



## **OM FOOD MANAGEMENT SERVICES**

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UK 263153

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### **Eat Healthy. Stay Healthy**



# **Aaj Kya Khaoge**

## Introduction: -



**Umesh Singh Bisht** is the owner (Proprietor) of M/s Om Food Management Services. He founded this company in 2007. He has over 16 years of experience in Industrial/Corporate Catering. He started the business of Minda Industries Limited from 2007. Minda Group is a very big automobile company. Mr.U.S. Bisht is responsible for the canteen/ catering service. He has been a very successful professional in various sectors like Industrial, Collage Hostel, Mess, Hospitality etc. He is responsible for marketing and business development. Om Foods is a catering and fine dining service company that prepares special meals for special people and special events. We have been growing and enriching ourselves with experience in various fields of catering for the last 16 years.

Today OFMS group has a very good business spread in every sector like food sector, automobile sector, education sector, and hospitality sector etc. We work with more than 50 national and international companies who are our valued Clients.



**Mr. G.S. Negi (Manager Operation)** brings him a rich experience in marketing. He has been very successful professional in the various fields like hostels, industrial, hospitality, Etc He is Responsible for marketing & Business Development and also responsible for preparation and management of catering functions with industries and colleges. Review menu to determine food requirements including variety and quantity of food for catering preparation. Place and receive orders from various distributors. Also plan monthly menus v/s raw material. Provide training and guidance to other employees performing related work.

## About us

WHATS OUR STORY?



Is a fine catering service company specializing in creative recipes that integrated variety of dishes from around the world together with contemporary original dishes. We use only the finest and most fresh ingredients set at a higher level of standard in our preparation of delicious food. Our vision is to be able to consistently provide an extraordinary culinary experience for our customers far beyond their expectations.

Our mission is to consistently provide clients with quality food at reasonable prices and to provide a service that is suitable according to their needs. This is accomplished through well supervised processes as we prepare our fine dishes and delivered to our customers promptly and efficiently.

Dedication, Professionalism, Excellence, Quality, & Affordability... These are just a few of the great values of our company... The Guiding Principles used by Om Food Management Services.



## What We Do

Our business services both corporate and private entities. We perfected ourselves in creating an artistic, elegant, memorable yet practical spread of dishes to be relished by Om Food Management Services Caterers specializes in ethnic Indian and other countries cuisine. We settle only for the best. With great values, all our menus are of our pride.

## Our Services

We provide an existing variety of catering services. Our company has interest in the following fields of hospitality operation.

- Collage, Mess, Hostel and Hospitals Service
- Industrial Catering
- Outdoor catering
- Indoor Catering
- Any other event of Service field





## Why Us

### A CLASS ABOVE

Om Food Management Services Caterers serves customers and client on wide array of services, regardless the industry sector. Our capabilities have been developed through years of experience providing solution, classy dining experience, and an exquisite tasting ethnic food varieties. For a different dining experience, we have carefully conceptualized an service that most likely our competitors wouldn't offer. Our catering services are focused on the issues most important to our customers and clients.

### LOCAL KNOWLEDGE

Extensive experience and capability in managing various catering projects locally, our technical qualified staff and detailed knowledge inclined superiors makes sure the ideas and development implemented in all our catering projects and tasks. Our experienced Customer Service personnels are able to effectively communicated and interact with our Customers thus making their event a smooth, hurdle less process.



## Our Skills

1

Remarkable skills in cooking and preparing a variety of foods.

2

Strong knowledge of food preparation and presentation methods, techniques, and quality standards.

3

Experienced with administrative paperwork.

7

Knowledge of supplies, equipment, and inventory control.

8

Excellent organizing and coordinating skills.

4

QuickBooks experience to manage the finances.

5

Exceptional skills to lead and train staff.

6

In-depth ability to food Material.





## OUR CHECK POINTS

PARTICULAR	PERIOD
Water Testing	Every Six Months
Raw Material Testing	Every Six Months
Medical Fitness Test	Every Six Months
Police Verification	Every Employees
Pest Control	Every Weeks
EPF contribution and pay	Every Months Day 15th
ESIC contribution and pay	Every Months Day 15th
Medi-Claim Insurance	Every Year

## OUR QUALITY GUIDELINES

**OM FOOD MANAGEMENT SERVICES** commitment to excellent service means ensuring a high level of quality and consistency in all our operations. Our people demonstrate their dedication to excellence daily, from the way we source our food, to how we prepare it in our kitchens, to how we serve to employees of different units / institutions.

