



Company Profile





NUTRITIONAL FOOD & BEVERAGES
SERVICES PRIVATE LIMITED

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SERVICES PRIVATE LIMITED

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Akhilesh Kumar

Director

Akhilesh Kumar is customer focused and qualified operations with 18+ years of proven track record in delivering increased, excellence to provide successful customer service. Multitasking and self-motivated leader with expertise on expanding network connections, introducing products, implementing pricing models, inventory control and projections, vendor relations and territory development. Effective at identifying customer needs to deliver solutions.

14 Years of experience in F&B product category, New product development & Innovation and operations management with brands like KFC, Subway, CBTL, Burger King. Deep understanding about operations with keen interest in new product development.



Phani Yemineni

Director

Ajay Reddy is a highly result oriented professional with 14 years of experience in hospitality start-ups. He is an excellent communicator and judge of the situation, he can sense the right moments and turn them to his advantage at work. An exceptionally focused and committed individual who is prepared all the time to help other people. He is a diligent and committed individual.



Ajay Reddy

Director

Chef Mala has 15 years of experience in various sectors of restaurants, hotels and large caterings. Good experience in large kitchen handling with HACCP standards. Chef is also a avid trainer, F&B strategist and team builder. Chef is experienced with Sodexo Kitchen, Ambassador sky chefs and Sky Chefs.



Chef Malakondaiah Medapu

Director

Vision *that empowers us*

To drive vital transformation through hygienic and balanced diets that match the specific clinical-nutritional needs in hospitals to support faster rehabilitation.

Mission *that inspires us*

We are committed to promote a thriving good food culture through superior and sustainably sourced food to enhance meal experiences of patients, staff and visitors.

Values *that guide us*



Hygiene: We are committed to maintaining utmost hygiene while managing food deliveries.

Excellence: We strive to deliver exceptional, whole-person care in everything we do

Accountability: We manage the resources with great care and responsibility

Leadership: We inspire trust and reliability through personal leadership

Transformation: We innovate at every step to match our offerings with the changing times

Healing: We offer clinical-nutritional needs with great taste to match different budgets



Promoting Good Food Culture

Good nutrition is a vital facet of complete patient care. It goes beyond eating correctly for physical benefits and ensures psychological comfort for faster healing. Nutritional Food & Beverages aspires to support rehabilitation through nutritious and high-quality food as per medically recommended diet, while meeting sustainability standards.

We believe that food is closely related to care, treatment and recovery from illness. Hospitals are priority organizations caring for the nutritionally vulnerable. Our hospital catering services are curated with a vision to fulfil the

gap between a patient's meal experience and their rehabilitation with nutritional diets. We present a spread of healthy, varied, balanced meals loaded with seasonal produce while matching our use of natural resources with budgets.

Expertise at Work

Nutritional Food & Beverages is led by a team with a cumulative experience of over 40 years in hotels and retail industry. It has led the company to reach out to maximum clients with greater service.

Our focus is on the unique clinical – nutritional needs of different individuals.



Deliciously Managing Specific Nutritional Needs

We deliver a tasty diet that is acceptable for the patients in every way including: food quality, sensory aspects, emotional and affective conditions, environmental situations, organization, interaction between different participants involved in the management and more.

Blending nourishing food with uncompromised deliveries

Blending nourishing food with uncompromised deliveries

We believe in sustainable procurement of food and catering services that are good for the patients and the planet.

In focus:

- Responsible sourcing
- Waste assessment

Assurance of quality and precision

We aspire to be recognised as a trusted brand for the best quality of food and accurate deliveries in the hospital catering industry.

In focus:

- Meal order accuracy
- Presentation and delivery of meals
- Communication between wards and the catering department

Uncompromised adherence to compliance

We aim to improve hospital food by stringently adhering to recommended compliance and following best practice standards.

In focus:

- Food safety and hygiene
- Food weight
- Food temperature

Meticulously planned nutritional strategies

We apply a detailed food and drink strategy to include the nutrition and hygiene needs of the patients, staff and visitors.

In focus:

- Nutritionally analyzed menu
- Identifying patients' nutritional needs via surveys

Diets we offer

- High-calorie, high protein diet
- Cardiac diets
- Diabetic diet
- Pediatric diets
- Meals for visitors/ relatives
- Hospital canteen

