



Nourishing Comfort
and Taste amidst all
the Hustle

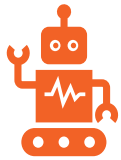


About Food Whisperer



From the House of Khansamas

- Backed by Khansamas, having 20+ years of experience in Corporate Catering
- Khansamas has 375+ professionals serving 5 Lakhs+ meals every month
- Khansamas is the top choice for corporates of all size across Gurgaon



Tech-Driven Catering

- Using AI-powered machinery to optimize food preparation and enhance the dining experience, promoting a positive and productive work environment
- Our technology provides insights into consumption patterns and real time feedbacks



Pioneering Culinary Excellence

- Driven by culinary innovation, we create unique and diverse meals across cuisines
- With an in-house hygiene, safety, and quality team, we ensure the highest food quality for your employees



Strategic Alliances

- Sourcing more than 40% of our material from our own organic farms, & from Farmer associations to ensure fresh and organic supply
- Alliance with a leading Food Tech company to establish a PAN India presence and offer end to end solutions to corporates



Our North Star



Vision

- Our vision is to become India's #1 institutional caterer by 2029
- We will serve 50 lakhs+ daily meals by 2029, maintaining a CSAT above 85%



Mission

- Our mission is to bring the rich, true essence of varied cuisines with an Indian touch to every corporate table
- We aspire to be recognized as the most preferred Corporate Caterer across Industries



Goals

- Our initial goal is to establish 5 Mega Kitchens by the end of FY 2026, to serve over 2,00,000+ meals daily
- Deliver meals crafted from organic ingredients grown in our farm, prepared with AI-driven technology to reduce environmental impact

Unleashing our Presence

Expansion Roadmap

- 10 Mega Kitchens across 9 Cities
- All Kitchens planned to be operational by September 2026
- Combined Capacity of 5,00,000+ meals per day
- Highest Individual Kitchen Capacities of 50,000 meals per day (Noida, Bengaluru, Hyderabad, Pune)
- On site kitchens to be established based on Demand



What Sets us Apart?

Vertical Integration

- Our partnership with India's leading Food Tech Company provides us a technological edge over our competitors
- This integration makes us the most qualified provider, that caters to all end-to-end Cafeteria needs of a Corporate

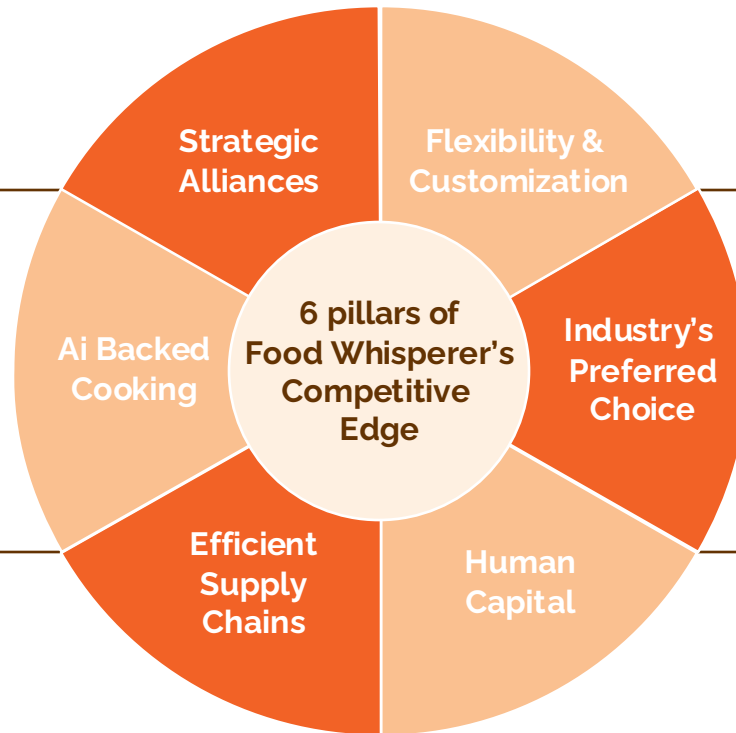
State of the Art Machinery

- Our smart ovens guarantee optimal cooking by detecting and alerting in case of over or undercooking
- They ensure top meal quality while maximizing energy efficiency

