GSB

شركة القصيبي للخدمات

Algosaibi Services Company



COMPANY PROFILE 2026

An extension of your operation, since 1976.

Catering and integrated support services for Saudi Arabia's most demanding environments — onshore, offshore, and in the demanding environments in between.

50	4.5M+	150+
years of service	meals every month	locations nationwide



Eric Jouane
Chief Executive Officer

GSB enters its next chapter.

“Since 1976, GSB has stood for unwavering operational integrity and deep-rooted reliability across Saudi Arabia.

As market demands shift toward agile, tech-driven efficiency, we have evolved from a traditional catering supplier into a complete nutrition and integrated support services partner.

By embedding sustainable, Vision 2030–aligned practices, prioritizing local sourcing from Saudi farms and suppliers, and advancing Saudization, we strengthen the Kingdom's supply chain and empower our local workforce to deliver modern operational excellence.

Looking forward, GSB enters its next chapter ready to set new benchmarks for enterprise growth across the Kingdom.”

Trust · Ownership · Team Spirit

Saudi-founded. Nationally deployed. Certified throughout.

GSB has delivered catering, hospitality and integrated support services across Saudi Arabia since 1976. Headquartered in Dammam, we serve the operators, contractors, hospitals, campuses and government bodies who cannot afford a service failure.

4.5M+
meals served every month

150+
active locations nationwide

1976
founded in Dammam

3,500+
employees

4
central kitchens

65,000 m²
production and storage space

200+
owned logistics vehicles

7
industries served

Certified to ISO 9001 ISO 14001 ISO 22000 ISO 45001



FOUNDER · DAMMAM, 1976

Sheikh Khalifa bin Abdulrahman Algosaibi

An ambitious entrepreneur whose forward-looking ideas were unconventional for his time and region.

04 · OUR STORY

Fifty years of feeding the Kingdom's essential industries.

The eldest son of Sheikh Abdulrahman bin Hassan Algosaibi, Sheikh Khalifa started with very limited resources and founded several businesses, including GSB, established in Dammam in 1976. It began as a single catering operation, and the growth since has been additive rather than opportunistic.

1976
A single catering operation
Founded in Dammam to feed the people building the Kingdom's industry.

One camp
Accommodation, housekeeping and laundry
Added because clients wanted one supplier for the whole camp.

One site
Maintenance, landscaping and facility management
Added for clients who wanted one supplier for the whole site.

One chain
Warehousing, cold-chain logistics and offshore transport
Because the hardest sites to reach were the ones that needed us most.

2026
A national provider of integrated support services
4.5 million meals a month from four central kitchens, 3,500+ employees and 150+ operating locations.

GSB was the first catering company in Saudi Arabia to achieve ISO certification.



05 · VISION, MISSION & VALUES

OUR VISION

To be the trusted partner of choice for nutrition and integrated support services — enhancing the health and success of our clients while setting the standard for well-being and operational excellence in essential environments across the region.

OUR MISSION

We deliver high-quality nutrition and integrated support services across essential and demanding environments. By combining disciplined operations with strong local sourcing, we ensure the health and well-being of our clients, enabling them to focus on their core mission and achieve sustainable growth.

OUR VALUES

Three values that hold at 3am on a remote site.

01
Trust

02
Ownership

03
Team Spirit

One contract, the whole site.

The food, the accommodation, the cleaning, the laundry, the grounds, the maintenance and the logistics that supply it all. Delivered separately, these mean five contracts, five standards and five sets of interfaces. Delivered by GSB, they mean one — under the same certified management systems and QHSE discipline.



SERVICE 01 · FOOD SERVICES

Food people look forward to.

Fresh, varied menus served as a sit-down restaurant, a busy canteen or a quick bite between shifts — from breakfast to the night shift.



SERVICE 02 · FACILITY MANAGEMENT

Places people are glad to come back to.

Building, managing and maintaining the facilities teams live and work in, from modular camps to MEP and HVAC systems.



SERVICE 03 · HOUSING & ACCOMMODATION

A good night's rest, wherever the work is.

Furnished rooms and villas with housekeeping, laundry, round-the-clock maintenance and GSB catering — one accountable partner.

Our accommodation portfolio

Five GSB-managed properties · Eastern Province & Riyadh

Las Dunas Garden Village	Al Khobar	220 villas on 120,000 m² of landscaped grounds
Marina Compound	Jubail	Furnished villas near King Fahd Industrial Port
Jubail Housing Complex	Jubail	552 rooms for up to 2,256 residents
Dammam Housing Complex	Dammam	400 rooms for up to 2,100 residents
Riyadh Accommodation	Dhahrat Laban	En-suite rooms with three daily meals, west Riyadh

Catering, every way it's needed.

From a 24–hour plant canteen to a VIP banquet, GSB chooses the production and service model that fits the site, then runs it end to end.

HOW WE PRODUCE AND DELIVER

01

Cook on site and serve

We run the client's kitchen or a GSB-built camp kitchen, cooking fresh every day.

Plants, camps, hospitals, campuses

02

Cook centrally, deliver and serve

Meals from our four central kitchens, delivered hot and served on site by GSB teams.

