



The New Restaurant & Visitors' Centre

ROCHESTER

Investment for the future

The Rochester site is set to get a facelift. A major refurbishment of the restaurant facilities and the building of a high-tech visitors' centre are well underway at Rochester, with the grand opening planned for June.

Keith Attwood, Operations Director, explains the thinking behind the £1.6 million project: 'As the headquarters of Europe's leading avionics company it was clear that our current reception, conference and restaurant facilities at Rochester were inadequate. It was also obvious that we needed an exhibition area in which we could demonstrate our capabilities to visitors. This is currently limited to a few glass display cabinets dotted around the site.'

The restaurant building will be extended and restructured to house a high-tech exhibition area using multimedia displays to demonstrate GMAv equipment's capabilities and a display tracing the history of the company back to its earliest days. This facility will reflect the activities in all the Divisions within GMAv and will be sufficiently flexible to develop as we grow.

The conference facilities will also undergo a major overhaul. Three fully equipped conference rooms and three smaller meeting rooms are planned. Keith comments: 'These modern facilities will enable us to host important events to meet current and future business needs, such as Supplier Conferences, customer briefings and employee communications sessions.'

The restaurant is also set for a dramatic transformation. The catering operation will be managed by Eurest, a company already providing this service for a number of other GEC-Marconi sites, including Stanmore. 'At the moment we have five distinct catering areas of varying quality. This isn't appropriate for employees or customers visiting the site. The restaurant will be refurbished to a single high quality level, with Eurest providing a wide range of value for money, quality food in a first class environment. A shop will also be opening, selling anything from newspapers to pasties and stationery.'

'This project demonstrates GMAv's commitment to achieving world class status in everything we do.'

Artist impressions of the restaurant and Visitors' Centre will be displayed in the existing facility.

GEC-Marconi

GMAv and Eurest

Committed Partners working for a World Class Future. GEC-Marconi Avionics, the objective of its new staff restaurant: The Provision of a single status world class catering facility maximising employee benefit and enhancing its position as a world class, leading employer. On completion of the new restaurant, Eurest will undertake the provision of providing A WORLD CLASS CATERING FACILITY. Eurest is due to take possession of the new restaurant on the 27 April 1998. The Servery and food to be offered are truly unique within business and industry and are outlined below. Should you have any questions or queries please feel free to contact any of the Eurest on-site management team on the extension below. Eurest and GMAv will be producing Mood boards, which will detail the construction progress.

The Food Offers

Start the Day (Breakfast) Service time: 07.30 – 09.00. The identity we have given the traditional cooked Breakfast counter with its images of fresh oranges and traditional breakfast fayre featuring Continental or full English Breakfast, hot or cold filled bread products, fresh fruit and yoghurts.

Lunch Service

Service time: 12.00 – 13.30.

Big Pan

This concept is all about food freshly cooked with a Chef being positioned in the Servery to cook, hold and serve food straight to the customer. An International dish will be available daily.

The Kitchen Table

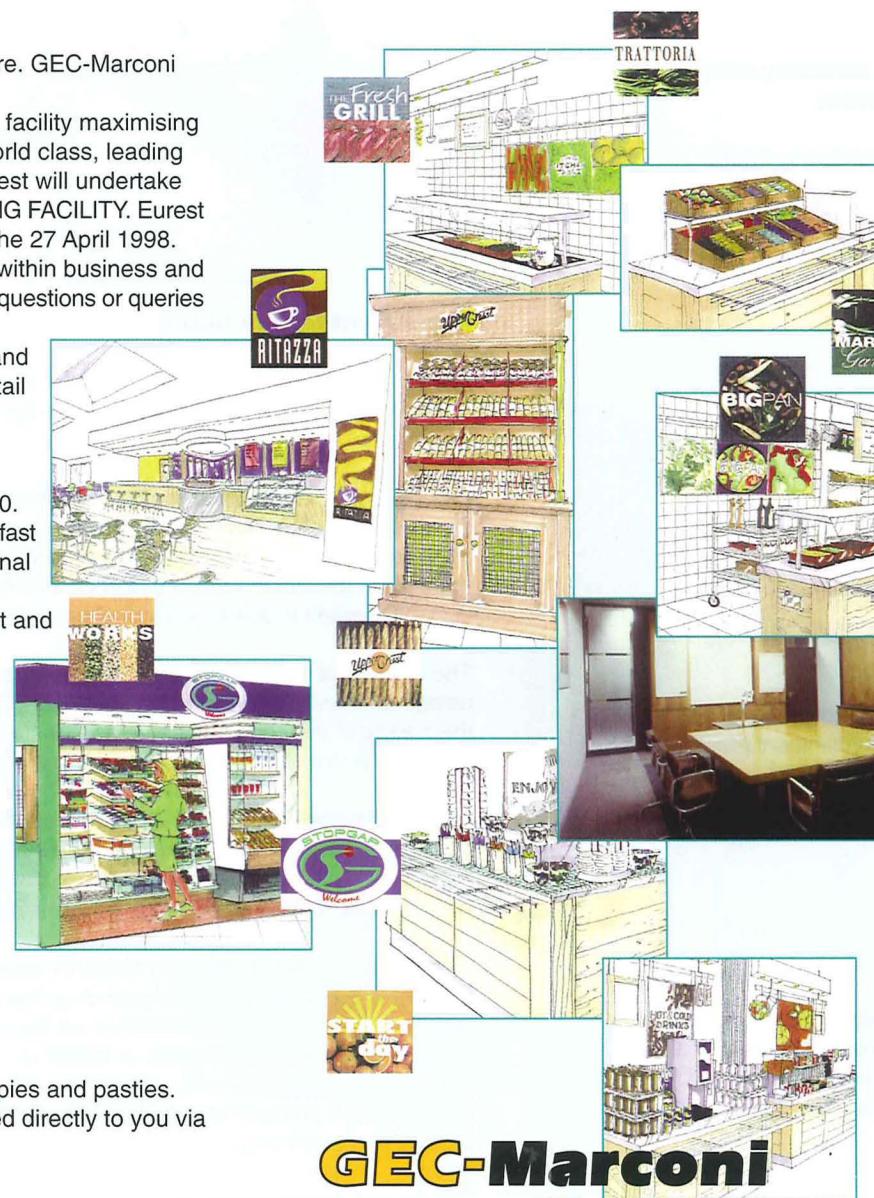
The identity of this offer is the traditional main meal.

