



COMPANY PROFILE



Remote Sites. Expert Solutions.



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COMPANY OVERVIEW



15 Countries
of current operations



30 Years' experience
across **70+** projects



5965 Employees



Average **53 120**
meals served per day



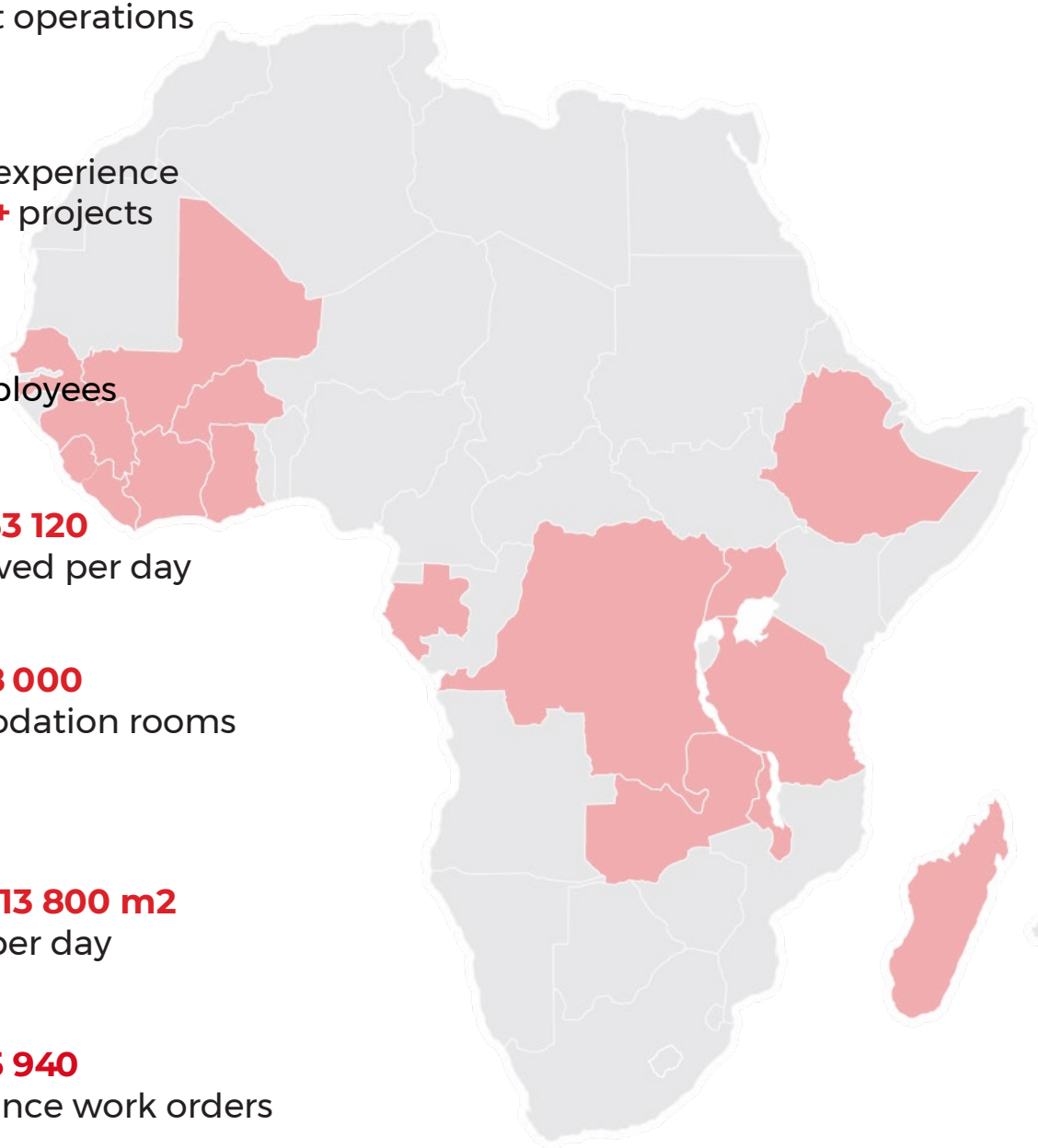
Average **8 000**
accommodation rooms
in camps



