



Magic Genie Hospitality Private Limited

Business Presentation

Our business

- Industrial Catering
- Institutional Catering
- Hospital Catering
- Outdoor Catering
- Housekeeping & Facility Management

Who we are

We take great pride in our expertise in providing premium catering services for corporate, institutional, and retail events. Our commitment to excellence has defined our reputation. We aim to deliver exceptional service and create culinary experiences that consistently exceed expectations.

Our team

Our team is committed to delivering an exceptional dining experience that consistently surpasses customer expectations. Driven by a strong passion for culinary innovation, we prioritize not only creativity in our dishes but also a steadfast dedication to quality and food safety standards. We meticulously source high-quality ingredients from trusted suppliers, ensuring that each component of our meals is fresh and flavourful.

In addition, we take the time to understand your unique preferences and dietary requirements, allowing us to craft a personalized culinary journey for every guest. Whether you are seeking a particular flavour profile, have specific dietary restrictions, or desire a unique dining occasion, we are dedicated to providing a tailor-made experience that truly reflects our commitment to excellence in every bite.

Hygiene and Safety

Committed to the highest hygiene and safety standards, we believe that an extraordinary culinary experience begins with stringent safety protocols. Our unwavering dedication to food safety permeates every aspect of our operation, from the careful sourcing of ingredients to the meticulous serving of dishes. Within our state-of-the-art food processing facilities, hygiene is paramount. We implement a comprehensive multi-stage cleaning process designed to ensure the utmost safety and cleanliness. Our dedicated team maintains impeccably sanitized environments, rigorously upholding industry standards at every stage of the food handling process. By prioritizing these essential practices, we ensure that every meal not only delights the palate but is also prepared with the highest regard for safety and quality.

Our chefs, experts in international food safety standards, are dedicated to making every dining experience truly unforgettable. At Magic Genie, culinary excellence is our trademark, seamlessly integrating innovation, safety, and impeccable hygiene in every dish we create. In our kitchen, we rigorously adhere to strict safety protocols at every stage of preparation. With advanced techniques and a commitment to the highest hygiene standards, we confidently guarantee that each meal exceeds exceptional safety benchmarks.



Our Business

With over three years of culinary experience, we have established effective processes that, alongside a team of skilled experts, facilitate the creation of exceptional dining experiences that consistently satisfy our customers and clients nationwide. The high quality of food provided by our organization empowers individuals to embrace healthier lifestyles on a daily basis.

We offer a comprehensive range of food supply services on a contractual basis to various institutions, organizations, and industries. By procuring fresh ingredients, we prepare an extensive selection of meals that are both nutritious and enjoyable.

1. Hospital Catering
2. Industrial Catering
3. Event Management
4. Out Door Catering
5. Intuitional Catering
6. Corporate Office



Our Service

Our Canteen Services Offering

At Magic Genie Hospitality, we aim to create a canteen experience that not only meets but exceeds expectations. Our services include:

Nutritious and Balanced Meals: Offering diverse menu options catering to various dietary requirements.

Operational Excellence: Ensuring smooth, hassle-free daily canteen operations.

Hygiene and Quality Standards: Adhering to stringent food safety and hygiene protocols.

Customer-Centric Approach: Focusing on creating a pleasant and welcoming environment for all diners.



Standard Operating Procedures for In-house Patient

1. **Menu Planning-** Hospital Dietitians and our Dedicated chef design meal plans tailored to patients' medical needs, including dietary restrictions and nutritional requirements.
2. **Food Preparation** – Kitchen staff prepare meals according to hospital standards, ensuring hygiene and nutritional balance.
3. **Meal Delivery** – Food service workers distribute meals to patients, following dietary guidelines and ensuring timely service
4. **Quality Control & Hygiene** – Regular checks are conducted to maintain food safety, cleanliness, and compliance with health regulations
5. **Patient Feedback & Adjustments** – Hospitals often collect feedback from patients to refine meal offerings and improve service

