

INTEGRATED

food projects limited

delivering projects for the food industry

PROJECT SOLUTIONS
FOR THE FOOD INDUSTRY

www.ifp-consulting.co.uk

OUR MISSION

To become the first choice project solutions provider for the food industry, delivering the highest standards of service and client support in the most cost effective way.

We aim to forge long term relationships and strong collaborative links with our clients and stand shoulder to shoulder with you as we work together to deliver your objectives, enabling both companies to develop and grow.

We believe our people are our strength, valuing their competence, loyalty and commitment as we strive to achieve excellence in all we do.

Integrated Food Projects (IFP) is a Project Management company founded in 2002 to provide project solutions specifically for clients in the food industry. The company was set up to bring specialist expertise and knowledge gained on food projects to provide a targeted service to food industry clients. A key-stone of the philosophy for IFP is to provide professional, innovative and value for money project delivery services.

We have built an excellent reputation across a broad spectrum of the UK food industry by delivering quality projects for quality clients.

Client care is central to our success, resulting in extensive repeat business and referrals to new clients.

We play a central role in the delivery of the chosen project solution, from your initial thoughts through the whole project design and implementation process.

IFP always ensures all projects receive the highest level of scrutiny and co-ordination.





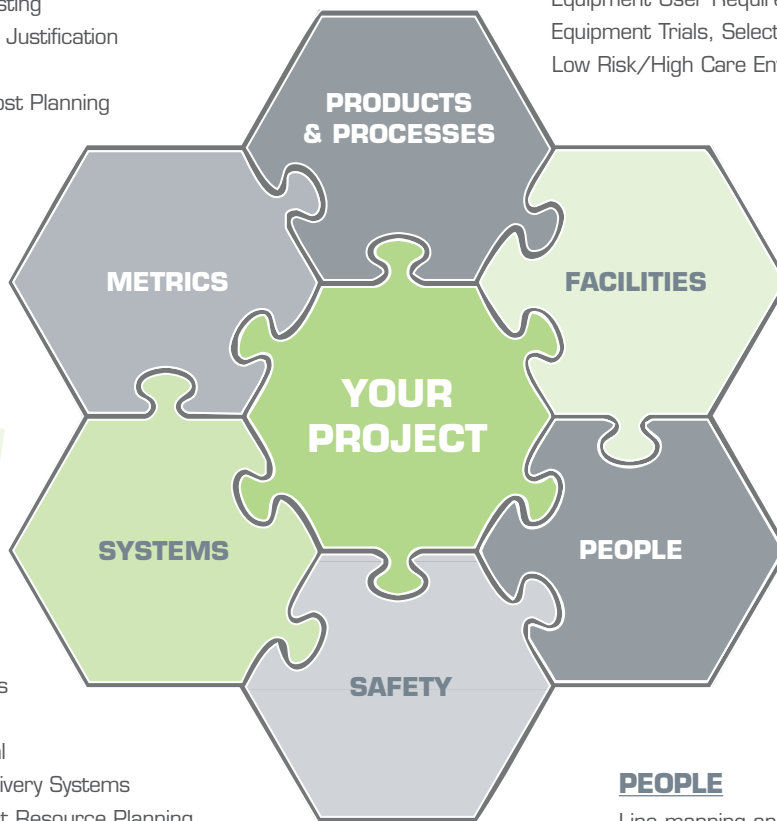
IFP IS ABLE TO INTEGRATE ALL FACETS OF YOUR PROJECT

METRICS

Overall Equipment Effectiveness Calculations (OEE)
 Product and Material Costing
 Investment Pay back and Justification
 Running Cost Analysis
 Project Budgeting and Cost Planning

PRODUCTS AND PROCESSES

NPD Studies
 Business Capability Reviews
 Business Capacity Studies
 Process Flow & Value Stream Mapping
 Concept Development
 Equipment User Requirement Specifications
 Equipment Trials, Selection and Testing
 Low Risk/High Care Environments



FACILITIES

Outline and detailed building and services design
 Assessment of design requirements for the production facilities
 Development of specifications for services installations
 Fire strategy and security
 Refrigeration design and assessment of product/user requirements
 Site finding and technical evaluation
 Negotiation with clients insurers
 Energy conservation and management
 Effluent and Waste Management

SYSTEMS

Production Management
 ERP/MRP/MES Systems
 NPD Costing Systems
 Engineering and Technical
 Project Management Delivery Systems
 Programming and Project Resource Planning

PEOPLE

Line manning and resource planning
 Shift Patterns and Operating Hours
 Hygiene and PPE Requirements
 Facilities and Support Systems

SAFETY

General Health, Safety and Welfare
 Project Specific H&S Requirements
 Environmental Considerations
 Corporate Social Responsibilities

Food Knowledge

- Experience developed across a wide range of sectors
- Identification of facility / user requirements
- Lean manufacturing principles
- Environmental requirements
- Protocol regimes – high care/low risk
- Assessment of food manufacturing safety and statutory requirements: EFSIS; BRC; Retailer's specific requirements; Local Authority EHO; FSA vets; CFA
- HACCP

WHAT WE DO

By engaging IFP in the early stages of your project we are able to ensure that the project sets out on a clearly defined and robust delivery path. Our key commitment being to successfully deliver your objectives.

