# **Company Profile**



Dooyoung E&C Co., Ltd.

676 Ho, Cheonsaui Doshi 1, Keomgok Dong 161, Bundang Gu,

Seoungnam, Kyunggi Do, South Korea

TEL: (82) 31-713-2911 FAX: (82) 31-782-4865



# **Nomination Request**

In order to receive	e the nomina	ition of our
company,		, that is being ordered
from you, pleas	e attach the	relevant documents and
submit them to	us for inspec	ction.
	2017.	
	Corporat	ion Dooyoung E&C
	C E O	Kyung-yi Jeon



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- Usesignet
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# 1. Company History

- ▶ 1998. 08. Established Dooyoung C&T Co., Ltd.
  - Head office: 4<sup>th</sup> floor, Heungsan Building, Poi Dong 229-9, Kangnam Gu, Seoul, South Korea
  - CEO: Ki-Young Lee
- ▶ 2000. 03. Acquired trade business number (11760577)
- ▶ 2000. 05. Selected as the business of informatization promotion by Ministry of Information and Communication
- ▶ 2001. 08. Changed business location
  - location: 2<sup>nd</sup> floor, Jinwoong Building, Yangjae Dong 331-5,
     Kangnam Gu, Seoul, South Korea
- ▶ 2004. 02. Entry into comprehensive construction industry
  - HACCP Food Factory, GMP designated businesses
- ▶ 2004. 05. Changed business location
  - location: 308 Ho, Hyundai Ventureville, Kumi Dong 24, Bundang Gu,
     Seoungnam, Kyunggi Do, South Korea
- ▶ 2006. 08. Changed business location
  - location: 676 Ho, Cheonsaui Doshi 1, Keomgok Dong 161, Bundang
     Gu, Seoungnam, Kyunggi Do, South Korea
- ▶ 2008. 02. Established industry-academia agreement with Department of Food Engineering, Seoul National University of Technology
- ▶ 2009. 03. Established(took over) Dooyoung Plant Co., Ltd.
- ▶ 2010. 01. Signed a mutual cooperation agreement with Sokcho Well-Being Salted Fish Products Promotion Agency
- ▶ 2010. 05. Established(took over) DY Industrial Development Company
- ▶ 2011. 02. Registered as HACCP consulting company by Korea Health Industry Development Agency
- ▶ 2012. 11. Corporate integration and consolidation
- ▶ 2013. 08. Established Dooyoung E&C Co., Ltd.
  - CEO: Kyungyi Jeon
- ▶ 2016. 01. Established Dooyoung Engineering
  - CEO: Kyungyi Jeon



# 2. Career Background of CTO

# A. Education History

- ▶ 1984. 02. Graduated from Kangwon National University,

  Department of Fermentation Engineering
- ▶ 2007. 06. Graduated from Seoul National University of Technology,

  Department of Food Science and Technology (Master's course)
- ▶ 2010. 02. Department of Biological Engineering, Kangwon National University (Doctoral course)

#### B. Career

- ▶ 1984~1987 Discharged from Lieutenant General of the army
- ▶ 1987-1989 In charged Haitai confectionary company development and technology development
  - Designed and installed baking factory of Haitai Confectionery Co., Ltd.
  - Designed and installed frozen food production line and instant food production of Haitai Confectionery Co., Ltd.
  - Promoted technical alliance with Meito Company, Japan (Acquired frozen cakes production technology, basic raw material technology, and frozen red bean product technology)
- ▶ 1989-1998 In charged technical development and computer development of Deli Co., Ltd.
  - Designed and supervised bakery factory of Deli Co., Ltd. In Gunpo
  - Designed and constructed frozen small steamed bread production line
  - Designed and manufactured automatic frozen pizza production line
  - Designed plastic bottle sterilization line with Haitai Beverage Co., Ltd.
  - Designed and supervised pizza chain stores and direct management stores
  - Designed dormitory, student and professor restaurant of Kyunghee University of Suwon campus



- ▶ 1998-1998 Managing Director of Biocell Co., Ltd.
  - Designed and constructed microbial cellulose production line
- ▶ 1998-2012 Representative director of Dooyoung C&T Co., Ltd.
  - Constructed and remodeled food factories (HACCP standard) => HACCP designation of more than 70 companies
  - Constructed and remodeled health functional food factories (GMP standard)
    - => 5 out of 6 companies were designated by GMP, including Red ginseng.com
  - HACCP consulting of food factories (Korea Tourism Center and 6 other companies)
  - Implemented KFDA research project (Model case for GMP formulation)
  - Lectured on HACCP and GMP
    - => Lectured at Korea Health Industry Development Institute: HACCP factory design and facility standard
    - => Lectured at Korea Food Information Service: HACCP practitioner and expert course
    - => Lectured at Food and Drug Administration: GMP facility standard of health functional food, etc.
    - => Lectured at Korean Agricultural University: Ginseng engineering (mesiter university course)
  - Received orders from the Ministry of Maritime Affairs and Fisheries and Korea Maritime Institute
  - Proceeded bakery factory construction project
    - => Chosun Hotel Bakery: Day & Day factories at Yongin and Cheonan (Bakery in E-Mart)
    - => Artisee Boulangerie bakery factory in Ansung: Operated in Samsung Homeplus
    - => Seoul Food Industry Co., Ltd. Of Chungju Factory: Production and sales of Koala products
  - CEO of Dooyoung Plant Co., Ltd.: Machine equipment construction licensed company

#### ▶ 2013- Currently

CTO and vice-president of Dooyoung E&C Co., Ltd.



