



GDP Kitchen Design Consultants



Central Kitchens & CPU Samples

Central Kitchens Designed and/or Implemented (selection) from 1,500 m2 to 5,900 m2

CENTRAL PRODUCTION UNIT / CENTRAL KITCHEN / 1,500 sq mt
MINISTRY OF INTERIOR HQ - QATAR

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CENTRAL PRODUCTION UNIT / CENTRAL KITCHEN / 1,700 sq mt
HDC - QATAR (UNITED DEVELOPMENT CO. – THE PEARL QATAR)

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CENTRAL PRODUCTION UNIT / CENTRAL KITCHEN / 2,000 sq mt
AL DANAH TCCO - QATAR (QATAR AIRWAYS / FAUCHON)

page 6

CENTRAL PRODUCTION UNIT / CENTRAL KITCHEN / 5,900 sq mt
SAUDI OGER / MODULAR PROFESSIONAL S.P.A.

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CENTRAL PRODUCTION UNIT / CENTRAL KITCHEN / 4.200 sq mt
FOODSERVICES CO. - QATAR (OPERA / TAKE-AWAY)

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CENTRAL PRODUCTION UNIT / CENTRAL KITCHEN / 1,500 sq mt MINISTRY OF INTERIOR HQ - QATAR

Project

Name of Facility:	Ministry of Interior Central Kitchen
Address:	Wadi Al Sail, Doha , Qatar
Company:	Ministry of Interior Doha Qatar
Construction:	2017

Characteristics of the facility

Breif Description:	Central kitchen in cook&chill system, bakery, staff canteen
Location of the Facilities in the Central Kitchen:	Mixed meals: implementing HACCP guidelines. Basement / Ground Floor / 1 st Floor
Opening Hours:	Central Kitchen: 6 d/week; 7:00 am – 3:00 pm Bakery: 6 days a week 9 pm – 6 pm 12:00 – 15:30 Lunch 19:00 – 23:00 opening hours as required
Type of Foodservice:	35 different Menus
Capacity:	Central Kitchen: 10,000 meals plus Bakery: 5,000 small pastries / bread

Design / Implementation

Overall Design - Interior Design:	GDP – CEG
Main Contractor:	WCT Berhad Qatar (Malaysia)
Kitchen Contractor:	WCT & GDP, Doha, Qatar
Kitchen Consultant & Design:	Gordon di Palma - FCSI

Floor Spaces distribution in the facilitie

Central Kitchen / CPU:	1542 sq mt (3,055 sq mt total Kitchen and F&B / Foodservice areas designed)
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Special Details

The Food delivered is from Fast-Food to High Class. Ware-washing is carried out in designated dishwashing/glasswashing areas located in the premises. The design criteria was defined following meetings and documentations received by the Main Consultants brief guideline and developed to ensure highly daily bakery catering quality.



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The image displays three architectural drawings of kitchen layouts, each accompanied by a table of specifications and a legend. The top drawing shows a large kitchen area with a central service counter, a lounge area, and a service hallway. The middle drawing shows a smaller kitchen area with a water heater, electrical room, and various kitchen fixtures. The bottom drawing shows a large kitchen area with a central service counter and various kitchen fixtures. Each drawing includes a table of specifications and a legend.



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Central Kitchens & CPU Samples

CENTRAL PRODUCTION UNIT / CENTRAL KITCHEN / 1,700 sq mt HDC - QATAR (UNITED DEVELOPMENT CO. – THE PEARL)

Project

Name of Facility:	UDC – HDC Central Kitchen
Address:	The Pearl Qatar
Company:	Al Danah TCCO P.O. Box 5671 Doha Qatar
Construction:	2014

Characteristics of the facility

Breif Description:	Central kitchen in cook&chill system, bakery, staff canteen Mixed meals: implementing HACCP guidelines.
Location of the Facilities in the Central Kitchen:	Ground Floor
Opening Hours:	Central Kitchen: 6 d/week; 7:00 am – 8:00 pm 7:00 – 10:30 Breakfast 12:00 – 15:30 Lunch 18:30 – 23:00 Dinner
Type of Foodservice:	45 different Menus
Capacity:	Central Kitchen: 10,000 meals plus Bakery: 5,000 small pastries / bread

Design / Implementation

Overall Design - Interior Design:	Dar Al Hamdaseh - GDP
Main Contractor:	Lead Qatar
Kitchen Contractor:	Lead Qatar – Solarco - GDP
Kitchen Consultant & Design:	Gordon di Palma - FCSI

Floor Spaces distribution in the facilities

Central Kitchen / CPU:	1692 sq mt
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Special Details

Foods are processed by the Customer operator staff. Prepared food is delivered to HDC Catering and the Chain's 8 Outlets throughout Doha (Fauchon / Filicuri / School Canteens) as well as Catering Functions.