- 1 We comply with food and workplace safety regulations that relate to the industries, geographies and venues where we operate.
- 2 We ensure that our purchasing through authorized suppliers, as well as our handling, cooking, service and storage practices, contribute to the safety of the food that we prepare and serve.
- 3 We regularly train our people on their important responsibilities to maintain a safe and healthy workplace and service environment.
- 4 The Kitchen Floor must be thoroughly cleaned and washed and moped with all corners after every major meal preparation.
- 5 All platforms must be wiped with clean wash cloths after every major meal preparation & after each use.
- 6 All Equipments should be cleaned and replaced to its predetermined place of after use.
- 7 All equipments like chopping boards, spoons, forks, plates etc should be checked monthly and the damaged ones should be replaced.
- 8 Sinks must be kept clean. Must be scrubbed daily. Dust bin must be cleaned with hot water at least once a day.
- 9 Use known and reliable sources of food when possible.
- 10 Arrange to view all fresh meat, vegetables, fruit, prior buying from local markets.
  
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- 13 Tinned and bottled food must display a product label and a sell-by date; do not purchase split packages bloated cans.
- 14 The staff should be in proper uniforms and wearing caps if they are working in the kitchen.
- 15 Nails should be cut short, clean aprons should be worn while cooking. Avoid wearing flashy jewels, metal watches, and religious threads etc in cooking areas.
- 16 All staff should be wearing covered & non-skid shoes.
- 17 Smoking & spitting is banned in the kitchen.
- 18 Keep food waste and debris to a minimum in the kitchen and food preparation areas.
- 19 Empty internal waste bins every two or three hours.
- 20 Staff should be in proper uniforms and wearing caps a must for all those who are working at the site.
- 21 Staff should maintain basic standards of personal hygiene.
- 22 Hair nets provided and correctly worn by all staff.
- 23 Always maintain cleanliness of food counter.
- 24 Food colour should not be used.
- 25 Service boy should take the order as per the availability of foods and ensure timely supply.
- 26 Managers/supervisors must be present during all working hours of the client.
- 27 Lay table settings immediately before meal times.
- 28 Water in which vegetables are boiled should not be thrown away.
- 29 All food in-process of cooking or cooked should be kept covered.

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## **CANTEEN STANDARD OPERATING PROCEDURE**

### **OBJECTIVE**

1. To provide delicious and healthy food at affordable price for all employees.
2. To ensure cleanliness in the premises by cleaning the tables, counters and sinks at regular intervals.
3. To trash the left-over's of the food and not to serve stale food by reheating.

### **RESPONSIBILITIES OF THE CANTEEN MEMBERS**

1. To maintain a menu of the list of items to be sold along with their prices.
2. To see that no employees will be allowed into the canteen during the duties hours.
3. To ensure safe working conditions for the staff of the canteen.
4. To check the quality of raw materials that is used in the cooking process.
5. To make decisions on the items that is to be sold in the canteen and approve the sale prices of new items.
6. To establish the required profit margin and curb the high prices.
7. To maintain legislative standards of hygiene safety and health care in relation to the preparation, supply and service of food in the canteen.

### **Working Instruction:-**

Here is a handy list that outlines how to keep Canteen spic and span. Some jobs should be done several times a day, while others need to only be done weekly or monthly.

### **Canteen Kitchen items to clean throughout every cooking shift:-**

- i. Wipe down the line and prep areas.
- ii. Switch cutting boards Change sanitizing water and cleaning rags.
- iii. Empty trash bins.

### **Canteen Kitchen items to clean after each cooking shift (in lunch service), during the canteen service time and after the canteen has been done as following rules:-**

#### **Clean the fryers:-**

- a. Brush the grill.
- b. Empty sanitizing buckets.
- c. Put all cleaning rags in dirty laundry.
- d. Put all aprons and chefs coats in laundry (not with cleaning rags).