# 3. Copy of Business Registration Card



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	등 록 번 호 stration number		-16062			
	대 표 자) presentative	-	전경이 Kyoung-Yi Jeon			
	) 등 록 번 호 orporation) ion number		-0349554			
사 업 장	소 재 지	경기도	성남시 분당구 성남대로 165, 676호(금곡동, 천사의도	시 1차)		
	Address		Angel 1st-6F 676, 165, Seongnam-daero, Bundang-gu, Seongn			
	업 일 ss commencement	1	(Year) 08월(Month) 01일(Day)			
사 업 자 등 톡 일 Date of business registration 2013년(Year) 07월(Month) 30일(Day)						
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- \* 본 증명은 국세청 홈택스(www.hometax.go.kr)에서 『민원증명 원본확인』 메뉴를 통해 문서발급번호로 위·변조 여부를 확인하거나, 문서 하단의 바코드로 확인해 주십시오.다만 문서발급번호를 통한 확인은 발급일로부터 90일까지 가능합니다. \* 본 증명은 홈택스(www.hometax.go.kr)대민 온라인 서비스를 통해 발급된 증명서 입니다.





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	compan	/	ng ENG., CO., LTD.			
사 업 자 등 톡 번 호 Business registration number 356-87-00258						
성 명 (대 표 차) 전경이 Name of representative Kyoung-Yi Jeon						
주 민 ( 법 인 Resident (Co registrat	orporation	ž ) 134511-0				
사 업 장 Business	소 재 지 Addres		성남시 분당구 성남 Angel 1st-6F 676, 165			am-si, Gyeonggi-do
개 역 Date of busines		일 t 2016년(Y	Tear) 01월(Month) 2	26일(Day)		
사 업 자 등 톡 일 Date of business registration 2016년(Year) 01월(Month) 28일(Day)						
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The informat	ion is true as	of the iss	변경될 수 있습니다 ue date of this ce	rtificate and it	can be subject	to change.
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- \* 본 증명은 국세청 홈택스(www.hometax.go.kr)에서 『민원증명 원본확인』 메뉴를 통해 문서발급번호로 위·변조 여부를 확인하거나, 문서 하단의 바코드로 확인해 주십시오.다만 문서발급번호를 통한 확인은 발급일로부터 90일까지 가능합니다. \* 본 증명은 홈택스(www.hometax.go.kr)대민 온라인 서비스를 통해 발급된 증명서 입니다.



# 4. Copy of Corporate Registration

등기번호	034955	등기사 <mark>항전부증명서(현재사항)</mark>		
등록번호	131111-0349554			
상 호 주식회사 두영이앤씨			0 0 0 0 0	
	본 점 경기도 성남시 분당구 성남대로 165, 676호(금곡동, 천사의도시오피스 텔제1차)			
공고방법 서울특별시내에서 발행하는 일간 한국경제신문에 게재한다.				
1주의 금액 급 500 원				
발행할 주식의 총수 400,000 주				
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- 1. 인테리어업
- 1. 부동산임대업
- 엔지니어링 서비스업
- 1. 해썹(HACCP), 지앤피(GNP), 식품 및 제약공장 컨설팅 서비스업
- 1. 건설업
- 위 각호에 부대되는 사업일체

#### 임원에 관한 사항

사내이사 전경이 681201-2\*\*\*\*\* 경기도 용인시 기흥구 용구대로2518번길 15, 203동 1304호(보정동 신촌마을 포스홈타운1단지)

감사 이혜빈 940102-2\*\*\*\*\*

#### 회사성립연월일

2013 년 07 월 26 일

등기기록의 개설 사유 및 연월일

수수료 1,000원 영수함

--- 이 하 여 백 ---관할등기소 : 수원지방법원 성남지원 등기과 / 발행등기소 : 서울동부지방법원 송파등기소

문서 하단의 바코드를 스캐너로 확인하거나, <mark>인터넷등기소(http://www.iros.go.kr)의 발급확인 메뉴</mark>에서 <mark>발급확인번호를 입력하여 위·변조 여부를 확인할 수 있습니다.</mark>

<mark>발급확인번호를 통한 확인은 발행일부터 3개월까지 5회에 한하여 가능합니다</mark>

발급확인번호 9554-AYWK-GCJF

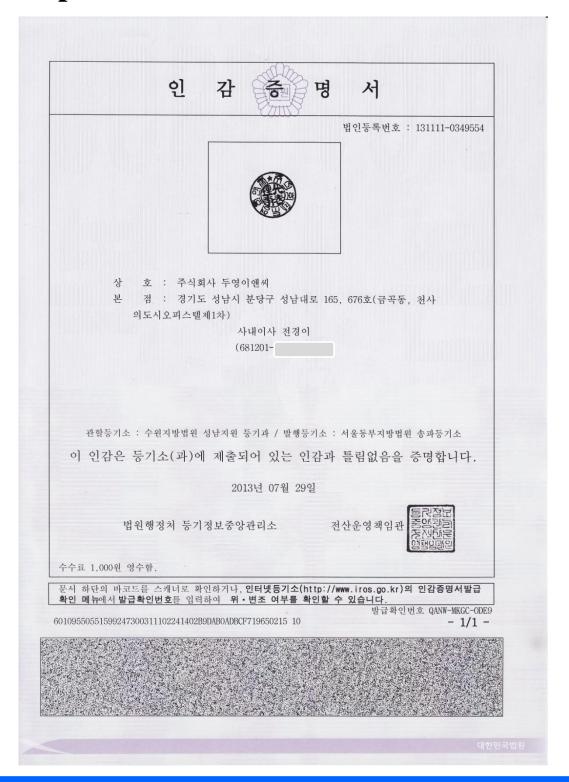
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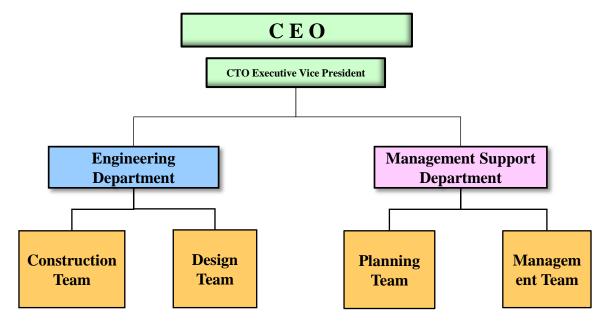


