



## OUR CLIENT

**Essential Cuisine** provide the Food Service industry with quality stocks, jus, glaces, demi-glace and gravies.

## THE PROJECT

Meller have worked on two consecutive projects with Essential Cuisine. Each project was to developed to ensure increased capacity for this growing brand.

## THE CHALLENGE

The initial project involved a D&B fit out of a new production area. Meller worked on behalf of Essential Cuisine managing the cost of the project and working alongside an existing project delivery team.

The second projet included the complete fit out of a second food production area including installation of a new line. For this project, Meller supplied Cost Management, Design and Project Management Support.

## DELIVERING SUCCESS

Meller have intrinsic knowledge of the challenges faced by our client allowed us to offer innovative resolutions and a successful project.

## SERVICES DELIVERED

DESIGN

PROJECT MANAGEMENT

COST MANAGEMENT

## Contact us to find out more...

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