



# **GBI•PITO Exquisite Tableware and Delicate Cuisine Cultural Building Experience Center**

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01

# About Us

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## GBI•PITO Exquisite Tableware and Delicate Cuisine Cultural Building

**Expiience Center**, located in Building F, Science & Technology 8 Creative Park, Haizhu District, Guangzhou city, Guangdong Province, covering an area of 4500 square meters, we are a comprehensive platform for food display, experience and cultural exchange. Our company takes "food" as the medium, "beauty" as the introduction, and "Chinese Delicious food culture" as the bridge, connecting famous chefs and catering upstream and downstream counterparts, jointly exploring the new mode of catering development, spreading Chinese food culture and Oriental aesthetic concept.



# Business Model



Great Bay Industrial Co.,Ltd.

Great Bay  
Industrial

One-stop supplies

PITO®

PITO  
TECHNOLOGY



China Hotel  
Supplies

Catering Training



Cantonese  
Chefs

Food Culture  
Exchange



Jinzhuang  
Food

## Business Model

Over the years, PITO has been deeply engaged in the hotel supplies industry, while constantly seeking to break through the same circle, expand the industrial chain, and gradually build up our own business ecosystem.



PITO Tableware Production Base



Ceramics R&D Laboratory



Delicious Food Immersive Experience Exhibition Hall



Two flagship stores



**Enterprise  
Vision**

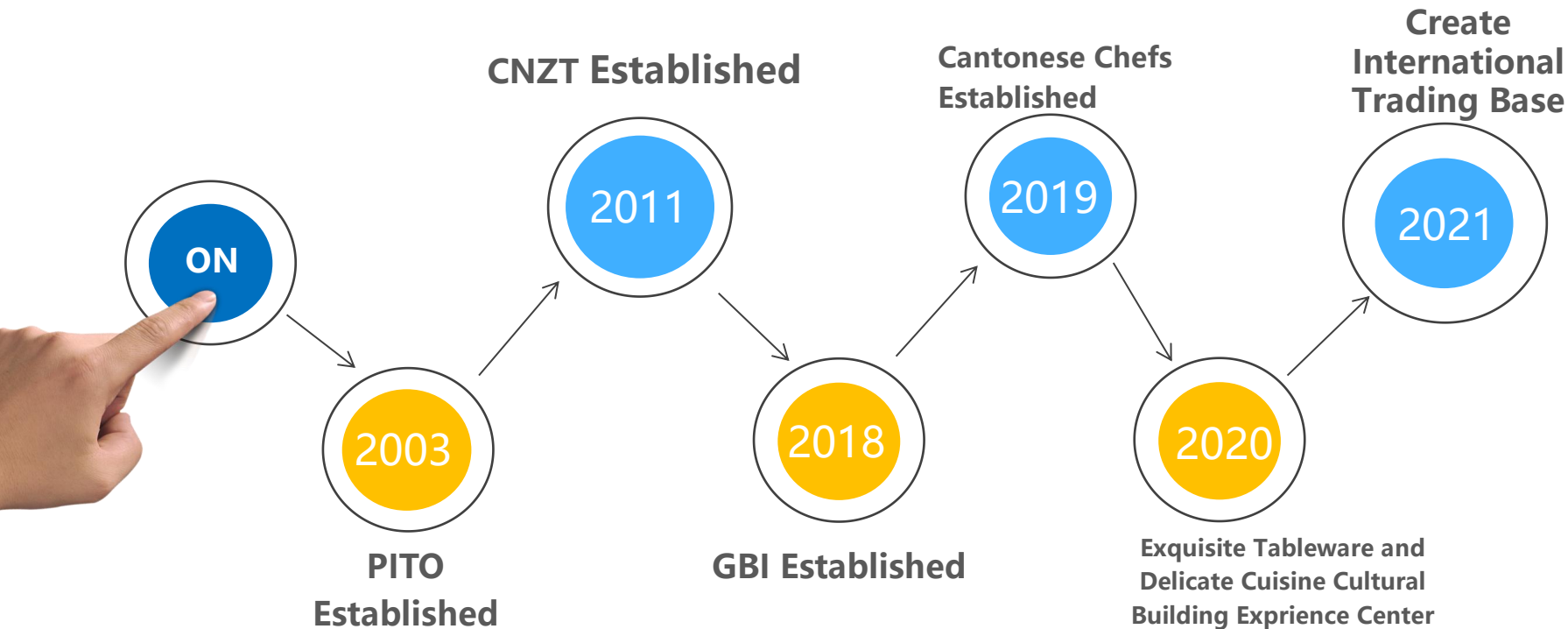
**Global Catering Service Overall  
Solution Provider**



