



THE KITCHEN

Safe food now for a healthier tomorrow





About Us

Established in 2008, we are a leading food service provider for technology & service companies and manufacturing industries.

With over 15+ years of expertise, we specialise in consistent quality, hygiene, exemplary service and customer delight.

We offer onsite kitchens and snack counters for software, manufacturing and hospitality industries in and around Bangalore.



15,000+
Meals Served Daily



600+
Employees



15+ Fleet
of Vehicles



8000sq ft
Warehouse

Founders



Mr. Rakesh Adyanthaya
Co-founder

With over 22 years of expertise in business management and the food industry, Rakesh leads the team with his passion for providing exceptional service and building strong connections with clients and stakeholders. He has been a key element towards the success of 'Mint The Kitchen'.



Mr. Sanath Kumara Shetty
Co-founder

Sanath is a veteran in the hotel industry with 20+ years of experience. His comprehensive knowledge of the industry and expertise in operations and client management has been instrumental in the success of 'Mint The Kitchen'. He is also an active member of the Bangalore Hotel Association.

Vision

Our vision is to set a new industry standard in food catering by delivering the perfect blend of diverse, delightful cuisines with exceptional service that exceeds expectations every time.

Mission

Our Mission is to provide **safe, healthy** and personalised dining experiences to our customers through seamless operations, top-notch service, superior ingredients and a skilled team.





Our Commitment

We at Mint The Kitchen are committed to:

- Prioritising quality and safety in every aspect of our food processing and distribution - from sourcing raw materials to delivering the final product
- Adhering to the highest hygiene and safety standards while staying up to date with industry practices
- Complying with all legal and statutory requirements of food safety and management
- Regularly training our employees on the best practices to ensure consistent quality and safety
- Provide the best service to every customer with integrity, commitment and perfection

We assure to abide by these principles and adhere to provide quality, nutrition, taste, safety, hygiene as we always serve with a smile.



Training

We prioritise professionalism through integrity, comprehensive food and beverage offerings, and superior service practices that include regular training by external and in-house experts.



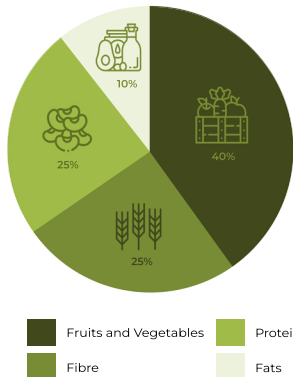
Health, Safety & Environment Management (HSE)

- We implement effective HSE management programs and stay updated with current industry practices and standards
- Checks & protocols, PPE kit compliance for general sanitation
- Zero Fines from Authority for poor HSE practices.
- Staff involvement and support from all levels.
- Ensure contractor and vendor compliance of HSE requirements.
- Adequate HSE training, briefing to staff & workers by providing class room sessions & on-site trainings to evaluate our set service standards.
- Establish methods to use energy more efficiently, reduce waste, and prevent accidents.
- Conduct internal audits and/or external agency audits.



Offerings

- At Mint, we are committed to helping you make the healthy choice the easy choice. Our team of talented chefs understand the importance of enjoying your meals while maintaining a nutritious diet.
- We curate healthy, balanced meals adapted to guests' lifestyles, pairing their preferences with tastes from around the world.



Offerings

- Our chef-driven menus feature heart-warming dishes from South Indian, North Indian and Chinese cuisines, tastefully curated to match your palette and dietary needs.
- We also cater to packed food for events with eco-friendly packaging.
- We offer catering for corporate events that include family days and festivals.



Warehousing & Procurement



Procurement -

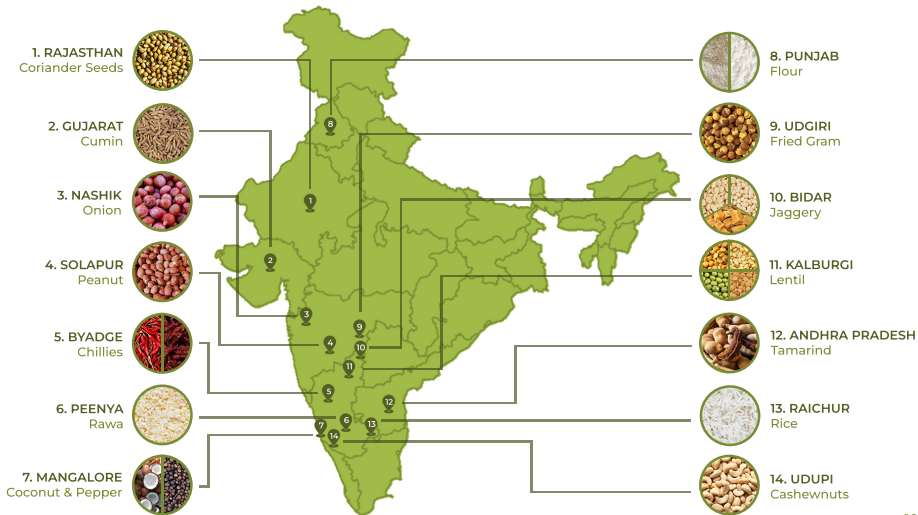
- Responsible sourcing of local and seasonal vegetables from across the country
- Get it right from the source to prevent adulteration .
- We audit with third party or internal audit team to prevent comprising in quality .
- Evaluate vendors for product quality, number of rejections, and timely delivery
- Audit by the quality team before onboarding vendors
- Only use trusted products and partner with established suppliers for the best quality produce available

Process & Material Management -

- Maintain inventory of received raw materials & monitor for quality at the point of receipt
- Perform expiry checks and reject expired items
- Examine perishables for quality based on brand and quality specifications
- Strict adherence to FIFO to avoid unnecessary levels of inventory
- Inspect raw materials before using them
- Random sampling to monitor the quality of cooked items



Procurement Mapping



Current Clients



In-house Clients



Clients Served



Agreement Guidelines

Terms & Conditions - Mint The Kitchen' can get into a Service level Agreement with the client as per its policies.

