

Welcome to

Foodfolk Australia



foodfolk
AUSTRALIA



Who we are

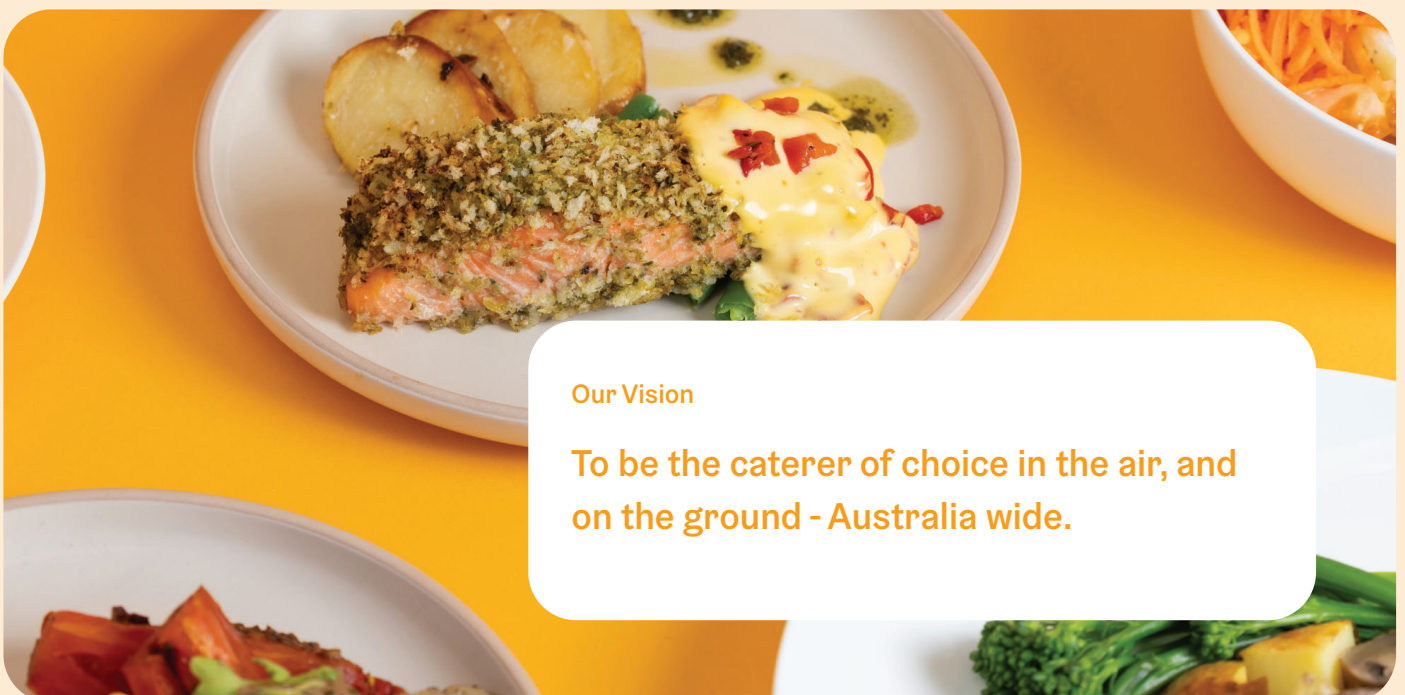
Founded in 1998 by Ismail and Maria Hazife, Foodfolk Australia is a testament to the power of family entrepreneurship.

From humble beginnings, our business initially served the aviation sector, but our dedication to quality and service has seen us expand our reach to cater to a diverse range of customers beyond aviation.

As a growing enterprise, we are committed to minimising our environmental footprint, actively contributing to our community, and ensuring that everyone we serve is well-fed and satisfied.

It's our mission to bring the remarkable Foodfolk experience to the good folk of Australia, whether they're in the air or on the ground.

Our secret to success is a blend of imagination, hard work, and love of our team. Our dedication to our food, our customers, our community, and the environment makes us a second-to-none food solutions company.



Our Vision

To be the caterer of choice in the air, and on the ground - Australia wide.

