

Contact Us

P: +968 711 676 32

E: m.aboultaif@smartvisionmanagement.com **W:** www.smartvisionmanagement.com **Skype:** mfal81

Muscat, Sultanate of Oman





COMPANY PROFILE

VISION

A smarter way to provide high quality service and offer original ideas to help you create a different, smart and healthy concept that is practical and economical in every way.

MISSION

Make a difference if the food & beverage industry and create a unique identity for each restaurant we support



THE CONTENT

What we can do..

Business counseling	
Windows & Doors	
Choose a location	
Interior design	
Furniture (hotels, restaurants , travel & tourism)	
Develop menu and identity	
Annual maintenance contract	
F & B Equipments	
Recruitments	
learning & development online online courses (training - kitchen, services) leadership (protocol, etiquette & system)	
System POS	
Arbitration in commercial disputes (Hospitality, Franchise, Management contract)	
Marketing and promotion (FB, Instagram, web, photo shoot)	
Events and exhibition & conferences	
ISO certificate form London, USA.	

BUSINESS COUNSELING

Our expert food industry counselors can guide you to:

- start your restaurant.
- · create the perfect menu.
- · develop specialty food.
- · provide training BOH/FOH.
- offer full customization of the booth design. (including the layout of the booth, furniture design)
- train the staff to bring the best quality food and drinks to the customers.
- offer full marketing promotion to build customers.





Why do you need a visibility study?

A visibility study helps identify the goals, vision and the various factors that will determine a project's viability.

This step will help you gather the necessary information to make the right decisions for your project and help develop a strategy for attracting funding for the project.

It also helps you understand the various factors that will affect the development of a project. It will help you gather important details about the target audience and the competition.

CHOOSE A LOCATION

The location is the most crucial factor that you should consider when starting a restaurant.

Not only does it affect the number of customers you will attract, it also affects your profitability. We help you find the right location for your business!

INTERIOR DESIGN

The layout of a restaurant should also be designed to accommodate the varying of the customers and the staff.

FURNITURE

Our goal is to help hotels, restaurants, airline owners and operators save money and time by providing you with the best possible solutions that are focused on your needs. Thuraya is a leading producer and designer of staff housing solutions in the UAE & Middle East. With years of experience, it has established itself as a leading supplier of high-quality staff housing solutions



DEVELOP A MENU

We help in a step-by-step guide to build a restaurant brand.

A visual identity is what sets you apart from the rest.

A good menu should also highlight the variety of dishes that the restaurant has to provide.

This ensures that the guests have a wide variety of

dishes to choose from.



ANNUAL MAINTENANCE CONTRACT

There are two types of annual maintenance contracts (AMCs):

Comprehensive and non-call basis. An annual maintenance contract is a contractual arrangement that involves the maintenance of facilities used by a company.

It usually pertains to the repair and maintenance of facilities, such as office buildings and vehicles.



F & B EQUIPMENTS

It is very important that you choose the right equipment for your kitchen.

There are many factors that can affect equipment selection, such as temperature, material, and design.

We are proud to be partners with "Mazoon Aluminum," specializing in manufacturing window and door systems made of aluminum and heat-insulating aluminum. We began by offering uPVC windows and doors under the name "Apex Windows." In 2018, our company started adding window and door systems, as well as wall curtains, manufactured from aluminum and heat-insulating aluminum. we, as a company, developed our own system for windows and doors known as "Muzun45". The company has also developed another system called "Muzun60" and upgraded the wall curtain system. The company aims to lead the aluminum industry and set new standards through the combination of innovative design and high-quality materials.

RECRUITMENTS

A good recruitment process can help you avoid wasting time and make the process more elicient.

It can also help you attract the best candidates.





LEARNING & DEVELOPMENT

MANAGEMENT & STAFF TRAINING

The back of House staff training includes an introduction to food safety and hazard prevention steps, as well as general knowledge about running a restaurant.

L&D helps businesses develop new products and services that improve efficiency and lower costs, allows companies to reduce costs, improve efficiency, and develop new products and services at a global level.







Arbitration in commercial disputes (Hospitality, Franchise, management contract).

- Our expert can help you know more about Real Solutions to help expand your business by franchising.
- We help resolve disputes outside of the court.
 - We provide a specialist in "Investment and public administration contracts and franchise contracts"

POS SYSTEM

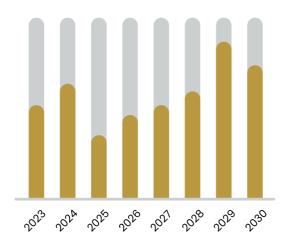
Our point-of-sale system is secure and is designed to work seamlessly with all of your systems.

The primary purpose of a restaurant's food hygiene policies is to prevent food poisoning.

MARKETING & PROMOTION

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social media can help you reach out to people easily.



- In 2021, social media can help you reach out to people easily.
- We help create a compelling marketing strategy that fits our customers' needs.

EVENTS & EXHIBITION CONFERENCES

We invite you to join our events and conferences to stay up to date with the latest news in your industry.

We provide Event Management and Event production services by qualified and experienced staff through the sales or rent options.



ISO CERTIFICATE

The certificates can be issued and accredited from:

- 1- USA
- 2- UK
- 3- UAE
- 4- European standards
- 5- African systems

OUR CUSTOMERS











Anantara



Emirates





























ISO Certificate form London, USA

ISO certification is a mark of approval that a company has received from a third party.

We provide complete Consultation & Certification services for all kinds of ISO and also some of the compliance certificates as well (like HALAL, BIFMA, CE, HACCP, GDP, GLP, GMP, GMP(WHO), KOSHER,GOST R, ROHS).

The following shall be handled with Professionalism care to meet the customer needs: Quality, Logistics, Trainers, and training Materials.

Below are the Standards:

ISO 9001, ISO 27001, ISO 14001, ISO 22000, ISO 45001, ISO 13485, ISO 17025

OTHER CERTIFICATION

- 1- CE marking (conformity european)
- 2- GMP (good manufacturing practice)
- 3- HACCP (hazard analysis and critical control points)

S M A R T VISIO N MANAGEMENT LLC Franchise Management Contract

THANK YOU:)

We extend our heartfelt gratitude to all those who have contributed to the realization of this project. Special thanks to our dedicated team whose tireless efforts brought this vision to life. We are also grateful to our partners and supporters whose invaluable assistance and encouragement have been instrumental every step of the way.

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we express our deepest appreciation to our customers and community for their trust and loyalty. This achievement would not have been possible without each and every one of you. Thank you for being a part of our journey."