



Food & Hospitality Services Pvt Ltd

PHILOSOPHY

MISSION STATEMENT

"Work with our clients to achieve a mutually beneficial partnership, act with integrity, honesty and professional courtesy whilst delivering the highest quality services."

Mission

To excel and enhance our leadership in industrial catering, and expand into hospitality related services in India and select regions, by delivering exceptional value to our customers through world-class quality, innovative products and services and motivated employees.

The core values of our company are:

Excellence

We constantly strive to achieve the highest possible standards in our day-to-day work and in the quality of the goods and services we provide.

Integrity

We conduct our business fairly, with honesty, transparency and integrity.

Trust and Teamwork

We trust each other and strive to accomplish our goals as a team.

Vision

To be the leading company and consumers-first choice provider in food and catering business throughout the Country by efficiently providing a diversified line of products and services, based on highest quality and safety standards, while sustaining profitable business growth and shareholders' equity.

Respect and Concern for others

We are caring, respectful, compassionate and humane towards all our employees, customers and business partners.

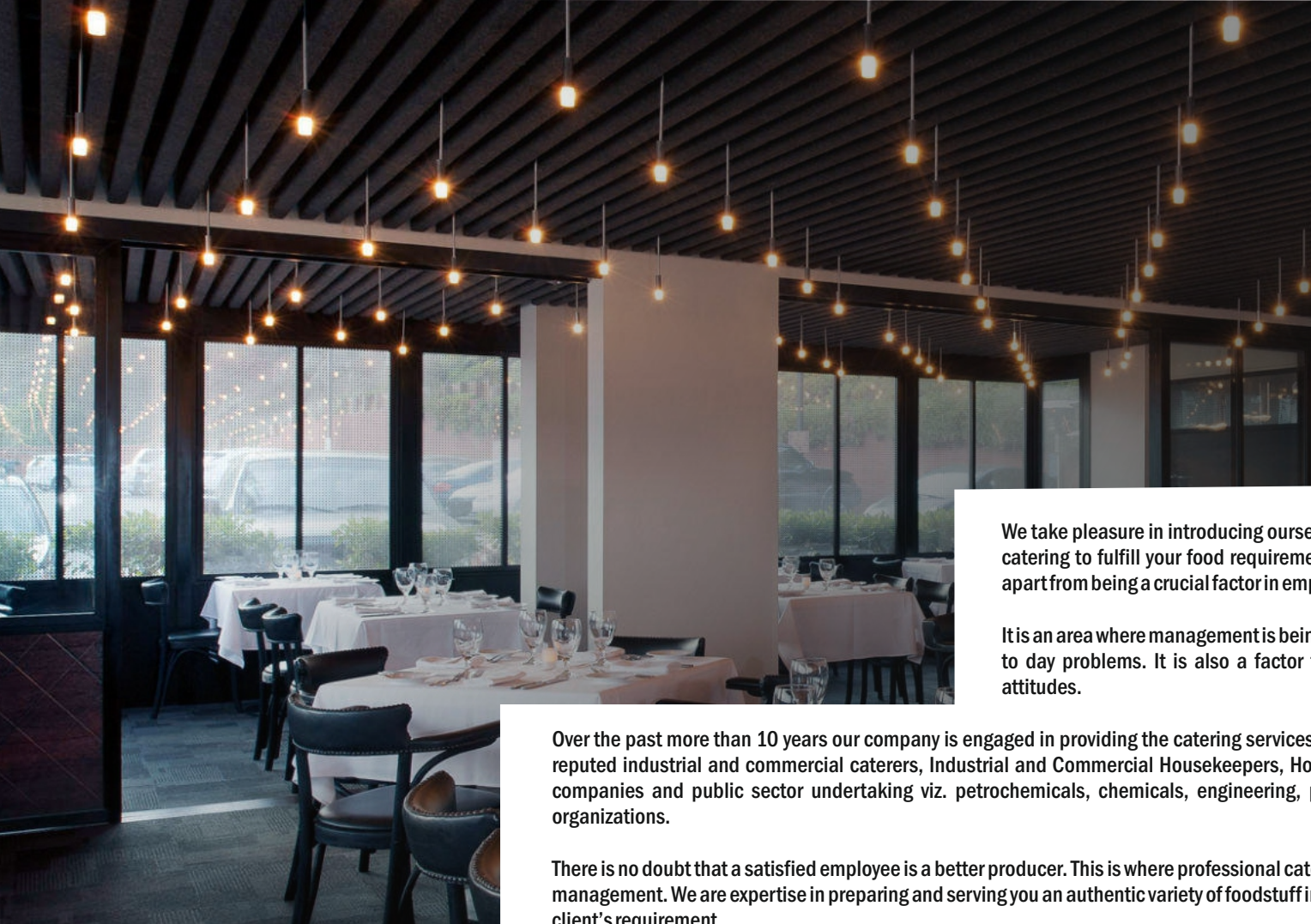
Innovation

We embrace change, and enhance growth through learning and openness to new ideas.