5

Collaborations with Supplier

- We have established partnerships with our raw material suppliers across India
- In certain cities, we also have our own farms that provide raw materials of the highest grade
- Controlled in-house logistics mitigates the risk of Damage in Transit



Menu Customization

- Customized menus to meet tailored needs based on each Corporate's Demographics
- Open to setup On-site Kitchens

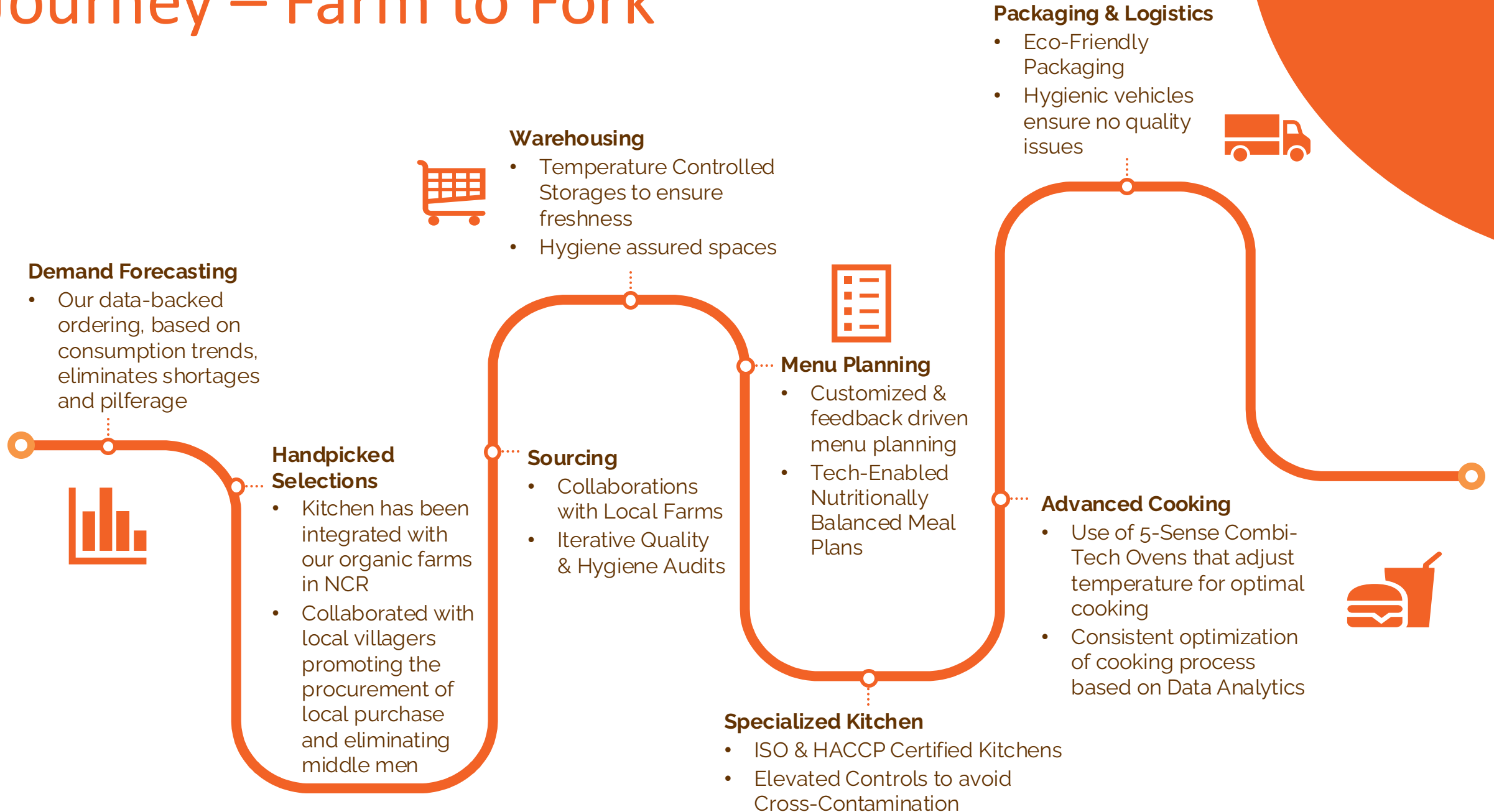
Corporate's First Choice

- We have been the preferred choice of all Corporates via Khansamas beating Global Stalwarts
- Served Corporates of all sizes and tiers

