



**zenith**

ZENITH FOOD SOLUTIONS PRIVATE LIMITED

# VALUABLE CLIENTS



Pondicherry Institute  
Of Medical Sciences (PIMS)



Saveetha College of Engineering  
Chennai



Pondicherry University  
Pondicherry



East Coast Hospitals  
Pondicherry, India



Hindustan Oil & Exploration  
Company Ltd, Thirukada



VIT University,  
Vellore



Airport Authority Of India



Central University Of Tamilnadu  
Tiruvarur



Saveetha Medical College  
Chennai



The Pupil Saveetha Eco School  
Chennai



Star Boxes India  
Pvt Ltd, Chennai



WE FUEL AMAZING

Cairn India Limited, Chennai



Indian Institute of technology  
Chennai



Saveetha College of Nursing



Apex Frozen Foods



Geofizyka Torun  
Poland based company



Saveetha School of Engineering

## About **zenith**

Zenith Food Solutions Private Ltd - Incorporated under the Companies Act,1956. Established in May 2011 | INR 20 Crores consolidate revenue per annum | 16 Sites all over the country | Accompanied by all statutory | Venturing into overseas business

We know that original ingredients are the cornerstone of good cooking and we are devoted to providing the best quality. We're also dedicated to offering great service and we want our Customers to enjoy a memorable dining experience. Through paying fanatical attention to detail and making sure that we understand our client's needs, Service Excellence is a business imperative for us.

Quality is not an accident and our ethos is not just to meet but to exceed our client's expectations. We measure all of the key indicators of our product and service to ensure a consistently high standard of delivery. We work in partnership with a number of prestigious Clients and have developed lasting relationships in providing specialised catering and hospitality services.

## Our **MISSION**

To serve customers with safe, hygiene and quality food on time. To be a partner in increasing clients productivity consistently through efficient operations. To meet the expectations and needs of client and customers. Awareness of all these factors and the responsible actions that result will give our efforts a sense of purpose and meaning beyond our basic financial goals.

## Our **MORAL VALVES**

Integrity  
Honesty  
Intelligibility  
Respect for clients, customers, Vendors, staffs and self







### I. Promoted by:

- Director's having more than 15 to 20 years of exposure primarily with five star Hotels, Industrial Catering, Health Care Catering, Retail Catering, Food Court Operations, Oil field and Remote Site Facilities Planning & Management having worked widely across India as also internationally.

### II. In accordance to operational exigencies:

- We establish temporary project.
- Support offices in conjunction with client.
- Project needs –anywhere Nationally or Internationally

### III. We have adequate liaison arrangements to support

- Rise to almost any eventuality meeting the demands of the situation.
- Yet containing costs (to be competitive) without adding the burden of a spread of non-operational infrastructure.
- Project offices are set-up and wound-down, purely on need based. Such project offices are manned from within the pool of able and experienced personnel all of whom understand the key objective of the industry "RESPONSIVE".

### IV. Being a Established company

- Headed by a team of mature and experienced management.
- Our clients and operational managers have direct access to instant decision making with a great deal of flexibility and versatility as required.
- Whilst we have, and conform to stringent operational formats and procedures. Our local / Project management is empowered to be operationally responsive, not constrained or bogged down by restrictive bureaucracy.

# OUR SERVICES INCLUDE



Contract Catering at project sites:

Facilities Management services:

For

Industries | Institutions | Hospitals | Oil fields & Maritime | Remote site & Defence | Guest houses | Offices | Commercial complexes etc.

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Facilities Planning & Designing (Consultancy)

For

Company Guest Houses | Restaurants | Catering Cos | Industries – for their in-house hospitality facilities-including (Catering, housekeeping, laundry, recreation, bar, lounge etc, -as a total package Or any part of conception, layout, planning, and project execution).

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General civil & electrical maintenance

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Gardening, Crèche, and several other support services

## LOGISTICS MATERIALS



- All materials are procured at / around base port from PRIME sources.
- FIFO issue method is followed all for dry / perishables / frozen foods.
- All such material is collected at central point for sorting and appropriate packaging suitable for dry / perishable / frozen foods.
- Dry stores, Housekeeping and frozen items are held in stock.
- Vegetables, fruits, salads and such perishables are procured daily or as when required.
- Stocking is done on basis of "standard requirement" for each project.
- After procurement, goods are sorted, cleaned and packed in varying quantities, suitable to varying needs of specific projects.
- Such goods, after sorting and packing, are tagged with – Product / weight / Date.
- On receipt of indent, actual required quantities are increased / decreased from the standard indent and prepared for transportation.

## MOBILIZATION



### Whenever Zenith is fortunate to be awarded an assignment

- The mobilization plan is as follows
- On confirmation from client, proceed to their office to finalise the modalities and operational details of the project, including location and date of commencement etc.
- Four days prior to take over date – Manager Operations will visit site to inspect the following aspects:
  - (a) All equipment and facilities, quantity and status, rectification and replenishment.
  - (b) All inventories of crockery, cutlery, cooking utensils, glassware and service ware etc and submit a detailed report on the status and additional requirement if any is being indented.
- Two days prior to take over-Unit Manager and support team will arrive to commence preparatory work for take over.
- Complete inventories shall be taken over which is duly certified by outgoing caterer, Zenith and clients deputed officer.
- If essential, Zenith shall deploy additional crew to ensure the project is cleaned and set adequately in readiness for commencement.

## HUMAN RESOURCE & TRAINING DEVELOPMENT



- Zenith has strong base HR for mobilizing manpower for site as per client requirement.
- We recruit skilled and qualified manpower to perform our operations.
- We train our staffs periodically to meet the site requirement.
- Manpower crisis will be handled efficiently by mobilizing from our standby crew.

## EMPLOYEE SALARY DISTRIBUTION



Our Company provides salary account facility at nationalized bank to all our employees and salary is credited to their respective account with ATM debit card facility.

## GREATEST STRENGTHS OF OUR COMPANY



- Qualified People (Right People In Right Place)
- Ability to define problem and present solutions.
- Sound financial background.



## EMPLOYEE ATTENDANCE & PAYROLL PROCESS

- Our employees attendance is monitored by Biometric on daily basis and attendance are tracked at base office on the same day with the help of GSM facility installed in Biometric.
- Our employee payroll process is systematized and generated quickly with the help of biometrics.





## **QUALITY   HEALTH   SAFETY   & ENVIRONMENTAL POLICY**

Zenith Food Solutions Private Limited consider Quality, Healthy, safety and Environmental affairs to be an essential and integral part of its business, having a direct impact upon its operations. It will therefore conduct its activities in such a manner as to, Take into account the Quality, Health and Safety of all its employees, and that of its client's, suppliers, sub-contractors, and of third parties who may be affected by its operations. Prevent pollution and protect the environment of the work area and strive to reduce waste in all areas. Zenith will use efficiently the natural resources available to it.



Zenith Food Solutions Private Limited

**Corporate Office**

No.PC-10, 2nd Floor, 10th Block,  
Mogappair East, Chennai – 600 037.  
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E: [info@zenithfoodsolutions.com](mailto:info@zenithfoodsolutions.com);  
W: [www.zenithfoodsolutions.com](http://www.zenithfoodsolutions.com)

**Branch Offices**

**Andhra Pradesh**

16-23-39/ 1A, Ground floor,  
Water Tank Street, Dairy Farm Centre,  
Kakinada - 533001. Andhra Pradesh.

**Puducherry**

No 150, 1st floor, Amala School,  
ECR Main Road, Periya Kalapet,  
Near Police Station, Puducherry - 605014.