

CW FOOD SOLUTIONS



REMOTE
SITE
SOLUTIONS



CW FOOD SOLUTIONS

Our History

Caterwest was born in the Community of Calingasta, where the bases and foundations of the company were laid.

Caterwest gets its name from the location of this department in the west of San Juan, Republic of Argentina.

In 1992, Caterwest founders started to provide gastronomic service in remote sites, in the town where they had been born and raised. They worked in a community with limited resources at a time when community support activities were not being developed.

These constraints gave them the necessary strength and energy to achieve the dream of self-improvement and to bet on institutional growth.

Through their experience and know-how in the market of catering, accommodation and maintenance services for Camps & Operations, they were able to grow and position themselves as providers of integrated solutions for the mining, energy and infrastructure industries.

Over the course of three decades, we have become a pioneer and leading company in the institutional food services sector.

We operate throughout Argentina and in the heart of the Andes Mountains, which requires the implementation of large-scale logistics, precision and high-quality services.



Misión

To provide immediate, integral and flexible solutions in the field of catering, accommodation and housekeeping services as well as camp supply and logistics at remote sites, thus enabling our clients to focus exclusively on their Core Business.



Visión

To be Argentina's leading company in the provision of outsourced services at remote sites for the Mining, Energy and Infrastructure industries throughout all project stages.



Propósito

To serve our customers with passion from every area of our organization. Everyone at CW is ready to make customer care and service our top priority, assuming the great responsibility of improving people's quality of life during the course of their work.



Valores

- Loyalty and Trust.
- Reliability and Professionalism.
- Honesty and Transparency.
- Dynamism and Flexibility.
- A Sense of Belonging.
- Comradeship and Teamwork.
- Customer Service, Fast Response and Dedicated Attention.



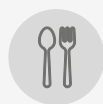
Our Services

We provide breakfast, lunch, snacks and dinner services, delivered as packed meals or served in our dining rooms. We offer various modes of operation, with food either prepared and served on site, or transported from our production facilities.

Knowledge of the business and experience leading teams are some of our competitive advantages. Our structure is oriented to the planning, design, coordination and implementation of food and logistic processes that allow us to achieve the strategic goals and objectives of the organization with an exclusive focus on the client.

We also offer options for coffee-breaks mobile catering units, corporate events, gala events, among others.

MEALS PACKED &
SERVED IN
DINING-ROOMS



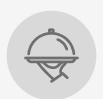
Breakfasts

Lunches

Tea/Snacks

Dinner

OTHER
FOOD SERVICES



Coffee-breaks

Mobile Catering Units

Corporate Events

Formal Events

Servicios a lo largo del país



From Jujuy,
down to
Santa Cruz



+27
Dining
rooms served
concurrently.



6000
services at
the same time.

Jujuy

Catamarca

San Juan

San Luis

Mendoza

Neuquén

Santa Cruz

Salta

La Rioja

Río Negro

Chubut

CW
FOOD
SOLUTIONS

Menu Designs tailored to each client's needs

We evaluate the specific needs of each establishment and each client, considering various factors such as available physical space, schedules and number of diners.

We determine the gastronomic service that best suits your needs and business. We design customized menus, including options suitable for celiacs, vegetarians and vegans.

Through our Nutricater healthy eating program, we focus on the preparation of foods that support our clients' good eating habits, with low-fat, high-fiber and adequate protein balance preparations that contribute people's improving the quality of life and performance at work.



All the raw materials we use are locally sourced and free of preservatives.

NUTRITIONAL INFORMATION

We measure every ingredient in our recipes, paying special attention to daily consumption values.

