

Want to know more?

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### Who are we?

A team of eleven professionals who have demonstrated their know-how for **almost 20 years** in all projects of **restructuring or construction of catering services**, whether it be in the **public or private** sector, from a small **school** to a main **central kitchen** also including **retirement homes, hotels, hospitals, municipal or company catering** and not forgetting the **small restaurant round the corner!**

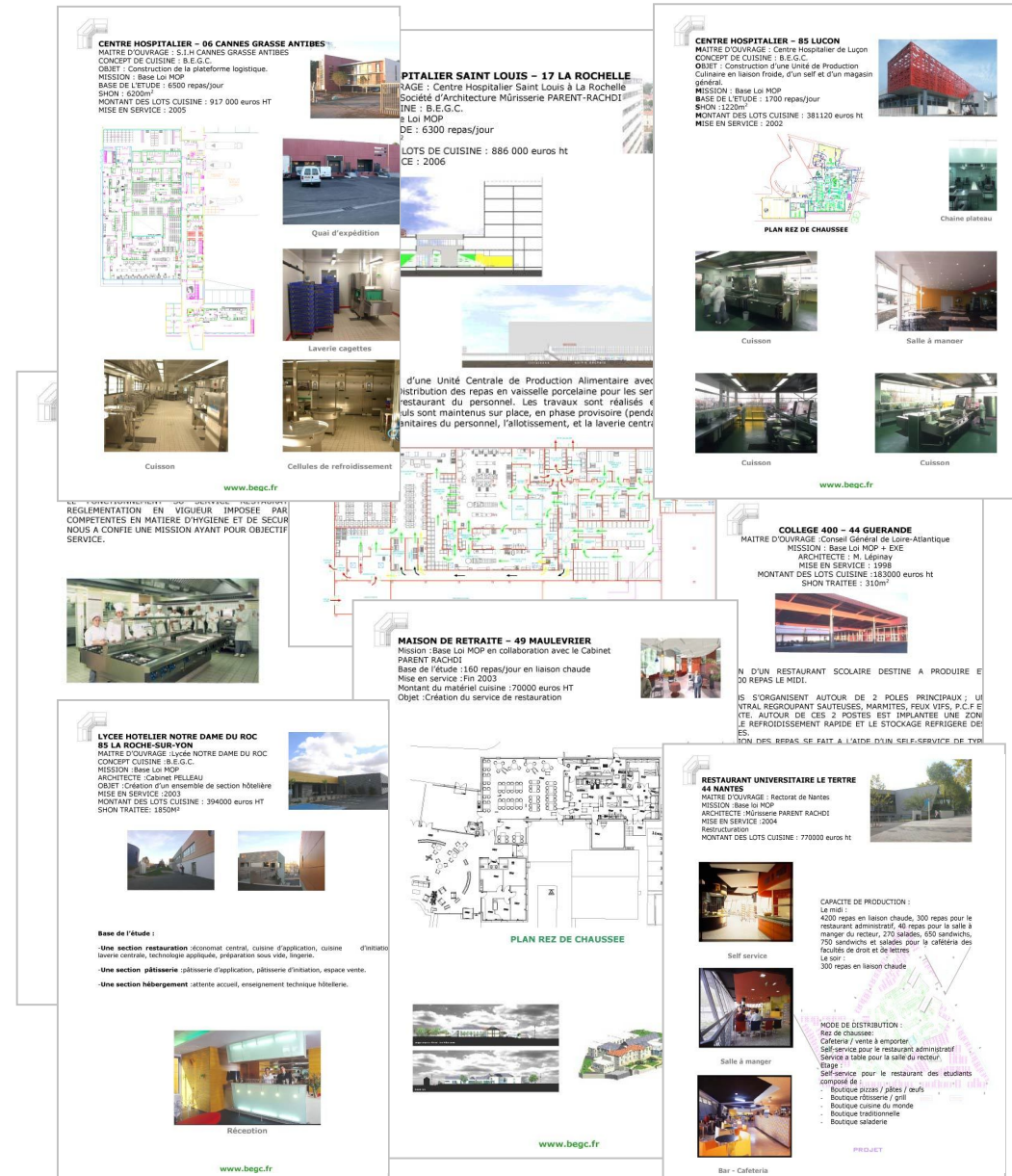
### What do we really do?

- ▶ A **catering engineering design office** accompanies its clients throughout their construction or restructuring project, from **the original idea until the implementation**, alone or in a multidisciplinary team according to the project or the type of mission.
- ▶ It also intervenes as an advisor by the means of its competences to ascertain the real needs and to establish the **feasibility** of the project according to the constraints, being either physical, technical, statutory and of course budgetary.
- ▶ Accountable for the enforcement of the legal standards concerning hygiene and food safety, it works in close collaboration with the "Direction des Services Vétérinaires" (French legal body for food safety and hygiene).