**Enterprise  
Values**

**Upward Quality, Customer-Oriented,  
Integrity and Altruism, Creating Value**


# Development History





02

## One-stop Supply Chain

- Hotel supplies customization and supply
  - Food Research&Development and Distribution
  - Solution Provider Cases
- 

## 2.1 Hotel Supplies Customization & Supply

To provide one-stop service for customers, we offer Ceramic Tableware, Linen, Kitchenware, Glass Items, Stainless Steel Items and other hotel supplies.



## ◆ 2.1 The Star Product of Hotel Supplies

Production Base: Chaozhou - Ancient City, Around 40,000sq.m.

- ▶ **Product Categories:** Bone china, Fine bone china, High temperature porcelain and Colored glaze porcelain, SKU more than 9,350 species
- ▶ **Product Feature:** As white as jade, as thin as paper, as resonant as musical stone and as bright as a mirror.



## 2.1 Professional Qualification of Hotel Supplies

Our factory is qualified and passed ISO , with more than 50 patents & more than 100 intellectual property rights.

### ISO Certification




### Patent Certificates & Intellectual Property Rights



# 2.1 Professional Qualification of Hotel Supplies

## Obtained International Certification



**Test Report**  
No. CANE131794502 Date: 28 Nov 2013 Page: 1 of 3

CHAOYAN PTD PORCELAIN CO., LTD.  
FENGZU VILLAGE, LONGMEI VILLAGE, FUYANG TOWN, CHAOYAN COUNTRY, CHAOZHOU CITY,  
GUANGDONG PROVINCE, CHINA

The following sample(s) were/submit and identified on behalf of the clients as: 7.5 INCH PLATE

SGS Job No.: CPT0-000074-SZ  
Model No.: 7.5 INCH  
Client Ref. No.: Product material: KAOLIN CLAYS  
Material No.: C000000-10  
Lot No.: NO-PT3  
Country of Origin: USA  
Country of Destination: CHINA  
Date of Sample Received: 19 Nov 2013  
Testing Period: 19 Nov 2013 - 20 Nov 2013  
Test Requested: Selected test(s) as requested by client  
Test Method: Please refer to test page(s)  
Test Results: Please refer to test page(s)

Neural Summary:


Test Requested	Conclusion
US FDA CPG Sec. 345.400 (CPG 711.30) and CPG Sec. 345.430 (CPG 711.30) Heavy Metals and Cadmium: Tolerable Safety Law - Leadable Lead and Cadmium Content (Internal surface)	PASS

Signal for and on behalf of  
SGS CSTC LAB

Tingyi Zhang  
Approved Signatory

Neural Summary: Please refer to test page(s)

SGS



**Test Report**  
No. CANE131794502 Date: 28 Nov 2013 Page: 1 of 3

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Signal for and on behalf of  
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Tingyi Zhang  
Approved Signatory

Neural Summary: Please refer to test page(s)

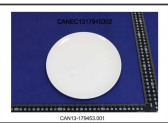
SGS



**Test Report**  
No. CANE131794502 Date: 28 Nov 2013 Page: 3 of 3


Copy and image detail contents between elements correctly used for conservation of biomarkers.  
Protein-Ligand interaction between elements biomarkers known to assist conservatory used for the storage  
and dispensing of fruit and vegetable juice or other acids biomarkers of or below room temperature when  
are normally manufactured without a label with a ready-to-go liquid.

