

Offshore Living by Sodexo delivers exceptional experiences

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Sodexo [Energy & Resources](#) has announced it has revamped its offer to provide a best-in-class experience for offshore workers.

The offshore workforce is changing, and labour competition is fierce. Sodexo is committed to supporting its clients as they strive to attract and retain talent in an increasingly challenging market.

There is no mistaking that life's tough for people working in isolated, extreme environments. Sodexo understands this and is addressing the challenges faced with value-driven solutions that are transforming the industry across the world.

Taking insight from its 2023 Global Offshore Consumer Survey, Sodexo has recently re-launched its Offshore Living offer.

Designed around four key elements, [Offshore Living](#) provides true offshore hospitality with outstanding food in spotlessly clean, modernised living spaces supported by globally recognised safety programmes. In addition, they also provide other expert value-added services enabling clients to focus on their core operations.

The global survey revealed that the over 16,000 respondents rated Sodexo's offshore food services at 4.4 out of 5 in terms of overall satisfaction, the taste of the food, the variety of food and the healthy options offered, UK respondents scored 4.5 out of 5 for Sodexo's food services.

To enhance the food services on offshore installations Sodexo is introducing Savour supported by its Kitchen Works Co. offer. The new menus have been developed taking into account the offshore worker

profile and Sodexo's deep understanding of the latest food trends, to ensure offshore workers are able to refuel, recharge and regroup. The wide range of dishes includes global flavours, familiar favourites, healthier and sustainable options all using quality ingredients, locally sourced. Each dish is accompanied by the calorific and allergens information.

Local suppliers have always played a major part in Sodexo's food service and continue to be a core element with Scottish suppliers providing a wide range of products and produce.

By introducing the sophisticated management systems behind Kitchen Works Co. Sodexo's skilled culinary teams will have a bank of over 2,000 recipes and, therefore, will be able to spend less time on administrative tasks allowing them to focus on service delivery and delicious, nutritious meals.

With sustainability a key concern for many, individuals and organisations alike, Sodexo is also rolling out its food waste management programme, WasteWatch and introducing carbon-labelled menus using Eaternity.

Managing director Ed Morrow said: *"We have always focussed on delivering the highest standard for our offshore clients to provide outstanding service to their workforce who operate in challenging environments. We have taken feedback from our existing customer base and used this to improve and enhance the services we deliver."*

"The biggest change we have made is to focus on our new food offer which brings an updated and more extensive range of meals supported by new tools and systems allowing our teams to focus on creating outstanding food experiences."

The Comfort element of Offshore Living improves the offshore experience with a focus on creating a home away from home with cabin cleaning, housekeeping and laundry delivered beyond visibly clean.

This is delivered through new and improved cleaning regimes based on Sodexo's high standards and global practices using planet-friendly products and investment in the latest cleaning equipment.