



Ansamble

RESTAURATION ET SERVICES

Africa, Middle East & Eastern Europe

“CATERING AND SERVICES CLOSER TO TERRITORIES”

INTERNATIONAL PRESENCE OF THE BRAND ANSAMBLE

Ansamble in France

+38 years of experience
+2 800 employees
19 central kitchens
600 restaurants
38 millions meals served
every day

Ansamble in Romania

Established in Romania
since 2009
300 employees
30 restaurants
Inflight catering

Ansamble in Turkey

Established in 2015
100 employees
10 restaurants

Ansamble in Morocco

Established in Morocco since 2009
1 200 employees
2 central kitchens fully equipped
to cook & chill process
+70 restaurants
+50 000 meals served every day

Ansamble also

operates in:

Mauritania
Congo
Cameroun
Guinea
Ivory Coast
Senegal
Nigeria
UAE

And soon close to you...

In Poland
in Czech Republic
in Slovakia
in Mozambique
in Mali
in Burkina Fasso
in Ghana



“ANSAMBLE” SPELLED WITH TWO “A”
MEANS BEING AND WORKING TOGETHER
WITH OUR CUSTOMERS, OUR EMPLOYEES,
OUR SUPPLIERS AND OUR ENVIRONMENT.



- Ansamble SAS, France, Elixir Group
- Africa, Middle-East, Romania - OCS Holding



François Bonnot (left) with René Lancien, Founder of Ansamble and President of the Holding.

“René Lancien – Founder of Ansamble – made a dual project for his Company, both economic and social, whereas the concepts of development and social equity are inseparable. This conviction has structured the organization as well as the Ansamble growth and thus inspired a policy of accountability and strong solidarity.

“ *QUALITY & SUSTAINABLE COMMITMENT ARE IN OUR DNA* ”

The growing international expansion and remote sites development in Africa and Middle East has allowed us to strengthen our understanding and listening of local environments to create added value in a supportive manner. Today, Ansamble reaffirms its commitment combining its first mission with various challenging projects in environmental, social, or daily life related: charters and environmental actions, Chamber of Trades in Casablanca, involvement in civil society, voluntary sector, research or education are practices maintained and regularly evaluated. The developing positive relationship with this social environment helped bring out solutions that have proven to be viable. We want those solutions to be sustainable and multipliable, without opposing the economic and the social, especially in extreme environments.”

FRANÇOIS BONNOT
CEO ANSAMBLE AFRICA,
MIDDLE EAST & EASTERN EUROPE

OUR VALUES



Our values are inner parts of our growth and illustrate every day our passion and our pride to serve our customers. They consist of:

RESPECT

Grant everyone with the same consideration.

RESPONSABILITY

Be involved in the implementation of a decision and face individual and collective actions.

SOLIDARITY

Work together to support the company, our customers, our partners and our environment.

HONESTY

Dealing with our employees, customers, partners and stakeholders with integrity.

EXPERTISE, REQUIREMENTS AND COMMITMENTS

Since its foundation in 1978 in France, Ansamble meets, in all territories, the same requirements of hygiene, quality and safety in order to provide to all its customers a healthy, fresh and balanced diet.

Certifications



France :

ISO 9001:2000 • ISO 9002 • ISO 22000 • QUALICERT •
ISO 22000, 9001, 14001, 18001



International :

HACCP • ISO 9001 • ISO 14001 • ISO 18001 • ISO 22000

We offer...

- varied & balanced menus
- carefully selected suppliers that meet the best HQS standards
- hygiene & quality control at all stages of our production

We commit ourselves...

- to guarantee a service of quality, with respect to people and the environment following our approach of sustainable and responsible development. More than a philosophy, sustainable development is the essence of our “Catering closer to territories”

FOOD SAFETY AS A TOP PRIORITY

Ansamble has completely standardized its health & safety procedures. Hence, the standards established in France are those adopted in Morocco, Sub-Saharan Africa, Middle East and Eastern Europe.

Only operator in Morocco to use the cook & chill process: our facilities ensure optimum food safety between our central kitchens and catering sites.

