

FUTURE

COMPANY PROFILE

Company scope of work

FUTURE COMPANY WAS ESTABLISHED BY EXPERTS IN THE CATERING SERVICE. FUTURE SPECIALIZES IN PRESENTING THE CATERING SERVICE TO THE COMPANIES AND ALL SITES WHETHER IN THE OIL FIELD OR OUT OF THE OIL FIELD. SO THAT, FUTURE PRESENTS THE HOT AND DRY MEALS DEPENDING ON OUR CUSTOMERS' DEMANDS.

Company Objectives

FUTURE AIMS AT PRESENTING THE BEST HEALTHY CATERING SERVICE TO ALL CLIENTS. AND THIS IS THROUGH THE QHSE DEPARTMENT ROLE IN THE COMPANY WHICH IMPLEMENTS THE HACCP SYSTEM WHICH IS THE BEST IN THE FOOD SERVICE SECTOR, TO GUARANTEE THE HEALTH AND SAFETY OF THE MEALS.

Company policy

THE COMPANY POLICY IS TO ACHIEVE CUSTOMER SATISFACTION AND THIS IS THROUGH ACHIEVING ALL OUR CUSTOMER EXPECTATIONS VASTLY AND PERFECTLY AND IN AN IDEAL MANNER. ALSO, THROUGH DEALING WITH CUSTOMER COMPLAINTS TO AVOID ITS REPETITION AGAIN AND THIS IS BY DOING A CUSTOMER SURVEY ON A REGULAR BASIS WHICH LET US KNOW THE STRENGTH AND WEAKNESS POINTS ONE OF OUR COMPANY CONCEPTS IS TO PROTECT OUR CLIENT'S HEALTH AND SAFETY THROUGH IMPLEMENTING QUALITY, HEALTH AND SAFETY SYSTEMS IN THE SITES.

Company Employees

***FUTURE** CHOOSES ITS EMPLOYEES AND STAFF ACCORDING TO THE HIGHEST HEALTHY AND TECHNICAL CRITERIA AND ALSO TRAINS THEM IN FOOD HEALTH AND SAFETY ASPECTS AND **HACCP** SYSTEM PRINCIPLES TO IMPLEMENT THEM PRACTICALLY. MOREOVER, THE COMPANY ALWAYS TRIES TO FORM A RELIABLE AND TRAINED STAFF TO SERVE HEALTH FOOD MEALS.*

Company sites and customers

***FUTURE** NOW WORKS NOW WITH DIFFERENT COMPANIES AND SITES AND PRESENTS ITS SERVICE ONSITE*

Our VISION

*We **FUTURE** FOR OIL SERVICES AND CATERING SERVICES ADOPT A WIDE VISION FOR THE COMPANY AS FOLLOWS*

- 1- DEVELOP THE ORGANIZATIONAL STRUCTURE OF THE COMPANY*
- 2- SERVE CUSTOMERS THROUGH THE DEFINED SERVICE*
- 3- ENSURE QUALITY AND RESPONSIVENESS OF CUSTOMER SERVICE*
- 4- DEVELOPMENT OF EFFICIENT NEW SERVICES AND PRODUCTS*
- 5- OBTAIN CUSTOMERS LOYALTY*
- 6- CREATE OUTSTANDING DEPARTMENTS AND EMPLOYEES*
- 7- PROVIDE AN ENJOYABLE WORK ENVIRONMENT*

Our MISSION

IN ORDER TO TRANSLATE THE PREVIOUSLY- MENTIONED VISIONS INTO MISSIONS WE WORK AS A WHOLE TEAM TO ACHIEVE THEM VIA

- 1- ENSURING FINANCIAL STRENGTH AND SUSTAINABLE GROWTH OF THE COMPANY THROUGH MARKETING TO OUR COMPANIES SERVICES*
- 2- STUDYING THE NEW TRENDS IN THE MARKET VERY ACCURATELY IN ORDER TO SUSTAIN A TOP POSITION IN THE MARKET PLACE.*
- 3- ACQUIRING THE TOP CERTIFICATES AND THE HIGHEST STANDARDS*
- 4- PROVIDING THE BEST SERVICES TO CUSTOMERS SATISFACTION AND LOYALTY GET*