Sites without kitchens, multi-site clients

03

Packed and ready-to-eat meals

Individually packed meals, lunch boxes and shift meals, ready wherever the work is.

Field crews, night shifts, transport, pilgrims

04

Mobile and field kitchens

Kitchens mobilised to greenfield, temporary and remote locations.

Construction start-up, shutdowns, events

05

Offshore catering and provisioning

Galley operation and supply to rigs and vessels, under HACCP control.

Energy & Resources

HOW PEOPLE EAT

- Staff restaurants and buffets
- Cafés, grab-and-go and kiosks
- School and campus canteens
- Patient tray service
- Retail and food concessions

EVENTS

- Corporate events and conferences
- Banqueting
- VIP and executive hospitality
- Ramadan iftar and suhoor
- National Day and outdoor events

HOW IT'S PAID FOR

- Fully funded — fixed price per man-day
- Fully funded — cost-plus
- Subsidised — client co-funds, employees pay the balance
- Cash and card retail
- Per-head event pricing

In every model: Arabic, Asian and Western menus · therapeutic and allergen-managed diets · halal assurance · HACCP and ISO 22000 control.

We work where the conditions are hardest.

A construction camp, a hospital kitchen and an offshore platform are not variations of the same contract. GSB runs 150+ simultaneous operations across Saudi Arabia and mobilises into each one against its own operating reality — not a template.



01 · ENERGY & RESOURCES

Powering the people who power the Kingdom

Food and housing for energy workforces onshore and offshore, from rig to refinery. GSB controls the chain from source to warehouse to rigs and vessels under HACCP, with 24–hour shift-pattern service and permit-to-work discipline.



02 · HOSPITALITY & RETAIL

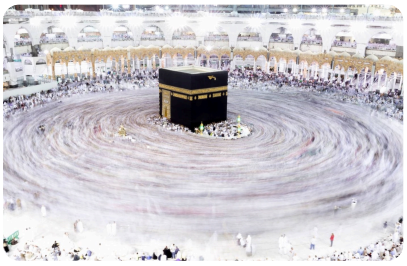
Hospitality, from the kitchen out

Behind-the-scenes support for hotels, venues, malls and events — chef-crafted menus, banqueting, executive and corporate dining, housekeeping, laundry and guest services — so client teams can focus on their guests.

03 · GOVERNMENT

Service the nation can rely on

Catering, accommodation and facility services for government, military and public-sector sites and giga-projects, delivered to strict standards and procurement requirements, with confidentiality, continuity, local sourcing and Saudization-led recruitment.



04 · HOLY SITES

Serving the guests of Allah

Large-scale catering, accommodation and facility services for Hajj and Umrah, delivered with cultural care and the peak-season capacity to serve millions of meals reliably.



05 · EDUCATION

Fuel for curious minds

Balanced, age-appropriate cycle menus and campus support for schools and universities, with allergen and dietary management and dining spaces designed to be safe and welcoming. More than ten years of school canteen partnerships.



06 · HEALTHCARE

Care on every plate

Food treated as part of treatment: patient and therapeutic catering, staff and visitor dining, hygiene-critical housekeeping and infection-control linen handling, all under ISO 22000 food-safety management.



07 · CONSTRUCTION

Ready from day one

Modular camps, field kitchens and accommodation management mobilised from the start of a project, with remote and greenfield supply that keeps large giga-project workforces fed and rested.

50
years serving the energy sector

150+
active locations nationwide

24/7
service onshore and offshore

From source to site, under our own control.

GSB owns the backbone behind every meal and service: central production, storage, transport and quality systems, run as one chain under HACCP control.

01 SOURCE	02 PRODUCE	03 STORE & MOVE	04 SERVE
Local first	**4 central kitchens**	**65,000 m² · 200+ vehicles**	**150+ locations**
Saudi farms and suppliers prioritised.	4.5M+ meals a month.	Warehousing, cold chain, offshore	Sites, camps, rigs, campuses, hospitals.



92%

of raw production materials and technical equipment sourced through in-Kingdom channels

SAR 45M+

spent with local Saudi-owned suppliers and contractors in 2025

The first ISO-certified catering company in the Kingdom.

Every kitchen, camp and facility runs under certified management systems for quality, environment, food safety and occupational health and safety.

ISO 9001:2015

Quality management

ISO 14001:2015

Environmental management

ISO 22000:2018

Food safety management

ISO 45001:2018

Occupational health & safety

Also held

- Royal Commission Environmental Permit for Jubail & Yanbu
- HACCP loading and handling management plan, from source to site
- ISO 22000 scope: procurement, storage, handling, processing, cooking, serving and distribution of food, including ready-to-eat — across industrial and institutional catering, hospitality, cloud kitchen and restaurant operations
- Loss-prevention programme and continuous performance monitoring





12 · OUR IMPACT

La Israf: halving food waste by 2030.