- e. Wash and sanitize all surfaces (cutting boards, reach-in, line, prep tables).
- f. Empty steam table and clean.
- g. Cover all bins in reach-in cooler with plastic wrap.
- h. Wash floor mats.
- i. Sweep and mop the kitchen floor.
- j. Sweep walk-in refrigerator.

#### **Daily Canteen Kitchen Cleaning List:-**

- i. Clean out grease traps.
- ii. Change foils linings of grill, range and flattops.
- iii. Wash the can opener.
- iv. Run hood filters through the dishwasher.

#### **Weekly Canteen Kitchen Cleaning List - these duties can be rotated throughout the week ( We are following in the holidays also):-**

- i. Delight sinks and faucets.
- ii. Clean coffee machine.
- iii. Clean the ovens. Be sure to follow the manufacturer's instruction on this particular job.
- iv. Sharpen knives (okay, not cleaning, per se, but needs to be done).
- v. Oil cast iron cookware.
- vi. Use drain cleaners on floor drains.

#### **Monthly Canteen Kitchen Cleaning List which is a major fire hazard:-**

- i. Clean freezers.
- ii. Empty and sanitize the ice machine.
- iii. Calibrate ovens.
- iv. Calibrate thermo-meters.
- v. Wash walls and ceilings.
- vi. Wipe down the dry storage area.
- vii. Change any pest traps.
- viii. Update your material safety data sheets, which outline how to safely use any chemicals in Canteen.

#### **Uniform and other Safety norms:-**

1. All employee's uniform, shoes done before joining.
2. All employees' medical examination done before joining.
3. FSSAI license provided as per government notification.
4. Food sampling every three month Food sampling charges paid by company.
5. All compliance full-fill as per government notification.

### Food Temperature:-

1. For hot foods, the temperature should be above 57° [Celsius](#).
2. In case hot foods are below 57° Celsius, then they must be heated to above 74° Celsius before service.
3. For cold foods, the temperature should be below 5° Celsius.
4. In case cold foods are above 5° Celsius, then they must be chilled to below 5° Celsius.

## Legal & Documentation

Our company is ISO 22000:2005 certified since 2012, and we are certified by fassai. Our documents detail is below

ISO Certificate No.	0586/OMF22A
Fssai Certificate No.	126180120000007
Labour License No.	R-3256
EPF No.	UKHLD/35553
ESIC No.	61000050220001001
PAN No.	ALZPB7759F
GST No.	05ALZPB7759F1ZM
TIN No.	05009756382

# Our valuable Clients



## Our valuable Clients

Name of Organizations	Place
G.B. Pant Agri. And Tech. university	Pantnagar, U.S.Nagar, U.K.
M/s ITC Limited	Haridwar, Uttrakhand
M/s Nestle India Ltd. Pantnagar	Sidcul Pantnagar, Uttarakhand
M/s Uno Minda Acoustic Division	Manesar, Haryana
M/s Uno Minda EV Systems Pvt Ltd	Farrukhnagr, Haryana
M/s Uno Minda Lighting Division	Manesar, Haryana
M/s Uno Minda Limited	Manesar, Haryana
M/s Uno Minda Seating Division	Sidcul Pantnagar, Uttarakhand
M/s Spark Minda Limitd	Sidcul Pantnagar, Uttarakhand
M/s Minda Industries Ltd.	Sidcul Pantnagar, Uttarakhand
M/s Minda Investment Ltd	Manesar, Haryana
M/s Parle Agro Pvt Ltd	Sidcul, Sitarganj
M/s Parle Biscuits Pvt. Ltd.	Sidcul Pantnagar, Uttarakhand
M/s Parle Biscuits Pvt. Ltd.	Neemrana, Rajsthan
M/s Parle Biscuits Pvt. Ltd.	Sitarganj, Uttarakhand
M/s Parle Candy Pvt. Ltd.	Neemrana, Rajsthan
M/s Lumax Cornoligia Ltd	Sidcul Pantnagar, Uttarakhand
M/s Lumax DK Ltd.	Sidcul Pantnagar, Uttarakhand
M/s Lumax Industries Ltd.	Sidcul Pantnagar, Uttarakhand
M/s Mantri Matelics Pvt Ltd	Sidcul Pantnagar, Uttarakhand
M/s Matelmen Micro Turner	Sidcul Pantnagar, Uttarakhand
M/s Matelmen Micro Turner	Dharuhera, Haryana
M/s Neel Metal Product Ltd (JBM Group) 1	Sidcul Pantnagar, Uttarakhand
M/s Neel Metal Product Ltd (JBM Group) 2	Sidcul Pantnagar, Uttarakhand
M/s Automatic Stamping Assembliy Ltd	Sidcul Pantnagar, Uttarakhand
M/s Autoline Industries Ltd.	Sidcul Pantnagar, Uttarakhand
M/s Automotive Stamping Ltd.	Sidcul Pantnagar, Uttarakhand