등기번호 034955 이 증명서는 등기기록의 내용과 틀림없음을 증명합니다. [다만, 신청이 없는 지점·지배인에 관한 사항과 현재 효력이 없는 등기사항의 기재를 생략하였습니다] 서기 2013년 07월 29일 법원행정치 등기정보증앙관리소 전산운영책임관 중심만당 중심만당하다 등 건절보 증액관등 중인단은 \* 실선으로 그어진 부분은 말소(변경,경정)된 등기사항입니다. \* 등기사항증명서는 컬러로 출력 가능함. 문서 하단의 바코드를 스캐너로 확인하거나, 인터넷등기소(http://www.iros.go.kr)의 발급확인 메뉴에서 발급확인번호를 입력하여 위·변조 여부를 확인할 수 있습니다. <mark>발급확인번호를 통한 확인은 발행일부터 3개월까지 5회에 한하여 가능합니다</mark>. 발급확인번호 9554-AYWK-GCJF 00000100651599247300311102242402B9DAB0ADBCF7 10 발행일:2013/07/29 - 2/2 -

# 5. Corporate Seal Certificate



# 6. Organization Chart



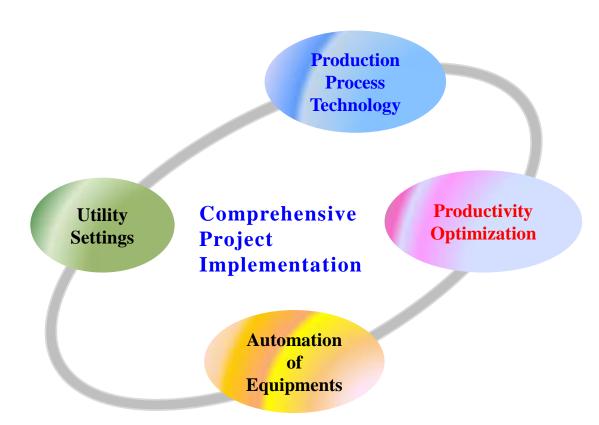
# • Status of affiliated companies

Affiliated (	Companies	Dooyoung E&C Co., Ltd.	Asia-Pacific Technological Construction Company Office Co., Ltd.	Dooyoung Engineering Co., Ltd.		
Sectors		Food and Pharmaceutical Plant Design Food Plant Engineering	Total Architectural Design	Equipment and Plant Construction Refrigeration Plant Construction		
	2016	\$3,242,716	\$187,726	\$1,319,401		
G 1	2015	\$1,337,111	\$232,887			
Sales	2014	\$1,292,836	\$876,649			
	2013	\$947,489	\$513,592			
Sales	Туре	Food plant design, engineering	Design and supervision of licenses	Construction, building equipment construction		
	Profession al Engineer	1	1			
	Express	1	3	1		
Staff	Advanced	1		2(part-time service)		
Starr	Intermedi ate			2		
	Elementar y	1	1	2(part-time service)		
	Executive	1		1		
То	otal	5	5	8		



# 7. Factory Construction Summary

# A) Factory construction and renovation work outline (HACCP, GMP Standard)



Based on the best engineering and design techniques to satisfy our customers' diverse business challenges we:

-Provide new technology -Improve productivity -Maximize production efficiency and stability

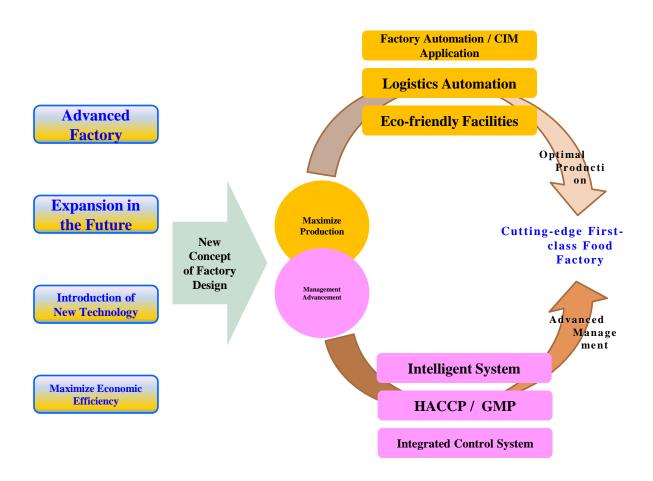
When constructing and renovating food factories in accordance with HACCP and GMP standards we consider:

-Factory design and licensing -Factory construction -Line optimization - engineering - consulting

We are the company that makes the best efforts to strengthen the competitiveness and success of customers by providing the optimal solution with ONE-STOP service.



