



FOOD & CATERING SERVICES
INTEGRATED FACILITY MANAGEMENT





26 million+ meals served annually, worldwide.

Civeo (NYSE: CVEO) is one of the world's largest integrated providers of facility management and hospitality services specializing in food services, lodging accommodations, janitorial and cleaning services, and property maintenance. Civeo's extensive experience comes from operating and maintaining over ten million square feet of interactive spaces daily, and serving over 26 million meals annually, in facilities across Canada, Australia, and the United States.



What's on the menu?

Serving delight in every meal, snack, and refreshment we prepare.

When we provide thoughtful, quality food programs, we're not simply serving meals. Every carefully prepared dish carries with it the power to draw people in to connect in shared social settings, to refuel for the demands of the day, or even just to pause and reflect.

Food nourishes more than just our bodies – it feeds our souls, connects our communities, and honours our traditions.



On-Site Catering & Vending

- On-site food preparation and catering
- Commercial kitchen operations
- Cafeteria and dining room services
- Breakroom coffee, snacks, and pantry supplies
- Vending programs



Food Retail Environments

- Grab-and-go food markets
- Full-service cafés
- Self-checkout systems
- Online ordering



Pre-Packaged Meal Production

- Pre-packaged ready-made meals, sandwiches, sides, salads, and bulk food items
- Daily distribution to managed facilities



Custom-Branded Food Programs

- Custom menu concepts
- Custom-branded labeling and packaging
- Custom retail space design (fixtures, digital screens, shelving, glass-front coolers, etc.)



Settings we Serve

Every industry has its unique needs when it comes to managing profitable food service programs. Leveraging the experience of our senior operations experts, we collaborate with each client to define the service standards you seek to achieve specific to the people you serve and the industry in which you operate.

- Healthcare and Seniors Living
- Education
- Government
- Commercial/Retail
- Transportation
- Industrial
- Hospitality
- Sports and Entertainment



Food Safety

Serving millions of meals every year comes with tremendous responsibility. Food safety is ensured through Civeo's use of government-approved suppliers, staff training, stringent food production procedures, and our integration of Hazard Analysis Critical Control Point (HACCP) systems, the United Nations' international standard for food safety.

Civeo also goes beyond government regulatory requirements, including the creation of advanced Standard Operating Procedures (SOPs) and monthly internal audits for our Food Safety Management Systems (FSMSs).

Custom Food Programs Unique to You

Work with Civeo to design a custom food program that will have your customers coming back for more. With guidance from our executive chef and food service operators, we can curate a culinary experience that delights the people you serve, while fitting the economics of your business model and the functional capabilities of your operating environment. Custom food programs can also accommodate vegan/vegetarian preferences, gluten sensitivities, and heart-smart dietary profiles.

Sustainability & Minimizing Food Waste

Every Civeo-operated facility is required to comply with our comprehensive waste management program. Our waste reduction objectives include minimizing waste generation, promoting the reuse or recycling of materials, facilitating the collection of recyclable containers, and promoting the environmentally responsible disposal of non-recyclable waste.

Fresh, Locally Sourced Ingredients

Bringing a recipe or menu of food items to life begins with sourcing fresh, raw ingredients from local suppliers. Daily deliveries of meats, produce, breads, dairy, and spices are inspected to ensure they meet our quality assurance standards. If it doesn't make the cut, we reject it outright. There is no room for compromise when it comes to quality ingredients.

Centralized Production Kitchen

For facilities that may not have a commercial kitchen on site, food services can be supported by Civeo's centralized production kitchen. Whether it's a custom recipe unique to your brand or a selection from our white-label wholesale menu, we can produce a variety of ready-made, pre-packaged grab-and-go items for your food services program.



Innovation Feature

Self-Checkout Kiosks

Where appropriate, Civeo's self-serve kiosks can streamline transactions in food retail spaces, particularly during peak hours.

These kiosks allow customers to scan and pay for their items at their own pace, reducing wait times by bypassing traditional cashier lines to complete transactions quickly and independently.