Sample photo:



SGS authenticates the photo on original report only

\*\*\* End of Report \*\*\*



**Test Report**  
No. CANE1318712001 Date: 08 Dec 2013 Page: 1 of 4

CHAOYAN PTD PORCELAIN CO., LTD.  
FENGZU VILLAGE, LONGMEI VILLAGE, FUYANG TOWN, CHAOYAN COUNTRY, CHAOZHOU CITY,  
GUANGDONG PROVINCE, CHINA

The following sample(s) were/submit and identified on behalf of the clients as: 7.5 INCH PLATE

SGS Job No.: CPT0-000074-SZ  
Model No.: 7.5 INCH  
Client Ref. No.: Product material: KAOLIN CLAYS  
Material No.: C000000-10  
Lot No.: NO-PT3  
Country of Origin: USA  
Country of Destination: CHINA  
Date of Sample Received: 02 Dec 2013  
Testing Period: 02 Dec 2013 - 08 Dec 2013  
Test Requested: Selected test(s) as requested by client  
Test Method: Please refer to test page(s)  
Test Results: Please refer to test page(s)

Neural Summary:

Test Requested	Conclusion
German Food, Articles of Daily Use and Food Code of September 1, 2000 (LFGB), Section 36 with amendments to CPG 7100-0000 - Leadable Lead and Cadmium Lead and Cadmium Content	PASS

Conclusion:


When tested as specified, the tested parameters comply with the requirements  
stating under German Food, Articles of Daily Use and Food Code of September 1,  
2000 (LFGB) with amendments, Section 36 and Paragraphs (C) to 1000000 of  
the European Parliament and of the Council of 27 October 2004.

Signal for and on behalf of  
SGS CSTC LAB

Tingyi Zhang  
Approved Signatory

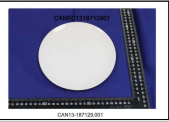
Neural Summary: Please refer to test page(s)

SGS



**Test Report**  
No. CANE1318712001 Date: 08 Dec 2013 Page: 4 of 4

Sample photo:



SGS authenticates the photo on original report only

\*\*\* End of Report \*\*\*

CE

SGS

FDA

LFGB

SASO

## ◆ 2.1 Forward-looking Design Concepts: School-Enterprise Fusion

School-Enterprise Integration,  
Incorporate the most forward-looking design concept,  
Open up professional personnel training channels,  
Enhance product competitiveness and create differentiated advantages.



Guangzhou Academy of Fine Arts  
off-campus practice base listing



College of Fine Arts and Design,  
Guangzhou University, Professor Pei  
Jigang came to guide the cooperation  
between school and enterprise



Art and Design College of Guangdong University  
of Finance and Economics, Professor Xiong led the  
students to take part in the off-campus practice

## 2.1 Hotel Supplies Brand Honor



## 2.1 Hotel Supplies Brand Honor Certifications



Expo 2017 Astana  
Intangible Cultural Heritage Performers      Gift supplier of China Pavilion

As a state gift, it was presented to the leaders of the Chinese Embassy in Kazakhstan.



Designated sole brand of ceramic ware in the World Cantonese cuisine Kitchen Emperor Competition  
Hong Kong exhibition - Mrs Carrie Lam turns back again and again, affirming the PITO ceramics.

# Hotel Supplies Service Cases



Dubai's Tallest Tower  
EMAAR Hotel



Canton Tower  
Restaurant



Evergrande Flower Island Project



Sofitel Hotel



Chimelong Hotel Zhuhai



Guangzhou Garden Hotel

## ❖ 2.2 Food Development & Distribution

We take food safety as the criterion, **arrange the seed/breeding base, the processing enterprises, the brand business strategic cooperation**, strictly selects the characteristic high quality food material, combines the famous chef's strength, the **custom research and development** dishes and the condiment, so as to supply the safe and reliable food to the catering enterprise partners, and **help reduces the cost and increases the efficiency**.