QHSE

DEPARTMENT

QHSE department

QHSE DEPARTMENT WAS ESTABLISHED BECAUSE WE STRONGLY BELIEVE IN SERVING SAFE FOOD TO THE CLIENTS AND TO BE UNIQUE BY THE EXISTENCE OF SUCH DEPARTMENT WHICH PLAYS A VERY IMPORTANT ROLE IN THE SERVICE AND IN SETTING UP THE SITES CONCERNING THE HYGIENIC ASPECTS AND IMPLEMENTING THE HACCP SYSTEM IN ALL COMPANY SITES.

QHSE DEPARTMENT EMPLOYEES WERE CHOSEN AMONG THOSE WHO HAVE EXPERIENCE IN IMPLEMENTING THE HACCP SYSTEM AND THOSE WHO HAVE THE ABILITY TO TRAIN THE STAFF PRACTICALLY AND TECHNICALLY IN SERVING SAFE AND HEALTHY FOOD TO THE CLIENTS.

QHSE department objectives

- 1- TRAINING EMPLOYEES AND STAFF WORKING IN FOOD AND BEVERAGE AND CATERING FIELD IN QUALITY, HEALTH AND SAFETY PRINCIPLES.***
- 2- IMPLEMENTING THE HACCP SYSTEM IN ALL SITES.***
- 3- GUARANTEE WORK CONTINUATION AND INCREASING WORK FINANCIAL PROFIT ALSO GUARANTEE THE QUALITY OF THE SERVED PRODUCTS.***
- 4- RISING UP THE SERVED FOOD QUALITY AND THE PROVIDED SERVICE.***
- 5- PROTECTING THE STAFF AND CLIENTS HEALTH BY IMPLEMENTING THE HYGIENIC RULES, CLEANING AND SANITIZING PROCEDURES.***
- 6- REDUCING THE FOOD WASTE AND INCREASING THE FOOD VALIDATION BY IMPLEMENTING THE HEALTHY AND HYGIENIC RULES.***
- 7- CONTINUOUS AUDITS AND VISITS TO THE SITES TO INSPECT THE HEALTHY ASPECTS FOR AVOIDING ANY NEGATIVE POINTS AND TO***
- 8- CONTACT WITH THE CLIENTS FOR ACHIEVING ANY DEMANDS OR DESIRES.***

ON THE OTHER HAND, THERE IS A TRAINING PROGRAM FOR THOSE WORKING IN THE SITES BY THE QHSE OFFICERS AND BY THE CONTINUOUS VISITS.

THE TRAINING PROGRAM INCLUDES THE FOLLOWING

- 1- AN OVERVIEW OF THE HACCP SYSTEM***
- 2- FOOD CROSS CONTAMINATION (THROUGH FOOD HANDLERS- STORAGE- SERVING- PREPARATION)***
- 3- FOOD POISONING (CAUSE FACTORS- SYMPTOMS).***
- 4- FOOD BACTERIA (KINDS-GROWTH FACTORS).***
- 5- HYGIENE AND SAFETY PROCEDURES IN THE SITES.***
- 6- HYGIENIC STORAGE PROCEDURES FOR ALL FOOD ITEMS.***
- 7- TEMPERATURE CONTROL DURING RECEIVING, STORAGE AND COOKING.***
- 8- STAFF PERSONAL HYGIENE.***
- 9- CLEANING PROCEDURES FOR ALL EQUIPMENT'S IN THE SITE WEATHER THE REGULAR CLEANING OR THE DEEP CLEANING.***

