



**FOOD AND HOSPITALITY SERVICES PVT. LTD.**

An ISO 22000 : 2018 & HACCP Certified Company

CATERING MEMORABLE  
CULINARY EXPERIENCE



[www.cheftalk.co.in](http://www.cheftalk.co.in)



KARNATAKA | MAHARASHTRA | ANDHRA PRADESH | TAMIL NADU | ODISHA | MADHYA PRADESH | RAJASTHAN

## ABOUT US

Cheftalk Food and Hospitality Services Pvt.Ltd. came in to existence in the year 2008 with foresight of revolutioning corporate food Services by adding the zest of locally produced ingredients, enhancing the taste of the cuisine to impress every bit of taste buds.

## OUR VISSION

To create a culture that celebrates the relationship of food with moments of human happiness unique to the Indian context

## OUR MISSION

To bring farm fresh sourced, high-quality, diverse, tasty, healthy cuisine and best-in-class service to our customers.

## FEW FACTS AT A GLIMPSE

120+

Client Sites  
&  
Locations



1.62 Lakh+  
Happy  
Customers  
daily

4000+

People Behind  
Great Food  
Everyday



48.6 Lakh+  
Meals  
Every  
Month

5+

States



5.82 Crore+  
Meals  
Every  
Year



## GOVINDA BABU POOJARI

Founder & Chairman



### ■ KICKSTART OF CHEFTALK

Veteran of the Food and Beverage Industry with more than 28 years of experience in Star Hotels and Catering. His journey from a remote village of Karnataka to being a successful entrepreneur is a testimony of his hard work and Perseverance. He has worked with Holiday Inn, Ramada Group, Regent Hotel, Sodexo and RKHS.

### ■ FOUNDER PROFILE

Sri Govinda Babu Poojari is the founder of Cheftalk Food & Hospitality Services Pvt. Ltd. Endowed with Exceptional Entrepreneurial Abilities, Mr. Poojari is a true Humanist who loves all his employees and is Philanthropic and Generous by nature.

### ■ EARLY DAYS

Born in an Agricultural family in a small village near Byndoor, Karnataka on 13th June 1977, Mr Poojari was driven by the spirit of Adventures. He started working from the age of 13. In the year 1990, he set sail to the shores of Mumbai and started his maiden job in a small canteen. Later on, He was promoted as a cook in a restaurant. Later on he plunged into his own venture successfully entertaining customers at various 5 Star Hotels.

### ■ SWEET TASTE OF SUCCESS

In the year 2008, he started an organization called "Cheftalk Catering Services" at Mumbai and Thane. Now being called, " Cheftalk Food & Hospitality Services Pvt. Ltd ".

As the Business gradually grew, it was expanded to Hyderabad, Bangalore, Pune, Gujarat and Jharkhand. As of now, more than 4000 professionals are working in various sectors of the company, who manage and carry out huge volumes of work for the satisfaction of the clients.

### ■ SOCIAL CONCIIOUSNESS

Mr. Poojari believes in helping and contributing back to the society. Hence he started a charitable trust by the name " Shri Varalaxmi Charitable Trust, Uppunda (R)" to help the Education of poor children, Help in the marriage of Financially Backward Girls and Care for the Orphans. And other philanthropic activities.

### ■ INSPIRING LEADER

At the age of 43, he is a well experienced and Dynamic person with a business background and is serving 29 years in the Industry. This experience Reinforced his serious interest in the catering industry and is a motivation to others.



## OUR TEAM



**SMT . MALATI G POOJARI**  
EXECUTIVE DIRECTOR

Smt. Malati Govinda Babu Poojari is an active social worker and pioneer in the areas of rural development especially in women empowerment and child development. Her initiatives in bringing women to upfront from the rural areas are well appreciated in the society. Currently she is an inspiration to hundreds of several women volunteers who works for Sri Varalakshmi Charitable Trust.

**DEVEN K POOJARI**  
EXECUTIVE DIRECTOR

With over a decade of experience in the food and beverage industry, he has honed his skills through employment at multiple renowned 5-star hotels, collaborating with the industry's finest. His prominence extends to the accounts department, where he stands as a leading figure.