## ❖ 2.2 Food Research & Development Service Cases

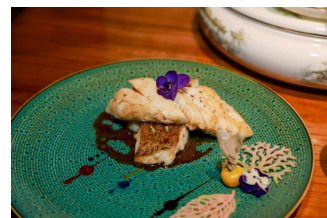
In Sept. 23rd.,2020, Chen Haisheng, a Michelin Star Chef from Japan, was appointed by our company to perform the imported ingredients from 7 countries for Chef Table in Guangzhou Station, combining with our exquisite ceramic tableware, presented a double feast of vision and taste for gourmets from all over the world. Thus, the gourmets on the scene praised.



Head of Finland National Business Promotion Bureau in China/ Ms. Eija Tynkkynen, Commercial Counselor of Finnish Embassy in China, delivered a speech



Chef Chen Haisheng cooks and sets dishes on the spot



The foodies stopped to take pictures



Eija Tynkkynen was full of praise for our ceramic dinnerware



Team on-site assistance

Some Of Cuisine

## ◆ 2.2 Food R&D and Supply Service Cases



Shenzhen Cuilin Group



Guangdong Yingbin Hotel



Jiaxing Jinghui Hotel

**Baiyun International Hotel, Chimelong Hotel, Lingnan Group, Money Dama and many other well-known hotels and catering enterprises**

## ❖ 2.3 International Trade Connectivity

To bring more foreign high-quality products to China and promote the business connectivity with the "Belt and Road" countries, Greatbay held the signing ceremony of business cooperation with the Portuguese and the Angolan chambers of Commerces, and established an international business base, which open a new start of the cooperation with the "Belt and Road" countries.



A large, stylized graphic element consisting of a white diamond shape with a yellow border, pointing to the right. The number '03' is centered within the white diamond.

**03**

## **Catering Training**



# 3.1 The school-running principle and course system of Catering

## The original intention of running a school

Inherit and promote Chinese cuisine.  
Build the platforms for cultural and talent exchanges.

## Teaching Concepts

Inherit without sticking to old ways.  
Innovate without losing the common touch.

## Teaching Model

Pass on experience mechanism.  
Diversity Training Activities.

To provide Chef 's cooking shows and catering culture lover with a platform for food and education exchanges

Insist on a training prncle that skills and qualities are both important

The step to cross Advanced managem nt course

The key to win Leadership course

The wing of tomorrow Master fine courses

Five Major Course Systems

The best journey expand training courses

The beginning of the journey NewThe best journey expand training courses induction course

### 3.3 The Industry and Learning Integration of Catering Training

In order to carry forward and spread Cantonese cuisine culture and promote the development of Cantonese cuisine with industry forces, we have joined the Guangdong Cuisine Chefs Industry Alliance and Guangdong Food Culture Education and Training Committee.

To get through the difficulty of training and providing catering qualified personnel, we applied and passed the record **Guangdong Professional Skill Level Certification Social Training Evaluation Organization**.

We participated in the selection of **Guangzhou Primary and Secondary School Labor Education Base** for promoting China cuisine and dinenrware culture at the same time. We passed the first round and will list in June this year.



### ◆ 3.4 The Famous Teacher of Catering Training



## ❖ 3.5 The Teaching Result of Catering Training



We have over 3000 students from Southeast Asia, European, American other countries since we put into operation in 2018.

## ❖ 3.6 The Cases of Catering Training



We gave roasted brine practical training lectures" Countryside Cantonese Cuisine master training class" for 8 times with Guangzhou Vocational School of Tourism&Business. The total number of students is over 300.



Great Bay held a series of training activities" Civilized and good family rules" with Municipal People' s Congress organs Working committee and Women' s committee from May to July in 2019.

### ◆ 3.6 The Cases of Catering Training



We invited famous chef like DaiLong,Huang Qiyun,Xuxiang and Liang Haitao to hold a lecture " The innovation of Flavors" in June 2019.