# **B) Factory Construction Policy**



G M P H A C C P

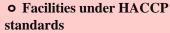
### C) Factory Construction Concept

Create High Quality and High Efficiency

- High efficiency by longterm prediction
- Ensuring stability of quality and stability
- Energy efficiency
- Simple working line secured

- Install Automation Line
- Latest production facilities
- Apply energy saving system
- 'One Way Flow' work process

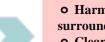
HACCP, GMP Factory



- Set CCP monitoring (detection method)
- Tracking system

- Hygiene-centered management of equipment and material use
- Enhancement of real-time hygiene management function
- No Claim, PL Law Preparedness
- independent sanitation management

Environmentally Friendly Architecture



- Customer-friendly factory construction
- Harmony with the surrounding environment
- Clean environment
- Set Amenity Zone (pleasant area)

- Open Factory
- Environmental harmony utilizing the food factory
- Refrigeration gas, washing, waste treatment system
- Pleasant green area

Flexible Factory



- Respond flexibly to the life cycle
- Plans to consider future expansion
- Short leading time (responds to production fluctuation)
- Easy reduction and expansion of production facilities
- Diversified factory layout after 10 years
- Pursue Cost performance

### D) Project Goals

### **Best Quality**

Perfect quality control system

# Completion of Construction Period

Fast Tracking System

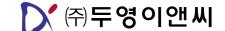
#### **Pursuing Economy**

**Economic design** and construction

- Operation of an independent quality control group (direct participation of employers)
- Residing Design Engineering
- Food plant expert partners

- Design air shortening method
- Report regularly on construction progress
- Design considering quality and productivity
- Designed to minimize operating costs
- Coordination and Development according to instructions between employer and consulting company
- Minimize construction period and maximize proper construction by batch business process
- Optimization and rationalization of construction cost

Construction of showing-factories suitable for modern food industry



### E) Ability to Design

Provide optimal technology for production process

- Complete understanding of production system
  - => Implementation of optimal production factory
- Design of optimal facility capacity for required products
  - => Maximize energy efficiency
- Optimize by planning production line efficiency
  - => Design facilities and facility plans

HACCP, GMP level of design application

- Separation of raw materials, logistics, human traffic, and overall sanitation management system
- Design of air conditioning system according to production process abiding by HACCP and GMP level
- Arrangement of facility layout based on human workflow

Optimal monitoring system CIM, monitoring

- Production and design of utility facilities => CIM system (Computer Integration Management)
- Implementation of central monitoring system by factory and production line control system
- System and PR measures to maximize consumer confidence

Optimized design for construction, equipment, and electricity

- Selection of materials suitable for food factory and optimum construction
- Efficient facility line based on production line
  - => Construction of cost minimization design
- Appropriate air conditioning system for each production line
  - => Energy cost minimization design

# F) Other Suggestions

#### **Equipment Suggestion**

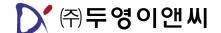
- 1. Basic equipment for entrance and exit
- 2. Material selection equipment
- 3. Cleaning and pretreatment equipment
- 4. Processing and molding equipment
- 5. Cooling and Packing Equipment
- 6. Storage and Storage Equipment
- 7. Automation facilities for each process
- 8. Utility facilities for each process

#### **Selection of contractors**

- 1. Offer manufacturing technology and direct construction
- 2. Provide information on our partners and technical support
- 3. Provide cooperation with partner companies throughout the industry, including construction, facilities, electricity, air conditioning, and machinery production.

# **Support Management Information**

- 1. Development of MIS Solution and EIS Solution based on our technology
  - It is possible to support management information system construction such as order management system and production, purchase, inventory, bill payment, multi-store management
  - Possible to support establishment of management system
    - => Support development of ASP solution that can run on the web
- 2. Continuous customer management, online order reservation system development and management, Internet homepage interworking technology
- 3. Design kitchen and store interior => Support construction



## 2) Engineering Field

### A) Summary

Maximize profits and enhance product performance by cost reduction of customers

Established new concept of factories by automating and enhancing existing factory facilities

Provide engineering consulting			
Configuring Automatized Lines		Design new, enlarged, or reconstructed factory	
Productivity optimization	Total One	Manufacture of industrial and food machinery	
Provide production process technology	Stop Service	Import and export of foreign machinery	
Provide utility technology		Design and construction of facilities and related utilities	

Based on HACCP, GMP standard design and construction experience for various food factories we are able to manage:

breads, agricultural products, livestock products, seasoned foods, fermented foods, beverages, ice drinks, retort foods, small-scale beer manufacturing, and health functional foods

#### B) Task Flow

#### Level 5

- Completion of plant Start-up of production facilities
- Factory normalization operation Completion of consulting

#### Level 4

- Specification and field description Bidding and company selection
- Submission of construction project and construction Construction and supervision of production facilities

#### Level 3

- Budget adjustment
- Final design draft
- Outsourcing design process Licensing process

#### Level 2

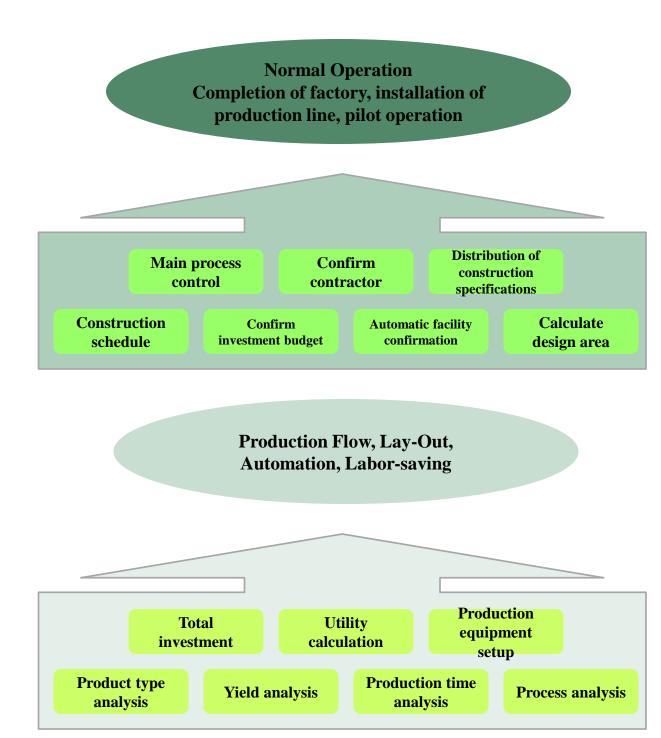
- Production process analysis
   CAPA analysis
- Review of basic design plan Review of basic budget plan