**SHUBHAKAR G POOJARY**  
HEAD OF OFFICE (MUMBAI & PUNE)

With over 15 years of experience in the field of F&B and hospitality, he boasts an impressive academic background with an M.Com degree from Mumbai University and a Diploma in Hotel Management & Catering Technology from IIT-C. Furthermore, his culinary expertise shines through with 5 years as an Executive Chef at a prestigious 5-star hotel in Cochin



**A. WELESLY PRASHANT**  
OPERATIONS HEAD

With 23 years of professional experience in the F&B Industry across 5star Indian and International Hotels, Luxury cruises, Restaurant and Catering operations, He is a Lean expert with thorough knowledge of Kaizen, Kanban, 5s and other lean activities, who has driven lean Management best Practices in various organizations. He also has been a pinnacle for the growth of many start-ups catering companies and Restaurants.





### **SATYAWAN SHENDEKAR**

#### **OPERATION MANAGER**

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Boasting a wealth of expertise with over 15 years in corporate catering and F&B management, he has a solid foundation with a background in Hotel Management. For the past decade, he has been a valuable asset to Cheftalk where his extensive experience includes roles in operations at various prestigious 5-star hotels.

### **TUSHAR SHETTY**

#### **HEAD OF OPERATIONS (PUNE)**

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With over two decades of experience in the catering and operations industry, he has honed his skills and expertise. His culinary journey includes serving as a chef in renowned 5-star hotels in Singapore and the USA, which has significantly contributed to his notable qualities in the fields of operations and catering.



### **SHIVA SAPALIGA**

#### **HEAD OF ACCOUNTS (MUMBAI & PUNE)**

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With more than 25 years of dedicated experience in the realms of Accounts and Tender Processing, he possesses an extensive skill set and forward-thinking capabilities that enable him to expertly navigate incoming tenders, seizing opportunities to cater to clients through successful tender procurement.



### **RAMESH K**

#### **CHIEF FINANCIAL OFFICER**

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A seasoned professional with over 30 years of experience in finance and accounts, he plays a pivotal role as a legal administrative strategist at Cheftalk, showcasing his extensive knowledge and expertise in the field.



### **SRIRAM SESHADRI**

#### **HR MANAGER**

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Sriram Seshadri has 3 decades of experience in Human Resources, & IT. He has served in some of the prominent companies like Fidelity Investments, Sundram Finance and Polaris Software. He is a Commerce Graduate and has done PG Diploma in Industrial Relations & Personnel Management. He is a certified Project Management Professional (PMP) and a Scrum Master.



**VINESH KUMAR S**

**PRODUCTION MANAGER**

Having an experience of over 20 years in the Food and Hospitality Industry. Specialized in handling high end corporate and industrial catering. Knowledge of over 20 years in centralized kitchen, food production, costing, operations and marketing.



**HARISH MP**

**PURCHASE MANAGER**

Having an experience of over 12 years in Procurement & Stores and has predominantly worked in Star hotels and top companies in the Food and Hospitality Industry



**AMIT DESAI**

**HSEQ MNGEAR**

Possessing a bachelor's degree in Hotel and Tourism Management and a postgraduate qualification in Food Science Technology, he brings a valuable educational background to his role. With a decade of experience in the reputable catering industry and various 5-star hotels, he plays a pivotal role in Health, Safety, Environment, and Quality (HSEQ) at Cheftalk. For over three years, he has diligently maintained the company's food safety management system, ensuring that our clients are consistently served with the best.



**HUKUM SINGH BAGIAL**

**HEAD CHEF (MUMBAI & PUNE)**

With over two decades of experience in the catering industry, he has a rich history of working with various 5-star hotels. Currently, he leads a group of well-trained chefs skilled in diverse cuisines at Cheftalk, where he has been a dedicated member for over a decade.