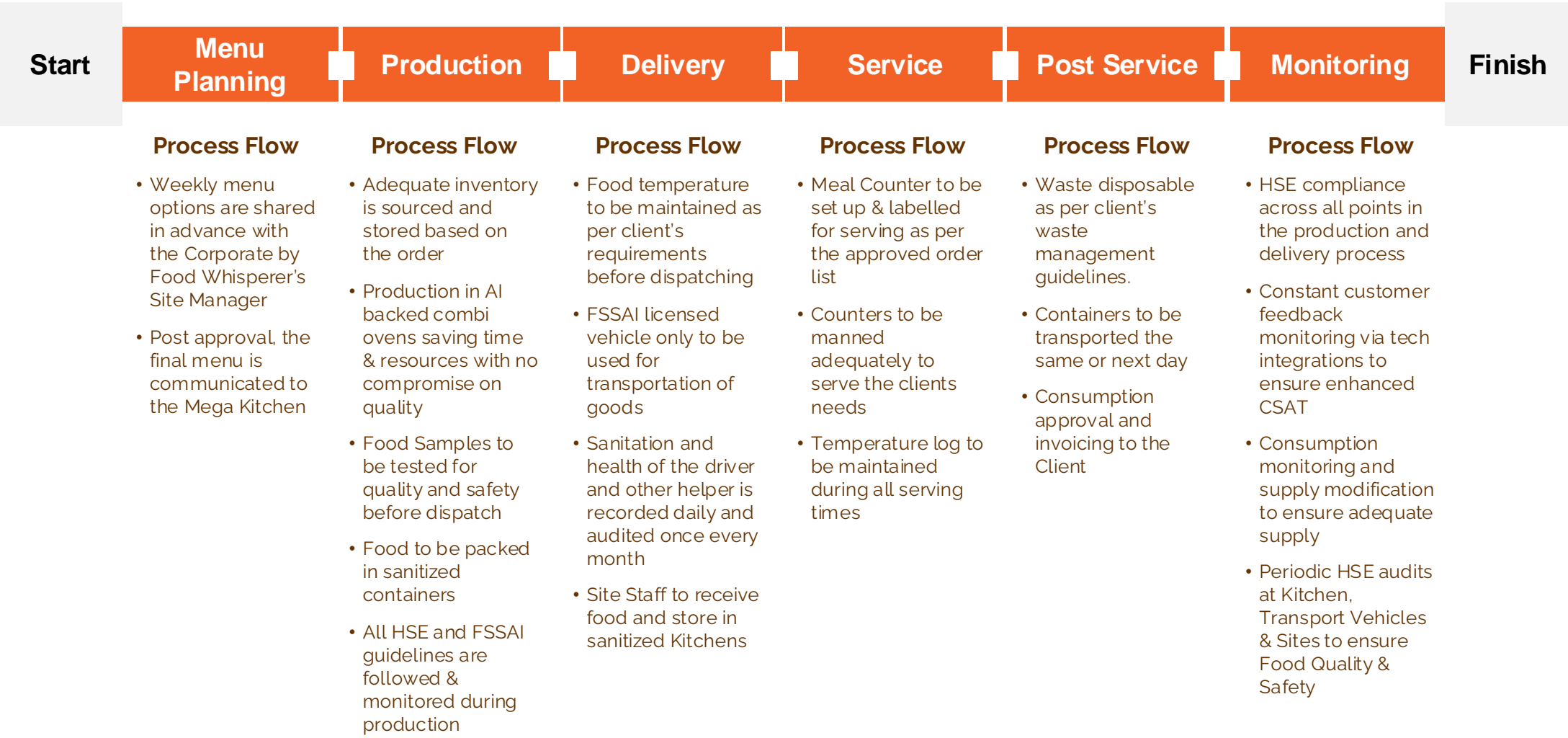
Experienced & Skilled Manpower

- Our core team is made up of seasoned leaders from diverse segments of the corporate catering industry
- Our chefs bring multi-cuisine mastery
- With an experienced operational team, we handle large-scale deliveries with ease

Journey – Farm to Fork



Mega Kitchen Operations



Technology Backed Kitchen

Rational Combi Oven



Steam and Hot Air Cooking: We are using these machines to steam, blanch, grill, roast and Bake. Modernised steam and hot air cooking for the meals served



Environment friendly cooking: It not only reduces the oil consumption by 90% but also saves water & fuel. Assurance of healthier food to all your employees



All in One Equipment: Of just 10.76 square feet of space Combi oven replaces almost all conventional cooking appliances such as stoves, boilers, grills, deck ovens and much more.



Easy to Clean and Maintain: They are easy to clean and saves up to 70% of energy in comparison to conventional cooking equipments contributing to the well being of the environment.



Nutrient Retention: Cooking with Five Sense Technology Combi Ovens which uses steam and hot air for cooking. Our cooking method ensures that vitamins and nutrients are preserved in the vegetables, Refer some examples below

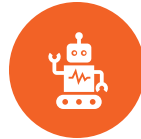
	Before Cooking	Traditional Cooking	Steam Cooking
Cauliflower (Raw Crop)	2.1	36.3	53.8
Cauliflower (Frozen Food)	45.9	22.1	32.5
Potato (Raw Crop)	3.1	15.6	17.6

Technology Backed Kitchen

Vario Cooking Center



