



## Construction Catering 2020

By BOSS Catering

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A photograph of a man and a woman, Darren and Jannine Lay, sitting at a dining table. They are both smiling and looking towards the camera. The table is set with a bottle of wine, glasses, and plates of food. The background is slightly blurred, showing a restaurant or dining room setting.

## Meet Darren & Jannine Lay

Both Darren & Jannine have been serving delicious food & excellent service Australia wide since starting their business in 2006 after identifying a niche in the market for specialist caterers in the construction industry.

The business quickly landed two large contracts with Santos & Hansen Yuncken & has been going from strength to strength ever since. They remain nimble in seeking out any new opportunities in an ever changing landscape all the while continuing to provide their clients with the same 5 star service they expect every time.

With their professional team you can rest assured that their construction catering will exceed your expectations. Quality of service & passion for food make BOSS Catering the first choice for construction catering. Both Darren & Jannine continue to invest in quality staff, trained to the highest standards

### As their catch cries state “Food Is Fuel” & “Our Food Is Your Foundation”

Darren Lay is a qualified chef with extensive experience in regional & remote catering. He is a father of three of whom he raises with his wife of 20 years Jannine from their home in Mildura, Victoria. Jannine has also worked very hard not only raising their three children but also bring BOSS Catering to the marketplace since 2006.

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## Our Mission Statement 2020

Our goal is to help you in achieving yours the best way we know how, which is to provide delicious affordable food on time everyday using only quality locally supplied produce where possible. We aim to provide prompt & professional service and & create as streamlined operation as possible ensuring all guests are treated with the respect & dignity they deserve.

We promise to maintain a clean, appropriately equipped kitchen space & offer nutritional, well presented meals for all on site workers and invited guests.

## “Our Food Is Your Foundation”

Global research has found that when employee’s health and wellness is managed well the percentage of engaged employees increases from 7% to 55%. This research also found self-reported creativity and innovation increases from 20% to 72%.

Good work is good for your project(s). Strong evidence shows that good employee health and wellbeing boosts organisational health. **Put simply: healthy workers equal’s healthy organisations and healthy business performance. Employers who incorporate good nutrition programs do so because they want to achieve the following:**

- **Improve work performance and productivity**
- **Reduce costs associated with absenteeism, presenteeism, disability and worker’s compensation**
- **Improve the culture of the organisation and retain existing employees**
- **Improve the organisation’s image & attract talented employees**

At BOSS Catering we know that less healthy workers can be less productive & our research shows the relationship between health and productivity finds healthy workers are more productive at work than less healthy workers. This is why we promise to offer construction site menus that will keep all your workers as healthy and energised as possible.

When an Australian study considered the combined effects of self-rated work performance and absenteeism data they found that the healthiest employees are almost three times more effective than the least healthy, with the healthiest employees working approximately 143 effective hours per month compared to 49 effective hours per month by the least healthy.





## Construction Site Catering Benefits 2020

Why good nutrition is vital for construction workers

Most of us know that taking the right fuel on board will ensure we maintain energy levels and productivity throughout the day. This is particularly important when referring to more physical jobs, such as those working in the construction industry. Having an onsite supply of healthy, nutritious and filling food will help to keep moral high & all well fed and happy.

We feel passionate about the benefits of a good meal and the impact on staff performance, which is why it's important to us to maintain the right levels of quality.

We also understand how important timing is and feeding the workforce quickly and efficiently. This ensures that your construction team are back at work and not wasting valuable time in lengthy queue's.

### Promote Teamwork & Improve Productivity

On-site catering provides the opportunity for your workers to get to know each other. They are able to eat together and the ease/convenience of on-site food provision means that lunch and break times are really experienced as time out. Giving your workers a real chance to take a load off can improve their performance throughout the day and encourages them to speak to each other and generate the sense of being in a team. Construction is physically-demanding and ensuring that your workers have access to healthy and nutritious meals, can have the added bonus of maintaining productivity and motivation.

### Adding Convenience

Your construction site may be located in a remote area where there are few retail catering establishments. This could make accessing food and drinks a hassle for your staff and again slow down the speed at which workers can have lunch and breaks. **On-site catering** is a convenient way to provide a range of food and drink options for your staff and contractor's alike, while catering to a variety of dietary and preferences. You can create an on-site catering solution uniquely tailored for your project(s)



## Our Services 2020

BOSS Catering can supply one of our roll in satellite field kitchens adhering to all health & safety requirements & project safety requests.  
We offer staff with current white cards & will adhere to any/all site inductions/procedures.

Typically our field kitchens will include a self service area leading to a POS system on exit.  
The design will have both hold/cold bain marie's housing R2G (ready to go) items.  
Percolated coffee will be self-service & a coffee machine provided.