Commitment to the Environment and Community

We must be responsible and sensitive to the community and environment in which we work.





We take pleasure in introducing ourselves as experienced and well-established professionals in the field of catering to fulfill your food requirements. The catering industry has played a pivotal role over many years apart from being a crucial factor in employer - employee relations.

It is an area where management is being forced to spend a lot of their valuable time, resources in handling day to day problems. It is also a factor to be reckoned with while gauging employee's health, morale and attitudes.

Over the past more than 10 years our company is engaged in providing the catering services and allied to the industrial and commercial organizations. We are a reputed industrial and commercial caterers, Industrial and Commercial Housekeepers, Hoteliers and Restaurateurs. Our valuable principals are multinational companies and public sector undertaking viz. petrochemicals, chemicals, engineering, pesticides, pharmaceuticals, financial institutions and commercial organizations.

There is no doubt that a satisfied employee is a better producer. This is where professional caterer plays his crucial role in managing assigned task without bothering management. We are expertise in preparing and serving you an authentic variety of foodstuff in Punjabi, Moghlai Chinese And South Indian food & Snacks as per our client's requirement.

We are Specialized in:

Institutional Catering Services

Corporate Office

B.P.O.

Schools

Colleges

Private Hospitals

Outdoor Catering Services

We ensure that our experience will meet your requirements. Our catering unit is backed by well-trained professionals holding degree and diploma in Hotel management. Our catering services incorporates latest technologies and methods in food production, storage service, nutritional values, hygiene and maintenance of kitchen and store equipment's manpower and resource planning.

We have centralized purchase facility, which supplies uninterruptedly for various units. We will be looking forward to meet with you personally for further discussion in above matter at your convenience.

OTHER DETAILS

Sr. No.	Particulars	
1.	Name of the Company:	M/s AMMA SAI FOOD AND HOSPITALITY SERVICES PVT LTD
2.	Correspondence Address:	A-9, Grihalaxmi C.H.S. Near PRIA School, Mohopada, Tal-Khalapur, Dist-Raighad. 410222.
3.	Contact Person :	Jagannath B Shetty, Director.
4.	Telephone No.:	02192 251462
5.	Mobile No.:	9371999659 9822999659 8767999659
6.	PAN No. :	AAJCA3395C
7.	VAT No.:	27500848908V
8.	Service Tax No.:	AAJCA3395CSD001
9.	TDS No.:	PNEA15628E
10.	PF REGN No:	MH VASHI 116165/1165
11.	Food & drug License No.:	11512019001249
12.	Professional Tax No.:	99211864197P

CENTRAL KITCHEN

We own and maintain full fledged Centralized Kitchens situated at Patalganga(Rasayani) in Khalapur to cater to the needs of companies situated in and around. These One kitchens are ultramodern, most advanced with modern gadgets and equipments in view of nutrition and hygienity.

STATUTORY REQUIREMENTS :

We comply with all the statutory requirements such as our employees being eligible for Minimum Wages, P.F., E.S.I.C., Labour Welfare, Labour Benefits, etc. We hold separate code numbers for PF & ESIC apart from holding the valid labour licence for contracting labourers issued by the Government



VISION

“TO ACHIEVE HIGH-END CUSTOMER FOCUSED CATERING SERVICES AND SUPPORT SERVICES TO OUR VALUED CUSTOMERS.”

MISSION

TO CONTINUOUSLY ENDEAVOUR IN CORPORATE CATERING, POSITIVELY RESPONDING TO CHANGES IN THE BUSINESS ENVIRONMENT FOR A LEADERSHIP POSITION IN THE INDUSTRY, A VISION CRUCIAL TO THE GROWTH IN TERMS

OUT TEAM

Ammasai Food and Hospitality Services Pvt Ltd.

was started by a versatile Catering Expert **Shri. Jagannath Babu Shetty** who has personal practical experience in the industrial and commercial canteen set up, management/administration consultancy, hotel management.

We have highly skilled administrative and supervisory personnel's and skilled people to render the uninterrupted and most satisfactory services to our aspiring clients. Also it is our mandatory principle to keep our staff diligent and self reliance in providing service.



