



CREDENTIALS & CASE STUDIES

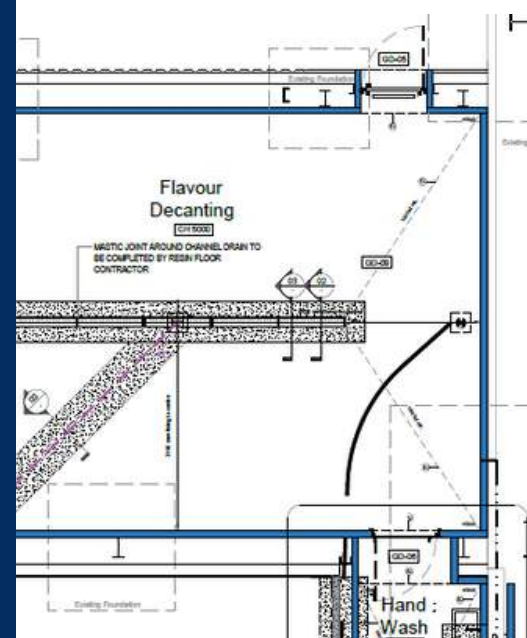
OAKLEY FOOD PROJECTS

WHY OAKLEY?

Oakley Food Projects is a family-owned business that was founded in 2012 to meet the needs of small to medium (SME) food, drink and pharmaceutical manufacturers in the UK looking to move, expand and future-proof their production facilities.

We offer a new approach to factory expansion that addresses all the challenges and pitfalls that often occur. We are a turn-key, end-to-end partner, working solely with owners of small and medium- sized food manufacturers to design, build and fit-out their manufacturing and distribution.

Our simple approach provides a clear road map to completion of your project, and ensures cost certainty from the outset, giving you peace of mind that the project will be delivered on-spec, on time and on budget. All with minimal disruption, allowing you to focus on what you do best – running and growing your business!



“You know with a family business like Oakley that they will put the time and effort into the project to make sure every aspect is a success.”





“A family business that is pulling together in the same direction is a powerful force that nothing in the world can compete with.”

YOUR CONTACTS



Ben Lyon
Sales Director

Ben is the Sales Director of Oakley with over 10 years of experience in a broad range of high quality projects covering many areas of the food industry. He is a results driven individual with strong team building attributes making him a highly valued member of any project team, coordinating and liaising between the design, pre-construction and operations personnel to ensure key deliverables are met and exceeded.



Vern Lyon
Pre - Construction Director

Vern brings an enthusiastic approach to ensure there is a seamless transfer from sales won to project kick off. With over 10 years of experience in client relations and sales, Vern has the ability to quickly identify the client's needs in complex situations and provide solutions, as well as liaise with all contractors to enable a prompt delivery of the project to a high standard.