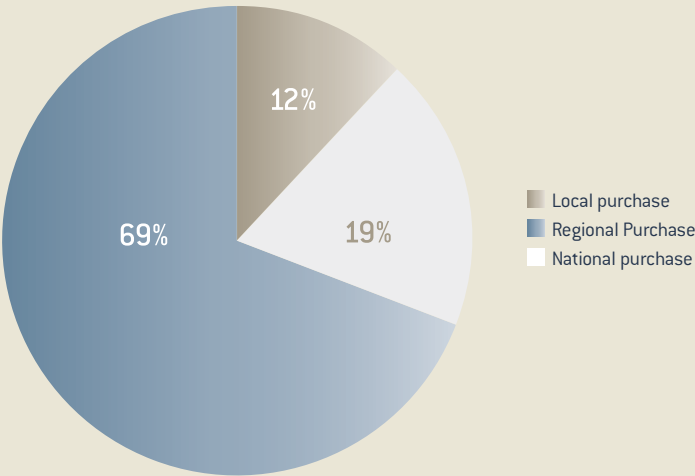
Hygiene package: trainings, analysis, full traceability, secure processes over the entire chain of production and consumption.

Food Security Plan: the 'PSA Ansamble' complies with the effective regulations (PMS) and is implemented by all our teams on all our sites.

CLOSER TO TERRITORIES

In line with our environment and community involvement, we foster and promote local farming development in helping and selecting local producers. Thereby selecting the best know-how of local producers, we help bring the farmer to the consumer, while promoting a healthier and tastier food, more respectful of the environment.

Allocation of the purchases by type of suppliers expressed in percentages



ECO-CONTRACT ANSAMBLE

Use of natural products, rich in vitamins and trace elements, without preservatives or chemical additives.

Healthy food and adequate diets, emphasizing on varied and balanced meals to suit the tastes and needs of our customers.

Enhance conviviality, making our dining areas and facilities places where it feels good to relax for a meal or just a coffee break.

Minimizing our footprint on the environment, by reducing wastes and optimizing energy consumption wherever and whenever possible.

Offer safe and quality working environment and promote diversity through continuous training of our recruits in compliance with perfect hygiene and strong sense of customer service.

Be involved in Communities with adequate development programs and charities when applicable.

CUSTOMER FOCUS FOR CONTINUOUS IMPROVEMENT

The international dimension of our organization allows us to provide each of our clients with tailor-made services, locally adapted, while meeting the highest international standards for the sake of continuous improvement and quality follow-up, we set in all our operations customer satisfaction surveys: this allows immediate corrective actions when necessary to better serve our clients.

They trust us...

Morocco

Total
Renault Tanger MED
OCP (Office Chérifien des Phosphates)
CDG (Caisse de Dépôt et de Gestion)
Yazaki
Casaneashore (Acticall, Intelcia, Nestlé, Phone Assistance, Capgemini...)
ST Microelectronics
CMA CGM
APM Terminals
Unilever
Imperial Tobacco
Webhelp
Centre de Formation des cadres Moulay Rachid
Écoles Massignon OSUI de Casablanca
Université de Meknès
CHU de Fès
Fédération Royale Marocaine de Football
Dell
Sheraton
MANAGEM
Prisons

Mauritania

Mauritanian Copper Mine - FQML
Magnétite Project Akjoujt
Kinross
Glencore Xstrata

Congo

Fairmount Marine

Cameroun

Autorité aéroportuaire

Liberia (JV)

Arcelor Mittal 3 camps
Chevron
Vedanta – Western Cluster Group

Senegal

Total
Groupe Scolaire Les Maristes

Ivory Coast

Shell - Vivo Energy

Romania

US Army
Renault
Continental
British American Tobacco
REWE Group
PWC
Metro
Auchan
Caterpillar
Yazaki
Lycée Français Anna de Noailles
Airlines : TAROM, Blue Air
Wizz Air
Ryanair

Turkey

US Consulate
Lycée Galileo Galilea
Lycée Francais Pierre Loti
Lycée St Benoît
Lycée Sainte Pulcherie
Hôpital “La Paix”





EXPERTS IN CATERING AND SERVICES FOR BUSINESS AND INDUSTRY

Managing catering and services of a company requires a specific, dynamic and responsive organization.