Executive Team



Salim Hazife
Managing Director & CEO

With over 26 years of experience in the food industry, Salim has been the Managing Director of Foodfolk Australia since 2013, driving it to exceptional growth and global prominence. Under his leadership, Foodfolk has secured key contracts with major airlines including Virgin Australia South African Airways, Vietnam Airlines, and Royal Brunei. Salim has expanded the company's reach into new sectors, securing contracts with Perth government hospitals and spearheading Foodfolk's expansion into Melbourne.



Nadia Hazife
Director & CCO

Nadia plays a vital role in shaping Foodfolk's future through sustainability, customer experience, and a strong business culture. A key Board member, she has led waste reduction initiatives, introduced comprehensive staff training programs, and driven community and charity efforts. Under her leadership, Foodfolk earned WA's WasteSorted Award, reinforcing her commitment to innovation and positive change.



Rob West
Chief Operations Officer

Rob brings 20+ years in FMCG, leading major brands like Coca-Cola, Mars, and McDonald's. With expertise in food manufacturing, team leadership, and business transformation, he's key to driving Foodfolk's growth.



Jon Knox
Chief Financial Officer

Jon brings 10+ years of senior financial expertise across Mining, FMCG, and Logistics. Formerly National Finance Manager at CJD Equipment, he's a strategic leader driving Foodfolk's financial success.

"Back in 2014, while leading the onboard catering team at Etihad Airways, we were searching for a catering partner in Perth, WA. Alongside the established players, Salim and his team stood out. Their attention to detail and can-do attitude were exceptional, and we decided to take a chance on them. It was a decision we never regretted; they consistently went above and beyond for our customers, crew, operations and commercial teams."



Simon Soni
EX- Vice President Catering Services,
Etihad Airways



Our Capabilities

Foodfolk is Australia's leading inflight caterer, trusted by international airlines for our uncompromising standards in food safety, cultural inclusivity, and service excellence. With HACCP-accreditation, bonded storage facilities, and Halal certified kitchens, we ensure every meal meets global compliance and religious dietary requirements—making us a dependable partner for diverse passenger needs.

Our team is known for its responsiveness and ability to adapt quickly to changing operational demands, delivering tailored catering solutions with precision and reliability. Backed by deep expertise in international airline catering and a culture rooted in family values, Foodfolk offers a personalised, flexible service that reflects the unique preferences of each airline and their passengers.