THE PROJECT DELIVERY PROCESS

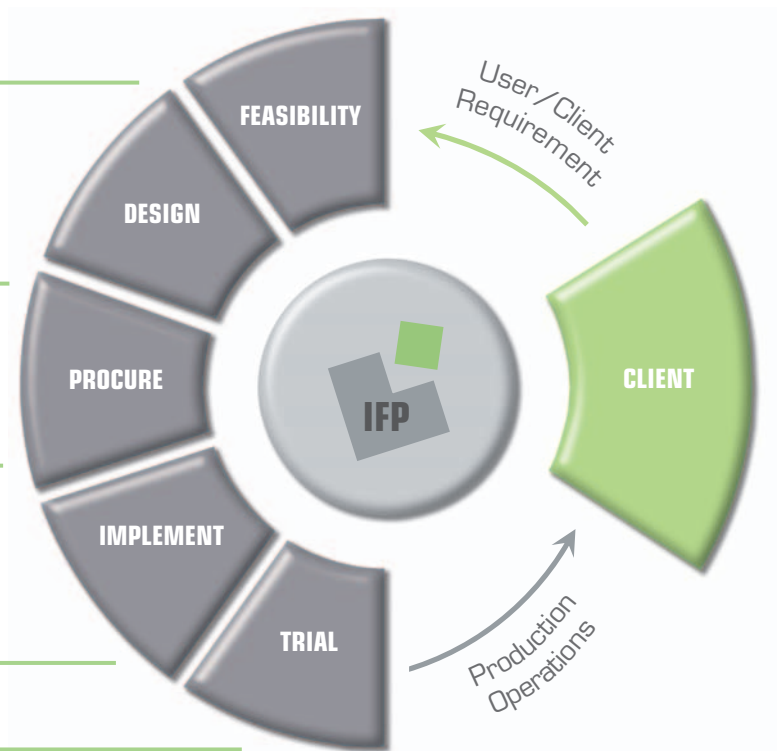
CURRENT STATE ANALYSIS
 CAPABILITY & CAPACITY STUDIES
 PROCESS FLOW, VALUE STREAM MAPPING & YIELD ANALYSIS
 OVERALL EQUIPMENT EFFECTIVENESS
 CONCEPT PLANNING & OUTLINE DESIGN
 BUDGETS/CASH FLOW/R.O.I./RUNNING COSTS
 PRODUCT/MATERIAL COSTING
 PROGRAMME/SCHEDULE

FUNCTIONAL REQUIREMENTS
 PROCESS DESIGN
 RESOURCE PLANNING & LINE MANNING
 ERP/MRP/MES SYSTEMS
 BUILDING & SERVICES DESIGN
 WASTE MANAGEMENT & ENERGY CONSERVATION
 INSURERS REQUIREMENTS
 PLANNING & BUILDING CONTROL

SITE SELECTION
 USER REQUIREMENT SPECIFICATION
 PRE-QUALIFICATION PROCESSES
 PROCESS EQUIPMENT TRIALS SELECTION & TESTING
 SYSTEMS PROCUREMENT
 BUILDING & SERVICES
 CONTRACTS & PURCHASE DOCUMENTATION

OVERALL PROJECT MANAGEMENT
 PRE-DELIVERY INSPECTIONS
 INSTALLATIONS/RELOCATIONS
 CONSTRUCTION MANAGEMENT
 PROGRAMME MANAGEMENT
 BUDGET CONTROL
 CONTRACT ADMINISTRATION
 HEALTH AND SAFETY

COMMISSIONING
 ACCEPTANCE & PRODUCTION TRIALS
 VALIDATION & SIGN-OFF



TYPICAL PROJECT STRUCTURE AND ORGANOGRAM





WHO WE ARE

Our staff have extensive project and process experience and understand fully the risks which the food industry has to manage on a daily basis. We are able to offer our clients a comprehensive design and project management service delivering a wide range of projects. Members of our senior team are introduced below:



PHILIP CHATFIELD MANAGING DIRECTOR

Philip established Integrated Food Projects in 2002 after being involved in the delivery of complex, multi-disciplinary projects across a wide range of industry sectors. His experience in the delivery of food industry projects covers a 25+ year period working in both in the UK and overseas. This enables him to convert clients' aspirations and desires into reality through a process of implementation which is technically, contractually and logistically sound. He is particularly adept at liaising with clients and in-house management teams at all levels, safeguarding and maintaining the clients interests at all times. He has steadily developed the company and core team with sustained growth since the company's formation.



