimum temperature

of 140°F (60°C) until they are served, ensuring both safety and taste.

### Internal Cooking Temperatures:

We follow strict guidelines for cooking various food items to recommended internal temperatures to guarantee food safety:

- **Beef:** 155°F (68°C)
- **Fish:** 145°F (63°C)
- **Eggs and Pork:** 155°F (68°C)
- **Chicken:** 165°F (74°C) for at least 15 seconds.

### Thawing Procedures:

Our team implements proper thawing methods to minimize bacterial growth:

- Refrigeration at 41°F (5°C) or lower.
- Submersion under running POTABLE water at 70°F (21°C) or below.
- Microwave thawing, only if immediate cooking follows.
- Cooking directly from the frozen state as part of the cooking process.

### Storage and Labeling:

All food products are stored meticulously to prevent cross-contamination.

- Items are labeled and date-marked for efficient inventory management and to ensure that older items are used or discarded first.
- Shelves are organized according to internal cooking temperatures, with lower temperatures at the bottom and higher temperatures at the top, preventing any contamination risk.





## 1. Trained and Certified Staff

Our experienced and trained personnel are committed to consistently following industry best practices in food preparation. This includes strict adherence to standardized recipes, portion control, and maintaining precise cooking temperatures to ensure the safety and quality of all meals.

Our personnel receive comprehensive training on industry standards, food safety, proper handling procedures, and ongoing professional development. This training ensures that our team is well-informed and highly skilled, guaranteeing the delivery of safe, high-quality meals.

## 2. Sanitary Food Preparation

Maintaining a clean and hygienic environment is a fundamental aspect of our operations. Our personnel consistently adhere to sanitation protocols, which include regular cleaning and sanitizing of food preparation areas, equipment, and utensils. We also prioritize handwashing and personal hygiene to prevent foodborne illnesses.

## 4. Quality Sourcing

We implement stringent procedures for inspecting and receiving food items, ensuring

that they meet the required quality and safety standards. Any discrepancies are promptly addressed, documented, and resolved. We source our ingredients from reputable suppliers, prioritizing quality and freshness to minimize the risk of foodborne illnesses.

## 6. Regular Audits and Inspections

We conduct regular internal audits and inspections to maintain compliance with food safety standards and regulations.

## HANDLING FOOD ALLERGIES AND DIETARY RESTRICTIONS

We understand the importance of accommodating food allergies and dietary restrictions for both the cast and crew. Here's how we manage these considerations:

### 1. Allergen Awareness

Our staff is trained to recognize and handle common food allergens. We maintain separate preparation and serving areas to prevent cross-contact.

### 2. Customized Menus

We work closely with the production team to



create customized menus that accommodate specific dietary needs, including vegetarian, vegan, gluten-free, and other restrictions.

### **3. Clear Labeling**

We clearly label all dishes to indicate potential allergens, making it easy for individuals with allergies to identify safe food options.

### **4. Communication with Clients**

We maintain open communication with the production team to ensure that we are aware of any food allergies or dietary restrictions and can make the necessary accommodations.

## **CORPORATE SOCIAL RESPONSIBILITY AND ETHICAL COMMITMENT**

At Jack's Restaurants, we are dedicated to conducting business in a manner that goes beyond profits. Our commitment extends to various dimensions of corporate social responsibility, reflecting our values and dedication to making a positive impact on society, our employees, and the environment.

### **1. Human Rights and Labour**

Our organization is committed to upholding the fundamental principles of human rights and labour rights within our operations and supply chain. We ensure that all employees are treated with respect and dignity, free from discrimination, harassment, and unfair treatment. We strictly adhere to local and international laws governing labour practices, including fair wages, working hours, and occupational health and safety. Additionally, we provide opportunities for professional growth and development to foster a conducive and empowering work environment.

### **2. Diversity and Inclusion**

Embracing diversity and promoting inclusion are integral to our corporate values. We actively cultivate an environment where employees from diverse backgrounds, cultures, and perspectives are welcomed and valued. We encourage open dialogue, respect for differing viewpoints, and equitable opportunities for all individuals, regardless of their gender, race, ethnicity, age, religion, or sexual orientation.

### **3. Environmental Sustainability**

We recognize our responsibility to minimize

our environmental footprint and contribute to the preservation of our planet. Through sustainable practices, we strive to reduce waste, conserve energy, and use resources efficiently. Our commitment extends to sourcing eco-friendly materials, reducing emissions, and incorporating sustainable practices across our operations to safeguard the environment for future generations.

### **4. Business Integrity**

Maintaining the highest standards of business integrity is non-negotiable for us. We conduct our affairs with honesty, transparency, and fairness in all interactions with stakeholders, including clients, partners, employees, and regulators. Our commitment to ethical conduct ensures that we prevent corruption, bribery, and any unethical business practices while fostering trust and credibility in the industry.

### **5. Information Security**

We prioritize the security and privacy of sensitive information entrusted to us by clients, partners, and employees. Our robust information security measures are designed to protect against data breaches, unauthorized access, and cyber threats. We comply with relevant data protection regulations and continuously invest in advanced technologies and training to ensure the confidentiality and integrity of all data under our care.

### **6. Limited liability Insurance**

Jack's Restaurants maintains a \$1,000,000.00 general liability and damage insurance policy (Insurance policy number 4690/10170641/000/03)

## **TRUSTED CATERING PARTNERS FOR PROMINENT BRANDS AND EVENTS**

We have been selected as the top choice catering service for various esteemed clients such as ;

- **Fiji Airways**
- **The British American Tobacco Company**
- **Tourism Fiji**
- **Vinod Patel**
- **EFL (Electricity Fiji Limited)**
- **Fiji Airport**
- **Rosie Tours - preferred caterers**
- **Tewaka - preferred caterers**
- **Drua Experience 2022**



- Spartan Race Fiji 2023
- Love Island Fiji 2023

## PAST CATERING PROJECTS

### **Celebration for the Arrival of the Fiji Airways Airbus A350**

At Jack's Restaurants, we take pride in our past achievements, including the momentous celebration held for the arrival of the Fiji Airways Airbus A350. This event marked a milestone in aviation history, and our catering service matched the grandeur and importance of the occasion. The exquisite culinary experience showcased the finest flavors and cultural richness of Fiji, creating a seamless and memorable dining experience for all attendees.

### **Exercise Cartwheel 2022 - USA Army & Fiji-led Multinational Exercise**

We are proud to have been selected as the catering service provider for Exercise Cartwheel 2022, a joint multinational military exercise led by the USA Army and Fiji. Our commitment to excellence and professionalism received positive feedback, contributing to the overall success of this momentous event.

### **On-Location Catering for Television Series: Survivor Series - Mana Island**

Providing on-location catering services for Survivor Mana Island, a challenging and iconic television series filmed on the breathtaking Mana Island, showcased our adaptability

and creativity. Our dedication to excellence and outstanding catering services earned commendations from the show's producers, cast, and crew members.

### **Catering for Energy Fiji Limited Awards Nights and Large-Scale Events with 1000+ Guests**

Our expertise extends to catering for large-scale events, including the prestigious Energy Fiji Limited (EFL) Awards Nights. Meticulous planning, flawless execution, and a commitment to excellence defined our service for these highly anticipated events.

### **Official Opening Event for Invited Guests at Spartan Fiji Challenge - Sabeto**

Jack's Restaurants proudly catered for the official opening event for invited guests at the Spartan Fiji challenge in Sabeto. The adrenaline-fueled event featured diverse challenges, and our catering service added a layer of hospitality to enhance the overall experience for participants and attendees.





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