

Introducing Madhuban Hospitalities

Company Overview

Madhuban is one of the leading brands in Industrial Catering which has stood for over 40 years and have served to over 100+ companies. We at Madhuban currently caters in 2 different states that is Maharashtra & Karnataka.

What we believe is to build and operate catering facilities comparable with the best offerings in the Industry. Our first responsibility is to the well being of our clients who entrust us with the crucial responsibility of food services, which we believe is a vital staff welfare measure and motivator that is linked to productivity.

We will be ever conscious of the effect of our product on the health and well being of our customers, the impact of our business practices on the environment and the responsible actions that will give our efforts a sense of purpose and meaning beyond our financial goals.

We have the expertise to undertake mass volume catering operations for a variety of nationalities and ethnic groups. Deliveries are executed to clients destinations all over Aurangabad, Pune and Mysore. What we belive is to build and operate catering facilities comparable with the best offerings in the Industry. Our first responsibility is to the well being of our clients who entrust us with the crucial responsibility of food services, which we believe is a vital staff welfare measure and motivator that is linked to productivity.

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We understand the importance of providing wholesome, tasty and balanced meals to the most important asset in your company your workforce.

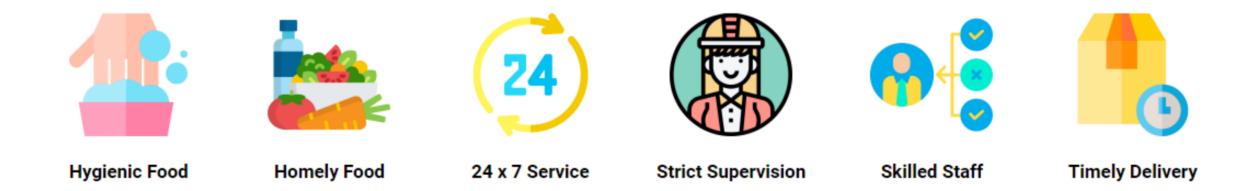
Call us for end to end industrial catering service and deliveries from our central production facility.

Our Core Culture

About Out Culture

We Deeply Care About

Hygiene | Homely Food | 24x7 Service | Personal Supervision | Skilled Staff | Timely Delivery



Our Methodology

Our Practices

OPER	ATIONS	METH	ODOLO)GY
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Periodic Cyclic Menu to offer varity

Continuously monitor and examine existing practices and identify the need for improvements

Monitor and examine existing administrative systems and identify the need for improvements

Develop, implement and train staff to ensure consistency in operations

Log complaints and respond in such a way that the customer will be informed at all times regarding the actions and outcome of the complaint

FOCUS AREA

Personalized and Anticipated Services

Flexibility as per Requirement and Feedback

Motivated Employees Response and delivery

Customer care with Defect Free Product

Economy to Client & End Users

CANTEEN MANAGEMENT

One point service contact

Reputation of Service & Quality
Clean counter and utensils management

Food Safety and Hygine Use of Quality Products

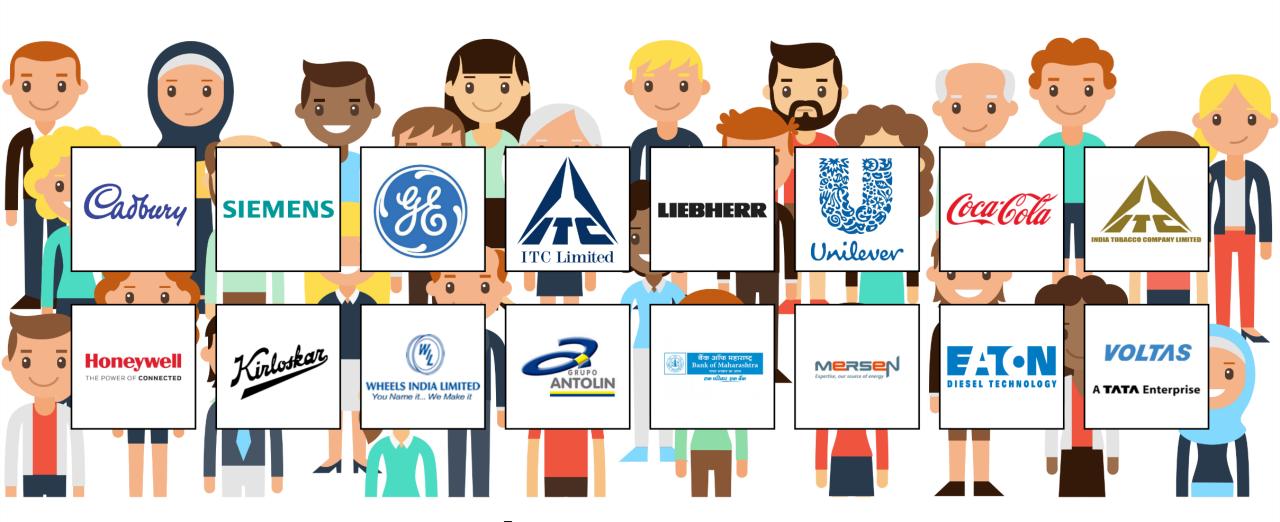
Staff training on food safety & hygine Microbiological sampling of food

Infrastructure safety
Training of our staff for proper usage of equipment and primary safety.

Well balanced, nutritious and tasty meals

Our Clients

Some of our esteemed clients



and many more...

Contact Us

For Business Queries

Madhuban Hospitalities Pvt. Ltd.

CIN No: U55101MH2000PTC127682 - GST No:

Reg Add:

Plot No A-94, Ranjangaon-MIDC, Koregaon Village, Tal-Shirur, Dist. Pune - 4122209.

Contact: Dhiren Shetty

Mob: +91 99301 42031

Email: dhiren@madhubanfnb.com