Average **113 800 m2**
cleaned per day



Average **5 940**
maintenance work orders
per day





OPERATIONS OVERVIEW

Remote Site Services



Catering Services



Housekeeping and Cleaning
Services



Janitorial Services



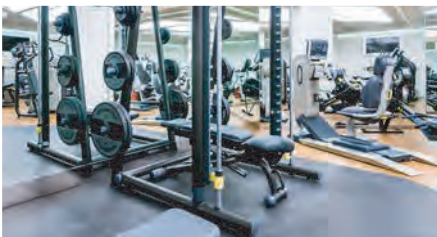
Laundry Services



Facilities Maintenance



Admin Control of
Sub-contractors



Recreation Services



Water Supply



Bar/Shop Management



Grounds Keeping, Gardening
and Landscaping



Waste Management



Supply Chain Solutions



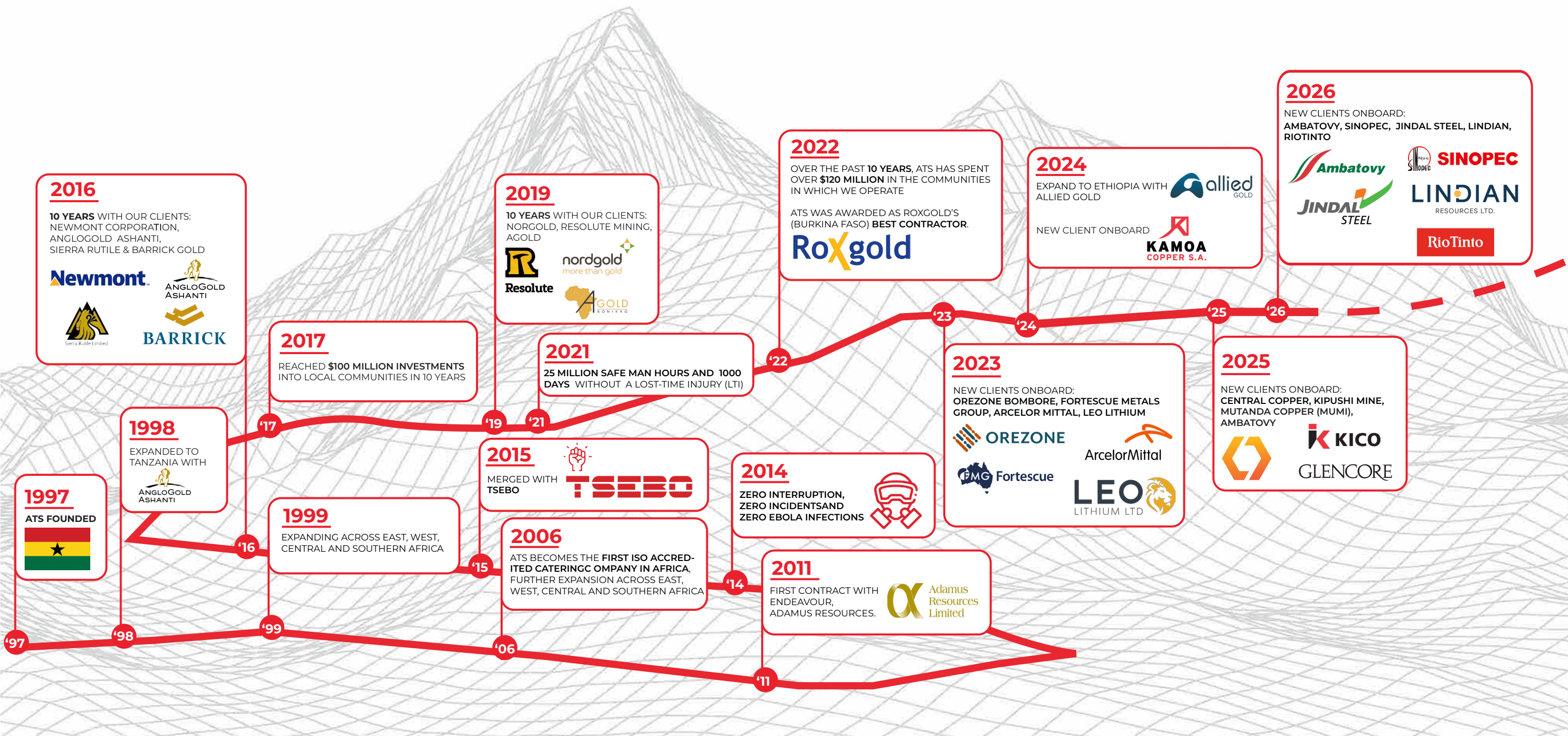
TRACK RECORD

Footprint and Operating Experience





OUR JOURNEY



ATS Group At-a-glance



**5758
EMPLOYEES**



**PROCUREMENT
AND TRAINING
PROGRAM**



**100% ABAC
COMPLIANT**



**98% LOCAL
PROCUREMENT**

**ISO
CERTIFICATED**



**59 878 013 USD FOR
DOMESTING
SPENDING IN 2025**



**95% LOCAL
EMPLOYMENT**



**CLEANED 43 780 072M2
IN 2025**

**3 088 643KG OF
LAUNDRY IN 2025**

PROMOTE GENDER
EQUALITY

**19 441 542
MEALS SERVED
IN 2025**



CATERING SERVICES

Catering
for Remote Sites

Takeaway
Meals

Bar / Tuckshop
Services

Special
Functions & Events

Healthy
Awareness

Chef
Training





NOURISH

NOURISH IS ONE OF ATS'S MOST INNOVATIVE PROGRAMS ADDING MORE VALUE TO OUR PRODUCT THROUGH THE FOLLOWING



