



NEWS RELEASE

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Fuelling the FEP workforce

At Fife Ethylene Plant it's not just our skilled technicians and engineers who keep things running 24/7.

They could not carry out their often very physical work without the backing of a band of dedicated catering staff who ensure everyone is well fed and watered.

Led by catering manager Sammy Livingstone, the team ensure the plant's workers have the proper fuel inside them to fulfil their roles.

During major plant projects the catering team can serve over 5000 meals a month, with a large number of additional workers on site.

Then during quieter periods, such as when the pandemic hit and the majority of the plant's support staff were working from home, that number dropped to just over 900 meals.

But with things now returning to normal, the figure is currently around 2000 a month.

All ExxonMobil staff can take advantage of a free lunch, while contractors are offered the option of a generously subsidised meal.

Sammy, who lives in Crosshill with her husband Andrew, the night shift chef at the plant, explained: "It's our job to ensure the staff here are all given healthy, balanced meals and I think it is great that ExxonMobil looks after its people in this way."

Sammy heads up a team of eight staff, the majority of whom live locally, and she is a popular figure around the Mossmorran plant – not just for her delicious home baking!

Full capacity for the catering team means a huge order of 40kg of ready peeled potatoes and a massive 110kg of chips each week, in addition to baked potatoes, wedges and rice; 70-80kg of meat; 76kg of fruit and a whopping 40kg of cheese.

The shopping list also includes a huge 500 plus baguettes for the deli counter, along with too big a quantity of salad and other vegetables to count.

“We work a four week cycle and know exactly what to cook and how much of everything we will need so there’s very little waste,” explained Sammy.

“Our week starts when we come in for prep between 6.30-7am and get the breakfast rolls ready for the shift workers. Then every lunchtime we serve two hot meals, including healthy vegetables, plus a vegan option and there are always filled sandwiches, baguettes, baked potatoes and the salad bar.



“We will have three people working at the one time and almost everything is made from scratch, so it is really busy.”

And after all this time, she knows exactly what her customers like.

“The favourites are steak pie, curry, burritos and salt and pepper chicken. The menu is changed regularly for variety.

“The least favourite is definitely fish – unless it is battered!”

The catering team:

Sammy and Andrew from Crosshill

Jackie from Kirkcaldy

Kerry from Cowdenbeath

Scott from Kirkcaldy

Steve from Penicuik

Colin from Bo’ness

Eileen from Glenrothes