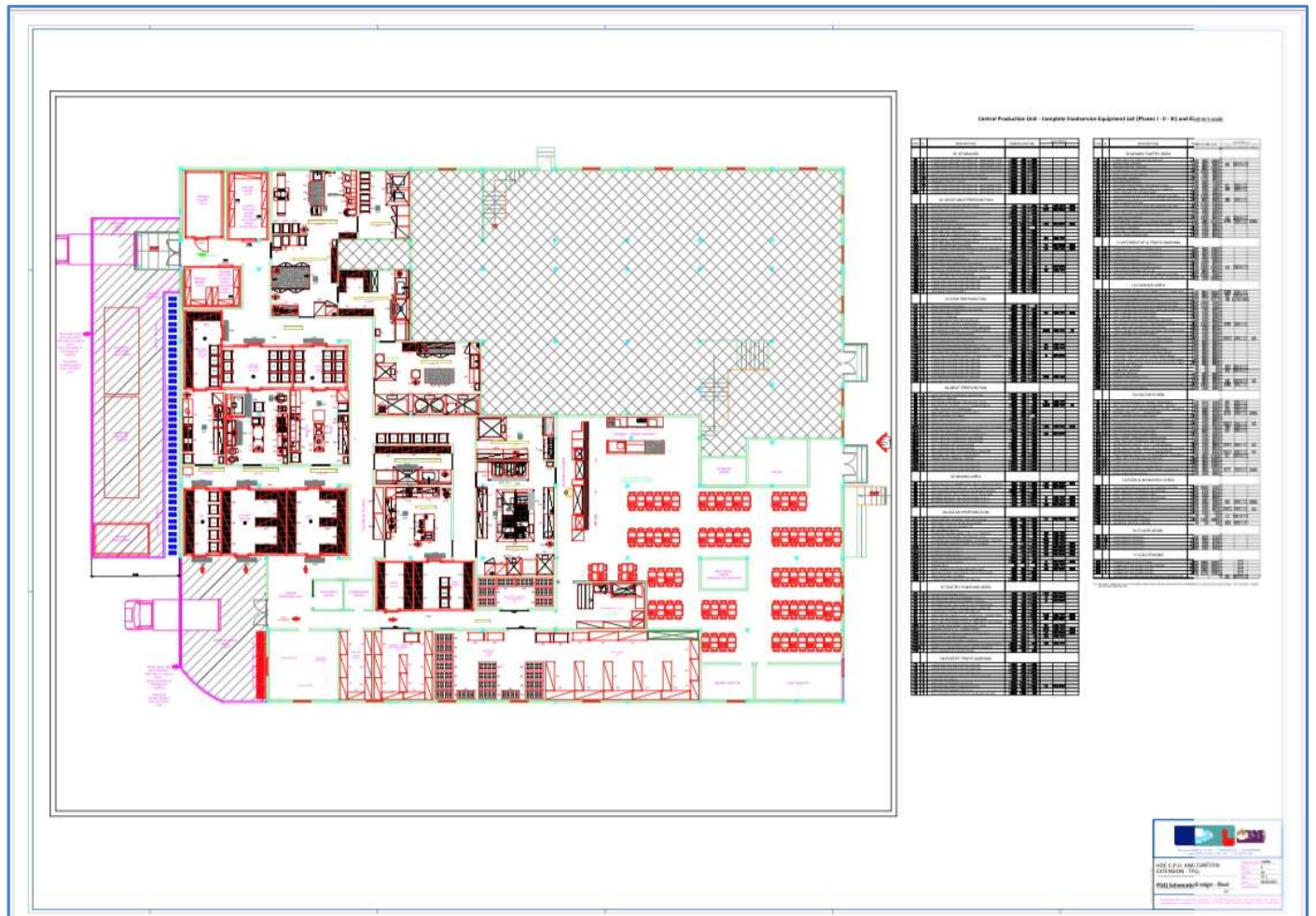
The Food delivered is from Fast-Food to High Class. Ware-washing is carried out in designated dishwashing/glasswashing areas located in the premises. The design criteria was defined following meetings and documentations received by the Main Consultants brief guideline and developed to ensure highly daily bakery catering quality.