PRODUCTION STAFF:

- ☛ Hot & Cold kitchen we have a unit of more than 100 employees (Including Souse chef)
- ☛ Chef Manager Supervisor
- ☛ Cooks Helpers
- ☛ Utility Boys
- ☛ Accountant
- ☛ Store Keeper
- ☛ Manager / Supervisor

Mr. Prathamesh Sadanand Shetty is the **Chief Executive Officer** of ASFHS Food and Hospitality Services Pvt Ltd. Having graduation from Mumbai university in commerce, a dynamic and an enthusiastic young person who was working with Ramee Group of Hotels was inspired to become a businessman. Joined hands with ASFHS Food and Hospitality Services Pvt Ltd.

With high energy and dynamism of both young entrepreneurs resulted in forming a partnership firm ASFHS Caterers and



Has over 20 years experience in the catering and hospitality industry and having exposure across various functions such as Finance, Operations, Purchase, is responsible for overall operation functions of ASFHS Group Companies. As Director - Technical & Operations he is overall responsible for all Unit operations as well as Supply Chain Operations of ASFHS Group Companies.



SAFETY MANAGEMENT

Raw Materials

- We always use food items from reliable sources.
- Arrange to view all fresh meat, vegetables, fruit prior buying from local markets.
- Tinned and bottled food must display a product label and sell-buy date. We do not purchase split packages.
- Food is to be covered or packaged properly while transporting from local markets.

Equipments

- All equipments like chopping boards, spoons, forks, plates etc should be checked.
- Monthly damage utensils should be replaced.
- All the utensils will be thoroughly cleaned with hot water and wiped with clean cloth before re use.
- Sink must be kept clean by scrubbing daily. Dust bins must be cleaned with hot water at least once in day.
- Food containers should be used while carrying food.

Personal Hygiene

- The staff should be in proper uniforms and wearing caps and hand gloves working in the kitchen or floor.
- Nails should be cut short; clean apron should be worn while cooking. Avoid wearing flashy jewels, metal watches and religious threads etc in cooking areas.
- All staff should be wearing covered and non skid shoes.
- Smoking and spitting should be banned in the kitchen.
- Hands should be washed before start of work.
- First aid box should be available in the kitchen
- Do not allow internal waste bins spill.
- Keep food waste and debris to a minimum in the kitchen and food preparation areas.

Nutritional Value

- Frozen vegetables should be thawed properly before use.
- Water in which vegetables are boiled should not be thrown away.
- Vanaspati should not be use in food preparation.
- Food color should not be used.
- Food of approved brands should be used to avoid the risk of adulteration.

Serving

- Always maintain cleanliness of food counters.
- Be polite and courteous with guests.
- Managers/supervisors must be present during peak hours.
- Service boy should take the order as per the availability of foods and ensure timely supply.

Supply

- Ensure sufficient availability of lunch and snacks at the cafeteria.
- Ensure timely arrival of lunch and snacks at the cafeteria.

OUR CLIENTS

- **Complete focus on CUSTOMER NEEDS**
- **Punctuality**
- **Total commitment**
- **Improvement**
- **Setting new trends**
- **Adding variety in spice of life**



OUR SERVICES

- **Corporate Catering – Onsite & Offsite Models**
- **Operation of Multi Cuisine Restaurant**
- **Managing food Courts**
- **Corporate events**
- **Banquet, Wedding and Anniversary celebration**
- **Operation of industrial Catering**
- **Social events**
- **Cocktail parties**



OUR ASPIRATION

Ammasai Food and Hospitality Services Pvt Ltd has been reaching to scaling heights in the success in each segment. The company is known for making its dazzling menus and all-inclusive packages fulfilling all your catering needstering industry and recognized as capable of achieving.

- To be the learning organization.
- Total improvement in structure, systems, processes and culture through conscious efforts.
- Quality Conscious and customer driven oriented company.
- Total Customer Satisfaction
- Proper work environment mixed with passion for excellence.
- To be the best, and to beat the best in the field of business



OUR COMMITMENT

- **Full involvement of management**
- **Ultra modern kitchen facilities**
- **Supply of tasty, hygienic and quality foods**
- **Ensure supply of foods in short notice**
- **Dedicated and experienced workforce**
- **Efficient logistic arrangements**
- **Personalized & cost-effective services to clients**



QUALITY POLICY

To provide the highest quality of food, reliability and effectiveness in prepared foods, while continually meeting or exceeding our clients' expectations.

We will exceed the expectations of our customers by providing superior food quality and exceptional service.