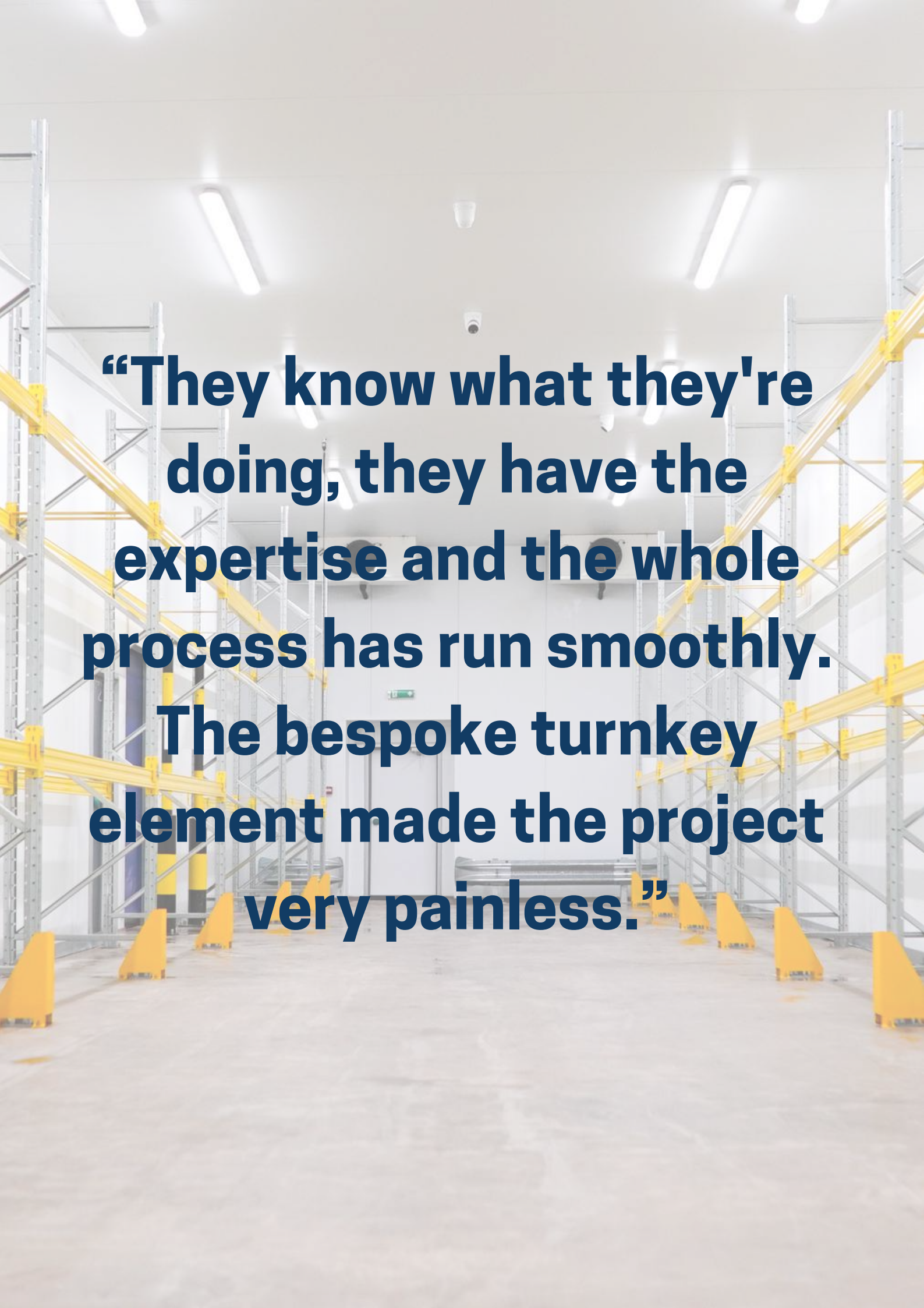
Jerry Lyon
Operations Director

Heading up our operations team, Jerry has an all-round approach to project delivery with over 12 years of experience. He has a forward thinking and collaborative leadership style and is experienced in supporting the client with practical and cost-effective ideas/solutions when creating food factory spaces. His aim for every project is to remove the pain and worry of the project management from the client, alongside finishing the project to the highest standard possible.



Richard Lyon
Finance Director

Richard takes care of all things finance with efficient and analytical thinking to ensure all client queries are taken care of and resolved. He will be your dedicated contact for all financial advice and guidance. With his years of experience he is able to support our clients with their payment plan throughout their project.



