



India's Best  
**HEALTH CARE  
CATERING**  
Service Provider



**Redbean Hospitality Pvt. Ltd .**

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**Healthcare Food Specialist**

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**GREAT  
PEOPLE**

**GREAT  
SERVICE**

**GREAT  
RESULTS**





**Bobby Singh**  
Managing Director  
Red Bean Hospitality

A warm welcome from Red Bean Hospitality!

With Red Bean Hospitality coming closer to nearly more than one decade of service in the healthcare catering industry, it is quite satisfying to turn back the pages of history to see the thousands of smiling faces. Over these years, delivery of quality healthcare catering service which is in line with Quality Policy of the organization has been the focus area at every level.

We have a highly qualified and dedicated team of Management, Administrative and Support staff. The Consultants in various departments are among the cream of Specialists in the city. With state-of-the-art technology and qualified and trained staff, we are able to offer world class services. Employees join our team with different skill sets, which gives us the opportunity to tailor training to meet individual needs. This whole package among other things is what ensures a high and assured quality of service for all people who visit this Hospital.

We, at Red Bean Hospitality, strive to provide quality healthcare catering service to the people across the globe by inventing, adapting and imbibing world's best technologies and innovations. 'Catering total health care food under one roof at most affordable costs' has been our motto, which has helped us establish a chain of multi specialty hospitals across India and the world. Red Bean Hospitality Hospitals today enjoys a place of pride in the Healthcare catering tourism in map of India and continues the mission of providing comprehensive healthcare catering solutions.

On behalf of the Red Bean Hospitality, we look forward to continuing to serve you and providing Best Care for All.

## Our Recipe Of **Success**



Standardization on health care food solutions.



Patient care is coordinated and integrated.



Quality Control and Audit.



Standard operations for stable progression.



Retention of Quality manpower.





## ABOUT COMPANY

Established in the year 2005, we are one of the professionally managed organizations, engaged in offering prompt catering services to our clients across the country. Ever since our establishment, we have made indelible marks of quality in the hospitality sectors as a well-known health care catering service provider. We are engaged in offering services for health care catering for hospitals.

We use finest quality food material and ingredients and ensure that our services are executed as per client's requirements. Furthermore, we are empowered with reliable and efficient staff employed in the kitchen, which has expertise in the preparation of delectable cuisines.

Leveraging on our ability to execute services as per client's requirements. We can provide all assistance to design the kitchen and allied facilities for the parent organization in case the same is not in existence. To see smile on each and every customer by providing and exceeding customer expectations through our services and quality products.



### WHAT WE DO

We craft incredible dining solutions that deliver unique culinary experiences which are gained through the integration of peerless innovation with passionate teams of professionals. Every client has unique food demands which we meet them with warm hospitality.



### OUR VISION

To excel as a leading provider of exclusive food services in the World that set an industry benchmark with innovation and leave a positive influence on all whom we serve.



### OUR MISSION

To work with conviction and making a positive impact on consumers by providing exceptionally good food services which are integrity-laden and aimed at delivering the best culinary experience.



# RED BEAN HOSPITALITY

## CHEF DRESS



### CAP

The main purpose of the cap is to prevent hair fall in food. It is also designed to absorb the sweat generated while working in kitchen and add royalty to the person.



### APRON

It is usually made of thick cotton fabric to protect the chef from heat and hot liquids. It also prevents the uniform from getting dirty.



### CHEF'S COAT

The main function of the chef coat is to prevent or protect the chef from the heat of the cooking ranges. It is made out of thick white cotton fabric. The coat is always double coated so that it will avoid any chances of burns and injuries to chef.

## DRESS CODE



UTILITY

CHEF HELPER

HEAD CHEF

CHEF

SUPERVISOR

SERVICE GIRL

- It is one of the most important aspect of a organization.
- The main function of uniform is to look a person like his profession.
- It gives you an identity. It shows the unity and hence creates a team work among the all employees.

“

*Its not about the dress you wear, but the life you lead in the dress.*





**Let your food be your medicine,  
and your medicine be your food.**



## **Healthcare** Catering Services

- Patient Food
- Attendant Food
- Hospital Staff Food
- Hospital Management Food
- Hospital Doctors Food
- Hospital Events & Parties





# Process Excellence

Raw Material  
Sourcing & Checks

- Procurement of raw materials from A Class Certified and Compliant Vendors
- Periodical Vendor Audit and Quality Check
- Raw materials are checked in the point of purchase as well as while receiving at the store
- Perishable consumables viz. Vegetables, poultry items, fish, meats items etc. are also taken from registered and compliant vendors
- Stric checks are done before the same are taken in to the store
- Sanitization of vegetables with Suma tab before use







## HEALTH CARE CATERING

Red bean hospitality main function of health care catering is, follow NABH all standard with Hygienic & aseptic condition. To serve appetising & nourishing meals to the patients. We believe patients deserve good, nutritious food to aid with their recovery and make their stay pleasant. We plan and execute suitable diets which in addition will have a therapeutic effect.

### BALANCED DIET PLAN

Red bean recognize the nutrition value food for patient's treatment. High quality food is very essential in the recovery of the patient. We work with the chief dietician to develop menus that help patients choose the right food for their individual needs. Our food catering contractors give patients a variety of choice in food by:

- Give priority to patient's choice by updating menus regularly and then offering variety of seasonal options.
- Generating interest and enthusiasm about foodstuff, and eliminating stereotyped opinions about hospital food.
- We have weekly menus based on seasonal variations in vegetables. The menus are planned to keep in mind the therapeutic needs of the patient, color combination, texture etc.