M/s Bch Electricals Ltd.	Sidcul Pantnagar, Uttarakhand
M/s Bch Electricals Ltd.	Faridabad, Haryana
M/s Bharat Heavy Electrical Ltd.	Kichha Road Rudrapur, U.K.
M/s Endurance Technology Ltd.	Sidcul Pantnagar, Uttarakhand
M/s Fedders Llyod Corporation Ltd.	Sidcul Pantnagar, Uttarakhand
M/s Fosroc Chemicals Pvt. Ltd.	Keshwana, Rahsthan
M/s Green Panel Limited	Sidcul Pantnagar, Uttarakhand
M/s Harsuk Technology Pvt Ltd	Sidcul Pantnagar, Uttarakhand
M/s HSP Techno Logies	Sidcul Pantnagar, Uttarakhand
M/s Huhtamaki India Limited	Sidcul Pantnagar, Uttarakhand
M/s Kushlava International Ltd.	Sidcul Pantnagar, Uttarakhand
M/s L.G.Balakrishnan & Bros.	Sidcul Pantnagar, Uttarakhand
M/s Lucas Tvs Limited	Sidcul Pantnagar, Uttarakhand
M/s ALP Overseas Ltd.	Rampur road Rudrapur, U.K.
M/s Aromatic Pvt Ltd	Keshwana, Kotputli, Rajsthan
M/s Pilot Industries Ltd.	Sidcul Pantnagar, Uttarakhand
M/s Roop Polymer Ltd. Pantnagar	Sidcul Pantnagar, Uttarakhand
M/s RSB Technology Ltd	Sidcul Pantnagar, Uttarakhand
M/s Tata Steel Limited	Sidcul Pantnagar, Uttarakhand
M/s Tata Toyo Radiator Ltd.	Sidcul Pantnagar, Uttarakhand
M/s United Breweries Limited	Rajasthan
M/s Zyduss Wellness Products Ltd.	Sitarganj, Uttarakhand
Samarth Jyoti	Sidcul Pantnagar, Uttarakhand
Shri Aurobindo Asharam	New Delhi
APN Auto (Dolphin Group)	Sidcul Pantnagar, Uttarakhand
PP Auto (Dolphin Group)	Sidcul Pantnagar, Uttarakhand
AP Auto (Dolphin Group)	Sidcul Pantnagar, Uttarakhand
RIT Collage of Technology	Rudrapur. U.S.Nagar, Uttarakhand
Mahabal Auto Ancillaries Pvt Ltd	Sidcul Pantnagar, Uttarakhand

Quotation

To,

Mr. -----  
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**Subject- Quotation for Canteen Service:-**

Dear Sir/ Madam

With due respect, we are pleased to quote our best rates for supply of cooking material to your staff and workers as under:-

**Canteen Rate:-**

- |                 |        |
|-----------------|--------|
| 1. Meal         | :- Rs. |
| 2. Tea          | :- Rs. |
| 3. Breakfast    | :- Rs. |
| 4. Special Meal | :- Rs. |

**Terms & Conditions:-**

- i. Taxes are extra.
- ii. There should be a Minimum guarantee of ..... Meals per day.
- iii. Rate exlaimed if raw material rates may be exlaimed.
- iv. Additional menu will be charged extra.
- v. Payment with in10 days from the date of bill.
- vi. All Equipments & Disposal items provided by company.

We think above rates will suit you and you will favor us with your valued order.

**Regards**

**For Om Food Management Services**

