



Chapman Holmes Catering & Special Events 'On Site' Procurement Solutions for the Construction Industry

In the course of the past twenty years Chapman Holmes have catered for dozens of on-site build projects from 50 film crew and cast at Cape Wrath in Scotland to 2,000 construction workers at Trafford Park Manchester.

The company's ongoing investment in staff training and development, logistical support, modern facilities and equipment means we have the resources to provide an unsurpassed service, irrespective of the scale of the build.

Accommodation Services

Our Procurement / Facilities division can provide all forms of portable accommodation from education & training facilities, healthcare, office to staff restaurant, showers & toilets, portable, modular and anti vandal units are available.

We can provide a turnkey solution and the services we have provided in the past include:- Telecommunications, Interior and Design, Logistical Support, Horticulture, Security and Accreditation, Hygiene and Cleaning, Environmental Compliance and Support Services.

Our division have completed many projects nationwide for many international Plc's and private companies alike. Our portfolio of events encompasses staff restaurants, vending, directors dining, official openings and all forms of bespoke events. 24 hours service is available. Working internationally no project is too small or too complex.

Health & Safety Consideration on a Construction Site.

The food is created and served in accordance with The Food Hygiene (England) Regulations 2006 and the Food Safety Act 1990.

All Health and Safety regulations and legislation for on-site catering will be adhered to with precision. Chapman Holmes constantly reviews current recommendations and legislation.

We can advise on local authority stipulations and provide the necessary precautions in accordance with their requirements. There may be a charge for meeting additional local authority requirements.

A full copy of the company's Health & Safety Policy and details of our Public Liability Insurance (£10 million ceiling) can be provided on request.

Recently audited by the National Trust, Chapman Holmes Catering and Special Events are the principle outside caterers and event management company to all North West, National Trust properties.

This audit encompasses the Food Hygiene Act (1990) the Health and Safety at Work Act (1994 & 2008), HACCP along with all quality management systems.

This accreditation is Internationally recognised.

Catering Sustainability Principles (On-Site Canteen / Restaurant / Vending)

All menus are created using fresh, seasonal and ethical produce with ingredients sourced from local and regional suppliers, wherever possible.

Food miles are monitored and the number of catering deliveries made per week has been minimised through advanced ordering procedures.

Chapman Holmes uses Fair-trade products.

All waste cooking oil is collected and converted to bio- diesel.

Constantly working with accredited suppliers to provide bio-degradable and re-usable packaging whenever possible.

When creating menus we try and exclude fish species most 'at risk'.

To promote health and well being when creating dishes by reducing the use of fat, oils and reducing the use of artificial additives.

Chapman Holmes is committed to animal welfare and uses free range eggs, chicken and pork in all its dishes.

Clients Include:-

Bovis Lend Lease, Costain, Tarmac, A.D.L Construction, Barrett Homes, Sir Robert McAlpine, ITV, BBC, Redrow Homes, Manchester Airport PLC, Tetra Pak NW



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