CERTIFICATE

No. of Certificate: D-25070601

This is to certify that the food safety management system of

FUTURE FOR GENERAL SUPPLIES AND FOODSTUFFS

REAL ESTATE NO. 34, DIVISION OF PUBLIC (VALLEY OASIS) MAADI,
EGYPT

Company Reg. No.: 83581

has implemented and documented management system in compliance with the
requirements of the standard

ISO 22000:2018

Universal for Certification Services LTD

For the following scope of activities:

PREPARATION, PROVISION AND DISTRIBUTION OF FOOD AND BEVERAGES

(Sub)Category: CIII

The certificate is issued on the basis of the results mentioned in the pertinent audit report., This certificate can be invalid if the certificate holder does not fulfill the conditions set out in the certification agreement.

Validity of the certificate is conditionally limited by positive results of surveillance audits.

which the certified company committed to undergo.

1st Surveillance Due Date on or before: 29.07.2026

Initial Issue Date: 29.07.2025

2nd Surveillance Due Date on or before: 29.07.2027

Expire Date: 28.07.2028


Eng. Mohammad Othman

Head of Certification Body



Business Edge hereby certifies the

*ISO 22000:2005
Auditor/Lead Auditor Course*

has been successfully completed by

Tarek Saad Katary

Course No. A17189 / Certified by IRCA

Delivered in association with	URS Egypt
Held at (Venue)	Giza, Egypt
Initial Certification Date	27th March 2008
Certificate Expiry Date*	27th March 2011
Certificate No.	4243



DIRECTOR



- * For Auditor Registration purposes this certificate is valid for three years from the initial certification date
- To check the validity of this training certificate go to web page, www.businessedgeglobal.com/traincert.php

WORKSHOP ON HAZARD ANALYSIS AND CRITICAL CONTROL POINT (HACCP) SYSTEM

10th - 14th February, 2008



CERTIFICATE

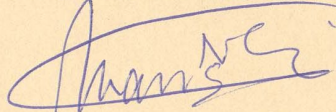
This is to certify that:

Mr. Tarek Saad Katary

has participated in a training Course on Hazard Analysis and Critical Control Point (HACCP) System. During the Course, he/she has been made familiar with the following topics:

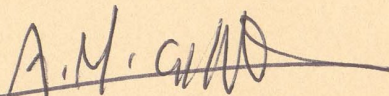
- General Aspects of food hygiene and foodborne pathogens
- An overview and principles of the Hazard Analysis and Critical Control Point (HACCP) system.
- How to conduct and set up HACCP study?
- Case studies of different food commodities.

Director of the Center



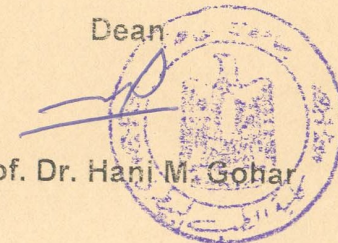
Prof. Dr. Nada K. M. Mansour

Vice Dean

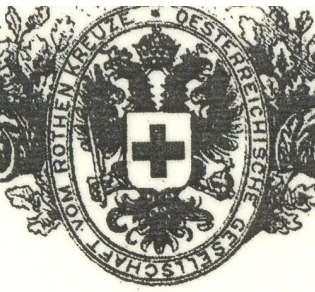


Prof. Dr. Abdel Raouf M. Ghallab

Dean



Prof. Dr. Hanj M. Gohar



The National Association of Safety Professionals

The National Association of Safety Professionals Certified Trainer, whose signature and certification number appear below, hereby certifies that the below named person did attend and satisfactorily complete the course of study herein named.

TAREK SAAD KATARY

Has successfully completed the requirements of
“HAZWOPER 40-HOUR TRAINING COURSE”

During the period June 15, 2008 – June 19, 2008

The signatory below further certifies that he/she has attained the certification from the National Association of Safety Professionals appropriate to provide the training herein specified and that the signatory is solely responsible for the content of said training. NASP does not warrant the quality nor content of said training.