The layout is focussed on ensuring prompt customer service as a respectful priority.  
Our services are flexible & remain open to accommodate our client(s) as required.  
We have the capability to open our food service operation as early as required, usually 6am.

Menus will rotate on a fortnightly cycle to ensure variance & the freshest seasonal produce. We have the ability to set up & service individual accounts with all on site contractors & can accommodate any internal meetings for the project team.  
Furthermore we can offer themed days/events plus spit roasts & gourmet bbq's etc on a weekly, fortnightly or monthly basis.

Our typical practice is to install an onsite Chef/Manager to oversee the day to day operations & back these chef's with kitchen/hospitality staff as required to keep waiting time(s) to a min. based on current/forecast to be mobilised workers.

As our Mission Statement mentions, we provide well prepared & nutritious meals at a fair price using quality local produce/ingredients. We will provide your construction workers with delicious food in a welcoming environment to sustains & energize them during their long hours of physical work.



# Sample Catering Menu Options 2020

The follow are samples only as all menus/pricing & a combination thereof can be tailored according to volume, proximity to supplies/produce. The below menu incorporates both pre-made R2G items aswell as short order that will rotate on a fortnightly roster.

Snacks + coffee/tea will also be available all day.

R2G Breakfasts, Lunches & snacks will be available to purchase at first thing each morning again in its proven effectiveness to expediate the purchase process.

BOSS Catering is willing to vary its menu's in order to accommodate any special requests and/or dietary requirements & wherever possible all melas will be prepared in-house.

Coffee/Tea Available and cool beverages

(No alcohol will be used in any recipe or on site)

R2G BREAKFAST	R2G LUNCH	SHORT ORDER LUNCH	AFTER WORK TAKE AWAY
sausage/bacon muffin or burger	Beef Or Veg. lasagne	hot dog (+ options)	Beef Or Veg. lasagne
fruit salad	Vegetable bake + roast meats	9" Pizza (pre-made 3 choices)	Vegetable bake + roast meats
assorted toasties	special fried rice	chips & gravy	special fried rice
vegetarian quiche	assorted salads inc. caesar	battered fish	mushroom risotto
chilli con carne	assorted curries & rice	fruit smoothies	assorted curries & rice
full wet breakfast (daily or weekly tbc)	wraps with assorted fillings/breads	schnitzel & chips	satay chicken & rice
flavoured baked cakes & muffins	sandwiches with assorted fillings	spicy chicken wings	pork, mushroom & barley casserole
Vegetarian baked beans	Polpette (italian meatballs)	jam donuts with cinnamon sugar	Polpette (italian meatballs)
ham/cheese & tomato pockets	pies, pasties & sausage rolls	nachos with assorted toppings	rich beef casserole
individual flavoured yoghurts	assorted flavoured soups	assorted burgers	assorted flavoured soups
iced coffee + percolated & station coffee	Thick style Sausages with mashed potato	steamed dim sim & dipper	Thick style Sausages with mashed potato
steak, egg & onion	Shepherd's pie	steak sandwich	Shepherd's pie
assorted fresh fruit	vegetable mousakka	yiros	vegetable mousakka
hash browns	pasta bolognese	baked spuds	pasta bolognese
dry cereals, toasts & dried fruits	vegetable stir fry (meat optional)	roast chicken & gravy rolls	assorted salads
pancakes, cream & syrup	cold meat, boiled egg & pickled veg	vegetable spring rolls & dipper	assorted pastries



## **Our Offer 2020**

BOSS Catering is willing to offer site catering for the duration of the project **OR** as a passive approach we can create a 'Pop-Up' style catering marquee for a 6 (six) week trial period with option to remain for projects duration subject to all parties agreeing.

Access to power, water, rubbish removal, a site to set-up & wi-fi is all that is required Aswell as all costs pertaining to set-up, transport, staff, produce, uniforms, serve ware, insurances & any associated council costs will also be at BOSS Caterings expense.

Eftpos/PayWave will be available for the customers convenience

## **Darren Lay's Current Licences 2020**

- ✓ **Certificate III Commercial Cookery**
  - ✓ **Food Safety Supervisor**
  - ✓ **Certificate III logistics**
- ✓ **Construction/White Card**
- ✓ **HR Forklift + Skid steer**
- ✓ **Front End Loader + Excavator**
  - ✓ **Senior First Aid**



**CPCCWHS1001**

Prepare to work safely in the  
construction industry



NATIONALLY RECOGNISED  
TRAINING

# Statement of Attainment

WCWHS7210263717

This is to certify that

*Darren Lay*

**Date of Birth**

14-03-1974

has fulfilled the requirements for

**CPCCWHS1001 Prepare to work safely in  
the construction industry**



27-07-2018

Issue Date

Director

URBANE-LEARNING PTY LTD ABN 34-127-164-621  
Registered Training Organisation - 31973

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