Service Schedule for In-house Patient

6 Am- Milk Service

7:30am- Breakfast Service

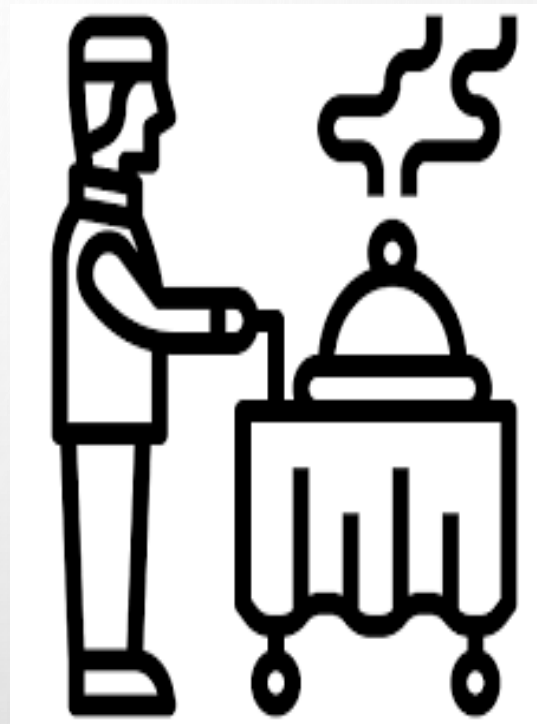
10am- Soup or Juice Service

1pm: Lunch Service

3pm- Milk Service

7pm- Dinner Service

10pm- Milk Service



Service Schedule for Out Patient- Canteen Operation

07am to
11am-
Breakfast

1300hrs to
1500-
Lunch

1500hrs to
1800hrs-
Snacks and
Lite Meals

1900hrs to
2300hrs-
Dinner



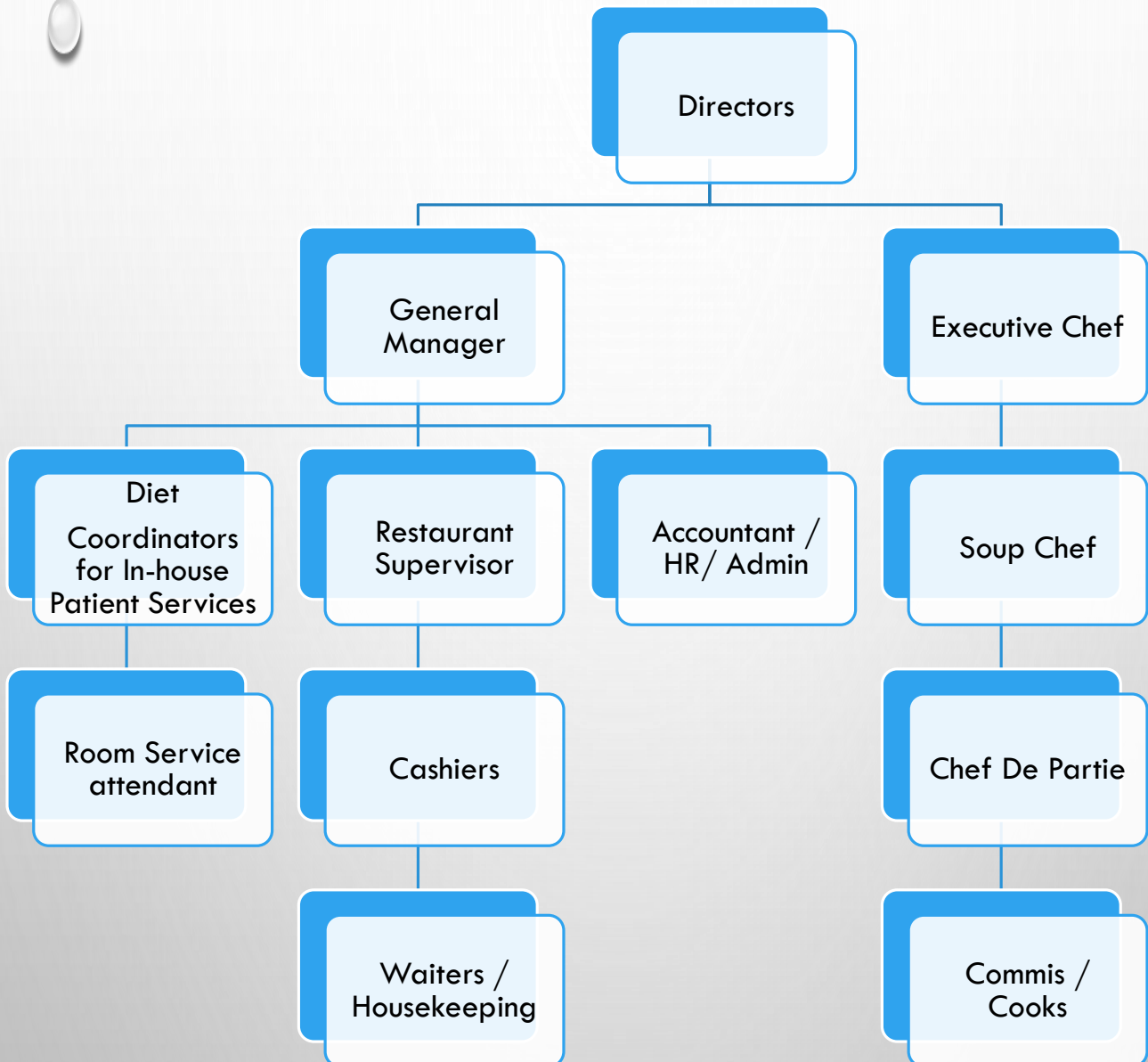
Coffee/ Tea Service

- 24 hours

On request Menu

- 24hours

Our Hierarchy





Our Client



Frontier Lifeline Hospital

Dr.K.M.Cherian Heart Foundation



AKSHARA
SPECIALITY HOSPITALS

 *air duct Systems*



Our Business Module

- We aim to establish strategic partnerships with hospitals, industries, and colleges to manage their catering and housekeeping services under a profit-sharing model.
- Our approach involves leasing dedicated areas within their premises, where we will operate our catering services while paying a mutually agreed rent to our clients. This collaboration not only enhances their service offerings but also allows us to optimize efficiency and quality in food and facility management.

By leveraging our expertise, we will provide tailored solutions that meet the specific needs of each partner, ensuring exceptional service delivery and satisfaction for both the organization and its clientele.



Proposal for Collaboration

We are excited about the opportunity to bring our expertise to your organization by managing and operating your staff and/or student canteen services. We are confident in enhancing dining experiences through our attention to detail, commitment to quality, and operational efficiency.

We would be delighted to discuss our proposal further and customize our services to align with your specific requirements. Could we kindly request an appointment at your convenience to explore this collaboration?

Thank you for considering Magic Genie Hospitality Pvt Ltd as your canteen partner. We look forward to the opportunity to work with you.



Contact Information

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Thank You