Around a third of all food produced globally is wasted. As a supporter of the UN Sustainable Development Goals, and Goal 12 (Responsible Consumption and Production) in particular, GSB launched La Israf: a digitalised food-waste programme across every GSB-managed outlet, backed by employee training and a customer education platform, and targeting a 50% reduction by 2030.

50%
food-waste reduction target

2030
target year

SDG 12
UN-aligned operations

Waste segregated at source

A colour-coded system of durable, foot-operated bins with tight-fitting lids, emptied and disinfected on schedule and kept in designated zones to prevent cross-contamination.

Paper & cardboard	Glass bottles & jars	Plastic bottles & packaging	Tins & cans	Food waste

In the community

— Student training and development

— Beach cleaning for marine protection

— Waste management programme

— "Let's Walk the Walk Together" charity event

— "Save Water, Save Life" campaign

— Blood donation campaigns

Employee-led community and environmental campaigns run every year across the Eastern Province and beyond.



FHM partnership recognition award · Graduation Ceremony 2026

13 · PEOPLE & SAUDIZATION

3,500+ people. One standard.

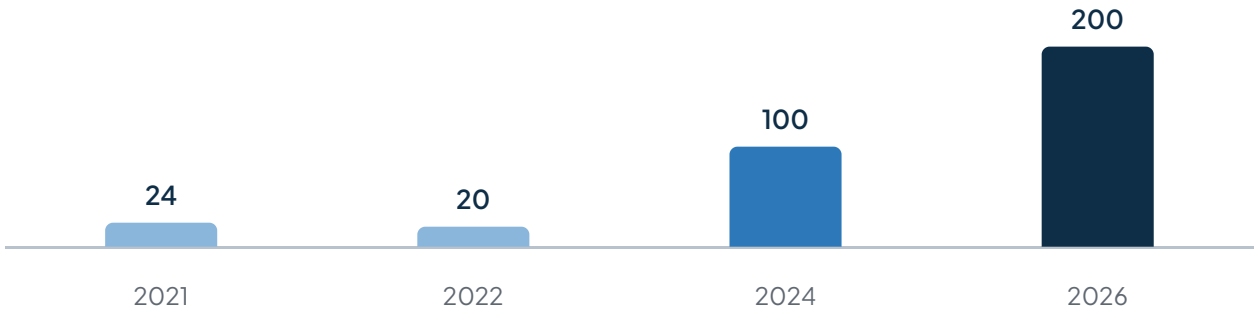
Chefs, camp managers, technicians, drivers, supervisors and support teams keep essential sites running. We train and promote from within, and through the National Training Centre for Facilities and Hospitality Management (FHM) we run a pipeline, not a pledge: education, hiring and development inside the business.

3,500+
employees

300+
students sponsored through FHM

74%
hiring placement rate

FHM students sponsored, by graduation year



Roles across catering, camp operations, maintenance, logistics and corporate functions — in Riyadh, Dammam and Jeddah.

careers@gsb.sa

Growing Saudi culinary talent, together.

ZADK Saudi Culinary Arts Academy has signed a cooperation agreement with Algosaibi Services Company (GSB) to support students, develop their culinary skills and enhance employment opportunities for Saudi talent in the field.



WHAT THE AGREEMENT DOES

01

Supports students

Backing ZADK Academy students as they train for careers in the culinary arts.

02

Develops culinary skills

Building the practical kitchen skills that professional food service demands.

03

Opens employment

Enhancing employment opportunities for Saudi talent in the field.

SIGNED BY

Mr. Abdulrahman Algosaibi
CHAIRMAN
Algosaibi Services Company (GSB)

Ms. Rania Moualla
FOUNDER AND CHAIRMAN
ZADK Saudi Culinary Arts Academy

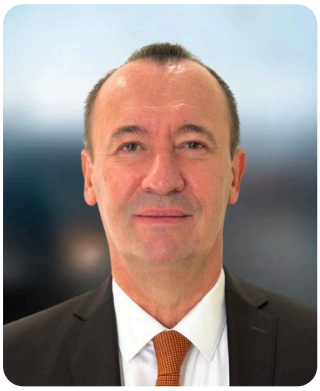
SAUDI VISION 2030

The partnership reflects the Academy's commitment to opening promising career pathways in the hospitality sector, in line with the objectives of Saudi Vision 2030.

> Alongside FHM, the ZADK agreement widens GSB's pipeline of trained Saudi talent: education first, then hiring and development inside the business.

Our Executive Team

Our leadership brings decades of industry expertise and a shared commitment to operational excellence.



Eric Jouane
CHIEF EXECUTIVE OFFICER



Neil James
CHIEF OPERATING OFFICER



Prakash Lakhani
CHIEF FINANCIAL OFFICER



Rufat Mollayev
VP GROWTH & MARKETING



Abdul Aziz A. Al Duheylan
BUSINESS DEVELOPMENT DIRECTOR



Rahul Asher
IT DIRECTOR



Yacine Lounadi
QHSE MANAGER



Amer Harami
MOBILIZATION MANAGER

Tell us what your site needs and we will scope it.

Our business development team reviews every enquiry and replies within one business day.

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ISO 9001 · ISO 14001 · ISO 22000 · ISO 45001
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