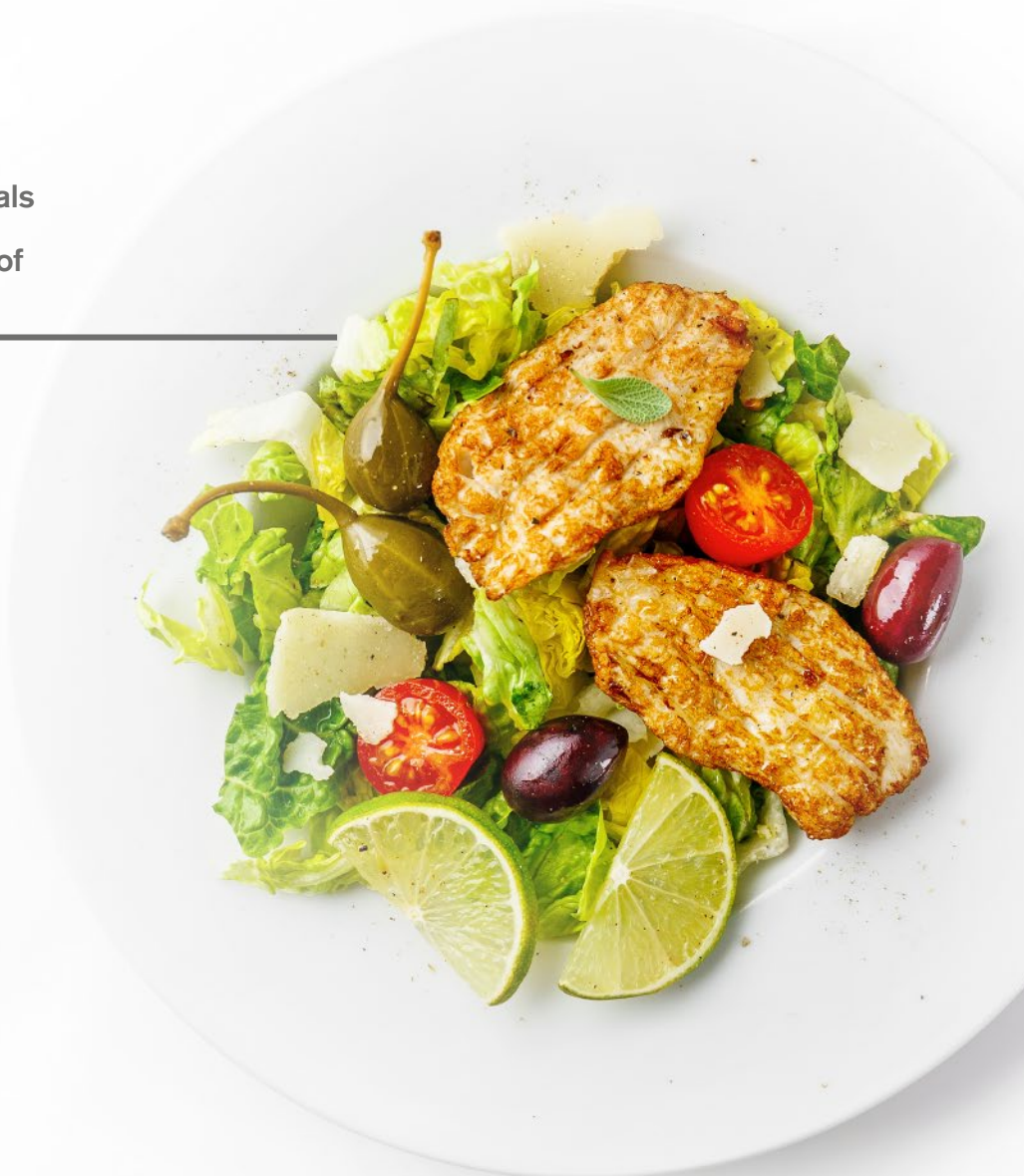
Calories

Proteins

Dietary Fiber

Sodium

Fat





Events and Coffee-Breaks

We plan tailor-made events with our specialized team made up of Chefs, Cooks, Nutritionists with extensive experience, who attend to all stages of each event in a personalized fashion. Considering our client's objective in line with the type of events required, we proceed to define the type of menu, the choice of tableware, the selection and decoration of the physical space, and the planning of the logistics and human resources necessary for the event.

The experience gained in corporate catering over the past 30 years has allowed us to support all our clients on special occasions, creating memorable and meaningful experiences through excellence in service delivery.

SERVICES WE PROVIDE

Business Breakfasts

Brunches

Receptions

Special Lunches

Corporate

Anniversaries

Cocktails

Coffee-Breaks

At our dining facility in San Juan, we are certified with the HACCP standard which includes reception, storage, processing, service and delivery of packed meals.



Quality Management System

Sustaining our commitment to the quality management process, we promote excellence in all our food processes. We have HACCP certification for the reception, storage, preparation, service and delivery of packed meals.

We are recognized for providing excellent catering services, in compliance with all the requirements of the Argentine Food Code, from the relevant authorizations to the ongoing training of our personnel by qualified professional chefs in food quality, health and safety and other relevant topics. The presentation of our dishes is excellent and so is the quality and safety of our food.

The food preparation methodology is subject to intensive quality controls and careful record-keeping, which ensure the traceability of each step of the preparation.

All our procedures are documented in the Good Manufacturing Practices Manual, which has been in use for over 10 years and is constantly being reviewed, modified and improved.





Our Facilities

From our headquarters based in San Juan, we work with clients throughout the country, providing food, hospitality and logistics solutions for industries.

Since its beginnings, Caterwest has been applying a policy of active investment on equipment, vehicles, technology and productive innovation in search for excellence.

Our premises are located on National Route 40, in Pocito, covering an area of almost 3 hectares. This is where our Operations, Production and Logistics Center is based, and from where we coordinate and manage the preparation and distribution services involving food, raw materials, equipment, personnel and food supplies for the various projects in which we operate.

Our production plant is designed, built and equipped to meet the needs of our production processes, observing all safety and hygiene regulations.



CSR and Community Relations

Sustainable development as a fundamental goal forms part of Caterwest's vision. Our aim is to promote an ethical and transparent management model, fully aware of the impact generated by our activities, and to contribute to the areas in which we operate through a CSR and Community Relations program involving our stakeholders.

Our commitment is with local communities and producers, supporting the development of each one of them. We are aware of our social and economic impact, that is why we have formed strong alliances with local companies and SMEs.



More than 30 years providing food services around the country.

RN 40 KM 3451
Pocito, San Juan. Argentina
CPA J5427DGG

RN 149 – Presidente Roca S/N
Barreal, Calingasta, San Juan
CPA J5405AJA

Tel: +54 9 264 6501000
Email: info@caterwest.com

CW
FOOD
SOLUTIONS

www.caterwest.com