ID #: 0118506814

Wagdi F. Seffain

June 2008

Trainer Certification Number

Trainer Signature

Date



Certificate of Attendance



This is to Certify that

TAREK SAAD KATARY

has attended the

Moody International Certification

Occupational Health and Safety

Management Systems

Auditor/ Lead Auditor Training Course

*The course includes the assessment and evaluation of
Health and Safety Systems to conform to the requirements
of OHSAS 18001:2007 and ISO 19011:2002*

Authorising Signature :

A handwritten signature in blue ink, appearing to read 'D. Siroc'.

Course Dates: 16th – 20th November 2008

Certificate Number: 28262X





CERTIFICATE OF TRAINING

This is to certify that

Tarak Saad Katary

Has participated in the implementation

Of

***ISO 9001:2000 Requirements
OHSAS 18001 Requirements
HACCP Requirement***

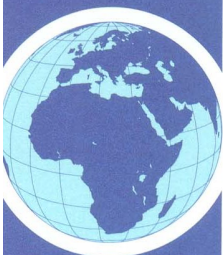
Date: Nov. 2007 to Aug. 2008

Tutor Signature:

Authorizing Signature:



Certificate No.: MIC-P/ 3099





CERTIFICATE OF TRAINING

This is to certify that

Tarek Saad Katary

Has successfully completed the

MIC Training Course

Internal Audits For

ISO 9001:2000

OHSAS 18001:1999

Date: Mar., 12, 2008

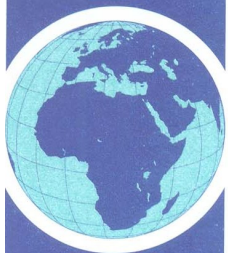
Tutor Signature:

M. Khalil

Authorizing Signature:

Rashid

Certificate No.: MIC-P/ 2783



TRUST CONFERENCE

شهادة

تمنح تر است للمؤتمرات

السيد الأستاذ: طارق... سيد... شركة... إنكو...

شهادة لإجتياز الدورة التدريبية فى مشكلات تطبيق
نظم السلامة والصحة المهنية والتي أقيمت خلال
فاعليات المؤتمر العلمى الأول

مشكلات تطبيق نظم السلامة والصحة
المهنية فى المنشآت الصناعية والبرولية

٦ أغسطس ٢٠٠٩

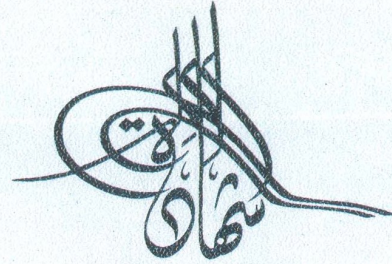
فندق ماريوت الزمالك

رئيس المؤتمر

S. Khalifa

المهندس / سعيد محمد خليفة

رئيس جمعية مهندسى السلامة الأمريكية
فرع مصر



تحت إشراف وزارة السياحة

شهر خريف المنشآت السياحية

بأف السيد طارق محمد البيزق طري مدير لحم جيقارا

قر التحق بالدراسة التدريبية المتقدمة خلال الفترة من ١٠/١١ إلى ١٥/١١/٢٠٠٤

لكلية السياحة والفنادق في مجال تدوير الخبز واستلامها

وقر إجمت ان مسيادته الدرورة بنجام

رئيس مجلس إدارة
غرفة المنشآت السياحية





وزارة الدولة لشئون البيئة
جهاز شئون البيئة
Ministry of State for
Environmental Affairs