We show our professional know-how by:

- offering the best quality/price ration
- providing balanced and varied meals
- ensuring economically competitive offers

We meet the expectations of our guests, through innovative and balanced menu planning:

- to feel healthy
- to save time
- to offer the choice of a varied and attractive diet

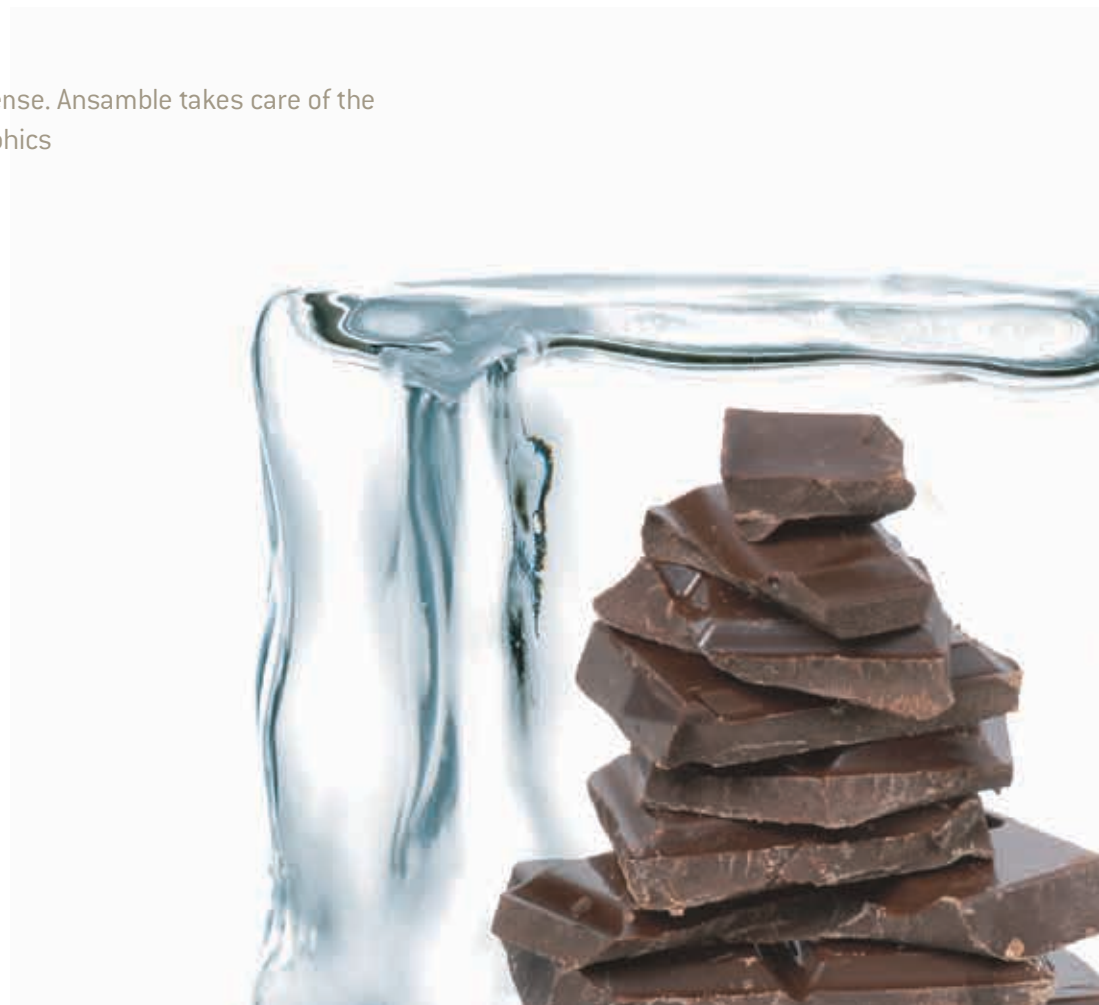
We provide a visual identity that changes everything:

- to make our restaurant a place of life where meeting makes sense. Ansamble takes care of the decoration of the place, with specific colors and chartered graphics

Specific offers for fast catering spaces:

- Carré Gusto snacking offer's based on a balanced diet.
- A cafeteria that proposes a variety of tailored formulas

Le carré  gusto





SCHOOLS & UNIVERSITIES

As food is at the heart of a good development since an early age, we are committed to select the best products, preserving all nutritional qualities.