AutoLift: The automatic raising and lowering system fitted as standard, allows you to achieve accurate cooking of pasta, deep-fried, poached or boiled foods.



Intelligent Cooking : VarioCookingControl®, the built-in cooking intelligence, simply eliminates the time-consuming routine chores such as constant checking and temperature adjustments.



Vario Boost: In only 2.5 minutes, the pan reaches 200°C and even keeps the heat when it is filled with a lot of cold food to be cooked.



Fast tracked Cooking: When you need to work even faster during peak hours, the cooking center works 4 times faster without long waiting time. evenly distributes the heat over the pan base and thus prevents sticking.

R&D Kitchens & Quality Labs



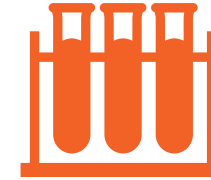
Inhouse R&D Kitchens

Concept

- Revolutionizing culinary experiences through innovation tailored to meet diverse corporate needs in a sustainable manner

Initiatives

- **Menu engineering** - Experimenting new recipes and developing regional menus
- **Product Testing** - Trying new supplementary ingredients to evaluate the taste and quality
- **Cooking techniques** – Designing new cooking techniques for healthier and effective cooking



Quality Labs

Concept

- FW labs use advanced equipments for microbiological & chemical tests to check samples for contaminants, & FSSAI/HACCP compliance

Parameters

- **Microbiological Testing:** Eliminates harmful pathogens like E.coli and Salmonella
- **Chemical Analysis:** Detects pesticide residues, adulteration and harmful additives
- **Nutritional Profiling:** Validates the caloric and nutrient content for balanced meal planning

