



COMPANY PROFILE

DEEPNA

HOSPITALITY LLP

Integrated Catering, Canteen & Facility Management Services

Corporate • Industrial • Institutional • Healthcare • Events

FSSAI Licensed | ISO 22000:2018 | ISO 45001:2018 | Udyam MSME Registered

Corporate Office & Central Kitchen

Unit No. A/15, Raj Industrial Complex, Military Road, Marol, Andheri (East), Mumbai – 400 059

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Office: 9004000852 | deepnacateringservices@gmail.com



Why Deepna?



We understand that food service on a client site is not just about serving meals — it shapes how employees, patients and guests experience the organisation every single day.

Contract Catering at Scale

Independent contract caterer running full-service canteens for business, industry and corporate clients, day after day.

Multi-Cuisine Expertise

A la carte and buffet menus spanning Indian regional cuisine, Oriental specialities and Continental fare, prepared fresh from scratch.

Qualified Operating Team

A professionally qualified multi-disciplinary team manages and operates catering and maintenance on demanding project sites.

Veg & Non-Veg Segregation

Separate preparation, cooking and service arrangements for vegetarian and non-vegetarian food.

Certified Food Safety

ISO 22000:2018 food safety and ISO 45001:2018 occupational health & safety management systems, backed by a valid FSSAI State Licence.

Integrated Facility Management

Combined facilities support, housekeeping, general cleaning and landscape care delivered alongside food services.

Full Statutory Compliance

GST, EPFO, ESIC, Shops & Establishment and Udyam MSME registrations in force; workforce covered under statutory social security.

Cost-Effective & Scalable

Reasonable, transparent pricing with the ability to scale headcount and meal volumes as a site grows.



Our Promise: Safe Food • Hygienic Practices • Balanced Nutrition • Timely Service • Consistent Quality

Scope of Services



Deepna Hospitality LLP offers end-to-end food service and facility management solutions under a single accountable contract.

Corporate & Industrial Catering

- Full-service contract canteens
- Breakfast, lunch, snacks & dinner
- Executive and management dining
- Shift-based and 24x7 meal service
- Pantry and beverage services
- Packed and transported meals

Institutional & Healthcare Services

- Canteen operation for factories, offices, hospitals and schools
- Patient, attendant and staff meals
- Dietitian-guided and therapeutic diets
- Bedside and ward meal distribution
- Visitor and general cafeteria
- Naval and defence establishment messing

Events & Speciality Catering

- Lunch, dinner and buffet catering
- Marriage and social functions
- Corporate events, offsites and townhalls
- Conference and seminar catering
- Live counters and themed menus
- Customer-specific custom menus

Integrated Facility Management

- Combined facilities support activities
- Housekeeping and pantry management
- General cleaning of buildings
- Landscape care and maintenance
- Manpower deployment and supervision
- Consumables and inventory management

Cuisine & Menu Range

- Indian regional cuisine
- Oriental and Pan-Asian selections
- Continental and Western fare
- Vegetarian and Jain menus
- Balanced, calorie-conscious menus
- Seasonal and festival specials

Service Capacity

- 5,000+ meals produced and served daily
- Simultaneous operation of multiple client sites
- 24x7 and shift-aligned service capability
- Scalable manpower and production for growing sites
- Transport and hot-holding for off-site delivery