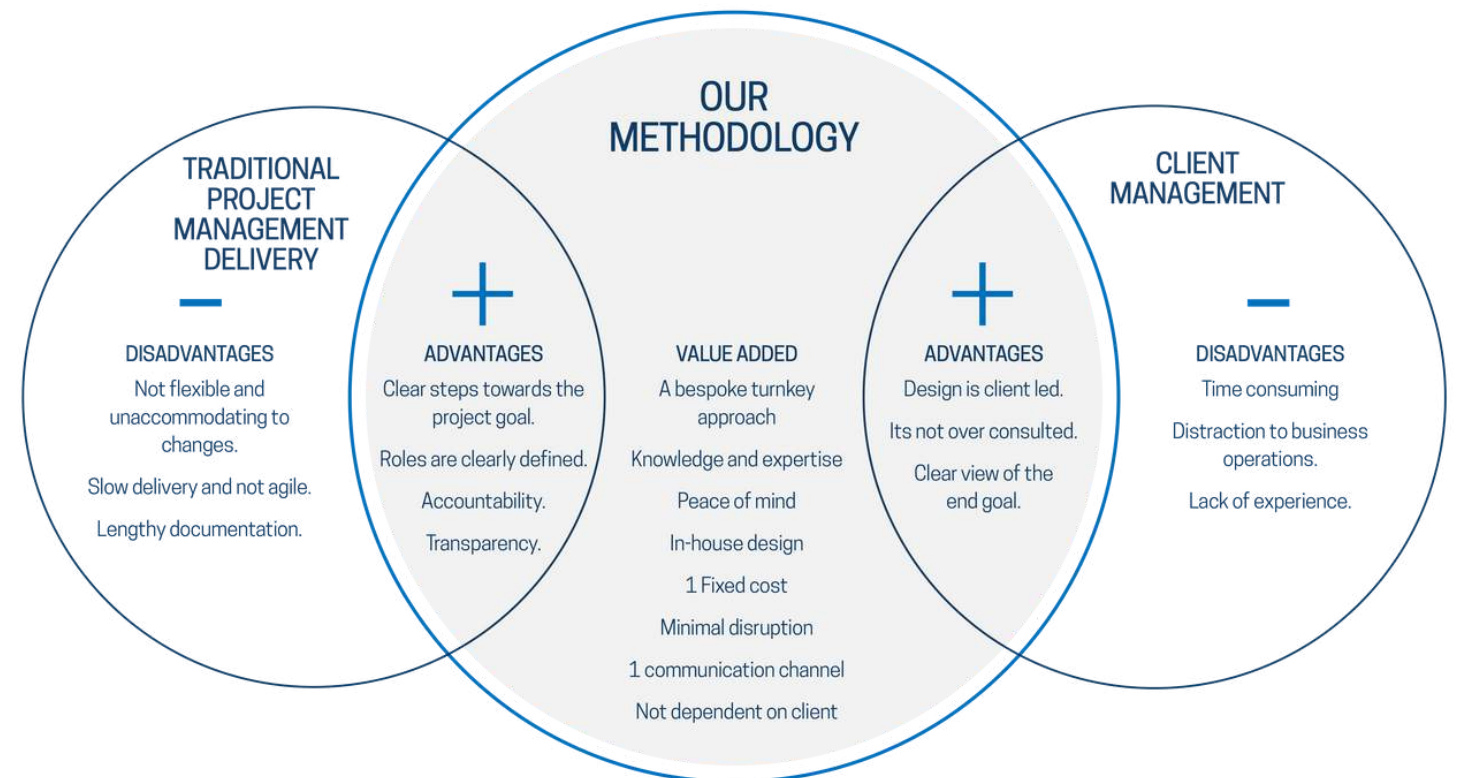
“They know what they're doing, they have the expertise and the whole process has run smoothly. The bespoke turnkey element made the project very painless.”

OUR SIMPLE METHODOLOGY... **DESIGN, BUILD, DELIVER**

Approaching a food factory expansion project can seem daunting and complex, following our simple step-by-step process changes this.

We understand the importance of your project being delivered with minimal impact on your business, and without stress and hassle for you as the business owner. At the same time, you need peace of mind that the project is being managed by a trusted, competent partner, and that it will be delivered on time and on budget.

We have created this process because the traditional project delivery method doesn't work for fast growing food manufacturers.



WHO WE WORK WITH

Our customers tell us how they are worried that the project could distract them away from the critical day-to-day needs of their growing business and fear their lack of expertise in such a project could result in unforeseen pitfalls. They worry the project could take longer as a result, opening them up to the risk of spiraling costs.

The food manufacturers Oakley work with see the value in a turnkey approach. They want the project to be done right first time by a reliable, conscientious partner that will treat them as their number one client.

We recognise that when manufacturers turn to us they are making one of the biggest financial investments in their business. Because of this they simply can't afford to get it wrong.



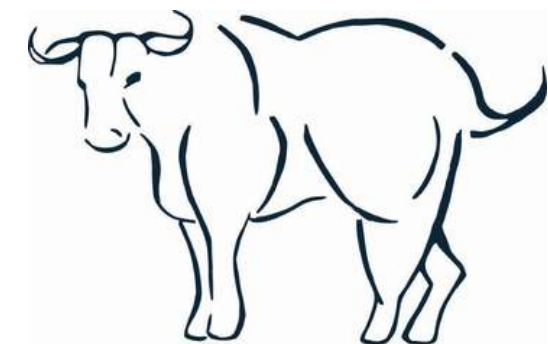
Whitworth's

JOE & SEPH'S
GOURMET POPCORN CHEF & CONNOISSEUR

SNO FLAKE

Luxury Gelato

BRIDOR[®]



HG WALTER



OAKLEY
THE FOOD INDUSTRY'S FIT OUT PARTNER



CASE STUDIES



The Brief

Berkshire Meat Traders is a meat wholesaler and distributor for UK butchers and supermarkets. The successful business came to us at near capacity needing more space for growth. Having secured a new 10,000 sq ft building the factory required significant structural modifications and a full fit out.

