

Welcome to the FCSI



Passion, pride and prejudice

Welcome to Aspire 2005, dedicated to the Foodservice Consultants Society International (FCSI UK).

Overleaf there is a two-page in-depth description of what the FCSI stands for and how we can help you.

The magazine as a whole will give you a taste of the work and role of the FCSI consultant and I am sure you will be impressed, as I am, by the scope and quality of our involvement within the commercial and non-profit sectors of society.

Our members provide foodservice management and kitchen design consultancy, quite literally, for all types of establishment across all sectors of society. If food is to be served, an FCSI consultant can advise and assist.

The FCSI is an organisation of worldwide status and represents the very best in foodservice consultancy.

The right to join is conditional on having years of relevant experience and a good standing within the foodservice profession. New members are vetted before joining and must adhere to our strict code of practice and ethics to maintain membership (find out more at www.fcsi.org.uk)

FCSI consultants have all worked our way up the foodservice management or design ladder and at some point we have decided that consultancy is our chosen route to the future.

Despite the various ways in which we arrived at the FCSI, what we all have in common is a passion for our profession and a great deal of pride in our work and what I most sincerely hope is that you will get a feeling for that over the following pages.

There are few comments by the consultants themselves. We have left it to our clients to sum up our contribution – and who better!

Prejudice

What marks the FCSI out as different in foodservice consultancy is our independence.

Our advice is impartial and dedicated to sourcing the most professional foodservice solution for our clients.

Whether it is specifying the right equipment package for the kitchen, or offering management advice on the best-value contract or in-house catering solution – you can be assured that we work entirely on your behalf.

I am proud to state that FCSI consultants maintain the highest ethical and professional standards and with our professionalism, we bring experience and knowledge to bear in your best interest.

The role of the FCSI as a non-profit organisation is to act as a 'shop window' promoting the highest quality foodservice consultancy for those thinking of using a catering consultant.

We promote our strict code of ethics so that potential clients know they can be sure that our advice is totally independent and of the highest professional standard.

And we are not alone. Our ethical approach is encouraged by the leading foodservice manufacturers and suppliers, contract caterers and kitchen equipment installation houses (a list of our Allied Members is included within Aspire 2005).

It is these companies who support the activities of the FCSI and help us to drive up standards across the profession – to the benefit of all.

I trust that you will enjoy reading this very special issue of Aspire and realise there is one thing you can be absolutely sure about – and that is whatever your foodservice or catering concern, there is an FCSI consultant with the necessary expertise and experience to give you the very best independent professional advice.

Richard Wedgbury FCSI

Chairman FCSI UK