**KISHORE RAJAK**

**HEAD CHEF (BANGALORE)**

With over two decades of experience in the field of catering, our chef has consistently excelled in his roles, carrying out multiple tasks and performing his duties in an exemplary manner. He is a culinary expert with a strong focus on both Western and Indian cuisine, and his dedication is evident in his 10+ years of service with Cheftalk.



# OUR SUCCESS STORY GOES THIS WAY...

## MUMBAI



## PUNE



## TAMILNADU



## RAJASTHAN



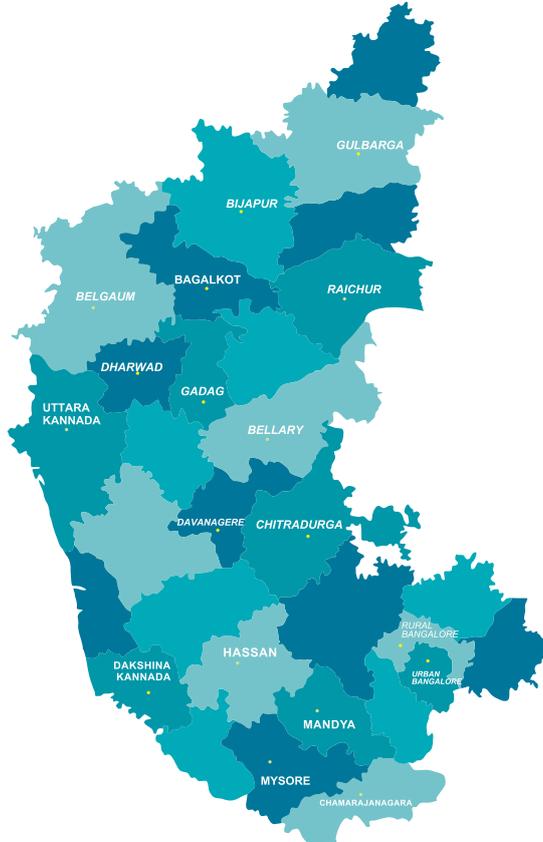
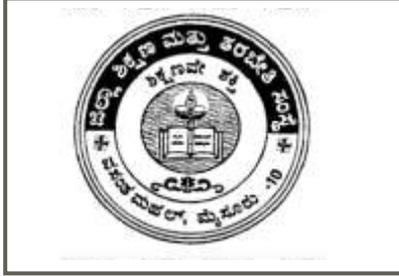
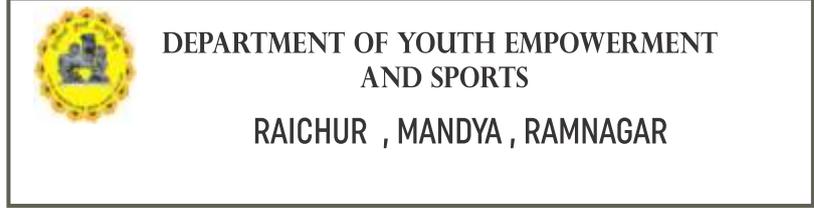
## ODISHA



## MADHYA PRADESH

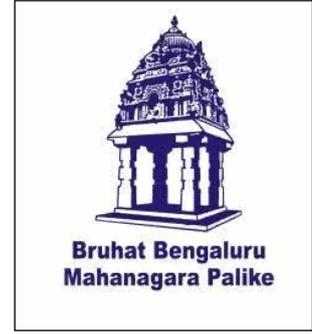


# KARNATAKA



We providing more than one lakh meals per Day from our 8 central Kitchen in Bangalore and 16 Central Kitchen in other District of Karnatka under the Govt. of Karnataka

# BANGALORE



## BANGALORE



## KOLAR



## ANDHRA PRADESH



**Srivatsa Annamayya  
Restaurant,  
Tirumala  
Sapthagiri Hotel,  
Tirumala**

Employee Dining

Event & Outdoor



Executive Dining

Retail Food Service

Menus From Expert Chefs

Onsite / Offsite Food Service Management

**HSEQ**  
Governance Calendar  
**Audits**

Training & Induction  
Ethical Complaint Practice

Robust Chain Supply  
**Branding**

**Logistics**

**Training & Mobilization**

# TRANSITION & MOBILISATION FRAMEWORK

## LEVEL - 1

- Final Client Service Level Agreement (SLA)
- Project Management Governance Overview
- Pre-Mobilisation Team Awareness
  - \* Procurement
  - \* Finance
  - \* Risk Management
  - \* HSEQ
  - \* HR Staff
  - \* Hiring
  - \* Operations
  - \* Marketing
- Mobilisation
  - \* Kitchen & Cafe Setup
  - \* Staff Training
  - \* Menus