Process

Material
Inward



Testing



Approval



Production

Food Hygiene & Quality

Food Whisperer's Quality Inspectors

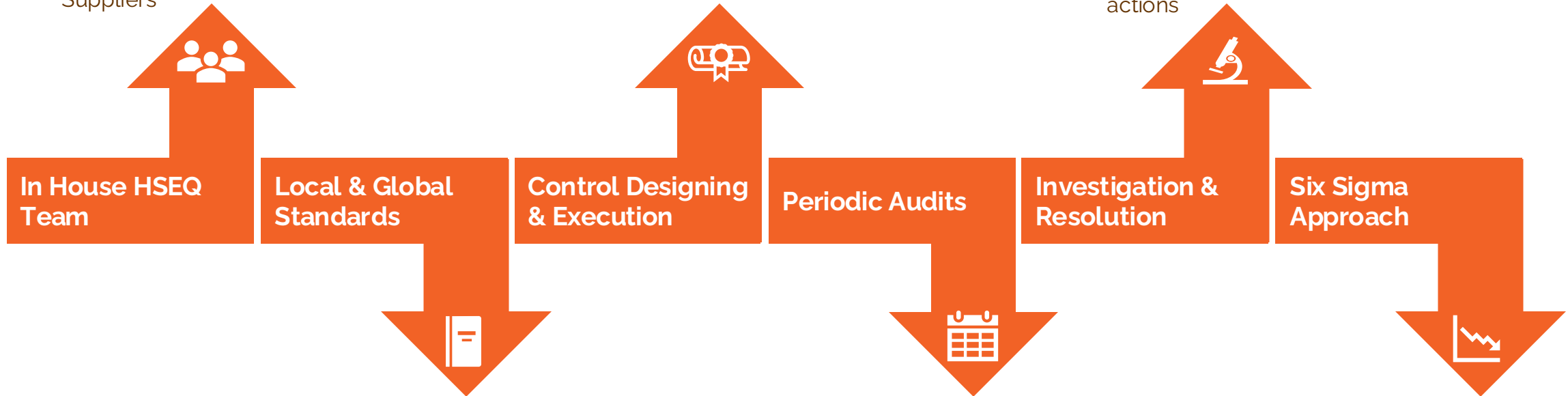
- With our In-house HSEQ team, we have a constant surveillance on all our Kitchens, Logistics & Suppliers

Watertight Controls

- Iterative risk assessments by our HSEQ team enable us to design and implement full proof controls

Comprehensive RCA

- Our HSEQ team deep dives into each food incident, identifies the root cause and instantly suggests mitigating actions



Compliance with all Norms

- We are FSSAI licensed and safety compliant
- We also follow the HACCP mechanism to ensure food safety

