



G.M.F.H. INDUSTRIAL CATERING PROFILE



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GLOBAL MIDDAS FOOD & HOSPITALITY

Global Middas Food & Hospitality has more than 2 decades of experience in F&B, Hotel and Hospitality business. Management consulting from setting up of hotels of all categories, resorts, restaurants, QSR segments to trading in Agro commodities such as spices, rice etc have been the core domain area of the group both in India & Internationally. 360 degree complete management expertise in developing a business model for a F&B business or hotel/resort, bringing & tie-up with established branded Operators for the property, preparing the project report and financial viability for the same, getting the layout & architectural planning in place, raising funds for the business, setting up of the infrastructure, getting all the approvals, NOC's, accreditation, star classifications done from the respected tourism departments & concerned ministries, manpower planning, equipment & all fixtures, menu planing, developing franchise model, developing marketing, branding, promotional strategies, roping in franchisee and investors for expansion of the business have been the core strength of the Global Middas Management Group. Further training & manpower placements have been the complimenting services being provided by the group.

MANAGEMENT PROFILE



MR. INDER PREET SINGH

Chairman
Global Middas Group

Mr. Singh has extensively worked on client engagement on M & A, Equity and Debt Syndication Deals across the Globe. Engaging in fund raising activities and undertaking market opportunity assessment valuation reports to facilitate investment decision. Collaborate with the top management, to build complex financial models for the business including multiple stages and processing fundraising for the same. His successful expertise spread over a decade lies in F&B, Real Estate and Debt Restructuring. His biggest achievement has been to retain clients as well as to expand the client base in a market dominated by private banks and being able to satisfy them by continued out-performance in their investment portfolios vis-a-vis related benchmarks.

He has been extensively involved in strategic advisories for Governments, Government undertakings, Corporate, Fund Houses, Credit Rating Agencies, Merchant bankers and UHNWI's.

Mr. Inder Preet Singh holds M.Com, MBA & PGDBM degree.

MANAGEMENT PROFILE



MR. SANJAY ISRANI

CEO

Global Middas Hospitality Group

Experienced hospitality management professional (25 Years) with a Bachelor of Arts degree from Delhi University. Proven ability to run a hotel and to plan, organise and direct all hotel services, including front of house (reception, concierge and reservations), food and beverage operations and marketing. Started the career way back in 1995 as a Marketing Manager in a publishing company, publishing

various directories, magazines and reports on Hospitality Industry. Since 2001 specialised in giving expert consultancy to up-coming hotel projects, existing hotels and restaurants in India. Specialise in getting Project Approval and Star categorisation to Hotels, Time Share Resorts, Apartment Hotels and Heritage Hotels from Ministry of Tourism, Government of India.

During the past 25 years, have given consultancy to around 200 hospitality projects all over India including Club Mahindra Group of Hotels all over India, Ramada Hotel Agra, Ramada Hotel Kasauli, Marriott Hotel Amritsar, Fortune J P Cosmos Bengaluru, Mercure Chennai, Ananda Pune, Chandigarh Ashok, Regenta Chennai, Pind Baluchi Group of Restaurants and many other group and stand alone hotels. As a part of consultancy, have run various hotels including Green Wood Four Season Hotel in Raipur, a 4 star property. Proudly associated with Ministry of Tourism, Government of India for Classification of hotels from 1 to 5 star Deluxe Category

As CEO of Global Middas Hospitality Group, with his rich experience and vision he is leading & setting up ambitious Middas QSR F&B chain of outlets, Fine Dining Restaurants, Catering Business, Ready to Eat chain of outlets, Ready to Eat Meals and 5 Star Global Middas Resort business in India and abroad wherein in next 3 years the number of outlets in India & Internationally to be operational are expected to be 150 outlets and be a leader in the North Indian Punjabi F&B Business.

MANAGEMENT PROFILE



MR GAGANDEEP SINGH

CEO

Global Middas Education Group

His experience Spans Across more than 2 Decades across top Educational Services across India. He has been instrumental in Setting up India's one of the leading Universities & Institution offering Graduate & Post Graduate Courses in India- Jagan Nath University AND JAGAN Institute of Management Studies and other Professional Programmes. From all regulatory compliances for setting up of the Univer-

sity & Institutions, coordinating & complying with all Governing Bodies, Framing the business model with the Promoters group, developing of the courses, complete faculties and manpower planning, appointing of branding & marketing team to rope in students in India & Internationally, along with developing the channel partners for the students intake, handling the complete student selection & admission process with all the HOD's & Promoter group has been his holistic efforts which have contributed to the success of the Institutions. Further he has been instrumental in undertaking Career counselling Sessions with Schools & other education consultancy firms to guide & mentor students in selecting there career choices. Further interface between the Institution & corporates for Management Development, Faculty Development & Student Development.

Complete Media Planning & PR Planning too has been his core area of expertise which successfully in last 2 decades he has contributed to the Organisational growth. He Holds an MBA, English (Hons) & Advance Diploma in Information Technology educational qualifications.

Mr. Gagan is also looking at developing various Management Development, Faculty Development, Student Development, Train the Trainer, Corporate Training Programmes as well.