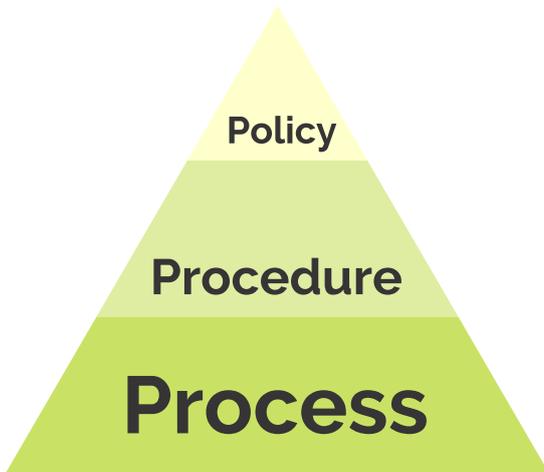
## LEVEL - 2

- Successful Mobilisation and Launch
- Operational Stability & Support
- Transformation to Steady State & Handover to site team
- Final Stage review
- Feedback & Improvement
- Monthly Structured meeting with Client
- Quarterly Business Review with Client



# KEY DIFFERENTIATOR

## HR Structured Policy



## COMPLIANCE

We resume compliance to protect against Loss of Reputation, Business Risks & Business Continuity (FSSAI, Health Licence, Shop & Establishments, Contract Labour Law, Trade Licences)

**Credible Supply Chain through centralised purchase**

**Continuous Training development & Employee Engagement**

**Customised Mobilisation plan & Transition**

**Standard menu recipe to ensure consistency in taste**

# AWARDS



ET Leaders of Tomorrow - The Times Group



Indian Leadership Award - AIA Foundation



Fastest Growing Enterprise award - BCCI



Entrepreneur of the Year - IAA



Quality food & Customer Satisfaction Award- IAC



10 most Corporate Catering Service Provider in India - Silicon India



Best Corporate Food Catering Service Provider in India - Asia awards



1st price in BARC clean private run canteen competition - BARC

# AWARDS



Saalumarada Thimmakka Greenary award  
Saalumarada Thimmakka International Foundation



Best class Sea food Cuisine - Govt. of Karnataka



Honorary Doctorate award- Asia Vedic Cultural Foundation



Kannada Rajyotsava Award- The News Paper Association



Karmika Ratna Award- Karnataka Rajya Karmika Parisattu



Vijaya Ratna Award - VRL Media



KC Kunder Memorial Endowment Award-Dr. Shivaram Karanta Trust



Nanu Nanna Sadhane award - News First Channel

# Value Add On's

## ORDER THE FOOD FROM ANY WHERE

Cheftalk SmartCafe Mobile App provides a simple and convenient way to order the food in Cafeteria