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Central Kitchens & CPU Samples

CENTRAL PRODUCTION UNIT / CENTRAL KITCHEN / 2,000 sq mt AL DANAH TCCO (QATAR AIRWAYS / FAUCHON)

Project

Name of Facility:	Al Danah Central Kitchen
Address:	Al Waab Street, Doha , Qatar
Company:	Al Danah TCCO P.O. Box 5671 Doha Qatar
Construction:	2018

Characteristics of the facility

Breif Description:	Central kitchen in cook&chill system, bakery, staff canteen
Location of the Facilities in the Central Kitchen:	Mixed meals: implementing HACCP procedures. Ground Floor
Opening Hours:	Central Kitchen: 7 d/week; 7:00 am – 5:00 pm Bakery: 365 days 9 pm – 7 am
Capacity:	Type of Foodservice: 50 different Menus Central Kitchen: 18,000 meals plus Bakery: 20,000 small pastries / bread

Design / Implementation

Overall Design - Interior Design:	GDP
Main Contractor:	Ali Bin Ali Properties Doha, Qatar
Kitchen Contractor:	Palmyra & GDP, Doha, Qatar
Kitchen Consultant & Design:	Gordon di Palma - FCSI

Floor Spaces distribution in the facilities

Central Kitchen / CPU:	2,078 sq mt (1,708 sq mt Al Waab area – 370 m2 Salwa)
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Special Details

Foods are processed by the Customer operator staff. Prepared food is delivered to Qatar Airways Catering and the Chain's 11 Outlets throughout Doha (Fauchon / Filicuri / School Canteens) as well as Catering Functions.

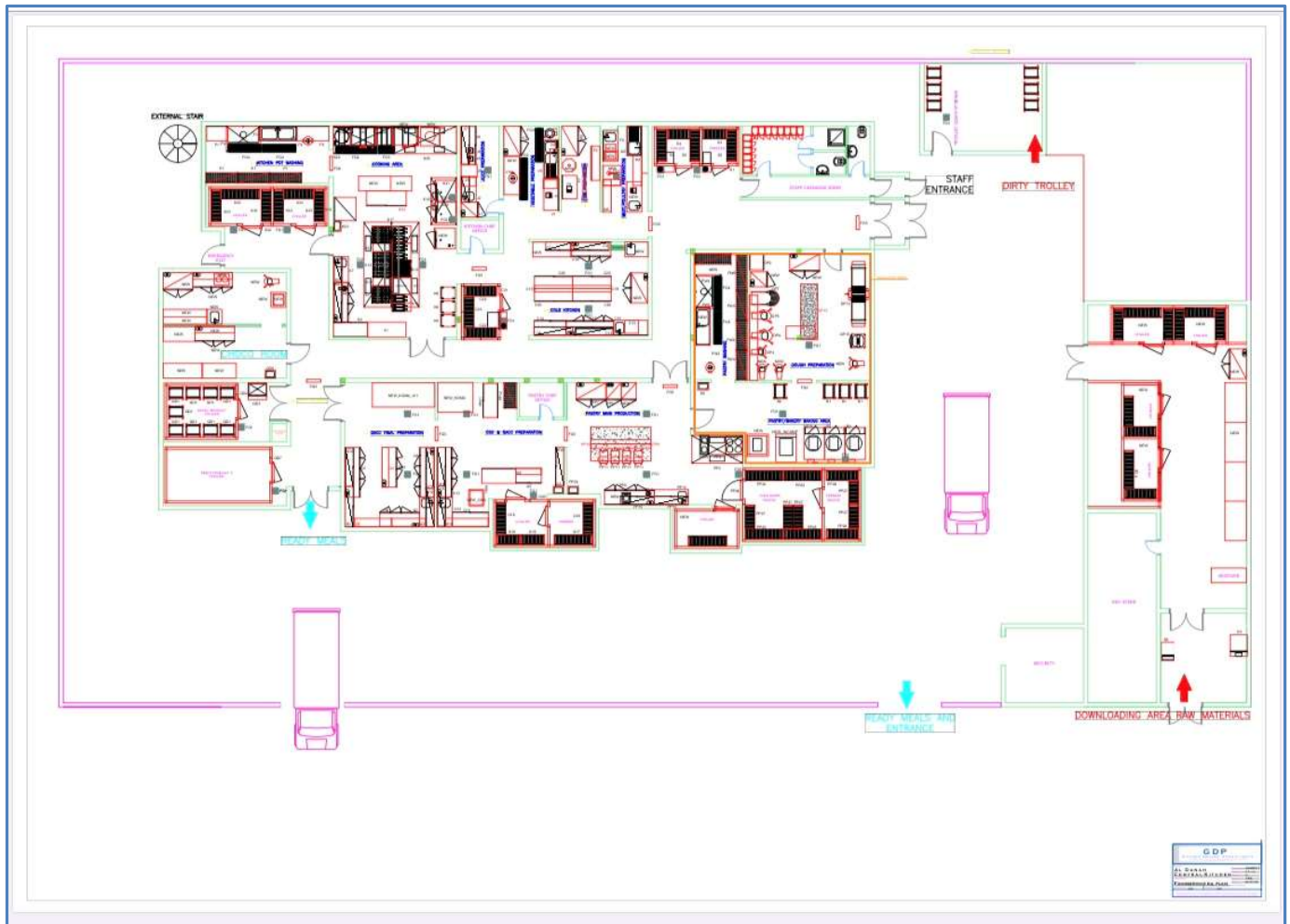
The Food delivered is from Fast-Food to High Class. Ware-washing is carried out in designated dishwashing/glasswashing areas located in the premises. The design criteria was defined following meetings and documentations received by the Main Consultants brief guideline and developed to ensure highly daily bakery catering quality.