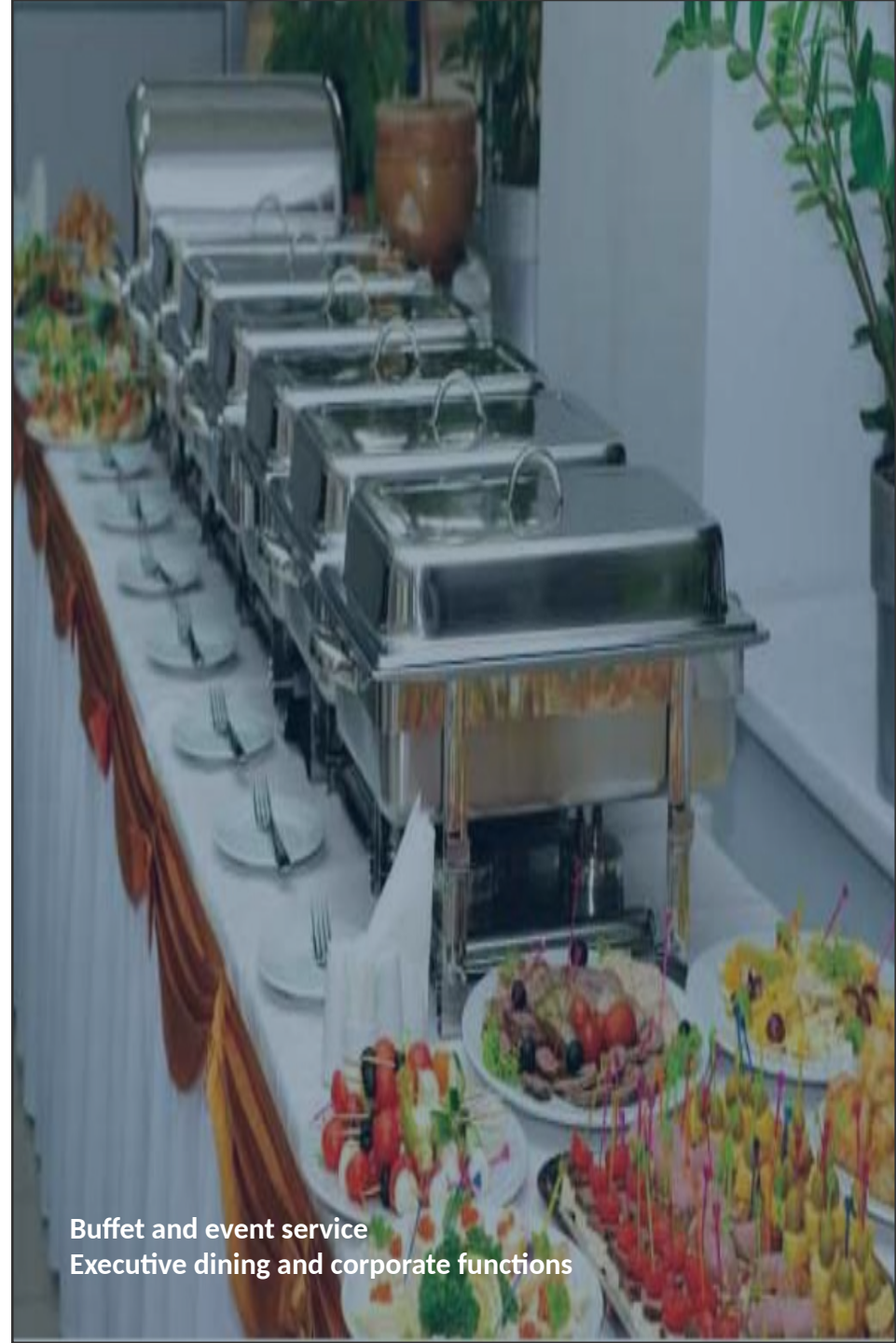
Operations & Quality Standards

Food Safety & Hygiene

- Daily sanitisation of kitchen, equipment and food preparation areas.
- Strict personal hygiene protocols and uniform discipline for all food handlers.
- Periodic health checks, medical fitness records and FoSTaC-aligned training.
- Safe receipt, storage and handling of raw material and cooked food.
- Temperature-controlled cooking, holding and transportation procedures.
- Pest control, waste segregation and preventive maintenance schedules.

Service Excellence

- Timely meal delivery aligned to client shift and production schedules.
- Dedicated site supervision with daily quality monitoring.
- Efficient counter, buffet and bedside distribution systems.
- Attendant, staff and visitor cafeteria management.
- Structured feedback and complaint-closure mechanism.
- Monthly service reviews and menu rotation with the client.



Buffet and event service
Executive dining and corporate functions

Infrastructure & Operational Excellence



Two production units in Andheri (East), certified systems and a trained, statutorily covered workforce.

Kitchen Operations

- Well-equipped central production kitchen at Marol, Andheri (East)
- Second operating unit at Kondivita, Andheri (East)
- Standardised recipes and cooking procedures
- Dedicated vegetarian and non-vegetarian preparation areas
- High-capacity bulk production capability

Quality Assurance

- Daily quality and temperature checks
- Food tasting and monitoring protocols before service
- Portion control and consistency standards
- Documented HACCP-aligned controls
- Continuous process improvement

Hygiene & Safety Standards

- Strict sanitation schedules and checklists
- Food-grade storage systems
- Personal hygiene compliance
- Safe food handling practices
- Occupational health & safety system per ISO 45001:2018

Workforce Excellence

- Experienced hospitality professionals and master chefs
- Trained food service associates and stewards
- Dedicated supervisory team on every site
- Workforce covered under EPF and ESIC
- Ongoing training in hygiene, safety and service

Our Values, Vision & Mission

The operating philosophy carried forward from Deepna Catering Services into the LLP.



