

People thrive on knowledge, affection, values, culture and food from their land, producing and innovating goods and services to improve their community's well-being. Health, safety, time, information and quality of lifestyles change for the better. By providing sustainable and ethical services, we offer people an experience that heightens their well-being and dignity.

This is our vision.

Who we are

behind our group there's more than one choice

We'll start by telling you a great story, ours. A story that began in the streets of Bologna but soon spread throughout the whole of Italy.

This story is called Camst.

We're one of Italy's biggest catering providers and for over 70 years we've loved taking care of people. From small and big businesses to schools and healthcare facilities, every day we guarantee healthy food made with quality raw materials

and well-being for everyone who sits at our tables.

Innovation and personalization in our services bring us closer to people as we accompany them in their day-to-day lives. In 2016, we entered a new market, facility management, to extend our offering.

And to do so we decided to integrate a company with years of experience in the sector.

This thirst for new horizons also enabled us to expand

abroad: in Spain, Denmark and Germany. Countries where we've built relationships with companies that share our vision of work and the world.

Because for us offering more than one choice means developing our services and above all our values. History



1945

'60_s

'70_s

Bologna is where Gustavo Trombetti founds Camst.

Italy's first self-service restaurant opens and it's under our label.

To move closer to workers we open the first centralized kitchen in Italy.

'80_s

'90_s

2000_s

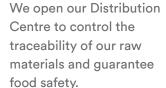


We're already big but we want to grow more, so we expand into catering for schools. We now operate in all catering sectors and our services cover the entire country.

We develop new formats for commercial catering.

2010_s

Today



More than one new move: not only have we entered facility management, we are also expanding abroad, with operations in Spain, Denmark and Germany.

Shared value

more than one value

Passion and care for our customers

We choose passion, energy and commitment to improve well-being and quality of life.

Innovating tradition

We choose innovative solutions without turning our backs on the traditions, culture and diversity of our territories.

Human capital

We choose to give value to our people through the excellence of our services, our welfare plan and our equal opportunities policy.

Loyalty and reliability

We choose to be a partner that people can count on and take care of the communities and territories we operate in.

Future generations

We choose to grow together and create new prospects and opportunities for the generations to come.



more than one objective

Taking care of people

Being a reliable partner and a benchmark in services, looking after our customers and anticipating their needs with innovative solutions. These are the choices we make every day to improve people's lives.

Having a positive impact on the environment

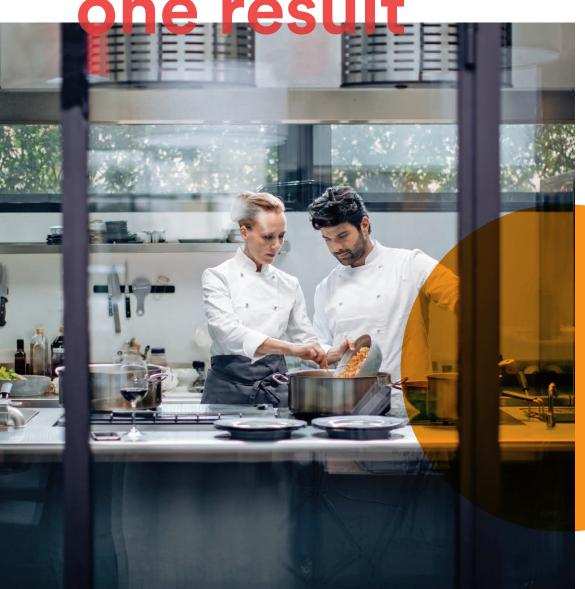
Protecting and developing the communities and territories we operate in is a key commitment, because we care about people as much as we do about the environment they live in.

Sharing new values

Together is an important word, which is why we share all the Group's values with our customers, our stakeholders and our people.



more than



Camst group in numbers







Camst cooperative in numbers

560

€m sales

209

€m net equity

1,850

catering operations

379

integrated services operations

92

m meals

43

cooking centres

131

restaurants, self-service restaurants and bars

11,527

employees

7,985

cooperative members

4,364

funding members

Camst Group figures refer to companies in Italy and the rest of Europe. (Source: 2019 financial statements)

Catering

:more than a catering service

For us cooking is more than a job; it's a labour of love.



In fact, behind our catering there are not just the right ingredients but strong values, such as care and attentiveness towards people.

They are values we bring to small and big businesses, to schools and healthcare facilities, and to trade fair zones and entertainment locations. With our tailored catering services we combine quality raw materials, food safety and formidable experience.

We choose sustainable growth, avoiding food waste and limiting our impact on the environment throughout the production and service cycle. This means selecting products with the shortest supply chains and in-season produce from organic farms, choices that help develop the territories we operate in.

And we're always monitoring technological innovation, so we can simplify our services and make them available to everyone.



more than one choice for companies

The lunch break is one of the most important moments in the working day, however you decide to spend it.