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CENTRAL PRODUCTION UNIT / CENTRAL KITCHEN / 5,900 sq mt SAUDI OGER / MODULAR PROFESSIONAL S.P.A.

Project

Name of Facility:	Centralized Kitchen
Address:	Jeddah Airport Area
Company:	Saudi Oger Ltd. / Modular Professional S.p.a.
Construction:	2008

Characteristics of the facility

Breif Description:	Central kitchen in cook&chill system, bakery, staff canteen
Location of the Facilities in the Central Kitchen:	Mixed meals: implementing HACCP procedures. Ground Floor
Opening Hours:	Central Kitchen and Bakery: 7 d/week; 6:00 am – 5:00 pm Bakery: 365 days 9 pm – 6 pm Opening hours as required
Type of Foodservice:	Typically few set Menus served
Capacity:	Central Kitchen: 50,000 meals / Project expandable

Design / Implementation

Premises Construction Design:	Saudi Oger Ltd. KSA
Main Contractor:	Saudi Oger Ltd. KSA
Kitchen Contractor:	Modular Professional S.p.a.
Kitchen Consultant & Design:	Roberto Casagrande -Gordon Di Palma

Floor Spaces distribution in the facilities

Central Kitchen / CPU:	5,905 sq mt
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Special Details

Foods are processed by the Customer operator staff. Prepared food destined to Hajj Pilgrims transiting through Jeddah are delivered to 5 Distribution Outlets and Canteens.

