

TURKIYE - LIBYA

Reliable Catering and Mass Meal Operations in Libya

Hygienic, scalable and reportable food service for construction sites, camps, hospitals, public facilities, hotels and corporate events.

Safe kitchens. Strong logistics. Continuous service.

CATERING

MASS MEAL

LIBYA READY

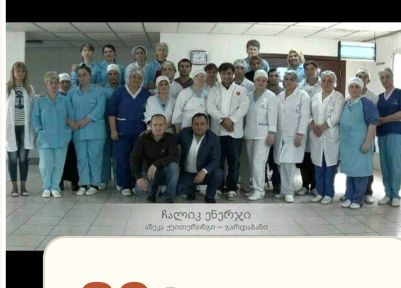
BEREKET AFROLINE FOREIGN TRADE INC.

Industrial kitchens | Camps | Hospitals | Hotels | Events



Ready for Libya, proven in demanding field operations

Bereket Afroline manages catering as one system: procurement, hygiene, staffing, service and reporting.



20+ years

International industrial catering and kitchen management experience



7,000-8,000

Daily meal capacity previously managed in Libyan camp kitchens

6 camps

Coordination across Benghazi, Tazerbu, Kufra, Lavalin, Cam 90 and field camps

Multinational

Service experience for Turkish, Libyan, Filipino, Thai, Egyptian and European teams

LIBYA FIELD EXPERIENCE

TEKFEN ENERGY AND INFRASTRUCTURE CAMP OPERATIONS

High-volume production, VIP kitchen operations, quality control, purchasing and staff training.



Scope of service

One objective for every project: safe food, on-time service and measurable quality.

01

Mass meal production

High-volume breakfast, lunch, dinner and shift-based menus.

02

Camp and construction-site dining

Regular, filling and culture-aware menus for field teams.

03

Hospital and public-facility kitchens

Hygiene, portion consistency and uninterrupted service discipline.

04

Hotel and event catering

VIP, protocol, buffet and special-event service models.

05

Menu engineering

Turkish, Arabic, Indian, Uzbek, Georgian and international cuisines for mixed teams.

06

Procurement and cost control

Purchasing, stock, cold chain and reportable cost tracking.



Operating model

01

Survey and capacity plan

Headcount, shifts, kitchen infrastructure and service points are clarified.

02

Menu and supply architecture

Multicultural menus are built around local sourcing realities.

03

Setup and hygiene system

Area flow, equipment layout, staff hygiene and cleaning plans go live.

04

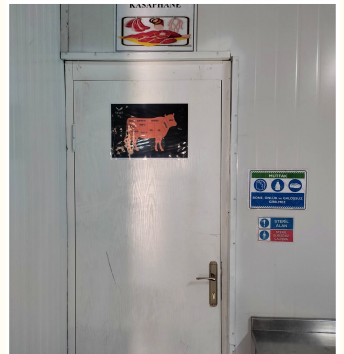
Production, service and reporting

Daily production, portions, satisfaction and cost indicators are tracked.



Industrial kitchen infrastructure

Separated prep zones, stainless surfaces, wide cooking lines and disciplined hygiene flow.



Food safety and service quality



CONTROLLED FOOD FLOW

- Staff hygiene, area separation and cleaning control lists
- Traceable workflow across meat, vegetable, hot production and service stages
- Cold chain, stock control, portion standards and production waste control
- Flexible response for VIP, special diet and multicultural menu needs



Operational leadership: Mehmet Ayhan Kizilkan



A professional kitchen manager and executive chef with over 20 years of experience in international power plants, infrastructure projects, pipeline projects and industrial catering operations. He has worked in Libya, Georgia, Morocco, Uzbekistan, Turkmenistan, Senegal and other markets, leading the setup, management, menu planning, quality control, procurement and team training of camp kitchens serving thousands.



CHEF'S PRINCIPLE

Success is not only producing food; it is building the system that allows thousands of people to receive the same quality and standard every day.

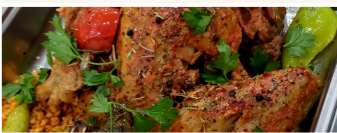
Production strength and high-volume field kitchens



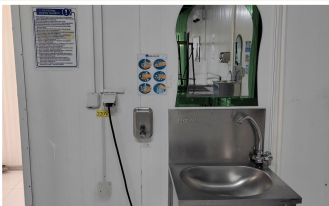
Buffet, event and corporate presentation



Menu variety and plate quality



Team, field discipline and hygiene culture



TURKIYE - LIBYA

Fast mobilization for Libya projects

Bereket Afroline is ready to manage catering under one accountable structure, from kitchen setup and daily production to staff training and reporting.

- Scalable model for public facilities, hospitals, hotels, camps and construction sites
- Multinational menu planning with respect for local taste and dietary expectations
- Sustainable service through hygiene, quality, cost and satisfaction controls

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