



TOPKAPI

TRADING LLC

Company Profile

Food & Beverage Industry



Introduction

Let's start the journey

- **TOPKAPI** was established by a group of ambitious Egyptian and foreign talents in the field of food and beverage.
- **TOPKAPI** was born in 2020 to fulfilling this missing formula of providing premium service while maintaining quality, responsiveness, long-term commitment.
- The concept behind the idea emerged from the apparent need for a premium quality yet reliable catering service provider

Mission & Vision

- *Through providing an impeccable service, quality delicious food by a passionate team, **TOPKAPI** shall deliver a friendly and professional experience that transform our customers' needs into real life accomplishments*
- *To be a leading catering service provider of quality delicious food while keeping the highest customer service standards by offering a versatile and flexible service with consistency and presentation that leave a lasting impression*



CORE VALUES

- **We** believe in going the extra mile and exceeding expectations
- **We** believe in providing a professional, reputable service with friendly, personal care and attention that our guests tell stories about.
- **We** believe in honesty and integrity and always strive to be fair and ethical.
- **We** believe that only a happy and family friendly cultured team that support and encourage each other, can give the level of personal service we stand by.

ICON SET



INTEGRITY



INNOVATION



COMMITMENT



CREATIVITY



PEOPLE



PASSION



GOALS



GROWTH



CONNECTION



READY MEALS



IN-HOUSE FACILITY MANAGEMENT



OUT-BOUND CATERING SERVICES



ON CAMPUS STANDALONE OUTLETS

Ready Meal Service

- Some businesses need to be supplied with ready meals to fulfilling the dietary needs of the workforce. We do exactly understand these needs, that is why we have a philosophy in our catering service.
- Consuming ready meals on daily basis does not mean that these meals must be dull, repetitive, or less delicious. We have a long list of meals that will make your workforce looking forward for their daily new food adventure.





Out bound Catering Services & live stations

- Corporate events big issue !?
not at all...
- We are here for you, whether
it's an annual meeting, incentives
ceremony, gala dinner for your
guests... we have got it all covered.
- Our versatile catering service
teams will fulfill all your business
event needs.

In house facility management

A professional kitchen with stainless steel counters, a large range hood, and various appliances like a refrigerator and ovens. The kitchen is clean and well-lit, with a tiled floor and a drop ceiling with recessed lighting. The text 'In house facility management' is overlaid on the top half of the image.

- While some businesses may have their own catering facilities serving their workforce dietary needs, it is not an easy challenge to manage this facility with all what goes along with it including: food suppliers, quality control, kitchen personnel, ...etc
- **TOPKAPI** provides the outsourcing service such a business might need in this situation; we will handle all your catering facility responsibilities seamlessly while maintaining the highest levels of quality

On compass Standalone outlets

- In some business cases, it might be preferable to have several food suppliers at the food court, offering the workforce with a variety of choices to choose from.
- **TOPKAPI** has its own food retail brand which is proud of its menu philosophy “what ever you need you will find it with us”. As the slogan may suggest, **Sea soul & Little eat** is well known for its own recipe of Egyptian Cerep & specially made at our bakery facility fresh every day. The choice of the fillings might be an everyday adventure, as we have several fillings from all over the world.



Service sector



TOPKAPI understands that guest perceptions are highly influenced by the appeal of the facilities, and that the tiniest imperfections are noticed and not easily forgotten. Leisure industry is not a “steady-state” operation; its operating model must withstand the constant fluctuations in demand, and the facilities solution must seamlessly adapt to changes in occupancy levels impacting on the cost of operations.



As an educational institution, it's important to provide educators and students with the best academic experience.



At **TOPKAPI**, we take care of satisfying their appetites and campus expectations so that you can focus on attracting the next generation of learners. From facilities to food services, we know what students want and we use that knowledge to create the ultimate campus experience.



We do understand that diet may significantly affect the healing process, we are ready to provide medical institutions with clinically approved recipes and meal ingredients that is specifically designed for special and critical medical cases.



According to WHO,

FOOD SAFETY & HYGIENE

- *food hygiene* are the conditions and measures necessary to ensure the safety of food from production to consumption. Food can become contaminated at any point during slaughtering or harvesting, processing, storage, distribution, transportation and preparation. Lack of adequate food hygiene can lead to foodborne diseases and death of the consumer”.
- **TOPKAPI catering services** is all about providing the best quality of both food and service at the utmost hygiene environment implementing the highest international standards of Food Safety Management System to provide safe nutrition to our clients’ staff who are the most valuable assets of any business.

Quality Control



TOPKAPI management has designed its whole catering process according to the guidelines of Food Safety & Hygiene regulations set by local authorities and **Hazard Analysis Critical Control Points (HACCP)** which is an internationally recognized method of identifying and managing food safety related risks.

HACCP is a management system in which food safety is addressed through the analysis and control of biological, chemical, and physical hazards from raw material production, procurement and handling, to manufacturing, distribution and consumption of the finished product.

TOPKAPI management has also developed and implemented the prerequisite programs such as pest control, traceability & recall, hygiene and sanitation for **HACCP** to be effective. **TOPKAPI** has partnered with one of the internationally recognized **HACCP** verification audit firms to continuously assess and update its Food Safety & Hygiene System.

Additionally, **TOPKAPI** has partnered with one of the licensed auditors & certification providers of **ISO 22000** to become certified. **ISO 22000** is a **Food Safety Management System** standard that specifies the requirements for an organization in food chain to demonstrate its ability to control food safety hazards in order to ensure that food is safe at the time of human consumption.



Our clients:

1. Banque Misr
2. Narmer international college
3. Capital international school (americarn)
4. Capital international schoo (british)
5. Aspire international school
6. Europa schule kairo
7. Leaders international college
8. Leaders language school
9. Al bashier international school
10. Jana dan international school
11. Noor international school
12. Nile international school
13. Andalus interntional school
14. Manaret al mostaqabal interntional school
15. Manaret al mostaqabl langaue school
16. Mokhattam international school
17. Waha international school
18. Amagad international school
19. Amgad language school

Sports academies:

1. Spirt football academy
2. Scout foot ball academy
3. Platiumm sports acaedmy
4. Sparkle sport academy
5. Vigour sport academy

Summer camps:

1. Blooms camp
2. Madarek camp
3. Wild camp

**More branches are on the way ...
just wait for us ,,, 😊**



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LITTLE EATS