### Why use BEGC?

- ▶ **To avoid wrong, unsuitable and ineffective investments:**  
It is well known and accepted that **good preliminary research** avoids investments that are sometimes unsuitable or even useless, or avoids the extra costs caused by incomplete or badly managed research. Good research also often prevents numerous problems that can happen during the construction phase of the project.
- ▶ **To guarantee the implementation of a legal and efficient project:**  
Because our design office masters with complete impartiality and **objectiveness** all the technical data relating to the equipment or ergonomics and because it knows perfectly the hygiene and security imperatives, it is the most suited to create the process which is adequate to your needs and your requirements while keeping in mind all the different types of constraints and parameters.
- ▶ **For a better guarantee of working:**  
In case of equipment malfunction, we do all that is possible to mediate effectively and according to the nature of our assignment, with either the fitter or the manufacturer. If this being the case, we commit ourselves to imperatively get the agreement from the "Services Vétérinaires" on the process that we develop.

For almost 20 years BEGC has intervened in numerous sectors of activity:  
**MUNICIPAL CATERING, EDUCATION** (university restaurants, colleges, secondary schools, school complexes, catering schools...), **ORGANIZATIONS** (professional or government restaurants...), **HEALTHCARE** (hospitals, clinics...), **RETIREMENT HOMES, HOTELS AND RESTAURANTS...**



**CENTRE HOSPITALIER - 06 CANNES GRASSE ANTIBES**  
MAITRE D'OUVRAGE : S.I.H CANNES GRASSE ANTIBES  
CONCEPT DE CUISINE : B.E.G.C.  
OBJET : Construction de la plateforme logistique.  
MISSION : Base Loi MOP  
BASE DE L'ETUDE : 6500 repas/jour  
SHON : 6200m<sup>2</sup>  
MONTANT DES LOTS CUISINE : 917 000 euros HT  
MISE EN SERVICE : 2005

**PITALIER SAINT LOUIS - 17 LA ROCHELLE**  
MAITRE D'OUVRAGE : Centre Hospitalier Saint Louis à La Rochelle  
Société d'Architecture Mûrresse PARENT-RACHODI  
LINE : B.E.G.C.  
Loi MOP  
LOTS DE CUISINE : 6300 repas/jour  
DE : 886 000 euros ht  
CE : 2006

**CENTRE HOSPITALIER - 85 LUCON**  
MAITRE D'OUVRAGE : Centre Hospitalier de Luçon  
CONCEPT DE CUISINE : B.E.G.C.  
OBJET : Construction d'une Unité de Production  
Culinaire en liaison froide, d'un self et d'un magasin général.  
MISSION : Base Loi MOP  
BASE DE L'ETUDE : 1700 repas/jour  
SHON : 1220m<sup>2</sup>  
MONTANT DES LOTS CUISINE : 381120 euros ht  
MISE EN SERVICE : 2003

**COLLEGE 400 - 44 GUERANDE**  
MAITRE D'OUVRAGE : Conseil Général de Loire-Atlantique  
MISSION : Base Loi MOP + EXE  
ARCHITECTE : M. Légalinay  
MISE EN SERVICE : 1998  
MONTANT DES LOTS CUISINE : 183000 euros ht  
SHON TRAITÉE : 310m<sup>2</sup>

**MAISON DE RETRAITE - 49 MAULEVRIER**  
Mission : Base Loi MOP en collaboration avec le Cabinet PARENT RACHODI  
Base de l'étude : 160 repas/jour en liaison chaude  
Mise en service : Fin 2003  
Montant du matériel cuisine : 70000 euros HT  
Objet : Création du service de restauration

**LYCEE HOTELIER NOTRE DAME DU ROC 85 LA ROCHE-SUR-YON**  
MAITRE D'OUVRAGE : Lycée NOTRE DAME DU ROC  
CONCEPT CUISINE : B.E.G.C.  
MISSION : Base Loi MOP  
ARCHITECTE : Cabinet PELLEAU  
OBJET : Création d'un ensemble de section hôtelière  
MISE EN SERVICE : 2003  
MONTANT DES LOTS CUISINE : 394000 euros HT  
SHON TRAITÉE : 8500m<sup>2</sup>

**RESTAURANT UNIVERSITAIRE LE TERRÉ 44 NANTES**  
MAITRE D'OUVRAGE : Rectorat de Nantes  
MISSION : Base Loi MOP  
ARCHITECTE : Murielle PARENT RACHODI  
MISE EN SERVICE : 2004  
Restructuration  
MONTANT DES LOTS CUISINE : 77000 euros ht

**REGLEMENTATION EN VIGUEUR IMPOSEE PAR LES COMPETENCES EN MATIERE D'HYGIENE ET DE SECURITE**  
NOUS A CONFIE UNE MISSION AYANT POUR OBJECTIF LE SERVICE.

**PLAN REZ DE CHAUSSEE**

**Capacité de production :**  
Le midi : 4200 repas en liaison chaude, 300 repas pour le restaurant administratif, 40 repas pour la salle à manger du restaurant, 270 salades, 650 sandwichs, 750 sandwichs et salades pour la cafétéria des facultés de droit et de lettres.  
Le soir : 300 repas en liaison chaude.

**MODE DE DISTRIBUTION :**  
Rez de chaussée : Cafétéria de vente à emporter  
Self-service pour le restaurant administratif  
Service à table pour la salle du restaurant.  
Etage : Self-service pour le restaurant des étudiants composé de :  
- Boutique pizzas / pâtes / crêpes  
- Boutique rôtisserie / grill  
- Boutique cuisine de monde  
- Boutique traditionnelle  
- Boutique saladerie

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