That's why we meet the needs of people in small and large businesses with tailored catering services, ranging from meal deliveries to corporate restaurant management, on-line booking and preferential rates in our self-service restaurants.

Innovation, well-being and practicality are the key ingredients in our offering. Because we're not content to offer just a wide range of choice: we want to offer extra value.

Being innovative with tradition, encouraging healthy, balanced eating habits, building an offering around our customers: this is our way of catering for businesses.





Catering for schools

:more than one choice for schools



It's to kids that we want to dedicate our best efforts, with catering services based on quality raw materials of certified provenance to ensure the highest standards of food safety. Every day we visit schools to involve students, parents and teachers in our food education projects.

In addition to using quality ingredients for our menus, nutritionists and dieticians work on defining healthy balanced menus to satisfy the needs of our students.



more than one choice for hospitals and care homes

We see food as a basic ingredient in taking care of and improving our health. And we do so with our consolidated experience in preparing meals for people with dietary problems.

Collaborating with numerous healthcare organizations in Italy enables us to design personalized offerings for hospitals, private clinics, nursing homes, rehabilitation centres and care homes.

Designed in collaboration with doctors and dieticians, our menus respect specific nutritional standards and guarantee a wide range of tasty food.

We provide our clients with various solutions, ranging from direct management of the kitchens to delivering meals directly to the premises.

We can also manage self-service restaurants and bars for healthcare personnel and visitors.





cour facility services are more than one choice

Taking care of people's well-being, starting with the places they live in. This is our idea of facility management.

Our vision of "more than one choice" means always offering our customers more solutions to add value to their businesses, with services designed to meet all needs and support all kinds of business in efficient, innovative and sustainable ways.

Depending on the size and type of the industries our customers operate in, we build integrated and personalized solutions that exploit synergy in facility management services.

Soft and tech, more than one choice:

Our hallmark is our ability to innovate and offer increasingly varied and personalized services. With our maintenance, energy management and cleaning services, we deliver **more comfort**, **quality and safety** in everyday life.







Our strengths:

The experience

of technical teams with sector-specific expertise and specialized in all types of service.

The simplicity

of a modern group capable of providing a flexible service geared to changing requirements.

The guarantee

of a financially and economically solid group.

The quality

of a service that operates with respect for the environment to guarantee SOA certification and measurable quality standards.

The support

of round-the-clock information systems and emergency services available 365 days a year.

The reliability

of a long-lasting partnership of value.



Our lunch break format



With over 40 self-service restaurants throughout Italy, **Tavolamica** is our solution for work lunch breaks.

Our customers can choose from a range of options and enjoy good food in comfortable surroundings.

That is why everything in this format is designed to create a friendly, smart and digital ambience.

In our **Tavolamica** kitchens our chefs turn the finest ingredients on the market into tasty, healthy and well-balanced recipes.



Our commercial catering

:dal 1945



A tasty lunch, an aperitif with friends or a moment with all the family. Dal 1945 Gustavo Italiano is more than a self-service restaurant: it's an Italian gastronomic tradition with innovative services and quality products.



Our Italian raw materials are prepared to preserve the genuineness of their flavours.

We also keep up with new food trends to allow our customers to explore the excellence of Italian taste.

Banqueting and catering



From small occasions to grand events, **Dettagli** is a banqueting and catering service designed to offer solutions for everyone's needs. The care to detail, hard work and passionate dedication of our professional staff make the real difference.

Our strengths are strict control of raw materials, excellent cooking and genuinely attentive staff.

Because a wealth of flavours contributes to creating the emotions and atmosphere necessary to turn a simple event into something memorable.



:camst in europe

Our international expansion is an achievement we are particularly proud of; through the creation of an international network of quality catering businesses we are successfully sharing both our vision and our values.

In Germany

We provide quality corporate catering through Group L&D.

In Denmark

We specialize in quality corporate catering through Cheval Blanc Kantiner.

In Spain

We operate through two companies, Catering Arcasa and Comer Bien, to cover the main segments of the foodservice industry.

In Switzerland

We provide quality corporate catering through Camst Suisse.

Sales in Europe

Germany € 52.8 million

Denmark € 39.2 million

Spain € 66.7 million

Total € 158.7 million

(Source: 2019 financial statements. Camst Suisse turnover is not reported because the company has been founded on 2020)



Sustainability

more than one commitment



Many things have changed since we started out, but some things we decided we will never change, like our commitment to people and our determination to grow sustainably.

This is why our growth is based on creating value and sharing it with our customers, employees, suppliers, the environment and local communities.

Protecting the environment, promoting health and well-being, and campaigning against wasting food and resources on the territory are our guiding principles. To this end, we adhere to the United Nations' 2030 Sustainable Development Agenda.

In order to give back value to the community and territory, we are engaged in an ongoing dialogue with associations and organizations with whom we are involved to promote projects to support sporting, cultural and social activities.

Because behind our idea of sustainability there's more than one choice.



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