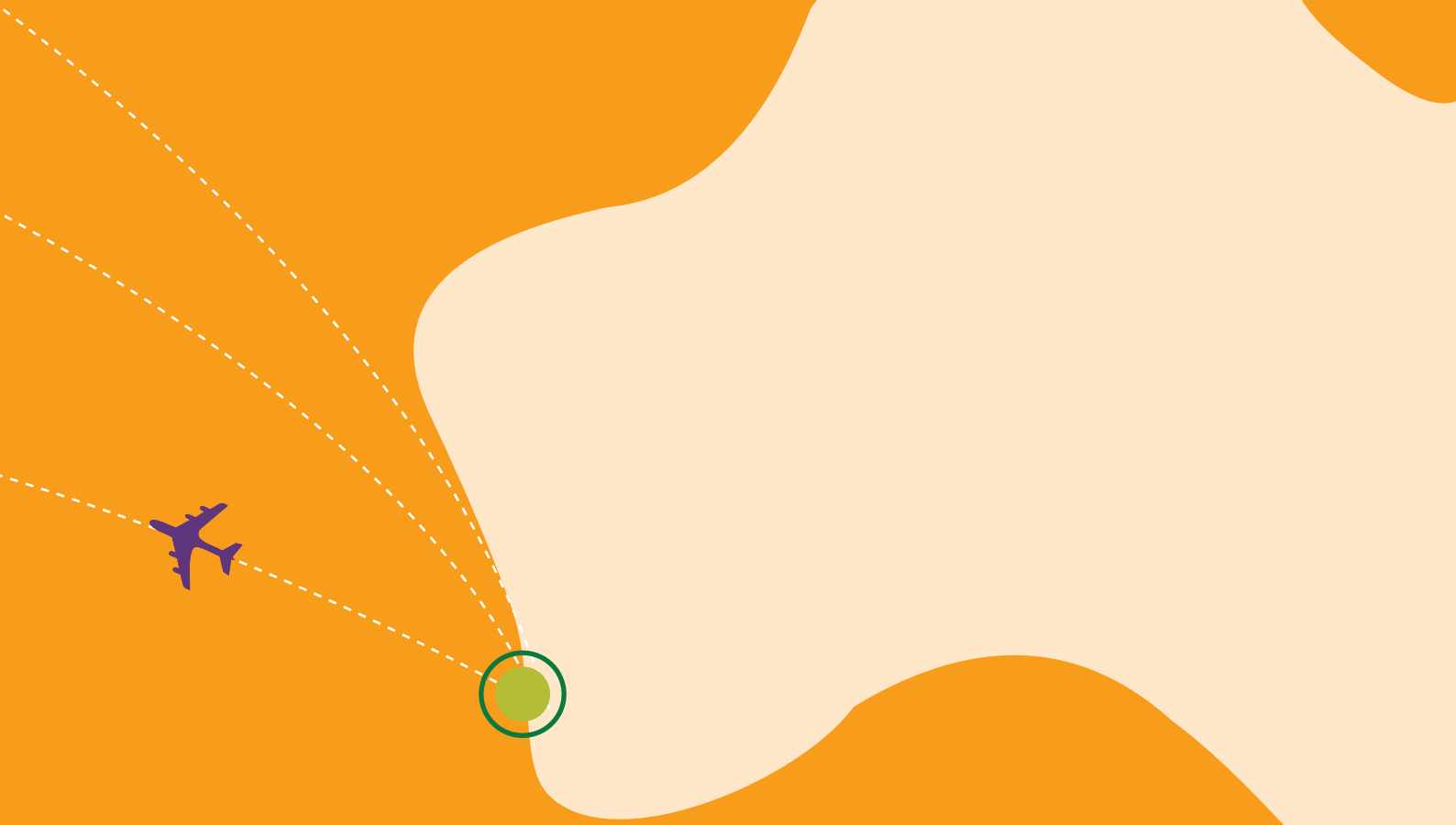




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BIOSECURITY
WASTE ON
BOARD

Our Locations



Perth

Operating since November 2025, our brand new, purposebuilt 9,500m² Perth facility is designed for high-performance inflight catering. It includes specialised hot, cold, and specialty kitchens, a streamlined meal production and plating room, bar and dry store packing areas, dispatch docks, bonded warehouse, cold storage, and a quarantine waste facility.

Operating under HACCP certification, the site is capable of producing over 40,000 meals daily, offering both fresh and frozen options tailored to international airline requirements. Located less than five minutes from the airside apron, the facility enables fast, reliable transfers—reducing turnaround times and supporting seamless, large-scale service.

Purpose-built for speed, precision, and flexibility, it reflects Foodfolk's commitment to operational excellence and customer-focused delivery.



Melbourne

Foodfolk's 100% Halal-certified Melbourne facility is purposebuilt to set the benchmark for safe, diverse, and high-quality inflight catering.

Designed with efficiency and excellence in mind, it features dedicated hot, cold, and specialty kitchens, a streamlined meal production and plating room, and fully equipped bar and dry store areas. Beyond the kitchens, the site includes a bonded warehouse, cold storage, dispatch docks, and a quarantine waste facility—ensuring uncompromising compliance with international aviation and food safety standards.

With the capability to craft over 12,000 meals daily, from fresh creations to frozen favourites, our Melbourne team combines precision with speed to keep every flight on schedule.

Supported by four hi-loaders, the facility ensures apron access in under ten minutes—providing rapid, reliable service for every flight.



