

SHARDA HOSPITALITY

Industrial, Institutional, Corporate Catering & Facility Management Services

Regd. Office: 714, Saiyad Faliya, Taluka- Vagra,
Post- Dahej, City- Bharuch (Gujarat) – 392130

✉ Email: shardahospitality37@gmail.com

☎ Mob: +91 74338 32202 / +91 81288 57280





About Us

We sincerely thank you for the opportunity to present our candidature.

Experience & Reach

Sharda Hospitality is a leading Food & Hospitality Services company with over 8 years of experience. Our footprint spans Gujarat, West Bengal, Odisha, and Uttar Pradesh.

Diverse Portfolio

We serve a diverse portfolio including Hospitals, Educational Institutions, Corporate Offices, Oil & Gas Sector, Guest Houses, Power & Polymer Industries.

Our Commitment

We focus on customized, high-quality service delivery and client satisfaction. This commitment has been instrumental in our rapid growth.

Trusted by clients like: ONGC, OPaL, Optical Control System, Detox Group, Indian Oil Corporation, FDDI, AIIA Delhi and many more.

"अन्नं ब्रह्म, रसः विष्णुः, भोक्ता देवो महेश्वरः।"

Food is Brahma (the Creator), its essence is Vishnu (the Preserver), and the one who consumes it is Maheshwara (Shiva)



Vision

We envision a future where every meal served creates an impact the nourishing bodies, building trust, and shaping sustainable operations in food and hospitality.



Mission

To ensure quality, hygiene, and taste in every meal.

To foster long-term partnerships by providing reliable, cost-effective, and timely services.

To invest in people, process, and technology for consistent improvement and sustainability.



Core Values

At Sharda Hospitality, we prioritise quality, uphold integrity, and stay innovative, ensuring every client receives exceptional, reliable, and personalised service.

With a "Quality First" approach, we combine integrity and innovation to meet client expectations and build long-term, trust-driven partnerships.



Our 6-Step Food Management System

FSSAI Approved Vendors

Sourcing from trusted partners to ensure quality and compliance.

Sorting & Inspection

Physical inspection and sorting, adhering to FIFO & FEFO principles for freshness.

Storage

Optimal storage at room temperature or cold storage (0–5°C) for perishables.



Receiving & Logging

Materials accepted per ISO 22000:2005 standards with meticulous log entries.

Washing & Sanitizing

Thorough cleaning and sanitization of all produce to maintain hygiene.

Dispatch to Production

Materials released as per daily production plan

This systematic approach ensures the highest standards of food safety, quality, and efficiency from procurement to dispatch.

Standard Operating Procedure For Cooking



Material Received

As per Production Plan



Re-Washed

Vegetables and materials rewashed before use



Dry Store Items Checked

Physically sorted and inspected



Transport to Kitchen

All items moved to cooking zone



Cutting Section

Vegetables and items processed as per dish plan



Standard Operating Procedure For Food Service



Food Received from Kitchen

Prepared food brought to service counter.



Displayed on Preheated Bain Marie

Maintains temperature and freshness.

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Temperature Recorded

Ensures food safety and compliance before service.



Replenishment with Fresh Lot

Food replaced frequently to avoid staleness.



Quality & Customer Feedback

Servers collect direct customer feedback.



Buffet Wind-Up & Sanitisation

Counters cleaned and sanitised.

Hospital Dietary Services - What We Offer

Our hospital diet plans are developed in consultation with certified dietitians and in compliance with FSSAI guidelines. Every meal is customised to patient health requirements and served with strict hygiene protocols.



Balanced Meals

Nutritious meals with optimal portions of carbs, proteins, fats, and fiber to support overall wellness.



Ayurvedic or Satvik Meal Options

Wholesome, non-processed vegetarian meals prepared as per Ayurvedic or spiritual dietary practices.



Diabetic-Friendly Options

Low glycemic index meals with controlled sugar and carb levels to help manage blood glucose.



Meal Timing Coordination

Served as per patient medication and treatment schedules



Clear & Full Liquid Diets

Ideal for pre/post-surgery and digestive recovery



Calorie & Nutrient Labeling

Each meal labeled with calorie count and nutritional breakdown



Daily Meal Records

Maintained for patient history, audits, and traceability



Sanitised Delivery Protocols

Sterile utensils, disposable options, and hygienic packaging

Recent Collaborations & Events



Date: October 2024

Place: All India Institute of Ayurveda, Delhi

Chief Guest: Visit of the Hon. Smt. Droupadi Murmu



Date: October 2024

Place: Aroha International Conference

Chief Guest: D.Y. Chandrachud (Former CJI)



Date: October 2024

Place: All India Institute of Ayurveda, Delhi

Chief Guest: Visit of the Hon. Shri Narendra Modi



Date: 18th March 2025

Place: ONGC Offshore Rig – Arabian Sea

Chief Guest: Mr. Vikram Rao (Operations Head, ONGC)



Date: 12th June 2025

Place: All India Institute of Ayurveda, Delhi

Event : International Yoga Day with a Gathering of Over 2,200+ People



Date: 13th July 2025

Place: All India Institute of Ayurveda, Delhi

Event : Shalyacon 2025 conference with 3 course meal

Our Trusted Clients & Partners



ONGC



FDDI



AIIA



Detox Group



Indian Oil
Corporation



IGIB



OPaL



Optical Control
System

Our Trusted Clients & Partners



NIUM



GRSE



Central Vigilance Commission

Client Testimonials

“We sincerely appreciate the efforts of Sharda Hospitality during the Hon’ble Prime Minister’s visit.”

— **Dr. Yogesh Badwe**

HOD & Dean (PG), Department of Shalya Tantra

“Their attention to detail and timely service made our event a true success.”

— **Rahul Mehta, Event Head – OPaL**

“We were thoroughly impressed with Sharda Hospitality’s commitment to hygiene and timely service.”

— **Admin Head – CVC**

“Sharda Hospitality’s food quality is unmatched — every meal is fresh, hygienic, and delicious.”

— **Head Of Department – FDDI**

Thank You

We appreciate your time and look forward to creating exceptional experiences together.

Contact us to discuss your catering and hospitality needs.