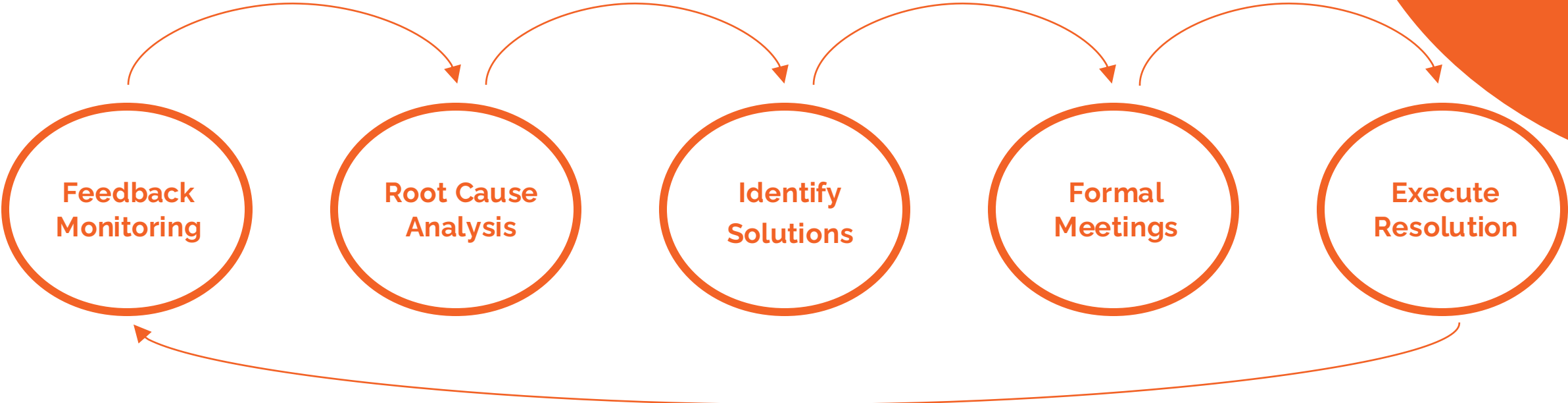
Scheduled & Surprise Audits

- Our audit calendar ensures to cover all kitchens, suppliers and logistics
- Our dynamic calendar also allows us to cater to unplanned emergencies

Six Sigma Approach

- Food Whisperer dedicatedly sticks to the six sigma approach
- Our HSEQ team drives each stakeholder's operations to highest level of Six Sigma

Focus on Feedback



Monitoring Mechanism

- Digital/physical feedback forms made available to each consumer
- Daily monitoring and trend building of feedbacks

In-depth Investigation

- Analyze nature of negative feedback & determine breach category
- Perform necessary checks to identify the root cause

Explore Potential Resolutions

- Based on the root cause, and feedback trends identify potential solutions

Feedback reviews

- Avail clients feedbacks
- Align with relevant stakeholders on the most appropriate solution

Drive Loop Closure

- Implement the aligned solution in a timely manner

Our Sustainability Focus

We Care for Environment

We Care for our Team

We Care for Community

AI Enabled Cooking Method

We cook food by using steam and hot air, retaining nutrients, reduces oil & water consumption in cleaning

Aluminum Free Kitchens

We use only SS 304 equipments, avoiding aluminum eliminates the risk of life threatening diseases

Natural Fertilizers

We use waste vegetables in vermi compost and use it back in our farms

Organic Farms

Our own farms provide organic chemical free produce for the overall wellbeing of your employees

Distribution to NGOs

All the waste meals are donated to NGOs everyday

Honey-Comb Kitchen Scrubbers

Our 7-layer honey-comb scrubbers ensure that the air inside and outside the Kitchens is clean



Clients Served



Meet Our Culinary Maestros



Chef Syed Mustaque is a culinary expert with a rich heritage rooted in generations of cooking traditions. From a young age, he learnt the fine art of cooking from his mother, with recipes passed down and adapted over time to reflect the evolving culinary landscape. With nearly two decades of professional experience, Chef Syed began his career at **Leela Kempinski** in Bangalore and has since contributed to renowned brands such as **ITC, Grand Hyatt, Crowne Plaza, Radisson and Lite Bite Foods**. He has also showcased the best of **Indian cuisine** at various international destinations, including **Madagascar, Dubai, the USA, Puerto Rico, and the Caribbean islands through the prestigious Carnival Cruises**.



Chef Abhijit Berde is a distinguished culinary professional with notable achievements in the food industry. As a **Menu Development Consultant for Air India** since May 2022, he has designed innovative culinary concepts for international and domestic flights. He co-founded **Maverix Platforms**, growing it to three manufacturing sites with annual sales of \$5.5 million before its acquisition by Curefoods. Previously, he served as **Executive Chef at Kingfisher Airlines**, playing a key role in securing a 5-star Skytrax rating and designing award-winning menus. His expertise also includes consulting for major airlines and catering companies globally, enhancing dining experiences across various platforms.

Our Range of Brands



Jolly Nawab

Rich flavors of Awadhi and Mughal cuisine, where centuries-old recipes meet exquisite craftsmanship in every dish



Spice Senses

Vibrant tastes of North Indian cuisine and irresistible chaat, offering a perfect blend of bold spices and timeless flavors



Gud Together

Comfort and flavor of our expertly crafted bowls & combos, offering the perfect homely hug to your employees



Gully Sip

Our cozy coffee and bakery haven, where every sip and bite is crafted to perfection for a dose of refreshment



Kaffir Lime

A perfect blend of Cocktail, Italian, and Asian fusion, where vibrant flavors and creative twists come together for a unique dining adventure

**Thank
You**