#### Level 1

- Consulting proposal Determine scope of technical support
- Estimated amount of technical support Contract



### C) Detailed Consulting Design





### D) Our Advantages

#### Ability to perform outstanding projects

- Specialized company with many experts in food and machinery field
- Data base materials of HACCP and GMP theory as well as various experience
- Completion of plant construction field (new construction, increase / decrease in size), new production line, and reconstruction

#### Excellence in equipment and machinery manufacturing

- Reflect the merits, disadvantages and specificity in the analysis of the basic data of the physical properties of the produced products
- Combined with many years experience and theory, design perfect mechanical facility => production

#### **Perform Total Service**

- When constructing the factory, it is possible to design and construct the building, facilities, utility, refrigeration, wastewater treatment en bloc
- Maximize customer convenience and maximize work efficiency through parallel processing of production management method, cost management, sales management, marketability investigation, etc.

### **Export & import agent**

- Excellent automation and production machinery market survey and import / export agency in food field
- Market research and import / export agency for food and raw materials



### E) Design View of Hospital Site



Pyeongtaek St. Mary's Hospital

평택성모병원

#### Summary:

Location: Gyeonggi-do, Korea T.F.A: 24,755.45 m Number of Beds: 419 Beds

Structure: RC

Floors: 9 Stories and 2 Basements

Design: 2012



Chonbuk National University Hospital Clinical Research Center

전북대학교병원 임상연구지원센터

#### Summary:

Location: Jeonju, Korea T.F.A: 14,268 m Structure: RC,SRC,SC

Floors: 6 Stories and 2 Basements

Design: 2011





#### Wonkwang University Hospital Outpatient Center

원광대학교 병원 외래동 증축

#### Summary:

Location: Jeollabuk-do, Korea T.F.A: 8,988.34 m Number of Beds: 650 Beds

Structure: SRC

Floors: 4 Stories and 1 Basement

Design: 2011



Chonbuk National University Children's Hospital and Respiratory Disease Center

전북대학교 어린이병원 및 호흡기질환 센터

#### Summary:

Location: Chonbuk, Korea T.F.A: 31,064 nf Number of Beds: 318 Beds Structure: RC, SRC

Floors: 7 Stories and 2 Basements

Design: 2009





Jeju Rehabilitation Hospital

제주재활전문병원

#### Summary:

Location: Jeju, Korea T.F.A: 18,709.93㎡ Number of Beds: 150 Beds

Structure: SRC

Floors: 7 Stories and 2 Basements Collaboration: Fuv J Architects

Design: 2008



Soon chon Hospital Design Plan.



Kyung Hee Medical Center Goduck branch

# Hospital Design Plan.



Children's Lounge Design



URi hospital entrance lounge



Children's Lounge Design



VIP lounge design



# F) Aerial View of Construction Results



Seoul Food Co., Ltd. factory in Chungju



Haesung Food factory in Sokcho





Manikur F&G factory in Yongin



Geumseong Agricultural & Marine Products Co., factory in Yanggu





Jongnam Nonghyup rice cake processing factory



Bobu Food factory in Ansung



Chosun Hotel Bakery factory in Cheonan



Sokcho Red Snow Crab Promotional Hall





K-Pride factory in Semal



BPR Co., Ltd new building





Dongkyung Co., Ltd. Factory in Yangju



Jeonggane Co. factory in Wanju



### **G) HACCP Construction Photos**

#### (1) Architectural foundation and foundation construction

• Construction foundation (PHC piling and reinforcing)-1





• Construction (reinforcing concrete casting)-2





• Frame Construction





#### • Deck installation





#### • Deck installation completed





#### • Frame construction completed



#### (2) Factory floor renovation work (U-cleat finish)

#### • Existing floor removal





#### • Floor picking and mortar work





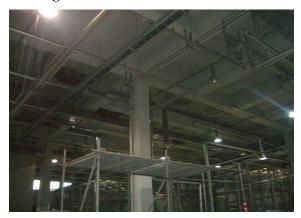
#### • Epoxy primer application and finishing





### (3) Air conditioning equipment construction

• Ceiling duct installation





• Air conditioner and external connection duct installation





• Installation of C.D.U (Condensing Unit) and AHU(Air Handling Unit)





#### (4) Production facility construction

#### • Kimchi production line equipment





#### • Equipment for bakery and liquor production





#### • Aquatic products (tuna), livestock production line equipment





### (5) Walls and ceiling construction

#### • Finished walls



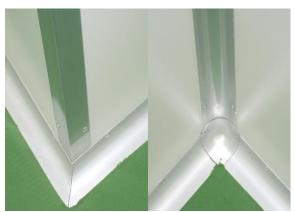


#### • Finished ceiling





#### • Finished corners and pillars





#### (6) Door construction (automatic door, manual door)

• Fixed window (inside, outside)





o Panel hanger door (flat), double door





• Thermal Door, Speed Door





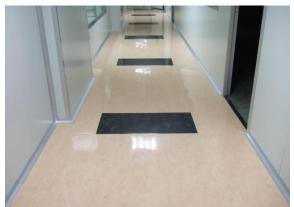
### (7) Main entrance and corridor finishing work

• Main entrance hall and shoe rack (for staff and visitors)





#### • Finished corridor





#### • Finished stairs





#### (8) Sanitary room equipment construction

o Wash basin stand (for 2 people), Air Towel machine, Footrest Sterilizer





• Alien substance remover, hand sterilizer (interlock type), air shower





o Rain boots washer, apron dryers, rain boots dryers, and wash basin





### (9) Locker room sanitation facility construction

• Individual shoe shelves and closets





• Cleaning room in the changing room and air-conditioning and heating facilities





#### • Shower facilities





## (10) Toilet sanitary equipment construction

o Interior view, paper towel machine





o Facilities for the disabled and speed air towel machine





o Toilet, urinal





### H) Interior Field

• Provide high quality interior and exterior design and construction, as well as the best kitchen design and construction in the field of hotel industry