Nursery-Primary

Teaching children how to become food amateurs, through appealing meals that meet the nutritional and energy needs of young people.

Schools & High Schools

Allow teens fancying time for a good meal, while introducing them to a healthy and balanced diet that promotes tasting pleasure. The concept “Croq MIAM” was designed for them.

Colleges & Universities

A dedicated concept with an attractive packaging, modern and “fun”, to encourage students to eat fruits and vegetables, essential to a balanced diet.





HEALTHCARE

Catering in medico-social environment meets important safety and balanced diets stakes, with the need to adapt meals to specific needs of patients and in the case of nursing homes, to the needs of the elderly.

A partnership for the welfare of the patient

Being a safe partner in medical and social environments requires the ability to ensure the provision of safe, healthy and adapted food. We are creating a partnership based on trust with institutions that we support, in order to work in a transparent and safe way.

The intervention of a nutritionist consultant

This procedure ensures strict monitoring of nutritional intake of each proposed meal and an appropriate response to the specific needs of each patient.





REMOTE SITES

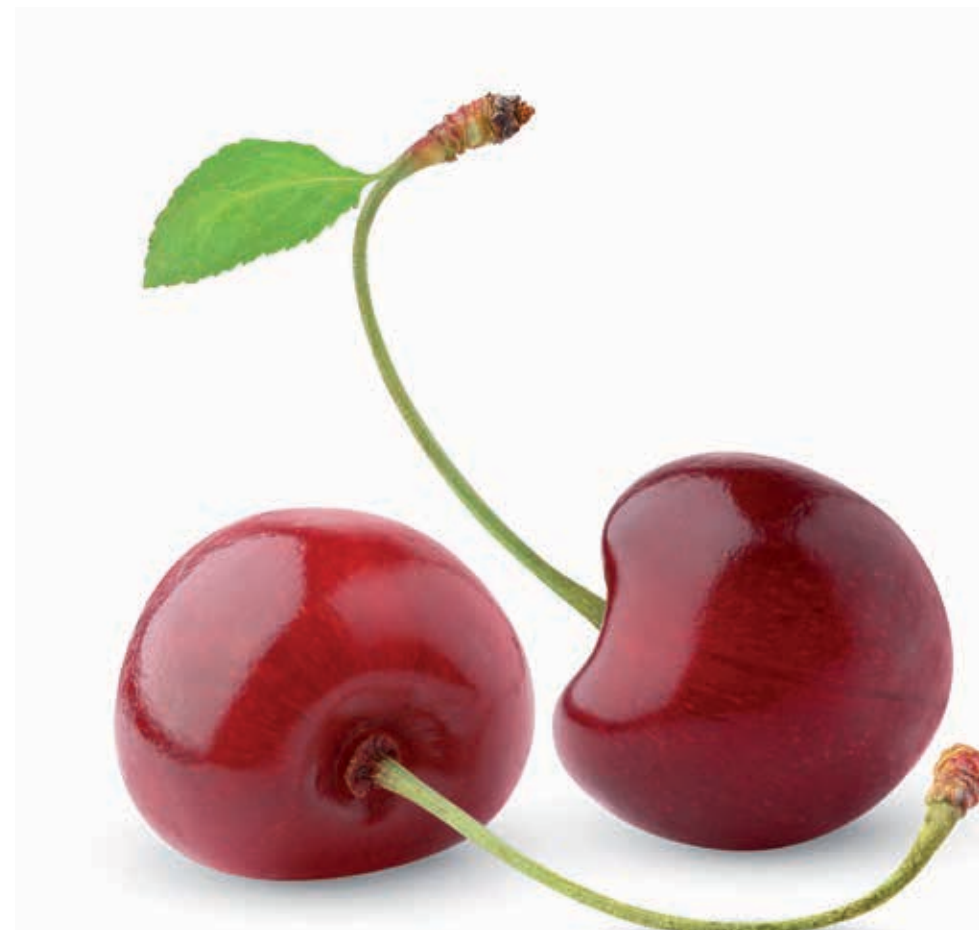
(MINING, OIL & GAS, CONSTRUCTION, DEFENSE)