As a designated training base of Beijing Chinese cuisine institute,we cooperated and developed Cantonese roasted brine lectures for 11 times and trained over thousand of students

## 3.7 Catering Training---Consul Kitchen

No boundaries for cuisine and we share same feelings about flavors. The charm of the cuisine becomes the best way to have diplomacy around us. With the support and witness of Provincial Council for the Promotion of International Trade, The consul in Guangzhou from Panama, Portugal, Laos, Angola, Kampuchea and Australia, we started The Great Bay Consul's kitchen and had the great beginning of the exchanges of cuisine and plates between China and foreign countries.



A large yellow diamond shape with a white square in the center, containing the number 04.

04

## Catering Culture Exchange

- Domestic industry interation
  - Overseas exchange
- 
- Two yellow diamond shapes of different sizes in the bottom right corner.

## ◆ Catering Culture Exchange

We take the delicious food as medium and beautiful porcelain as carrier

and regularly carry out the catering exchange activities with the domestic and foreign counterparts

Hundreds of exchange activities have been held since our establishment.

More than 5000 people participated

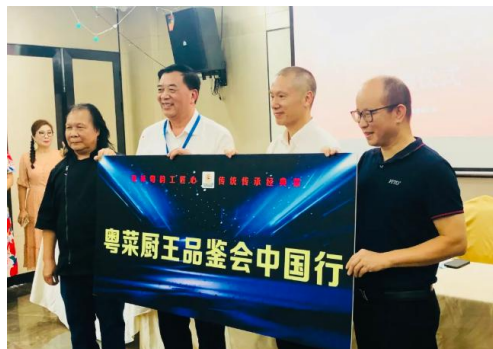


# ◆ Catering Culture Exchange —— Domestic industry interation

Organize various activities such as Cantonese cuisine master training, food salons and cooking technology exchanges, deepen the interconnection and interaction with the catering industry, and contribute to "Cantonese cuisine masters".

business partner in domestic:

- Canton Technician Association Catering Branch
  - Guangdong Cuisine Association
  - Liwan Chamber of Commerce Catering Industry Association
  - China Hotel Supplies Association
  - Baiyun International Hotel, Guangdong Guest House
  - Chimelong Hotel, Oriental Hotel
  - Zhongda Lingnan College, Hainan Longquan Hotel
- etc.



Cantonese Chef King Tasting Tour China Tour  
Guangzhou Station



Liwan Chamber of Commerce and Catering Industry  
Association visited the Food Appraisal Fair



Participate in the activities of the Star Chef Committee of  
China Hotel Association



Leaders of Guangzhou Business Tourism  
School came to exchange

## ◆ Catering Culture Exchange——Overseas exchange

Lead the chef team to participate in the Chaozhou cuisine international competition, exchange Chaozhou cuisine cooking skills with chefs from all over the world, and promote the Chaozhou cuisine culture



# ◆ Catering Culture Exchange——Overseas exchange

Interact with the ambassadors and consuls of the "Belt and Road" countries to exchange business and trade.



Consulate General of Portugal in Guangzhou visited and exchanged



Consul General of Panama in Guangzhou visited and exchanged



Exchange with the Fiji Ambassador to China and the Fiji Consul General in Shanghai



Fiji Consul General in Shanghai visits and exchanges

## ❖ Catering Culture Exchange——Overseas exchange



A Malaysian catering organization with a history of 123 years - Gusuhang, Secretary-General Lu Tianhui brought his team to our company to communicate

## ❖ Catering Culture Exchange——Overseas exchange



World Cantonese  
Chefs Association  
Malaysia Branch  
Dato Zhong brings  
his team to China  
for exchange



German Dynasty Group came to  
our company for inspection and  
exchange



**Thanks for listening!**

**Greatbay•PITO Fine Ceramics &  
Exquisite Cuisine Cultural and  
Creative Experience Center**