



**Catering & Hospitality
services**





We take a pleasure in introducing ourselves as experienced and well established professionals in the field of catering to Fulfill your food requirements. The catering industry has played a pivotal role apart from being a crucial factor in employer - employee relations.

Over past more than 5 years, our company is engaged in providing the catering services and allied to the industrial and commercial organisations. We reputed, Industrial and Commercial caterers, Industrial and Commercial Housekeepers, Hoteliers and Restaurant.

It is an area where management is being forced to spend to lot of their valuable time, resources in handling day to day problems. It is also a factor to be reckoned with while gauging employee's health morale and attitude.

There is no doubt that a satisfied employee is a better producer. This is where professional caterer plays his crucial role in managing an assigned task without bothering management. We are expertise in preparing and serving you an authentic variety of food stuff. In South Indian food and snacks aspire our client's requirement. We have separate kitchen space for Vegetarian and Non Vegetarian. We are specialized in Industrial Vegetarian Catering.

We are specialized in:

Outdoor Catering

Industrial catering

Weddings

Private Hospitals

Corporate Office

Colleges

PHILOSOPHY

MISSION STATEMENT

"Creating memorable dining experiences through exceptional service and delicious food"

MISSION

To excel and enhance our leadership in industrial catering and expand into hospitality related services in India and select region by delivering exceptional value to our customers through world-class quality, innovative product and services and motivated employees.

The core values of our company are:

Excellence

We constantly strive to achieve the highest possible standards in our day to day work and in the quality of the goods and services we provide.

Integrity

We conduct our business fairly with honesty, transparency and integrity.

Trust and Team work.

We trust each other and strive to accomplish our goals as a team.

Respect and concern for others.

We are carrying respectful compassionate and human towards all our employees, customers and business partners.

Innovation

To embrace change and enhance growth through learning and openness to new ideas.

Commitment to the environment and community.

We must be responsible and sensitive to the community and environment in which we work.

VISION

Be the leading company and consumers first choice provider in food catering business throughout the Country by efficiently providing a diversified line of product and services based on highest quality and safety standards, while sustaining profitable business growth and shareholders equity.



OUR SERVICES

- Corporate catering outside of site models.
- Operation of Multi Cuisine Restaurant
- Managing food Courts
- Corporate events
- Wedding and Anniversary celebration
- Operation of Industrial Catering
- Social events
- Cocktail parties

OUR COMMITMENT

- Full involvement of management
- Ultra modern kitchen facilities
- Supply of tasty hygienic and quality foods.
- Ensure supply of foods in short notice.
- Personalized and cost effective services to clients.



Director



JD Catering & Hospitality Services

was started by the catering Expert **Mr. J. Daywin Samuel** who has personal practical experience in the industrial and commercial canteen set up, management administration consultancy hotel management. He is also Managing Director of Kiza Kitchen Private Limited a successful rooftop Restaurant and Wedding Catering.

We have highly skilled administrative and supervisory personnel's and skilled people to render the uninterrupted and most satisfactory services to our aspiring clients. Also, it is our mandatory principle to keep our staff delighted and self-reliance in providing services.

Phone

8825401022

E-mail

jdgroupshr@gmail.com

Address

B 18, 5th Main Road,
Maharajanagar,
Palayamkottai.

Production Staff

- Hot and Cold kitchen we have a unit of **100 Employees, Chef Manager and Supervisor,**
- **Cooks Helpers,**
- **Utility Boys,**
- **Accountant,**
- **Store Keeper,**
- **Manager / Supervisor.**