**HEALTHY
FOOD OPTIONS**

**NOURISH PROGRAM EQUATES
TO CUSTOMER SATISFACTION,
COST CONTROL AND KITCHEN
STAFF TRAINING**



**HIGH STREET "LOOK
AND FEEL" THROUGH
A HARVEST TABLE**

**NEW DECOR & HOTEL EN -
VIRONMENT, MAKING OUR
DINING HALLS FEEL LIKE A
HOME AWAY FROM HOME**

**CONTROL COSTS INCLUDING
CUSTOMER INCREMENTS,
BETTER CONTROL OF WASTE AS
EVERYTHING THAT IS PREPARED IS
SERVED AND SOLD**

**THE CHANCE FOR THE EX-
ECUTIVE CHEFS TO TRAIN
THEIR STAFF EFFECTIVELY**

**EMPOWERING LOCAL
TALENTS AND SKILLS
THROUGH COMMUNITY
MADE TABLES**





LIVE COOKING STATIONS



AS PART OF OUR CONTINUED SERVICE UPGRADE ATS HAS LAUNCHED LIVE COOKING STATIONS ON SITE





Food Labeling and Menu Display

ATS HAS CREATED A TOOLKIT FILLED WITH PROMOTIONAL IDEAS, MENU TEMPLATES, DIGITAL MENU SCREENS, THEME DAYS AND OTHER FUN ITEMS TO ENHANCE THE DINING FACILITIES





CLEANING AND HOUSEKEEPING

Cleaning and disinfecting toilets, sinks, shower, floors, furniture, appliances, dusting, sweeping.



Housekeeping

Laundry
Management

Waste
Collection

Cleaning,
Hygiene & Pest Control

Housekeeping Revolution

HACCP Compliance, Environmentally Friendly Chemicals, Advanced Equipment, Standard Uniform and Colour Coding System:

Green -Medium risk area: bath and showers

Blue -Low risk area: general areas

Red -High risk area: toilets



MAINTENANCE



Electrical

Mechanical

HVAC

Plumbing

Sewage Treatment

Carpentry

Painting

24 hours call out



LANDSCAPING



Irrigation

**Water resource
management**

Moving and trimming

Edging

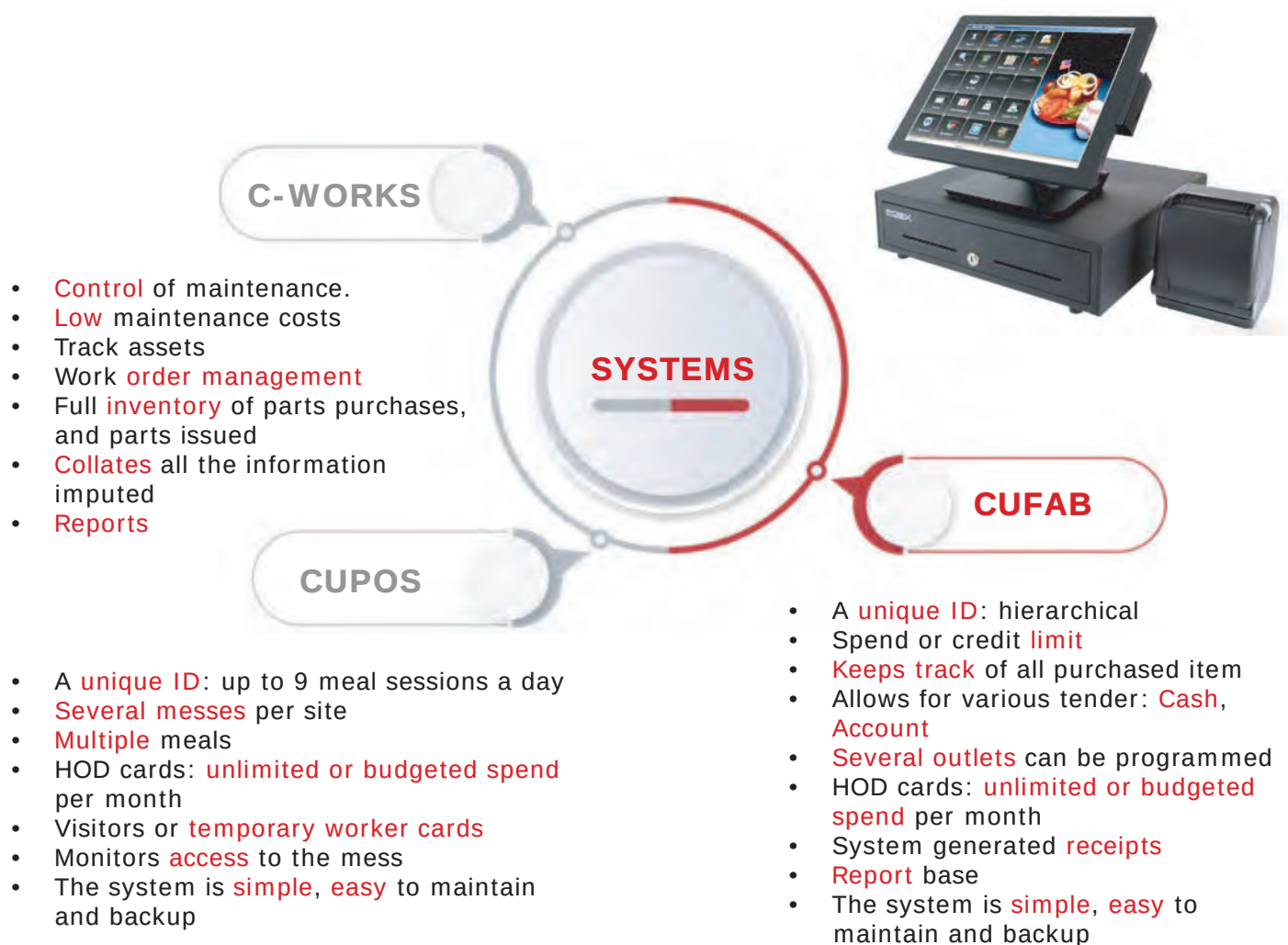
Weed control

**Cultivation and
weeding**

Shrub pruning

MANAGEMENT SYSTEMS

Software installation overview



Quality, Health, Safety and Environment (QHSE)

QHSE Awards



ISO 9001
Quality
Management

ISO 22000
Food Safety
Management

ISO 14001
Environmental
Management

OHSAS 18001
Occupational
H&S

25
MILLION
SAFE MAN HOURS AND
1000 DAYS
WITHOUT A LOST-
TIME INJURY (LTI)

Quality Assurance
Programme

QHSE Policy
Statements

HACCP
Certified

Internal and
External Audits



COMMUNITIES

\$228 MILLION INVESTED INTO OUR **COMMUNITIES** IN 18 YEARS THROUGHT LEGACY



2025 Group Legacy Statistics

LOCAL PARTNERS





Farmer Training program

- Crop Production
- Distribution
- Processing
- Seed Supply



Compliance with ISO 2600 and Social Responsibility Principles and Applications

\$24,027,705 - total value of goods procured from local communities



Educated and trained

10571
vendors and entrepreneurs



Why ATS ?



SINGLE POINT
OF CONTACT



CONTINUOUS
IMPROVEMENT



ACCREDITED
STANDARDISATION



SCALABLE MODEL



PREFERENTIAL
RATES



MARKET LEADER



BEST PRACTICE



PEOPLE ASSETS



Quality, Health, Safety
and Environment
excellence awards



FOOTPRINT IN
15 AFRICAN COUNTRIES