To bring a custom-tailored solution to exceptional situations is the challenge which we take up through our subsidiary Ansamble Remote, which ensures a complete logistics, including the design of the camp, the food supply, (caterer, restaurant, snack bar and bar) hotel services, cleaning, waste management and maintenance of the remote facilities.

Focusing on our services in food supply in remote sites

Every day, we take up the challenge to bring to our customers a fresh, rich and balanced food, in the most isolated areas:

- logistics and chain of supply
- production and services of meals adapted to nationalities and religions
- take-away meals
- organized evenings and themed nights
- catering for VIP delegations and visitors





RETAIL AND OTHER SERVICES PROVIDED

Ansamble diversifies its activities to other areas of intervention like the management of snacks, services provided in stadiums and the commercial catering, with the principal mission of managing a portfolio of international brands.

MANAGEMENT OF RESTAURANT CONCEPTS ON THE HIGHWAY SERVICE STATIONS



Since November 2015, the oil tanker **Total** is franchised «**La croissanterie**», a sandwich chain and French fast food. To date, Ansamble Morocco operates three outlets «La croissanterie» on Moroccan highways.



VIVO Energy and the group “**Le Duff**” chose **Ansamble** to open and manage the «Brioche Dorée» points of sale in Morocco and the Ivory Coast. Three restaurants are already open at Shell stations in Morocco, and three others in the Ivory Coast.

FRENCH BAKERY



Ansamble Morocco is Master Franchised «**La Tartine**», a bakery chain - patisserie which opened its first store in Casablanca. Other openings will follow with a wide range of tastes and flavors.

MANAGEMENT OF SNACKS



A mix of collective catering and commercial catering, Ansamble Morocco has increased its experience in this field with clients like Dell, Webhelp, Yazaki and OCP (Morocco) and Oracle, Société Générale, Continental (Romania)...The last experience dates back to August 2016 with the re-opening of the **Carré Gusto snack bar** in OCP.

MANAGEMENT OF SERVICES PROVIDED IN STADIUMS



The FIFA Club world Cup 2013 was an opportunity for Ansamble Morocco to demonstrate again its expertise in terms of the management of snack bars. Ansamble Morocco assured the preparation and service of 20,000 sandwiches at Marrakech stadium for supporters.





SOCIAL RESPONSIBILITY AND COMMUNITY INVOLVMENT

As our economic development can't be separated from active solidarity, Ansamble is involved with local associations and NGOs to help those who need most and support their development by promoting work and education.

SOME EXAMPLES OF OUR ACTIONS...

Romania



www.paradaromania.ro

Partner of the association “Parada Fundatiei Romania” which helps children, youth and families in the poorest streets of Bucharest:

- daily distribution of hot soup
- integrating and socializing through labor, establishment of an induction protocol under practical training in our restaurants



Partner of Valentina Romania association in charge of the education of disadvantaged children in Ferentari neighborhoods in Bucharest, by sponsoring the publication of an international cookbook.

Morocco



Annual support to the operation “1 million school bags” initiated by the Maghreb Avenir Childhood Association (EMA) for disadvantaged children. The association “Enfance Maghreb Avenir” EMA accomodates public schools in Morocco poor areas because “the school is a right and not a privilege”.



Partner of the association “Restaurants sans frontières” which promotes the development of young rural girls, through the construction and development of the Riad Zitoun school canteen in Marrakech region.

Mauritania

- donation of food to the jail Akjoujt
- sponsoring the summer festival Akjoujt
- education equipments and multimedia room for Akjoujt college





AN EXPERIENCED, STRONG & MOTIVATED TEAM

A DIRECT & LOCAL MANAGEMENT

Presence and direct support of in-country operations managers.
Customized and close-monitoring to ensure talent retention.