Major Customers



“Foodfolk has been our inflight catering partner in Perth since 2020 – delivering quality, thoughtful meals that consistently enhance the onboard experience for our Guests. Foodfolk are our leading partner when it comes to customer satisfaction (CSAT scores) related to food quality, reflecting their commitment to excellence across menu innovation, presentation and operational delivery. Foodfolk also lead the way in sustainable inflight catering practices, proactively introducing initiatives such as comingled recycling as early as 2021, helping us achieve our sustainability goals as an airline. The team at Foodfolk are welcoming, professional and the leadership team take a hands-on approach working collaboratively with our airline team across all stages of the catering operation. Foodfolk’s ability to respond quickly and effectively to the diverse needs of our charter clients, each with unique requirements, demonstrates their agility and professionalism. Foodfolk has become an integral part of our network and I have every confidence they will bring the same level of partnership”



Ali Dunn
General Manager, Product & Customer Strategy, Virgin Australia

2.2m

Meals served*

33k

Flights catered*

270

Employees

4 tonnes

Of food donated to charity*

\$30k

Donated to charity through
our recycling program*

45%

Waste diverted from
landfill*

*2025 figures



“Since September 2024, Foodfolk Australia has been a trusted partner supporting Royal Brunei Airlines’ operations in Australia. Their ability to establish a fully operational catering service in Melbourne within just six weeks was a clear demonstration of their agility and problemsolving mindset. From day one, the team has shown a genuine commitment to delivering tailored, high-quality catering solutions. They take the time to understand our requirements and consistently go above and beyond to ensure our passengers and crew receive delicious, Halal-certified meals and punctual service on every flight. We highly recommend Foodfolk Australia to any airline operating into Melbourne or Perth. Their professionalism, responsiveness, and dedication to excellence make them an invaluable partner.”



Pg. Sufri Tuah
Head of Catering, Royal Brunei Airlines

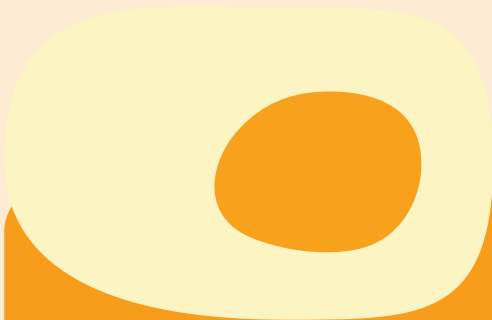


Quality

At Foodfolk, quality is non-negotiable. It guides every decision we make—from training our people to the final seal on every meal. Our strong food safety culture is lived daily across our teams, ensuring consistency, care, and confidence in everything we deliver.

We carry out monthly testing of both products and production environments, supported by strict monitoring and documentation. Retention samples are kept for full traceability, giving our partners confidence that every meal can be tracked, reviewed, and verified when needed.

Our systems are built to meet international food safety standards, and we are actively working toward ISO accreditation as part of our ongoing commitment to continuous improvement and global best practice.



Sustainability

At Foodfolk, sustainability isn't an add-on — it's built into everything we do to benefit your business. Our smart waste management system diverts 45% of general waste from landfill, helping you hit ESG targets and showcase real impact.

We use compostable, sustainable packaging where possible and partner with like-minded suppliers, so every product supports your brand values. Plus, we design onboard recycling initiatives for all customers at no extra cost — because sustainability should never be optional.

The result? A stronger brand reputation, compliance peace of mind, and a clear point of difference in a competitive market. Together, we make choices that protect the planet and elevate your business.



Award-Winning Innovation

Our commitment to excellence doesn't stop with what's on the plate. Over the years, we've been honored with accolades like the Mercury Award for Best Premium Meal (2015) and Best Airline Meal (2017), and the Onboard Hospitality Award for Best Onboard Snack (2016). But we believe sustainability is just as essential as quality—our commitment to minimising waste and maximising care for the environment has earned us the 2024 WA WasteSorted Award in the Business category.

Community

At Foodfolk, we're proud to champion initiatives that nourish both people and the planet. Through our food donation program, we ensure that eligible non-perishable items returned from flights, along with discontinued and close-to-date stock, are redirected to local charities and shelters—helping reduce waste while supporting those in need. This effort is estimated to provide around 17 tonnes of consumables annually to our community. Beyond meals, we actively sponsor local charities and community sports, and collaborate with other good folk doing meaningful work. It's all part of our commitment to making a positive, lasting impact where it matters most.



Good food for good folk



foodfolk.com.au

salim@foodfolk.com.au

📍 Perth 📍 Melbourne