Hot Pantry

At this particular counter you will find freshly baked pies and pasties. Baked jacket potatoes with assorted fillings all served directly to you via the counter top ovens.

Trattoria

Our pizzas will be made and served on the counter, served straight from the pizza ovens positioned in the Servery. Freshness is always guaranteed.



GEC-Marconi

Eurest

Market Garden

Our market garden counter has a huge range of fresh composite salads. Our salad bar counter is all about choice. We will provide different fresh salad variety every day including protein items.

Hot Puddings

As the name suggests the best of hot and cold wholesome and healthy puddings. All tastes are catered for, from Chocolate box pie to Fresh fruit salad.

Healthy Eating Counter

A full range of Weight Watchers products along with the Linda McCartney dishes, all calorie counted. These products will be available daily.

Caffe Ritazza

Caffe Ritazza is the brand of high Quality Coffee, fine Teas and other beverages. Our Caffe Ritazza will be open from the Breakfast to Afternoon Tea.

Upper Crust

Upper crust will be baked on site; Upper crust Baguettes are guaranteed fresh, once baked, cooled and filled they must be consumed within 3 hours. Freshness is always guaranteed. The fillings are made from the finest ingredients and are sourced for their natural flavour. Upper Crust Baguettes, sandwiches and Bagels along with warmed European Pastries will be available in the Caffe Ritazza and the StopGap Shop.

StopGap Shop

Our StopGap Shop will be open from 07.00 until 18.00. Its typical product range will include Confectionery, Newspapers, Magazines, Pharmaceutical distress items, Greeting cards, Small gifts and Stationery items, Coffee, Tea, Upper Crust products, Ginsters pies and Pasties. We hope this will become your local shop.

There are many other fantastic offers going to be available, it's your restaurant don't be afraid to ask questions. The Eurest Management team will be only too pleased to discuss this exciting Development.

Temporary Service

During the refurbishment of the main Canteen area Eurest will operate a temporary catering service, week commencing 16 March 1998 for a proposed period of six weeks.

The service time for the temporary lunch service will be: 12.00 – 13.30 Monday to Friday

Location of temporary lunch service: The present Snack bar facilities plus a take away service to be available from Conference room one.

Temporary Menu

1 hot main meal item
Baked jacket potatoes
Pies and pasties
Assorted salads
Chipped potatoes
Assorted sandwiches
Assorted filled rolls
Cold sweets and yoghurts
Hot & cold beverages

Vending services

All vending services will be unaffected by the restaurant refurbishment programme.

Corporate catering services

A lounge service will be available in a temporary capacity in conference room two. A temporary menu portfolio is available for sandwich and finger buffets throughout the refurbishment programme.

It is our intention to make the transition to your new staff restaurant as smooth and painless as possible. Your co-operation will be greatly appreciated. If you have any queries or suggestions please contact the Catering department on Extension 4169.

Restaurant & Visitors' Centre "Name" Competition

We will be offering a FREE executive style lunch and a VIP invitation for the opening ceremony to the winner of this competition and £10.00 vouchers to the 20 runners up. All we would like in return is a suitable name for the new facility. Put your idea (one name per employee) in the space below and return the entry slip to: **Mandy Halls, International Division, Phase 3, Rochester**.

Your name? "

" Your name/Tel:

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Internal
Communication

To All Staff

From Heather Cox
Public Relations Manager

G-Net + 791 3864

Date 9 March 1998

SUBJECT: NEW STAFF RESTAURANT SURVEY

As part of our drive to improve facilities within the company, we are, as I'm sure you are aware, about to open a New Restaurant facility including a coffee lounge and shop.

This shall form part of a major investment by the company and as such it is important that the needs of all of our employees are met - and for it to be a success your feedback is vital.

Please complete the enclosed questionnaire as fully as possible and return it in the envelope provided no later than 13 March 1998 to your Administration Officers, or alternatively drop it into the boxes provided in the canteen area.

Please note that this questionnaire refers to our existing canteen facilities.

Please complete even if you are only an occasional user, or if you do not use the restaurant at all - we need your views.

We shall publicise the survey findings and any action being taken as a result of your comments, and a further survey conducted 3 months after the opening to check how well we are doing.

With many thanks for your co-operation.

Kind regards,



HEATHER COX