Self-checkout kiosks can also lower operating costs by requiring fewer staff members dedicated to check-out positions.

During peak hours, the combination of self-checkout and traditional cashier lanes create flexible capacity that help food retail outlets manage customer flow more efficiently.



{edi}™ Cook-to-Order Dining

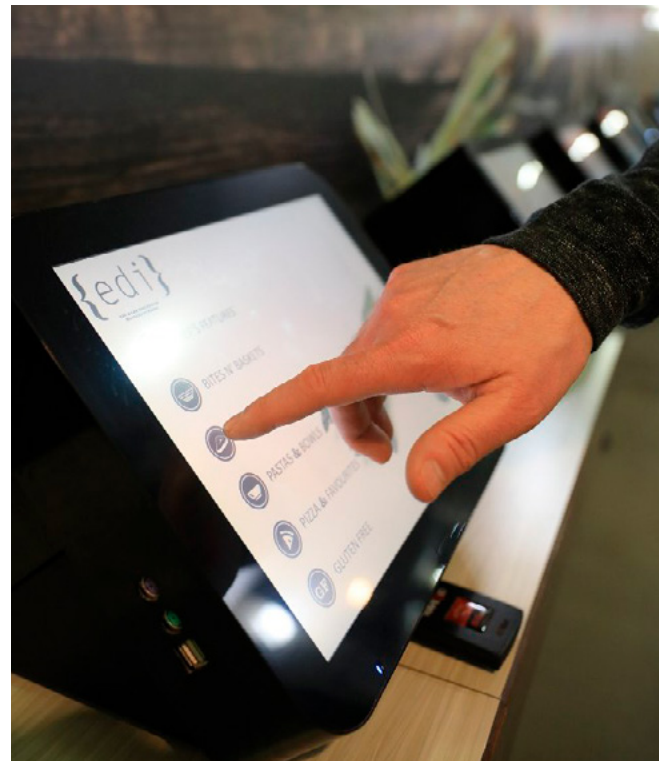
For cafeteria and dining room settings, Civeo's proprietary {edi}™ (ed-ee) digital self-serve kiosks allow guests to conveniently order their meal from our personalized cook-to-order touchscreens.

With Civeo's {edi} cook-to-order workflows, the average meal can be ordered, prepared, and served in an average of only four minutes.

{edi} enhances the guest dining experience by offering:

- Reduced line-ups and wait times.
- Personalized, à la carte restaurant-style menu options.
- Quick and convenient self-serve touchscreen ordering.
- Freshly prepared, made-to-order dishes, hot and ready at your convenience.

{edi} touchscreens are fully customizable for our clients and can be tailored to suit varying schedules or dietary profiles. As with all of Civeo's food services, {edi} can make allowances for cultural, medical, and lifestyle dietary requirements.



An Integrated Approach to Facility Management

For some of our customers, operating a facility requires a broader scope of services and supports to meet the needs of their tenants and patrons.

In addition to our food service programs, Civeo also offers a variety of cleaning and janitorial services, maintaining over 10 million square feet of interactive spaces daily in facilities across Canada, Australia, and the United States.

With Civeo's integrated approach to facility management, our customers find value in the efficiencies experienced in dealing with a single, reliable vendor to oversee a full suite of managed services.



Why Civeo?



When it comes time to evaluate your next food service contractor, we understand that trust and confidence weigh heavily in your decision. Here are three reasons to choose Civeo to manage your food service programs.

1

Food Safety

You can be confident in the safety and integrity of our food production environments. We ensure strict protocols built on CFIA-approved preventative measures to protect against foodborne contaminants and biological hazards.

2

Quality & Consistency

We never compromise. Not on our food production workflows, quality of ingredients, taste, or presentation. This ensures consistency in every meal, snack, and refreshment we serve.

3

Enhanced Profit Potential

We create demand by offering an attractive mix of food services that draw people in. Enhanced bottom line profits are achieved by leveraging Civeo's efficiencies of scale and purchasing volume in the supply chain.

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