VISION

- Have a passion for quality
- Can-do attitude
- Provide services beyond expectations
- Win through teamwork
- Share success
- Be simply the best



MISSION

- Excellent service delivery
- Excellent innovation activities
- Balanced food
- Motivated personal teams
- Long-term client partnership and trust
- Excellent atmosphere

"Our focus on our core business of providing world-class catering and related services allows our clients to concentrate on theirs."

Our Clientele – Past and Current



Presently in service of the following organisations across defence, financial services, manufacturing, logistics, infrastructure and retail.

Defence & Government



Indian Navy — INS Kadamba, Karwar Naval Base

BFSI & Professional Services



PNB MetLife • Arcil – Premier ARC • Russell Reynolds Associates

Manufacturing & FMCG



Donear Industries • Mahanand (MRSDMM)

Logistics & Transportation



Bolloré Logistics • ARK Logistics & Transportation

Infrastructure & Construction



Bhate & Raje Construction Company

Retail, Jewellery & Technology



KBS • Adinath Jewellers • mGage

Scale & Track Record



A decade and a half of uninterrupted contract operations across Mumbai and beyond.

5,000+

Meals served every day

15+

Years of operating experience

12+

Marquee client organisations

2

Production units in Mumbai

24x7

Shift-based service capability

100%

Statutory compliance maintained

Serving the Indian Navy at INS Kadamba, Karwar Naval Base under a formal leave-and-license agreement since May 2018.

Licences, Certifications & Compliance



All statutory registrations current and available for verification.

FSSAI State Licence

No. 11526005000050 — valid 18-02-2026 to 17-02-2027, issued by FDA Maharashtra under the FSS Act, 2006.

ISO 22000:2018

Food Safety Management System, certified by QRO (IAF/EGAC accredited) — certified 20 Feb 2026, valid to 19 Feb 2029.

ISO 45001:2018

Occupational Health & Safety Management System, certified by QRO — certified 20 Feb 2026, valid to 19 Feb 2029.

GST Registration

GSTIN 27BCUPP0014L1ZA, Maharashtra. Letter of Undertaking (Form GST RFD-11) filed for FY 2025-26.

Udyam MSME

UDYAM-MH-18-0217541 — Micro enterprise, Services. NIC codes cover event catering, canteen operation, combined facilities support, cleaning and landscape care.

EPFO Registration

PF Code No. KDMAL2685647000, Regional Office Malad (Kandivali).

ESIC Registration

Employer Code No. 35000663390001099, Sub-Regional Office Andheri (East), Mumbai.

Shops & Establishment

BMC intimation receipt (Form G) under the Maharashtra Shops & Establishments Act, 2017 — K/E Ward, Commercial II.

Statutory registrations and certifications listed above are held under the Deepna Catering Services establishment; the LLP operates the same production infrastructure, management team and quality systems. Certified copies are available on request.

Why Partner with Deepna Hospitality LLP



One partner for food, hospitality and facility support — with the certifications and compliance record to back it.

15+ Years

of contract catering experience

5,000+ Meals Daily

delivered at consistent quality

ISO Certified

22000:2018 and 45001:2018 systems

FSSAI Licensed

state licence in force

Defence Credentials

Indian Navy contract since 2018

Single-Window IFM

food, housekeeping and support

Compliant Workforce

EPF, ESIC and PF covered staff

MSME Registered

Udyam registered micro enterprise

Cost-Effective

transparent, scalable commercials



Our Commitment: To be a trusted, single-window hospitality partner — freeing our clients to focus on their core business while we deliver safe, nutritious and consistently good food, clean and well-run facilities, and a workforce that reflects well on their brand.

About Us

Deepna Hospitality LLP is the hospitality and integrated services arm of the Deepna group, built on the operating track record of Deepna Catering Services, which has served Indian industry since 2010. We are an independent contract catering and facility management company serving over 5,000 meals a day across business, industrial, defence and corporate campuses in and around Mumbai. From a fully equipped central production kitchen at Marol, Andheri (East), we deliver contract canteens, executive dining, event catering, housekeeping and integrated facility management under one accountable contract.

Highlights

15+ Years

of contract catering and hospitality operations

5,000+ Meals Daily

served across multiple live sites

ISO 22000 & 45001

certified food safety and OH&S systems

Defence-Grade Trust

serving the Indian Navy since 2018

Multi-Cuisine

Indian, Oriental and Continental menus

Single-Window IFM

catering, canteen, housekeeping and support

Thank You.

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