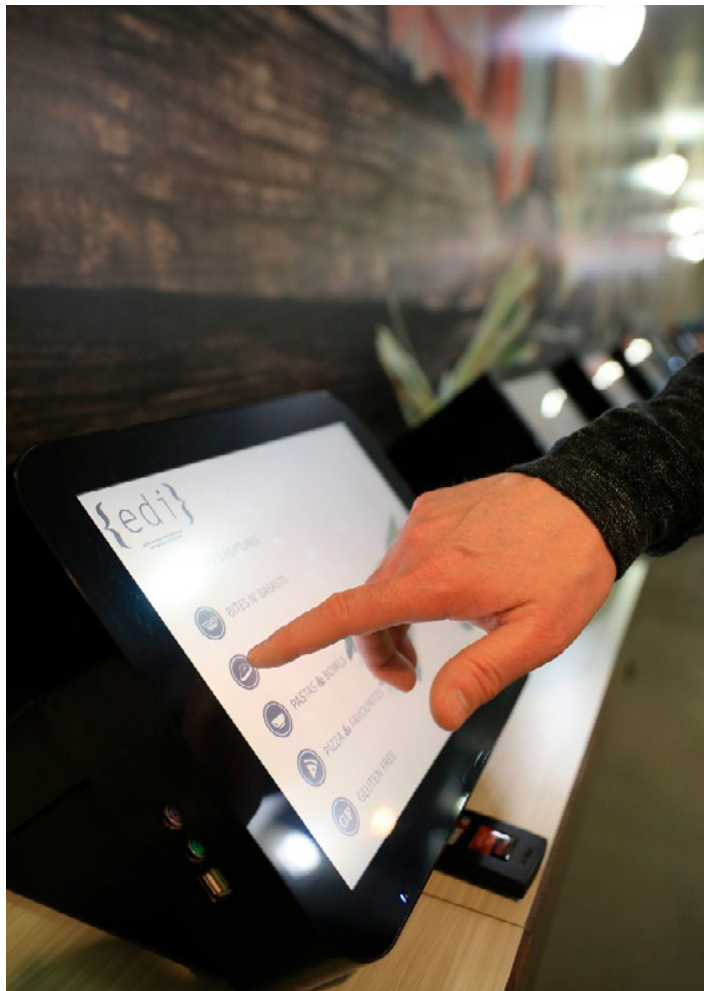




// MEET {edi}TM
**CUSTOMIZABLE MEAL
ORDERING SYSTEM**





YOU MAKE THE CHOICE.
WE MAKE IT FRESH.

À LA CARTE
COOK-TO-ORDER DINING
AT YOUR FINGERTIPS.



Gone are the days of typical, bland, unhealthy meals, limited selection, and long cafeteria lineups. Reaching far beyond simple cafeteria-style food, Civeo has carefully honed its dining experience, offering fresh, nutritionally packed ingredients in dishes that are tailored to individual preferences and dietary requirements.

As a supplement to our existing food services, Civeo's proprietary {edi}TM (ed-ee) digital self-serve kiosks allow guests to conveniently order their meal from our personalized cook-to-order touchscreens.

{edi} enhances the guest dining experience by offering

- Reduced line-ups and wait times
- Personalized, à la carte restaurant-style menu options
- Quick and convenient self-serve touchscreen ordering
- Freshly prepared, made-to-order dishes, hot and ready at your convenience.



EDI MEAL ORDERING SYSTEM



The Cook-to-Order Process Made Easy

The ordering process is simple and efficient. Guests choose their desired meal from an à la carte menu on an intuitive touchpad kiosk. After receiving their order number on a ticketed receipt, the guest is free to enjoy the salad bar and find a seat in the dining room.

Meanwhile, in the kitchen, a team of professional chefs prepare the guest's gourmet meal exactly as ordered. When the meal is ready, the guest's order number will appear on video screens located throughout the dining room. With an average service time of under seven minutes, meals are served fresh and delicious.



Fully Customizable

{edi} touchscreens are fully customizable for our clients and can be tailored to suit varying schedules or guest dietary needs. As with all of Civeo's food services, {edi} can make allowances for cultural, medical and lifestyle dietary requirements.



Managing Food Allergies

To assist those with food allergies, the {edi} system allows guests to select from a list of top ten food allergens as they complete their order. An alert is then issued to the kitchen as part of the guest's order, notifying the chef and first cook so they may take special care as they prepare the meal.