#### • Chosun Beach Hotel

















#### o Novotel







#### o Deli







### o Apgujung







#### o Interkitchen







# 8. Major Works by Field

## A. GMP Field

## 1) Hospital Design Division

Date	Major Achievements	Designation Status	
2012	Pyeontaek St. Mary"s Hospital	Collaborative Design by SDpartners	
2011	Chonbuk National University Hospital Clinical Research Center	Collaborative Design by SDpartners	
2011	WonKwang University Nospital Outpatient Center	Collaborative Design by SDpartners	
2009	Chonbuk National University Chidren"s Hospital and Respiratory Disease Center	Collaborative Design by SDpartners	
2008	Jeju Rehabilitation Hospital	Collaborative Design by SDpartners	
2007	Soon chon Hospital Design Plan.	Collaborative Design by HeeJoo Architectural Design	
1998	Kyung Hee Medical Center Goduck branch	Collaborative Design by HeeJoo Architectural Design	

### 2) Ginseng Process Plants

Date	Major Achievements	Designation Status
2008. 04	Punggi Ginseng Nonghyup GMP processing factory	
2006. 08	Design and construction of GMP of Daedeok Bio Co., Ltd.	no.2007-019, 2007. 12
2006. 07	Design and construction of GMP in Samchang Changpyeong factory	no.2007-012, 2007. 06
2005. 09	Design and Supervision of GMP at Gongsam dot-com reinforced factory	no.2006-012, 2006. 01
2005. 06	Korea Ginseng Hanbag Food Yeoju Factory GMP Design	no.2005-025, 2005. 12

### 3) Other Processing Plant sector

Date	Major Achievements	Designation Status
2009.04	Hebei Cure Co., Ltd. Pocheon GMP factory (health functional food) expansion construction	
2007. 07	KFDA HACCP, GMP Leadership Training	Representative director lecturer
7006 03	Implemented KFDA research project (supply model case for GMP formulation)	Joint participation with Seoul National University of Technology

## **B. HACCP Field**

## 1) Aquatic Products Processing Plants

Date	Major Achievements	Designation Status
2010.06	Aquatic products processing HACCP factory repairing for Samghong Industry Co., Ltd. in Uljin	
2010. 03	New HACCP factory construction and design for Haesung Food Co., Ltd. in Sokcho	
2009. 11	Design and Extension of HACCP plant of aquatic products processing for Samyoung Fisheries Co., Ltd.	
2009. 06	HACCP facility supplementation construction of aquatic products processing plant for Hakyung Co., Ltd.	
2008. 12	HACCP design and expansion construction of Sokcho seafood processing plant for Sungjin Co., Ltd.	no. 96, 2010. 4
2008. 08	Seongnam HACCP factory design and enlargement of refrigeration warehouse for Dongwon Industries Co., Ltd.	
2008. 04	HACCP factory design and construction of Cheongyang Fisheries Busan Seafood Processing Plant	no. 542, 2008. 12
2007.11	Design and Construction of HACCP factory of Seongnam Fisheries Processing Plant for Kunyoung Co., Ltd.	no. 145, 2009. 08
2007. 09	Suggested HACCP factory design for the newly built Aqua Fisheries Factory in Suwon	request from : National Federation of Fisheries Cooperatives
2007. 07	Incheon	request from: Ministry of Maritime Affairs and Fisheries

## 2) Kimchi Processing Plants

Date	Major Achievements	Designation Status
2009. 06	HACCP design and renewal work for Gapyeong side dish processing factory	
2007. 05	Samjin G & F Naju Kimchi Factory HACCP Design & Construction	
2007. 05	Dumé Food Co., Ltd Gwangju Kimchi factory HACCP design and construction	
2007. 04	Licensing and HACCP design of Kimchi factory in Paju, North Paju Nonghyup	no. 512, 2008. 09
2007. 03	HACCP design of Mungyeong radish farm factory	
2006. 11	Gumi Cooperative Food Gumi Kimchi Factory HACCP Design and Construction	no. 394, 2007. 11
2006. 09	HACCP design and construction of Bungchun Jinhae Kimchi factory	no. 346, 2007. 06

# 3) Dumpling and Noodle Processing Plants

Date	Major Achievements	<b>Designation Status</b>	
2008. 07	Green Family Food Co., Ltd. Licensed and HACCP design for Yeongju cotton manufacturing factory		
2008. 01	HACCP design and partial construction of Baebu Food Pyeongtaek cotton factory		
2007. 05	Grant-in-aid and HACCP design for Yanggu-cotton factory		
2006. 08	Licensing and HACCP design of Good Yeon Food fortification cold noodle factory		
2005.	Youngwoo Frozen Food Co., Ltd. Namwon Factory Frozen surface line HACCP design and construction	no.190, 2005. 11	
2005.	HACCP design and construction of Goodmorning Food Co., Ltd Namwon Mandu Plant	no.199, 2005. 12	
2004.	Design and construction of HACCP for Soohyang dumpling and cotton factory	no.552, 2008. 12	
2004.	HACCP design and construction of Full Green Boeun dumpling factory	no.231, 2006. 06	