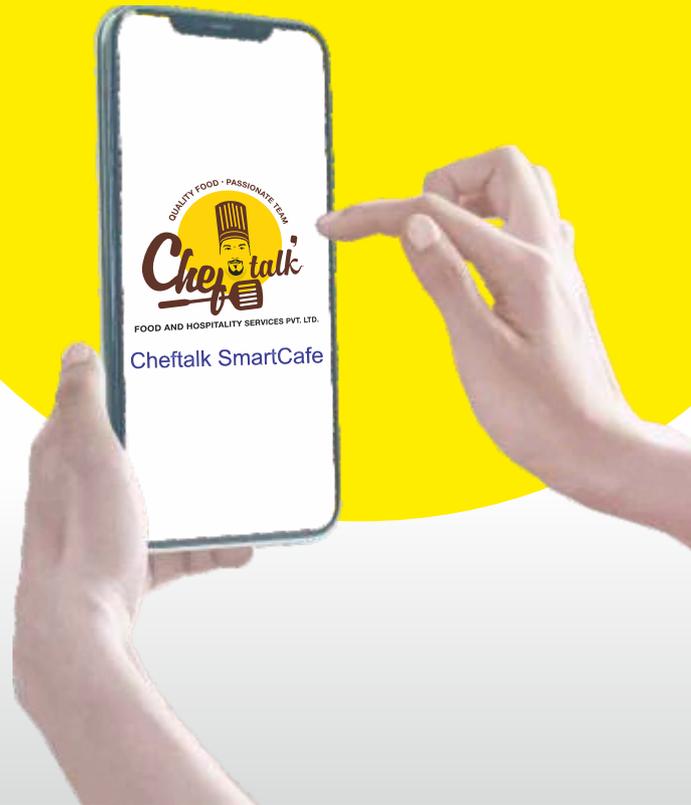
WANT TO DOWNLOAD THE REALLY GREAT APP?



Download on the  
**App Store**



GET IT ON  
**Google Play**



## Salient Features



Remotely view digital food counters & Menu



Place your order through Mobile App



Pay quickly & easily using the multiple options through App



Visit food counter to collect and enjoy the meal



Share your valuable feedback

CHEFTALK  
PROUDLY PRESENTS IT'S SISTER CONCERN COMPANY,



**PRAGNYA SAGAR**  
HOTELS & RESORTS

PRAGNYA SAGAR HOTELS & RESORTS PVT. LTD.  
IN AND AROUND KARNATAKA TO CATER TO THE RETAIL CLIENTS  
WE HAVE STARTED 4 OUTLETS IN KARNATAKA