المؤسسة الوطنية لتنظيم المؤتمرات

شهادة حضور

يشهد جهاز شئون البيئة بالتعاون مع المؤسسة الوطنية لتنظيم المؤتمرات

بمُحضور السيد / طارق عبدالسيد قطري

سوانكو للخدمات البترولية

بحضور البرنامج التدريبي

إدارة الأزمات والكوارث ومكافحة الحريق
والإرهاب والآثار البيئية المقترتبة عليهم

الأحد والإثنين ١٨-١٩ يناير ٢٠١٥ فندق أمارانت الهرم

تحت رعاية جهاز شئون البيئة وبتنظيم المؤسسة الوطنية لتنظيم المؤتمرات

د. محمد فاروق أمين

مدير إدارة تنمية المناطق الساحلية

جهاز شئون البيئة

شهادة خبرة

تشهد شركة سوانكو للخدمات البترولية بان:-

السيد/ طارق سعد السيد احمد قطرى قد عمل لديها :-

بوظيفة / مدير الجودة

خلال الفترة من ٢٠٠٦/٧/١ حتى ٢٠١٠/١٠/١٩

وكان خلال هذه الفترة مثالا للامانة والانضباط والاجتهاد في العمل .

وقد اعطيت له هذه الشهادة بناء علي طلبه ودون ادني مسئولية علي الشركة .

مدير الموارد البشرية





أكاديمية الخليج للسلامة والصحة المهنية
والبيئة والجودة
Gulf Academy for Safety & Health, Environment and
Quality



TRAINING CERTIFICATE

This is to certify that

TAREK SAAD KATARY

Has successfully completed all the requirements of

"FIRE MARSHAL TRAINING COURSE"

During the period January 8_11, 2017

Ahmed Alhawary

Chairman & Authorize IASP Trainer



Mostafa Anwar

Executive Manager



أكاديمية الخليج للسلامة والصحة المهنية والبيئة
والجودة
Gulf Academy for Safety & Health, Environment
and Quality



TRAINING CERTIFICATE

This is to certify that

TAREK SAAD KATARY

Has successfully completed all the requirements of

"FIRST AID AT WORKPLACE TRAINING COURSE"

During the period January 1_3, 2017

Ahmed Alhawary

Chairman & Authorize IASP Trainer



Mostafa Anwar

Executive Manager

CERTIFICATE OF ACHIEVEMENT



THIS CERTIFICATE IS PROUDLY PRESENTED TO

Mr. Mohamed Ahmed Assayed

Has successfully completed the MEGA Cert. course entitled:

ISO 22000:2018 Food Safety Management System Awareness Course

This Course Covers the Requirements of ISO 22000 Including:
The Standard Principles, Management System, Interactive
Communication, PRPs as well as HACCP System

Held On 06th to 10th July 2025 (5D - 20 Hours)