# 4) Bread Processing Plants

Date	Major Achievements	Designation Status	
2010. 04	Seoul Food Industry Co., Ltd. Chungju Baking Factory License and HACCP Design		
2010. 03	Seoul Food Industry Co., Ltd Chungju Baking Line Composition & Investment Consulting Service		
2007. 03	Approval of the establishment of Samsung Tesco Co., Ltd. in Anseong baking factory	Company name : Artisee Boulangerie	
2007. 01		Samsung Home Plus discount store	
2006.06	HACCP design for the breweries of the breweries in Athinas		
2006. 05	OPS Busan Bakery Factory Design		
2006. 02	Designed PE and HACCP of Lotte Bringery Co., Ltd.	no.371, 2007. 09	
2004.	Chosun Hotel Bakery Cheonan Plant PE and HACCP design, partial construction	no.211, 2006. 02	
2003.	Chosun Hotel Bakery Cheonan Bakery Factory Project Consulting		
2000.~2001.	Design and supervision of Yongin 2nd baking factory at Chosun Hotel Co., Ltd., partial construction		
1998.	Design and supervision of Yongin Bakery Factory, Partial construction		

# 5) Ice cream Processing Plants

Date	Major Achievements	Designation Status
2007 06	Labelle Hwasoon Ice Cream Factory HACCP Design & Extension Construction	no.520, 2008. 10
/11116 114	Hong Young Food Co., Ltd. HACCP design and construction of Jincheon ice cream factory	no.279, 2006. 12
2005.	Youngwoo Frozen Food Co., Ltd. Namwon Factory Main Building Dongbing Foods HACCP Design & Construction	no.256, 2006. 10

# 6) Other Food Processing Plants

Date	Major Achievements	Designation Status	
2009. 10	Establishment of planning and planning of facilities for comprehensive development project of fishing village	request from : Korea Maritime Institute	
2009. 07	Lotte Liquor BG Hygienic Revision Work (Gangneung, Gyeongsan, Gunsan Factory)	request from : (주) Lotte Liquor Co., Ltd. BG	
2009. 05	Study on standard model of introduction facilities and HACCP facilities of complex center	request from : Korea Maritime Institute	
2009. 03	HACCP design renewal of budget tofu factory		
2008. 07	Designed PE and HACCP of Jungnam Nonghyup cooperative association rice cake processing factory	Jungnam Myun, Hwasung City, Gyunggi-Do	
2008. 03	Korea Tourism Center HACCP Consulting		
2008. 03	Jong Nam Nonghyup Cooperative Rice Cake Cluster Business Consulting	Jungnam Myun, Hwasung City, Gyunggi-Do	
2008. 02	HMBCP design and construction of FMB Majang-dong imported meat processing factory	no.1022, 2008. 06	
2008. 02	TaeKyung Industry Co., Ltd. Youngdong Expressway Munhabuk rest area kitchen renewal construction	Expansion of refrigeration warehouse, restaurant renewal	
2008. 01	Solaewon Bonghwa Songyuju new construction HACCP design		
2007. 05	Nolbu Umsung CK factory new construction engineering design		
2006. 10	Design and Construction of HACCP for Umutri Pocheon Soup Factory	no.496, 2008. 08	
2006. 08	Nolbu Umsung Cooking & Processing Factory, newly built HACCP design		
2005.	Design and construction of HACCP for Chamat Anseong Jaejang, Curry Retort Factory	no.203, 2005. 12	



## C. Other Field

## 1) Factory construction and construction

Date	Major Achievements	Remarks
2002.	Design and supervision of fresh food second factory	Extrex concentration palnt
2002.	Design and construction of Chosun Hotel ()'Kim's Kroom House	Beer manufacturing facility construction
2001.	Design and Supervision of Fresh Food Kimpo Seolleungtang Plant	Kimchi production and concentration
2000.	Daimon new food factory design and consulting	fish cake, instant food processing plant
1998.	Design and construction of institutional food facility at TSC COMPANY RACECOURSE CO., LTD.	

## 2) Store Interior Sector

Date	Major Achievements	Remarks		
2006. 08월	Manikur TaeLeung direct sales department and public relations center Interi construction			
2005.	Renovation of 1st floor of Chosun Hotel Busan	Lobby bar, deli shop, etc.		
2004.	Design and construction of Chosun Hotel Busan Camellia			
2003.	Novotel Gangnam Underground Japanese Restaurant Design and Construction			
2002.~2003.	Design and construction of Vecchia Nouvo, Chosun Hotel headquarters B1			
2002.	FINE (Fusion Japanese style) Design and construction of kitchen facility in Cheongdam			
2002.	Design and construction of Chosun Hotel Samsung Dogok Palace			
2001.~2003.	Chosun Hotel deli shop (Shinsegae department store) All shop design and construction			
2000.~2001.	Incheon International Airport 4F Restaurant Design, Technical Supervision, Partial Construction			
1998.~2000.	Design and supervision of DAY & DAY store in Chosun Hotel	bakery store in E-mart		



# **Recent Achievements**

## 1) 2016

(Unit: US Dollars)

Name of the project	Representat ive	Contract Amount	Start Date	Completion Time
Mechanical equipment construction for Dongkyung Co., Ltd. in Yangjoo	Seungchil Lee	1,105,552	2016.02	2016.05
Production and supply of soup, Kimchi, and sauce production facilities for Dongkyung Co., Ltd. in Yangjoo	Jaemin Kim	1,714,336	2016.03	2016.05
Ginseng processing plant installation and field survey for Cong ty Co phan Sam Ngo c Linh Kon Tum, Vietnam	Tran Hoan	20,366	2016.10	2016.10
New pizza processing line construction for Seoul Food	Sunghoon Seo	711,060	2016.11	2016.12

2) 2015 (Unit: US Dollars)

Name of the Project	Represent ative	Contract Amount	Start Date	Completion Time
Designing for licensing the new factory of Jungganae Co., Ltd.	Eunha Jeong	31,878	2015.02	
Seoul Food Co., Ltd. repair line construction	Sunghoon Seo	17,710	2015.02	
Consulting about a new factory for Dongkyung Co., Ltd.		19,481	2015.05	
Designing new porriage factory for Dongkyung Co., Ltd.		72,611	2015.06	
Seoul Food remodeling construction	Sunghoon Seo	759,373	2015.09	
Remodeling a factory in Pajoo for Jointop Co., Ltd.		139,024	2015.11	
Production of HACCP facilities of producing fresh salted seafood for Gomsocheonyun		752,678	2015.11	

