





COMPANY PROFILE

Company Name:		DM Consulting Engineering LLC
Address:		PO Box 50, 06550 Çankaya / Ankara
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Web:		www.dm-consultancy.com
Trade Registration No:		148661
Chamber Registration No:		47/1337
Tax No:		Doganbey 2650154891
Banker:		YKB Bank, Izmir Caddesi Branch Account No: 72895436
Paid Capital Amount:		15,000.00 (fifteen thousand) TL.
Company Owner:		Serdar Sağlamtunç, CEO
Education:		Mechanical Engineer
Experience:	 Since 1979, Industrial projects in kitchen and laundry design and implementation, Water treatment system, waste water treatment systems, Installation of steel structures, Heating, air conditioning and refrigeration systems, Maintenance and repair programs and techniques, Project management, Turn-key hospitality and hospital projects, Concept Development; Design; Energy; Food Safety; Interior; Feasibility; Operation Procedure; Operation Review; ACAD Design 	
Advisors:	Mechanical engineer - 1 Architectural consultant - 1 Tourism investment advisor - 1 Medical consultant - 1	

DM CONSULTING WORKS:

Project Consulting:

The steps to follow in order to have a successful project are as follows:

- Feasibility study,
- Lay-out project,
- Technical specifications,
- Prepare tender documentation,
- Tender announcement and bid evaluation,
- Project coordination with the contractor,
- Supervision to training and start up,

CONSULTING SERVICES:

Consulting services includes the whole package of works starting from the investment thru lay out projects, feasibility study, equipment listing, tender management, supervision to installation and start up. The main objectives of our organization are;

- Investment description, capacity building, feasibility studies,
- Specify the equipment,
- Fit in the architectural lay out and project design,
- Prepare equipment listing and accessories,
- Budget estimation as per feasibility inputs,
- Project management,
- Prepare technical specifications,
- Tender documentation,
- Tender announcement and bid evaluation,
- Project coordination drawings (lay-out and M&E services),
- Order giving and coordination of deliveries,
- Inspection of the manufacturers,
- Coordination with M&E groups,
- Supervision to installation,
- Supervision to on job training and start-up.

The listed items are in conjunction with each other and need careful engineering studies.



SCOPE OF WORK

<u>Initial Design</u>

- Review the project requirements related with the food and beverage areas.
- Attend design and operation team briefing for familiarization of architectural/interior design intents, F&B concepts
- Cooperate and consultation with general designer, lead architect and consultants for the interior design and MEP services planning ensuring design development on the systems, components and equipment thru specifications comply with prevailing codes and project permits.
- Prepare schematic space utilization plans to illustrate functionality, resource traffic patterns, and operational delivery in compliance with architectural requirements.
- Present the initial design documents to the client for review and approval.
- Have the documents amended as required by the Client.

Design Development and Tender Documents

- Development of scaled floor plans showing detailed equipment layout
- Preparation of the technical utility drawings showing all service connections and loads related with MEP design.
- Prepare 1:50 scale elevation drawings.
- Preparation of tender documents consist of General specification for fabricated and custom fabricated equipment, detailed equipment specifications, BOQ, Layout drawings and Elevations.
- Preparation of estimated budget and time Schedule
- Amend and correct the drawings and specifications as required by the client.

Participation in bidding and selection

- Cooperate with the client in selecting equipment vendors (sub contractors) of technological equipment and may set forth recommendations as for the offers made by these companies.
- Provide technical clarifications to the bidders in respect of their tender offers.
- Prepare a confidential report to the Client with recommendations for their consideration.
- Cooperate with the client to ensure the compliance of Works of suppliers and contractors to the design drawings, Project specifications and to the budget.
- Provide assistance to the successful bidders in explaining drawings and specifications.

Construction Supervision

- Review and appropriate action on Contractor's shop drawings, equipment data and sample fabrications for compliance with the contract documents.
- Supervisory visits to the property to ensure that Works with regard to placement, installment, accessing and engineering setup of equipment are being performed according to technical drawings, specifications and Project concept.
- Inspection of completed works, providing detailed reports, detailing rejection of
- Works which does not comply with contract documents.
- To participate in commissioning of the property



FCSI Code of Ethics

The Food Facilities Design and Management Advisory Professions require men and women of undoubted integrity, experience, business responsibility and judgment. A consultant's honesty of purpose and loyalty to the client must be above question. As a professional advisor to the client, and as one whose acts affect the public health and safety, the consultant's advice must be unprejudiced. A consultant has ethical responsibilities to professional associates and employees. These duties and responsibilities require that motives, conduct and ability are such as to command respect and confidence.

Therefore each Consultant Member of FCSI pledges to:

1. Provide the client with the best possible service.

2. Act in a professional manner to inspire the confidence, respect and trust of the client and of the public.

Strive to make clear to the public that the primary considerations in selection of a consultant should be the ability and competence to provide the required services.
 Undertake only that work which the consultant is competent to perform by reason of

training, education, experience or association with other professionals.

5. Safeguard confidential information and data whether supplied by a client or prepared by the consultant.

6. Recognize that at times the consultant will forego personal gain to uphold honor and serve the general good of the public.

7. Accept payment only from the client. Payment shall be based upon the work and not be refundable or deductible from equipment, material or supply purchases.

8. Advise the client of any fees or royalties that will be or have been accepted by the Member for which a copyright or patent is held relating to any product or service that may be used by the client.

9. Advise the client of any financial or other interest that the consultant may have in a supplier or manufacturer whose product is specified for the project under development.10. Issue no publicity with regard to the client's confidential information related to the project without full approval from the client.

11. Refrain from making deceptive or false statements about the consultant's own professional qualifications, experience or performance in brochures, correspondence, listings, advertisements or other communications.

12. Not use or permit the use of the Society's name initials or seal to imply endorsement of any product or service.

13. Protect the good name of the Society.



BENEFITS OF USING A FOODSERVICE CONSULTANT?

When considering a foodservice contract, an independent consultant should be your first choice. Whom one may be considered having vast experience and knowledge in this field and improve oneself attending educational seminars and focus on state-of-the-art developments in the foodservice industry and also have the benefit of networking with other professionals in the foodservice industry to enable create a successful project.

HOW TO DETERMINE THE PRICING?

The pricing is determined as per the project type, capacity and the work required related with. It is usually calculated against the time and work force demanded for making the project complete. It depends on how the investment to be shaped and what kind of services are required. In general the fees cover all the services which make the investor possible to estimate the cost related with the project.