

## CREATING VALUE CHAIN AND DEVELOPING SUCCESS OPPORTUNITIES

**G&A operates since 2000 thanks to a group of twenty-years experience consultants offering expertise in managing, technical and legal services for public and private companies operating on global food chain** (production, processing, trade, food service).

**Our human resources** (food technologists, veterinaries, hygienists, nutritionists, biotechnologist, experts in prevention and safety on work, management consulting, training and multimedia communication), **represent professional partners for building up enduring projects, developing competitiveness and protecting company's image.**

**We plan in partnership with Public Administrations, Private Companies and Universities specific training courses** for sanitary staff, managers and officers also supported by mother-tongue teachers (English, French, Spanish, Arab, Chinese) **with "certification of competence" according to Europass requirements and ISO standards.**

**We define requirements for private agreements and public tenders** and develop manufacturing, processing, packaging and disinfection technologies in order **to guarantee consumers' health and environmental integrity.**

**We accomplish process audits and food products analysis following ISO standards, in partnership with public and private accredited laboratories,** for checking the procedures compliance to quality system and food safety.

**We manage any crisis condition with a special operative unit able to face up to the problems affecting property and company visibility** (industrial accidents, sanitary alerts, official inspections, judicial attachments, closing-down).

**We believe to clear and professional relationship with our customers by ISO 9001:2008 TÜV PROFICERT and Balance Certification** guarantee our dedication to satisfy any request coming from customers, consumers and Institutions.

## OPERATING TARGETS

- Hotel, Restaurant and Catering management companies;
- Holiday Villages and Tour Operators chains;
- Hospitality Services for tertiary (insurance, finance, bank);
- Food industries and export factories accredited by Reg. CE 852/04 and Reg. 853/04;
- Wholesale and retail distribution;
- Food-equipment producers and traders;
- Corporate bodies (Industry, trade, crafts);
- Public Administration, Government;
- Public and private health departments (Hospitals, Clinics, Retirement homes);
- Authority, Foundations, Social Services.

## OPERATIONAL BRANCHES

### Consulting and Planning "Safety makes trust"

- Food safety and work safety management systems;
- Machine UE requirements and food equipment conformity evaluation;
- Planning and evaluation of technological and sanitary requirements of food laboratories;
- Planning and public biddings rules definition;
- Evaluation and control on food quality, safety and customer satisfaction;
- Research and development of innovative production, sanification and food storage systems;
- UE and extra-UE food products labeling and control;
- Liability protection of legal persons, organizations and companies pursuant to EC Regulations;
- Internal and external audits on hygiene, food safety, work safety and environment.

### Training and development "Know-how makes value"

- Technical-legislative training for owners, managers, chefs and staff involved in food services;
- Technical-legislative training to any HR level committed in the wholesale and retail distribution;
- Technical-legislative training to managers, dietitian, control unit of hospitals, retirement homes;
- Technical-legislative training to managers and cleaning-sanification officers;
- Technical-legislative training to food equipment project managers, designers, retailers;
- Executive training on quality, hygiene, safety and environmental management systems;
- Training courses for the food industries start-up according to UE requirements;
- Technical-legislative trainings to medicals, veterinary, experts in preventions and dietitians.

### Organization and Quality "Management makes competitiveness"

- ISO 9001 quality management systems;
- ISO 14001 environmental management systems;
- OHSAS 18001 occupational safety management systems;
- ISO 22000, BRC, IFS food safety management systems;
- Environmental quality management systems directed to product and service purchase down PAN-GPP UE guide-lines;
- Management systems for treatment and protection of personal data.

## YEARLY WORKED OUT ACTIVITIES

- **32.000 training hours** in public and private-owned companies (owners, executives, managers, heads),
- **4.800.000 meals checked, 6.500 meals analyzed** in official and certified laboratories,
- **20 kitchens and food laboratories planned** or developed with sanitary program,
- **160 foodstuffs planned or developed** for safety, shelf-life, labelling and packaging,
- **900 surveys on hygienic and safety conditions** in the workplaces and processing stages,
- **380 audits in compliance with the ISO Standards** (suppliers, production and sales units),
- **46 management actions on crisis conditions** and health emergency,
- **38 ISO management systems planned and maintained** (9001, 14001, 22000, OHSAS 18001, SA 8000, BRC, IFS, EURGAP),
- **12 cultural and scientific events organized** (convention, seminar, workshop).