A POLICY OF SUSTAINABLE TRAINING

Personalized training plan to ensure continuous personal development.
Ansamble Training Academy based in Casablanca.

Experienced Management Team

The management team is exclusively composed of professionals who all have a great practice of their respective professions. Many of them are also associated partners.

MANAGEMENT TEAM

René LANCIEN Founder of Ansamble & President of the holding
rene.lancien@ansamble-int.com

François BONNOT CEO
Ansamble Africa, Middle East and Eastern Europe
francois.bonnot@ansamble-int.com

Raphael DRESSLER CFO
Ansamble Africa, Middle East & Eastern Europe
raphael.dressler@ansamble-int.com

[Ansamble Morocco](#)
Nicolas BELLETESTE Managing Director
nicolas.belleteste@ansamble-int.com

Ahmed OUBRAIM Deputy General Manager
ahmed.oubraim@ansamble-int.com

[Ansamble Romania](#)
Mihaela PREDA Delegate Director Romania
mpreda@ansamble.ro

Daniela BITU Commercial Director
daniela.bitu@ansamble.ro

[Africa and Middle East](#)
Philippe DEGUEURCE Director Ansamble Africa and Middle East
philippe.degueurce@ansamble-int.com

[Ansamble Turkey](#)
Dogus TURGUT Managing Director
dogus.turgut@ansamble.com.tr

[Ansamble Nigeria](#)
Nana Fatima Paturel Managing Director
fatima.paturel@ansamble-int.com

[Ansamble Ivory Coast](#)
Olivier ROUGET Director of Operations and Development
olivier.rouget@ansamble-int.com

[Ansamble Sénégal](#)
Emmanuel PINON Delegate Director
emmanuel.pinon@ansamble-int.com

[Ansamble UAE](#)
Ahmed OMAR Business Development Manager
ahmed.omar@ansamble-int.com



THE WORD TO OUR TEAMS



DORINA TUDORA STROESCU, Chef

Lycée français Anna de Noailles, Bucarest, Romania

“More than a training, Ansamble has given me the passion for a very demanding job in which I can develop myself with genuine career opportunities.”



ZINE ELABIDINE KINANY ALAOUI, Supervisor key account

Teaching Hospital of Fes, Morocco

“Our ultimate satisfaction is the smile of a patient after a good meal! It may sound simple, but it is the result of a motivated team, supportive and committed to the same values. In Ansamble, we all work to achieve the same goal.”



MADIHA DAHMANI, In Charge of Quality Control, Health & Safety

Renault Tanger Med, Morocco

“My job is to ensure compliance with best HQS standards throughout the production chain. It is a profession with great responsibility, which does not tolerate any approximation, as well as it requires a real team effort.”



HICHAM OUZIAD, Camp Boss

Mauritanian Copper Mines, Mauritania

“My role is to provide the best service for laundry and dry cleaning: from receiving to dispatching the cloths, we need to be efficient and effective in very remote sites sometimes. This requires a great sense of organization and logistics and a sense of a well done job.”



MYRIAM EL BELGHITI, Nutritionist

Morocco

“The concept of a balanced diet is in the very DNA of my field and of the group. In Ansamble, we strive to promote health through a healthy and balanced diet, carefully tailored for our customers.”



BURHANETT IN YILDIZ , CHEF

Galileo Galilei Lycée, Turkey

“It is a great pleasure to cook every day for our little guests who enjoy lunch in a warm and friendly atmosphere.”



VINCENT DUPONT, CENTRAL KITCHEN MANAGER

Central kitchen Otopeni and Lycee Francais Anna de Noailles, Bucharest , Romania

“Every day is different, a new experience in the Ansamble kitchen and our desire to provide fresh and delicious food, specially adapted to the age and needs of everyone, it keep us on the customer’s top preferences.”

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RESTAURATION ET SERVICES

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Immeuble Horizon - 1^{er} étage -
Mandarona 300 – Lot N° 9, Sidi Maarouf
20 000 Casablanca

Tél: +212 (0) 5 22 43 05 59

Fax: +212 (0) 5 22 43 05 61

contact@ansamble-int.com

www.ansamble-int.com