MANAGEMENT PROFILE



MR AMLAN ROY

Hospitality and Commercial Operations

Amlan is an IIFT New Delhi Alumnus with Finance Major, also holds a MBA Degree from MDU in Marketing, Hotel Management Diploma and Science Graduate from Delhi University. Having more than two decades of experience in Hospitality & Facility Management industry in India and abroad with core specialization in Asset Development, Revenue & Marketing Functions. As a professional being proudly associated with leading groups like Windharn, Radisson, Compass, ISS Facility, GUTA Group, Supertech Vedasthu Stays is As dream creation of A Wellness Hospitality Brand.



MR HARJEET SINGH BEDI

Strategy and New Business

A passionate Food Industry enthusiast. A great Visionary & born Service Industry Pro due to Family Business background in Food Services from last 90 years. Formally trained in Food Industry and a Management Post Graduate. Having substantial exposure towards Institutional Food & Soft services across all sectors. Namely Health Care, Corporate and Business Catering, Onsite & Offsite Service Solutions etc. Has been spearheading Food and Facility Operations for PAN India, prior to establishing BHARATENDU HOSPITALITY & ALLIED IN. (P) LTD. (Previous engagements: BPCL, RKHS, Costa Coffee, Sodexo)

CATERING SERVICES



MENU

SALAD

- Green Salad
- Sprout Salad
- Russian Salad

SOUPS & STARTERS

- Tomato Soup
- Hot & Sour Soup
- Lemon Corn Coriander Soup
- Lime Soda
- Tea
- Coffee

CHINESE

- Manchurian
- Fried Rice
- Hakka Noodles

ITALIAN CONTINENTAL

- Pasta (In Red Sauce)
- Pasta (In White Sauce)
- Baked Vegetables
- Pizza Thin Crust

MAIN COURSE

■ VEG

- Kadhai Paneer
- Shahi Paneer
- Paneer Lababdar
- Dal Makhani
- Dal Tadka
- Chana Masala
- Rajasthani Gaa
- Mix Vegetable
- Palak Corn
- Pakora Kadi

■ NON-VEG

- Chicken Buer Masala
- Fish Greavy
- Handi Muon

BREADS

- Buer Naan
- Buer Ro Tandoori
- Laccha Parantha
- Tawa Ro
- Missi Ro
- Tikkad

SWEETS & ICE CREAM

- Ras Malai
- Malpua
- Gulab Jamun
- Moong Dal Halwa
- Vanilla Ice-Cream
- Buer Scotch Ice-Cream

BREAK-FAST MENU

- Tea
- Coffee
- Green Tea
- Cookies
- Mix Vegetable Pakoda
- Samosa
- Sandwich
- Jalaibee
- Water Bole

SOUTH INDIAN

- Idli
- Sambhar Vada
- Uapam
- Sambhar

MENU

SNACKS

■ VEG

- Chilli Gobi
- Chilli Paneer
- Chilli Mashroom
- Shanghai Roll
- Veg Roll
- Spring Roll
- Gobi 65
- Paneer 65
- Paneer Tikka
- Mushroom Tikka
- Hara Bhara Kabab
- Dahi Kabab
- Dahi ke Shole

■ NON-VEG

- Chicken Tikka
- Malai Chicken Tikka
- Tandoori Chicken
- Chilli Chicken
- Chilli Fish
- Fry Fish
- Fish Amritsari
- Chicken Seekh Kabab
- Muon Seekh Kabab



**WANT TO
BUILD YOUR
OWN MENU?**

We have customized food menu options available.

Certifications & Accreditations
from Government and
International Acclaimed Agencies



OUR COMMITMENT

RESPONSE MANAGEMENT

WE CARE :360 Degree
Site Response Management

24hrs Guest Helpline

On-site staff at your request

Streamlined feedback tools

FOOD SAFETY & QUALITY ASSURANCE

Food Storage, production
and handling as per HACCP
standards.

Food Safety Norms Practiced

Food Sampling & Testing

Pledge & grooming Cards for
Food Handlers

Vendor Auditing Systems

HEALTH SAFETY & ENVIRONMENT

Periodic Work Safety Audits

Regular Medical of Food
Handlers

Training on Safe Equipment
Handling

Observing Incident reporting
Protocols

COVID READINESS



**CLEAN AND
SAFE AT WORK**

WE FOLLOW STRICT HEALTH AND
SAFETY PROTOCOLS.

We take certain extra precautions and wear
all necessary protective gears to minimise the
risk of COVID-19.

- ✓ HEADCAP
- ✓ APRON
- ✓ GLOVES
- ✓ MOUTH MASKS
- ✓ NON-SLIP SHOES

COMPREHENSIVE ONLINE FOOD ORDERING



CUSTOMIZED SOLUTIONS FOR YOUR NEEDS

This App handles all menu planning, vendor communication, and catering etc.. App provides customized meal programs adapted to the needs of today. Whether you have a one-time catering need or provide recurring meals to your team, we bring the best local food to your table on your time.

Hassle-free cafeteria management

Safe food and safe cafeteria, always!

Get your food on your time, No waiting

Streamlined feedback tools

The privilege of flexible payments

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