INFRASTRUCTURE

- ▶ We maintain a smooth material and man movement in the kitchen giving speed in the production resulting in to increased efficiency of our output.
- ▶ Dry stores for grocery have been artificially ventilated for longer life of the material.
- ▶ Vegetable crates trolley have been specially designed for advantage of vertical storages and still facilitates access to crate stored at any level. The wet sections as
- ▶ Butchery, Wet Grinding, Peeling, Pot-Wash, are designed at adjoining a location which ensures rest of the kitchen floor to be dry. This ensures accident free working and keeps high level of cleanliness.
- ▶ Specially designed trolley are international gastro norm pans compatible that ensures cutting chopping to take place above the floor level and facilitate easy carting of mis en place to the cooking islands.
- ▶ Bulk cooking has been made in to clusters of islands for easy inspection of the cooking by the chefs. The facilities are capable of producing wide range of dishes in Indian Cuisine.
- ▶ All the Equipments are made of 304, 18/8 Grade (Food Grade) St. Steel with Heavy - Duty Treated Mild Steel Frame work thus providing perfect combination of strength and hygiene.
- ▶ The Exhaust and fresh air supply system is designed and executed professionally for desired number of air changes in an hour to make working comfortable.
- ▶ The bright colors used in the kitchen give young and fresh ambiance adding charm in the routine work monotony, the staff room takes care of the comfort during duty breaks.
- ▶ Our staff maintains a strict dress code while on duty. Partial dress code is mandatory for the visitors coming to the kitchen like wearing a cap. After all this kitchen and the staff is responsible for Good Health of 5,000 plus important citizens of India.
- ▶ Kitchen has been divided in to sections as per the sequence of operations. Receiving Stores Pre-preparation, Cooking, Packing, Dispatch, Washing area, Walk-in Cooler, Account Office, Director Office,





Company history...

From small catering services which started in 2002 to a ASFHS today, ASFHS commitment to service excellence continues to meet and exceed customer needs and client goals.

The Beginning

Like every business, **ASFHS Group** started as a small activity in Rasayani. **Mr. Jagannath B. Shetty**, having completed Bachelors in Commerce from Mangalore University and a Inter-Chartered Accountant a dynamic and an enthusiastic young person, inspired to become a businessman. He started canteen services with the name Amma Sai Caterers with small canteen of Dimple Drums and Barrels Ltd., followed by Alkyl amines chemicals Ltd. His journey stated with full of energy with acquisitions of industrial canteens with growth of the business on and on.

The year **2014** was turning point for his business as **Mr. Prathamesh S. Shetty** another dynamic and an enthusiastic young person having Bachelors in Commerce From Mumbai University and Inter CA and was working with Ramee Group of Hotels, India & Elite Hospitality Bahrain as Group Internal Auditor was inspired to become a businessman joined Mr. Jagannath Shetty. His rich experience in Hotel Industry made group to progress more towards providing quality services with high standards of hygiene and customer satisfaction. Form proprietor firm to private ltd. company.

The year 2011 brought exploring change in his dream. As **Mr. Jagannath B. Shetty** became promoter and formed a private limited company as **AMMA SAI FOOD & HOSPITALITY SERVICES PRIVATE LIMITED.**

The incorporation of Private Limited Company has boosted the morale of the promoters and its employees.

The business has spread over from one state i.e. Maharashtra to neighboring state in the country i.e. Gujarath, today.

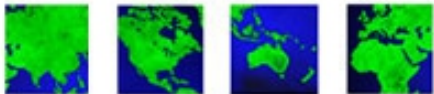


Our Clients...

all cargo
Ingenuity In Motion
logistics Ltd.

THE AVVASHYA GROUP

HYUNDAI
MOBIS



Universal Business school
"Transforming Lives"

Ahlstrom 

SUZLON
POWERING A GREENER TOMORROW

ALKYL

Alkyl Amines Chemicals Limited

Ruchi

RUCHI SOYA INDUSTRIES LIMITED

OETIKER[®]

Connecting Technology


Dimple
DRUMS & BARRELS PVT. LTD.

 SUPREME
THE POWER OF EXCELLENCE
SUPREME INFRASTRUCTURE INDIA LTD.

 ZENITH BIRLA
(INDIA) LIMITED



Food & Hospitality Services Pvt Ltd



**Regd. Office : A-9, Grihalaxmi CHS. Near PRIA School, Mohopada,
Tel-Khalapur, Dist. Raigad, Maharashtra - 410 222**



02192-251462



9371999659 | 9822999659 | 8767999659(Jagannath B. Shetty)



ammasaijs@yahoo.in | info@ammasaigroup.com



www.ammasaigroup.com