Customer Satisfaction Surveys - Our site manager will regularly gather feedback from your members, guests, and business associates through a suggestion box or register to improve satisfaction levels.

Waste Management - We partner with a BBMP-approved garbage disposal agent to ensure proper and responsible disposal of all food waste, reflecting our commitment to waste management and the environment.

Workforce Services & Staffing - As part of our commitment to the growth of the hospitality industry in Bangalore, we enable the community with job opportunities in hotel and restaurant management. These diverse roles include culinary specialists, hospitality managers, front desk associates, and caterers, all aimed at positively impacting our community.



Our Central Kitchen



Located at Singasandra (2Km near Electronic City)



Kitchen is ISO 22000:2005 Certified



RO water is provided for cooking (In-house RO water generation plant)



Round the clock power backup through 30 KV Diesel Generator and UPS for the computer systems



Walk-In-Cooler (2 to 8 °C) is provided for the storage of vegetable and dairy products



Fresh air is supplied to the kitchen area through 5 micron filter and Exhausts are provided with 20 micron filter



Insectocutors, Air curtains and Pest Controls are in place



Central DC Store operation with 4000 Square feet spread for proper distribution of raw materials and other items for kitchen and all sites



8000sq ft of warehouse



Access control with biometric system to allow only authorised personnel into the premises



Separate entry for materials and personnel



Fire alarm, smoke detectors and fire extinguishers are provide for the safety of personnel and assets



All the statutory records like Trade license, FSSAI, Service Tax, VAT (GST), PF, ESIC and Labour licenses are in place



Surveillance cameras are installed for the continuous monitoring of the operations



Dedicated own vehicles are available for delivery of food



Dedicated and Experienced HSE personnel are available



Medical tests are conducted to all kitchen staffs periodically



Regular food and water testings are carried out



Regular training for the staffs are conducted



Working with BBMP for effecient waste disposal



SATELLITE KITCHEN



Located in Cheemasandra, KR PURAM, we also operate a satellite kitchen providing service primarily to the nearby areas, serving as a secondary kitchen.

INHOUSE KITCHEN



We offer to utilize your kitchen facility at your corporate office. This ensures that you have access to high-quality, freshly prepared meals made by our highly trained team of chefs using only our best sourced ingredients.



Labour Compliances

Wages

With a growing team of 600+, we guarantee timely and accurate payrolls to each and every employee working with us.

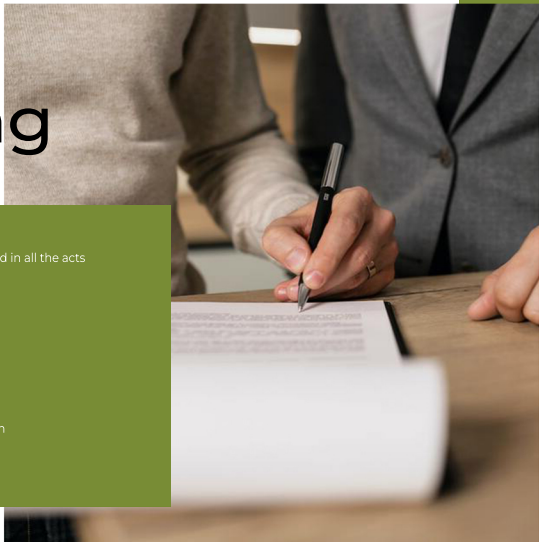
We are in compliance with all labor laws, keeping logs and records in place. Regarding all payments internal and contract vendors, we strictly adhere to all regulations set by the government.

Happy employees are pivotal to happy customers. By prioritizing our workers, we provide a safe and stable working environment that contributes to the quality of our catering services.

Licensing

We are in compliance of the provisions contained in all the acts pertaining to sale of Food and Beverages.

- ISO 22000:2005
- BBMP License
- Trade License
- FSSAI
- Labour License
- Contract Labour License Form No IV
- **Goods and Services Tax (GST)**
- EPF – Employees Provident Fund
- ESIC – Employees State Insurance Corporation
- Liability Insurance
- PT Certificate
- MSME





Directory of Compliances

1. Maintenance of Records & Registers under Contract labor (Regulations & abolition) Act – 1970 & Central Rules 1971.
2. Register of persons employed by the Caterer in Form No. XII prescribed under rule 75
3. Wage Register – Form XVII prescribed under rule 78(I) (a) (ii) ESI 32 Regulation Register, EPF Eligibility Register.
4. Minimum wages as per the rates prescribed under the Minimum Wages Act 1948 as applicable.

Picture Gallery



Rewards & Recognition



Certification





At 'Mint The Kitchen', we are dedicated to building long-term solutions and partnerships. We are fully committed to going the extra mile to exceed your expectations and to ensure that every meal is a healthy and delightful experience.

📍 Address: #35/2, Singasandra Village, Opp. PF Office,
Hosur Road Begur Holbi, Bangalore - 560 068

☎ Office: 7829908777 ✉ Email: info@mintthekitchen.com

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