Due to the level of their growth, resources were stretched. Hearing negative stories about incompetent contractors they turned to Oakley for support.

Project Value: £500,000 - £1,000,000

Project Timescale: 7 months



Oakley has the expertise to know what they are doing. The whole process ran smoothly.

**Managing Director
Berkshire Meat Traders**

MEAT SECTOR

Oakley's Factory Turnkey Design, Build and Fit Out

We reassured the directors that the project would be completed to a high standard, on time and on budget, leaving them to focus on their company's continual growth.

With less stress, less disruption and less risk, we provided Berkshire Meat Traders with a new state-of-the-art facility. The factory can now support their continued production growth.

- Cutting-room, hanging room, fridge and freezer areas.
- Mezzanine storage, offices and staff welfare facilities, toilets, canteens and changing rooms.





CONFECTIONARY SECTOR

The Brief

With multiple projects running at the same time, Whitworths found their in-house teams and resources stretched to the limit.

Due to the distractions and risks this project could bring, the Whitworths team looked for a partner to take on the whole process.

Project Value: £300,000

Project Timescale: 3 months



We were massively struggling to juggle so many projects in-house and Oakley came in with a solution which relieved our team and took away the distraction this project would have brought”

**Project Engineer
Whitworths**

Oakley's Factory Turnkey Design, Build and Fit Out

Oakley came in to relieve the stress and distraction that these multiple projects were bringing by overseeing the design and build of their new chocolate coating facility from start to finish.

Our process enabled the team at Whitworths to step back and allowed them to focus on core business operations without the worry of material/labour delays and unforeseen costs spiraling.

- Resin flooring
- White walling
- Roller and pedestrian doors
- Barriers and protection
- Mechanical and electrical

CASE STUDIES





CASE STUDIES



BAKERY SECTOR

The Brief

The Cavan Bakery is a family-run bakery in Kingston-Upon-Thames with 14 stores in London and Surrey. Expansion was necessary to keep up with demand and to continue their growth, but our client was naturally concerned about the associated risks. With the business at a critical stage in growth and heavily involved in the day-to-day running of the bakery, our client needed a new factory that would be delivered on time, on budget and without stress and distraction.

Project Value: £800,000

Project Timescale: 6 months



They transformed our space into a nice modern bakery and delivered exactly what we were after.

Founder & Owner
The Cavan Bakery

Oakley's Factory Turnkey Design, Build and Fit Out

Our turnkey approach meant our client could focus on running his developing business. From initial concept to detailed design, including full construction drawings and scope of works, we eliminated any potential design flaws early on to ensure the build phase would run smoothly. By modernising their production capabilities we helped to future-proof the factory for years to come.

- Goods in area, dry ingredients store, packaging, cake and patisserie production, decoration room, and goods out area.
- Primary production zone, mixing room, fridge, freezer, frying room, temperature-controlled retarder room, prover and oven zones.
- First-floor mezzanine with pallet lift.
- Staff welfare facilities, changing rooms, toilets and canteen.





FRESH PRODUCE SECTOR

The Brief

With multiple sites in varied locations already, our client needed an end-to-end turnkey project delivery to ensure the management of the project was consistent from start to finish. With a new 35,000 sqft building secured, design and planning needed to begin promptly to ensure future growth was not limited. The directors of this fast-paced growing business turned to Oakley for support enabling them to continue focusing on running and growing their business.

Project Value: £4,000,000
Project Timescale: 10 months



Oakley's delivery of a bespoke turnkey solution meant we could step away from the project. We are looking forward to using this fantastic new facility!

Oakley's Factory Turnkey Design, Build and Fit Out

Our client found the thought of an upcoming factory expansion project overwhelming, already managing multiple sites meant it would have been impossible for them to oversee the delivery of a new factory facility of this size. With so many aspects involved in the design, build and fit-out stages, the client knew it was important to get it right first time. Our design and build team worked together to create a brand new factory taking the production of our client's product to the next level.

- 7no growing rooms
- Coldstore
- Bagging room
- Storage areas
- Process offices
- Canteen, washrooms and welfare areas

CASE STUDIES