ANDY TEBBUTT OPERATIONS DIRECTOR

In his 20+ years in the construction industry, Andy has spent 15 years on food industry projects. Andy is experienced in delivering varied and complex projects in challenging operational environments. A grounding in the construction industry on large high profile projects has ensured Andy has a sound base of construction and contract management. An eye for detail and an ethos of quality in all aspects ensure demanding clients receive the level of service they deserve. In his role as Operations Director, Andy oversees all projects which are implemented by IFP.



GARY APPLEBY PROJECT MANAGER

Gary has 25+ years experience specifically in the food industry working for some of the major manufacturers in the UK. An early background in electrical engineering has been expanded during his time as Engineering Manager in a number of food production facilities within the Northern Food and Samworth Brothers Groups. Gary has a detailed knowledge of modern food manufacture and facility design and construction. His knowledge of process management, particularly the understanding of its effects on maintenance and repair of equipment and site facilities, ensures he effectively manages detailed capital projects with particular focus on the complete life cycle aspects of the schemes he implements.



ED KEENAN PROJECT MANAGER

Ed has played a key role in major food industry projects including several greenfield site projects' for blue chip clients around the globe. Ed has experience working for other specialist consultancy firms serving the food industry, and is particularly adept at taking a project from initial ideas through the feasibility and concept stage, including carrying out capacity planning exercises to satisfy production needs. Also experienced in ERP/MRP/MES set-ups as well as the creation of bespoke interactive modelling systems and dashboard reporting tools.



ANDY HOE NON EXECUTIVE DIRECTOR

Andy Hoe has over 35 years of operational and project management experience in international food manufacture and pharma industries. An early career with Northern Foods led to number of successful senior technical and operational positions prior to moving into consultancy in 1998. Andy has worked on global manufacturing rationalisation programmes and supply chain development projects for Glaxo Smith Kline and the Tetra Laval Group amongst others. Andy joined IFP as non-executive director in 2011 and his skills and experience support all IFP activities.

ADDITIONAL SUPPORT AND EXPERTISE

IFP partner with a number of other consultants on a regular basis so that a trusted and experienced team can be readily assembled to suit the requirements of clients and projects as and when required.

CONTACT US

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TESTIMONIALS



“Integrated Food Projects have partnered with Kettleby Foods on a number of high-profile £multi-million capital projects since 2003/4 helping the business to develop and grow. Throughout that time they have provided cost-effective and efficient solutions on development projects both at our existing ready meals production facility and also in creating a new satellite facility. The projects at our existing facility were managed without impact on our ability to service our own clients, and all projects have been delivered within budget, in a timely fashion and to the requisite standards of safety and quality. Their team work ethos and professional approach ensure successful projects and I would utilise Integrated Food Projects in the future without hesitation”.

Jarrold Thorndyke - Production Director



“Project Maximus is a complex project with a number of significant challenges, and like any other large project it is vital to get the key decisions correct. Engaging Integrated Food Projects to help us deliver Maximus has proven to have been the best decision we made. From initial project planning through to project execution Integrated Food Projects have been professional and extremely competent. Where Integrated Food Projects have set themselves apart is in the manner with which their people have integrated themselves and the principle contractors in to our site teams. This has served to engender a culture where all challenges can be overcome; without allowing either timescale or budget to slip”.

Darren Mortimer - Operations Director



“Integrated Food Projects first worked with Walkers Midshires Foods in 2002, and have delivered all of our major capital projects in both our sausage and cooked sliced meats business units over the period since then. They have become an integral part of our business and have gained an extensive knowledge of our operations, and the people within it. All of the projects which IFP have managed for us have had to consider the ongoing requirements of production and the associated risks that go with having complex and sometimes intricate project work taking place along side food manufacturing operations. This has been achieved seamlessly and with the close attention to detail adopted by IFP in their approach to the management and delivery of our projects, has always been completed on time, on budget and to the standards and quality which a centre of excellence such as Walkers Midshires Foods demands”.

Steve Crawford - Managing Director



“Integrated Food Projects have been supporting CNP Professional since early 2009 in a period of major change for our business. They successfully sourced and created a brand new manufacturing facility in Manchester which also included the winning of a major grant to support our business expansion plans. Since its opening, IFP have provided Engineering and Production support services helping us to optimise our processes and improve standards and procedures. IFP have carried out further feasibility studies to widen our production base and currently are helping us achieve BRC accreditation (2011). IFP’s approach has always been highly professional and tailored to suit our particular requirements, their services are cost effective and I am pleased to continue a successful relationship seeing IFP as a key partner to achieving future development of our business. I would have no hesitation in recommending their services to others”.

Paul Vandrill - Finance Director



FIELD TO FORK

WHO WE HAVE WORKED FOR



Samworth Brothers
QUALITY FOODS



ASDA



MORRISONS

Waitrose

greencore



WALKERS MIDSHIRE
FOODS



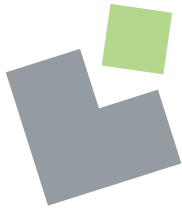
YOUR M&S

TESCO

The co-operative food

Sainsbury's





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