ORGANISATION PROFILE – 2020.











Mission, Vision & Values



 To create a Special niche in the hospitality segment, through product innovation and to provide consistent quality services to achieve customer satisfaction.



 To build a fast growing, efficient, and a world-class service company, utilizing the location advantage to become the market leader in providing quality Services for the corporate and individuals.



- Professionalism;
- Responsibility;
- Service Excellence;
- Customer Satisfaction.









Our Logo



- The colors of the logo have been carefully chosen to represent 4 key aspects of our offering:
 - Cyan is suggestive of our of the high standard we maintain in our Hospitality business;
 - Purple is suggestive of our operational prowess of our catering business;
 - Orange is suggestive of our vibrant and service driven restaurant business;
 - Green is suggestive of our consulting business, that finds alternatives past obstacles.







Organization's History



Our Segments



Industrial Catering

We understand the importance of ensuring your workforce is well looked after and the role of food services.



Corporate Catering

Our corporate catering solutions are dedicated towards staff catering and corporate events. span across the complete spectrum of food services



Institution Catering

Educational institutions entrusts us to cater to their wards because we provide high quality, healthy and hygienic food.



Hospitals Catering

We provide delicious, healthy and nutritious food options for patients, residents, staff and visitors alike.



Management Services

Every client is different, so we customise solutions and setups. We plan, execute and manage every kitchen. Our menus, procurement, service and staff are planned to fit your budgets, needs and facilities



Hospitality

Our hotels, guest houses provide not only great comfort for the discerning travelers, but also provide top notch amenities.



Restaurants

Our bouquet of restaurants offers wide range of exquisite cuisines. We follow the latest food trends and literally live and breathe fresh food.



Out Door Catering

Taking In-Situ Catering to the Universe Beyond

With our dedicated Elite outdoor catering team, we guarantee your parties and celebrations will have lasting memories with you and your guests.

Our Pan-India Presence



HIGHLY EXPERIENCED TEAM

Our Clientele







Tata Medical Centre Kolkata, West Bengal

Institute of Neurosciences Kolkata, West Bengal Cauvery
Hospital
Mysore,
Karnataka







Coastal
Energen Pvt
Ltd, Tuticorin,
Tamil Nadu

Dr. Kamatchi Hospital, Chennai, Tamil Nadu BGS School of Architecture & Planning, Bengaluru, Karnataka

Our Clientele







SVP Hospital (1500 Bedded) Ahmedabad, Gujarat International Residential School, Bengaluru, Karnataka Institute of Technology, Bengaluru, Karnataka







Apollo Hospitals
Chennai
Madurai
Trichy
Melvisharam,
TamilNadu

Andhra Pradesh & Telangana

Apollo Gleneagles Hospital, Kolkata

Apollo Hospital International Limited, Ahmedabad

IHCRL Bengaluru & Apollo BGS Mysore, Karnataka

Apollo Gleneagles College of Nursing, Kolkata.

Apollo College of Nursing, Chennai & Madurai, TamilNadu

Preferred Hospitality Clients

























Human Resources

- The Human Resource Function of an organization stands out as a key functionary in facilitating a successful transformation of shedding traditional, administrative, compliance and service roles and adoption of a new strategic role concerned with developing the organization and capabilities of its personnel in line with business goals, with a strong workforce of 4500+ employees;
- To promote employment practices, consistent with operational effectiveness, which recognize and respect the needs and rights of individual employees in work;
- To provide a clean, safe, healthy and enjoyable working environment;
- To provide training and development for all the employees to enable them to achieve the highest level of skills possible;
- To reward individuals for the responsibility of the jobs they hold and the level and quality of performance they deliver and through maintenance of effective appraisal systems;



Training Activities

Session Frequency

- Training Frequency once-in-a-fortnight;
- All training sessions are held in the afternoon post-lunch;
- Duration: 2 hours;
- In-house Training ambassadors are identified and they conduct sessions every week and the records sent to the HO.

Training Methodology

- Brick & Motor;
- Power point presentation;
- Case studies;
- On-the-job simulations.

Training topics

- Grooming & Personal Hygiene standards;
- How to Communicate Better?
- Customer Service Management;
- Students Dining Service Standards;
- Buffet Service Standards;
- Best Practices at Work;
- Working with Positive Attitude;
- Use and Care of Equipment;
- Safe Work Practices;
- Knowledge of Service Equipment;
- Menu Terminology;
- Handling of Equipment;
- Food Safety & Hygiene.







Training on

Health, Safety & Environment

- Fire safety at kitchen;
- Food safety & hygiene;
- Refrigerator rules;
- Safe handling of machines:
- Usage of Cutting Boards;
- Cleaning process of raw materials;
- How to avoid slips, trips and fall?
- Safe work practices;
- Safe handling of knives;
- Safe lifting practices;
- How to beat the heat?
- Safe handling of hazardous chemicals;
- Ladder safety;
- Safe handling of electrical equipment & switches;
- How to prevent accidents;
- Safety signs and their meanings;
- Work place wellness tips;
- Proper segregation of garbage & disposal;
- How to avoid air& noise pollution?

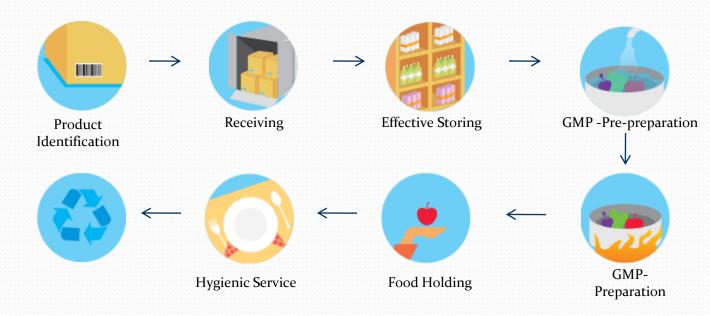






Purchase at ASHL

- We at Apollo Sindoori strive consistently to ensure production and service of quality food materials towards achieving ultimate guest satisfaction. By using high quality raw materials procured from certified brands, storing effectively, following good manufacturing practices with our trained staff, we provide consistent hygienic service.
- Our effective procurement team procures close to 70 crores worth of products across India.



Pan-India Purchase Contracts

























• AERATED DRINKS:







Pan-India Purchase Contracts













• OTHERS:









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