Tutor Signature

Dr. Sameh Hendy

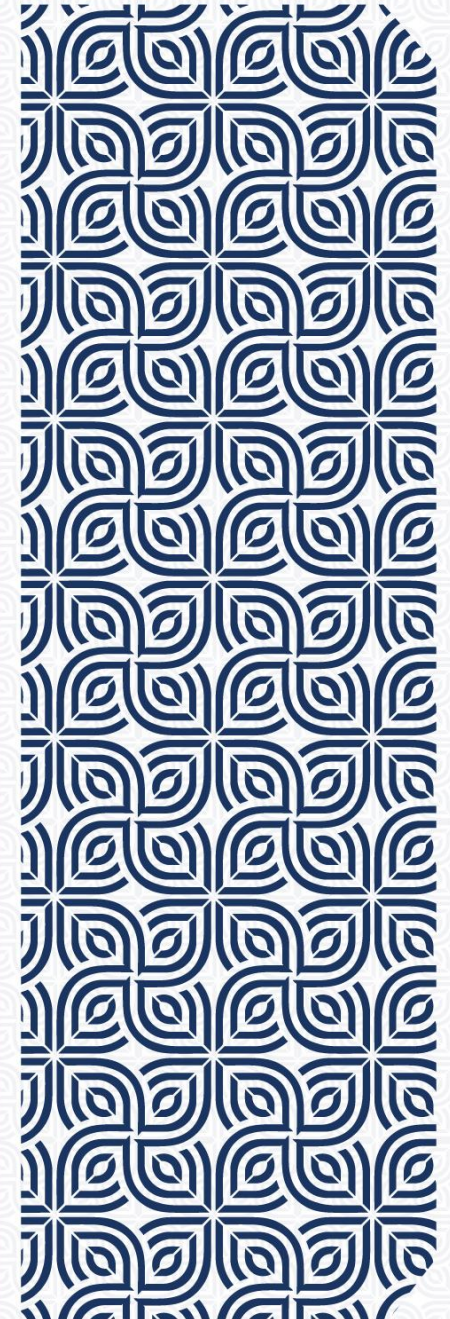
Certificate No.
MEGA/FSMS/W250028



megacert.org

info@megacert.org

MEGA Cert. For Training & Consultancy
Cairo, Egypt



CERTIFICATE OF ACHIEVEMENT



THIS CERTIFICATE IS PROUDLY PRESENTED TO

Mr. Said Osama Said Deraz

Has successfully completed the MEGA Cert. course entitled:

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Held On 06th to 10th July 2025 (5D - 20 Hours)

Tutor Signature

Dr. Sameh Hendy

Certificate No.
MEGA/FSMS/W250029



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MEGA Cert. For Training & Consultancy
Cairo, Egypt



CERTIFICATE OF ACHIEVEMENT



THIS CERTIFICATE IS PROUDLY PRESENTED TO

Mr. Ahmead Fawzy Hamed

Has successfully completed the MEGA Cert. course entitled:

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Dr. Sameh Hendy

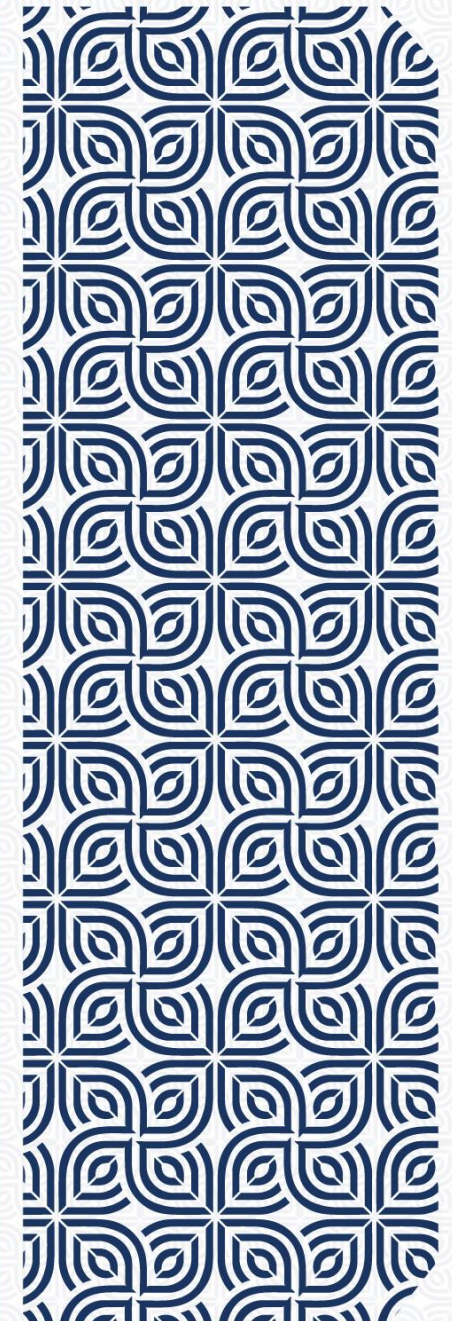
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MEGA/FSMS/W250030



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MEGA Cert. For Training & Consultancy
Cairo, Egypt