**BANGALORE**

**PRAGNYA SAGAR HOTEL**  
**Multicuisine Restaurants**  
Sarjapura Road

**MALE MAHADESHWARA**

**PRAGNYA SAGAR HOTEL**  
**Pure Veg Restaurant**

**BYNDOOR**

**PRAGNYA SAGAR HOTEL**  
**Veg & Non Veg Restaurants**  
Uppunda

**MANGLORE**

**PRAGNYA SAGAR HOTEL**  
**Veg & Non Veg Restaurants**  
Pililkula

# INDUSTRY CERTIFICATION



Reg No. : ECR/ 85228



Reg No. : BVCSQMS1072



Reg No. : ECR/ 87709



Reg No. : ECR/ 83652



Reg No. : ECR/ 87406



Reg No. : BVCSOHS1073



Reg No : FMS / A15 / 0623



# SECTOR FOCUSED BUSINESS



Corporate -IT



Public Sector



Manufacturing



Oil & Gas



Banking



Health Care



Defense



Automobiles

## OUR CENTRAL KITCHEN LOCATION

### KARNATAKA

1. Bommanahalli  
**24000 Sq.feet**

2. Kadugodi ( Whitefield)  
**35,000Sq.feet**

3. Kolar (Narsapura)  
**4000 Sq.feet**

### Maharashtra

1. Mumbai  
**4500 Sq.feet**

2. Pune  
**2500Sq.feet**

### Tamil Nadu

Tirunelveli

**3000 Sq.feet**





TM



MATHSYA LOKA PVT.LTD

# Fichos

Fish wafers

ಭಾರತದಲ್ಲಿಯೇ ಪ್ರಪ್ರಥಮ ಬಾರಿಗೆ ಕರ್ನಾಟಕದ ಉತ್ಪಾದನೆಯ

Omega 3 ಮತ್ತು Vitamin D & B2

ಆರೋಗ್ಯ ಮತ್ತು ಬುದ್ಧಿಶಕ್ತಿಯನ್ನು ಚುರುಕುಗೊಳಿಸುವ

**ಫಿಚೋಸ್**

ಫಿಶ್ ವೆಫರ್ಸ್



HOT BARBEQUE



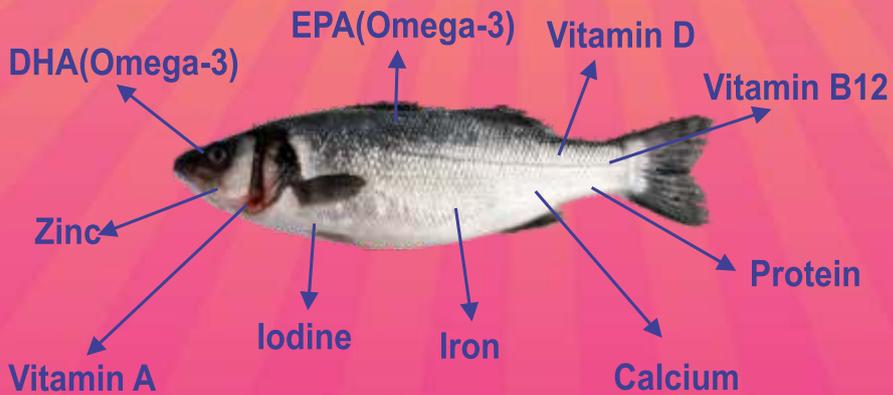
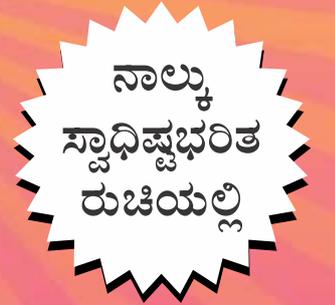
TOMATO CHILLI



GARLIC CHILLI



CREAM AND ONION



ಹೆಚ್ಚಿನ ವಿವರಗಳಿಗೆ ಸಂಪರ್ಕಿಸಿ : **080-4131 0018**



# SRI VARALAKSHMI CHARITABLE TRUST (R), UPPUNDA

Reg Address : Aneganapathi compound, Uppunda, Byndoor Tq, Udupi Dist-576232

Website: [www.srivaralaxmitrust.com](http://www.srivaralaxmitrust.com) | [contact@srivaralaxmitrust.com](mailto:contact@srivaralaxmitrust.com)

Ph: 08254-256078/9833311169/9535391272  
(Reg. No. 14/2014-15) PAN: AAWTS9900r

Order No: ITBA/EXM/S/22AA/2019-20/1015636614(1)  
ITBA/EXM/S/80G/2019-20/1017673909(1)

## All Contributions for VARALAKSHMI CHARITABLE TRUST ® Are Exempted 80G(5) of I.T Act 1961



### Support for Deserving & Economically Poor Students:

There are many talented students in our villages who wither without flourishing. We would like to identify such students and help them with finance, direction and education so that their talent comes to the fore.



### Support for Orphans:

We would like to identify the orphans who might have lost their parents due to accidents or serious health issues and help them in their trying times to have a foothold in life, improve it and come to the mainstream.



### Support for the aged the Old-Age Homes:

In this age of nuclear families, senior citizens are spending their final years in old-age homes without the love and care of their children. We would like to identify such old people who are in need of help and help them improve the quality of their lives.



### Support for the Handicapped:

Due to physical and mental handicaps, some people remain far from the mainstream society. The Trust would like to identify such people and help them to be part of this progressive society.



### Support for the Cultural and Educational Services:

There are several cultural and educational organizations which are working to support the needy, irrespective of their caste, creed or religion. We would like to identify such organizations and help them.



# OUR PRESENCE



**Bangalore** (Corporate Office & CPU)  
# 1&2, 5th ward, 18th Cross,  
Munireddy Layout,  
Mangammanapalya,  
Bangalore - 560 068

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[info@cheftalk.co.in](mailto:info@cheftalk.co.in)  
[helpdesk@cheftalk.co.in](mailto:helpdesk@cheftalk.co.in)

**Mumbai** (Regional Office & CPU)  
A/34 & 35, New Empire Industrial Estate  
Premises, Near Regent  
Hotel, Kondivita Road,  
Andheri East, Mumbai - 400 059

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**TOLL FREE**  
**1800-572-0018**



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