“

*We are not just preparing food,  
We are creating experiences.*



# STAFF MANAGEMENT

We have a team of highly qualified and very well experienced staff and we are already providing catering services to leading Industrial, Institutional, Hostel & Health Care Industry for more than 13 years. Red Bean hires well experience staff for company and provided NABH standard training to upgrade their skills.



# OUR SPECIALITY IN WORK PROGRESS



**STRATEGY**



**LEGAL**



**OPERATIONS**



**MARKETING**



**SALES**



**TRAINING**





## FUTURE PLAN

Red Bean Hospitality Is Currently Available In Haryana, Punjab And Noida And Now We Plan To Increase The Presence To All Over In India Within A Span Of One Year. The Brand Is Targeting A Tremendous Growth And Exposed To Enter In All Over India By The Next Quarter.



Expanding  
PAN India



Growing  
Digital Presence



Increase  
In Sales



We Believe In Gaining Momentum Rapidly And Expanding Our Customer Base Gradually. We Want To Adopt Emerging Trend As A Way To Better Engage Its Audience. We Are Continuously Increasing Our Product Portfolio As Per The Demand Of The Consumers. We Plan To Launch 8-10 New Hospitals Kitchens In Next One Year.

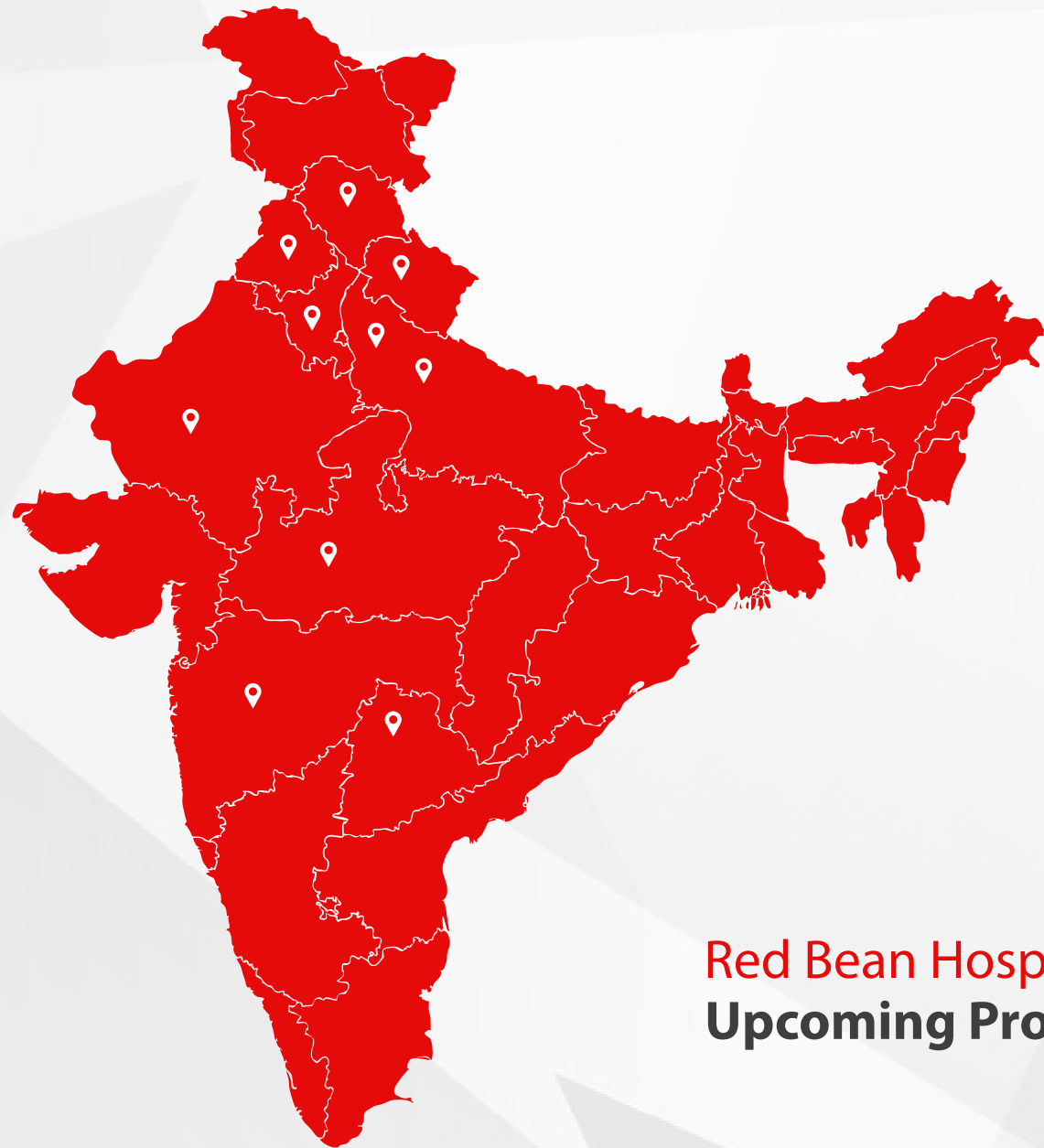
“

*The great thing in the world is not so much where we stand, as in what direction we are moving.*



## OUR PRESENCE

We operate in around 40+ Hospital Kitchen in North India.  
Red Bean has presence in Northern markets which includes Haryana, Punjab, UP, Rajasthan, MP and Delhi. The company is planning to have a pan India presence by 2021.



**Red Bean Hospitality**  
**Upcoming Projects**

“

*If you cannot do great things, do  
small things in a great way.*





## Red Bean Hospitality Specials



Chef



Dietician



Creative Menus



HR



Team



Food Safety



Work Safety



Satisfaction Survey

[www.redbeanhospitality](http://www.redbeanhospitality)

## People Behind Success