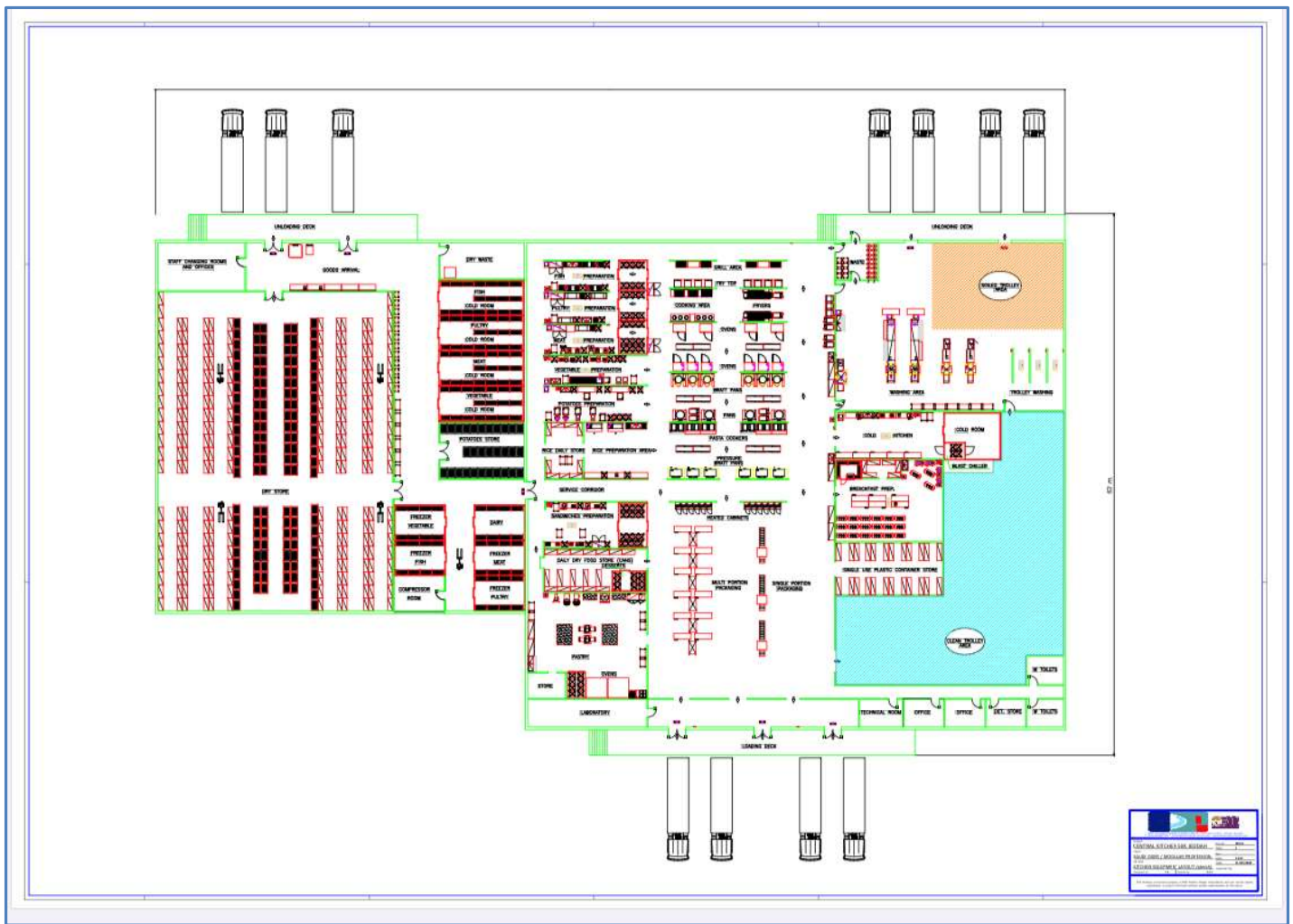
The Food delivered is usually on a limited set menu basis for bulk catering but there is possibility to prepare VIP menus upon request. Trolly Washing and Ware-washing is carried out in designated dishwashing/glasswashing areas located in the premises. The design criteria was defined following meetings in Italy and in Jeddah the Main Contractor and Kitchen Contractor.



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CENTRAL PRODUCTION UNIT / CENTRAL KITCHEN / 4,200 sq mt FOODSERVICES CO. - QATAR (OPERA / TAKE-AWAY)

Project

Name of Facility:	Food Services Co. – Opera Central Kitchen
Address:	Al Alziya - Waab, Doha , Qatar
Company:	Food Services Co, P.O. Box 12814 Doha Qatar
Construction:	2017

Characteristics of the facility

Breif Description:	Central kitchen in cook&chill system, bakery, staff canteen
Location of the Facilities in the Central Kitchen:	Mixed meals: implementing HACCP procedures. Basement / Ground Floor / 1 st Floor
Opening Hours:	Central Kitchen: 6 d/week; 7:00 am – 3:00 pm Bakery: 365 days 9 pm – 6 pm 12:00 – 15:30 Lunch 19:00 – 23:00 opening hours as required
Type of Foodservice:	35 different Menus
Capacity:	Central Kitchen: 20,000 meals plus Bakery: 35,000 small pastries / bread

Design / Implementation

Overall Design - Interior Design:	GDP
Main Contractor:	Ayad Group, Doha, Qatar
Kitchen Contractor:	Wolf s/steel & GDP, Doha, Qatar
Kitchen Consultant & Design:	Gordon di Palma - FCSI

Floor Spaces distribution in the facilities

Central Kitchen / CPU:	4,230 sq mt (2,760 sq mt Al Waab Production area – 1,500 sq mt Sanaia Storage area)
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Special Details

Foods are processed by the Customer operator staff. Prepared food is delivered to the Chain's 20 Outlets throughout Doha (Opera / Take-Away / Opera Café') as well as Catering Functions and School Canteens.

The Food delivered is from Fast-Food to High Class. Ware-washing is carried out in designated dishwashing/glasswashing areas located in the premises. The design criteria was defined following meetings and documentations received by the Main Consultants brief guideline and developed to ensure highly daily bakery catering quality.