# 3) 2014

Name of the Project	Represent ative	Contract Amount	Start Date	Completion Time
New construction license and engineering design of a factory for Tom&Toms Co., Ltd. In Namyangjoo	Hyungseok Kim	59,417	2014.01	2014.05
K-Pride factory construction and its equipment construction in Semal		539,626	2014.04	2014.10
Expansion construction of Seoul Food Co., Ltd.in Gongmoo-dong	Sunghoon Seo	160,183	2014.08	2014.08
New factory construction consulting for BPR Co., Ltd.		26,565	2014.10	



# 4) 2013 (Unit: US Dollars)

Name of the Project	Represent ative	Contract Amount	Start Date	Completion Time
Seoul Food Co., Ltd. refrigeration warehouse expansion construction and others	Sunghoon Seo	947,489	2013. 01.	2013. 06.
Installation and design of Handoorae rearing equipment		193,925	2013. 03.	2013. 09.
Engineering Design and Consulting of Buan brewery in HACCP standard		59,364	2013. 05.	2013. 09.
Basic composition design of Sokcho Red Snow Crab Town		66,412	2012. 05.	2013. 11.
Designing new construction of meat processing factory (pig, chicken) for K-Pride Co., Ltd.		159,390	2013. 06.	2013. 12.
Space design project, facility planning and maintenance of Mae-Hyang 2 <sup>nd</sup> sector Fishing Village		17,710	2013.12	2014.02

# 5) 2012

Name of the Project	Representat ive	Contract Amount	Start Date	Completion Time
Factory extension construction for Manikur F & G Co., Ltd. in Yongin	Doohyun Yoon	5,162,490	2012. 01.	2012. 07.
Supervision of designing fermented meat processing factory of Ajoo Corp.		17,710	2012. 03	2012. 09

# 6) 2011

#### (Unit: US Dollars)

Name of the Project	Represent ative	Contract Amount	Start Date	Completion Time
Factory Construction for Manikur F & G Co., Ltd. in Yongin	Doohyun Yoon	128,398	2011. 08.	2011. 09.
HACCP factory repair work for Samghong Co., Ltd. in Hoopo	Taekyung Jung	167,360	2011. 07.	2011. 09.
HACCP facility construction for Vision BIO Chem. Co., Ltd. In Sungnam	Cheolhee Cho	89,364	2011. 05.	2011. 06.
New wastewater disposal facility construction for Seoul Food Industry Co., Ltd. In Chungjoo	Sunghoon Seo	389,621	2011. 03.	2011. 05.

# 7) 2010

Name of the Project	Represent ative	Contract Amount	Start Date	Completion Time
Earthwork and factory concrete reinforcement construction for Seoul Food Industry Co., Ltd. In Chungjoo	Sunghoon Seo	1,238,861	2010. 06.	2010. 11.
HACCP factory renovation for Samhong Industrial Co., Ltd. In Uljin	Taekyung Jeong	155,848	2010. 07.	2010. 08.
Factory extension construction (HACCP facility standard) for Seoul Food Industry Co., Ltd. In Chungjoo	Sunghoon Seo	7,463,343	2010. 07.	2011. 02.
Aquatic Products Processing Plant Construction (HACCP facility standard) for Haesung Food Co., Ltd. In Sokcho	Samno Kim	2,142,920	2010. 10.	2011. 04.
New construction of Hyosung Machinery Plant in Soko	Dukseop Lee	331,178	2010. 12.	2011. 03.

# 9. Usesignet

Usesignet

Name of the construction:

I declare the seal used for the registration and the contract of your bidding as follows is official.

2016. . .

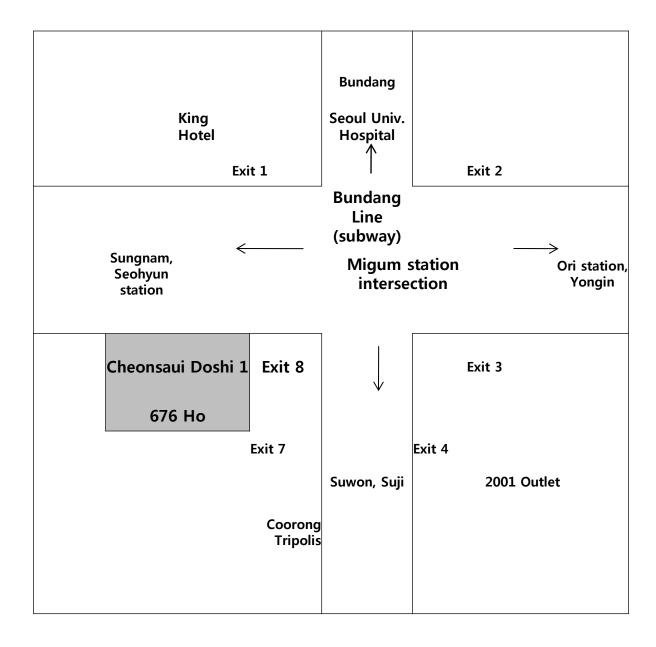
Company:

Address : 676 Ho, Cheonsaui Doshi 1, Keomgok Dong 161, Bundang

Gu, Seoungnam, Kyunggi Do, South Korea

C E O : Kyungyi Jeon

# 10. Location Map



Address: 676 Ho, Cheonsaui Doshi 1, Keomgok Dong 161, Bundang Gu, Seoungnam, Kyunggi Do, South Korea

TEL: (82) 31-713-2911 FAX: (82) 31-782-4865