CERTIFICATE OF ACHIEVEMENT



THIS CERTIFICATE IS PROUDLY PRESENTED TO

Mr. Islam Salah Deraz

Has successfully completed the MEGA Cert. course entitled:

**ISO 22000:2018 Food Safety Management System
Awareness Course**

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Tutor Signature

Dr. Sameh Hendy

Certificate No.
MEGA/FSMS/W250031



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MEGA Cert. For Training & Consultancy
Cairo, Egypt



CERTIFICATE OF ACHIEVEMENT



THIS CERTIFICATE IS PROUDLY PRESENTED TO

Mr. Mohamed Ibrahim Mahmoud

Has successfully completed the MEGA Cert. course entitled:

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Tutor Signature

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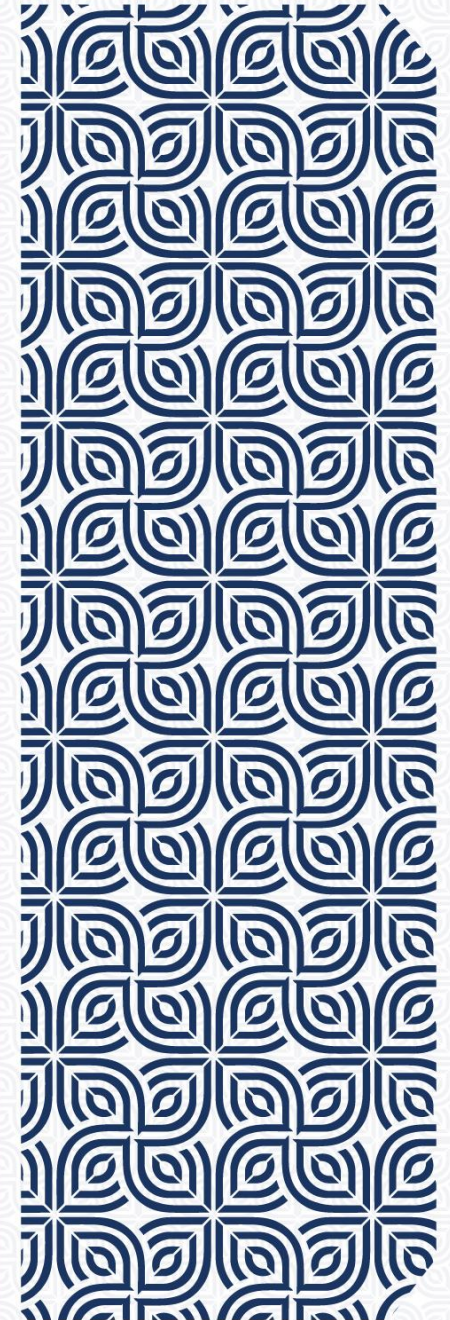
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Cairo, Egypt



CERTIFICATE OF ACHIEVEMENT



THIS CERTIFICATE IS PROUDLY PRESENTED TO

Mr. Mohamed Mohamed Khalifa

Has successfully completed the MEGA Cert. course entitled:

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Tutor Signature

Dr. Sameh Hendy

Certificate No.
MEGA/FSMS/W250033



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Cairo, Egypt



CERTIFICATE OF ACHIEVEMENT



THIS CERTIFICATE IS PROUDLY PRESENTED TO

Mr. Ahmed Fathy Mohamed

Has successfully completed the MEGA Cert. course entitled:

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Tutor Signature

Dr. Sameh Hendy

Certificate No.
MEGA/FSMS/W250034



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Cairo, Egypt



CERTIFICATE OF ACHIEVEMENT



THIS CERTIFICATE IS PROUDLY PRESENTED TO

Mr. Mohamed Osama Osman

Has successfully completed the MEGA Cert. course entitled:

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Held On 06th to 10th July 2025 (5D - 20 Hours)

Tutor Signature

Dr. Sameh Hendy

Certificate No.
MEGA/FSMS/W250035



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Cairo, Egypt

