



**HEALTHY
PEOPLE
HAPPY
LIFE**

boch

BLUE CHIP HOSPITALITY

**ADDING VALUE
TO SUCCESSFUL
BUSINESSES
SINCE 2000**

**We add value to your
organisation & also to
your people's lives**

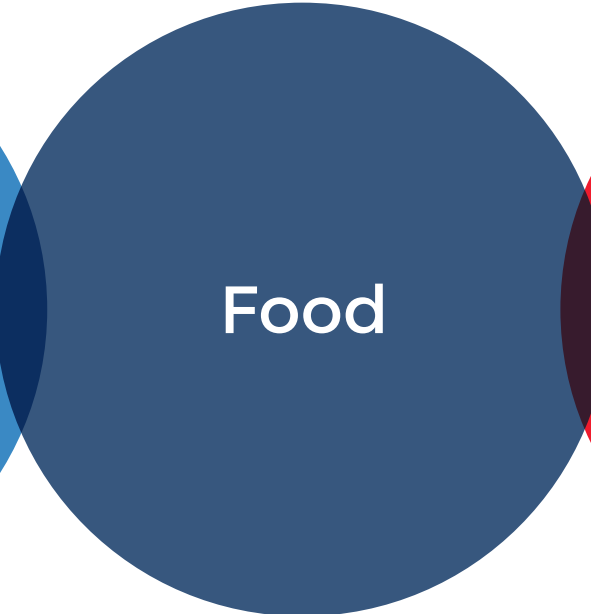
A good catering doesn't require
a higher price, it requires a
greater responsibility.

Chef Rakesh Puri





**OUR
BRAND
PROMISE**



We Promise, We Deliver

- **GET GOOD QUALITY** and appropriately **NUTRITIONALLY BALANCED** food
- **SERVICES, TAILORED** specifically to reflect your values.
- Guaranteed **UNRIVALLED ATTENTION** & EXPERT SUPPORT
- Our **FOCUS & RESPONSIVENESS** to compete favourably against our larger competitors who are often driven by profit and shareholders dividends rather than quality.
- **FANTASTIC FOOD** – we serve fantastic food made to authentic recipes, using the freshest seasonal ingredients.

We Promise, We Deliver

- **AWESOME PEOPLE** – It's not just the food that is important, it is the whole meal experience. It all starts with friendly, smiling, polite staff who are proud of the food they serve and the company they work for.
- **HARD WORK & FUN** – the BCH team believes in working hard to deliver our clients' objectives, but it is also essential that our staff has fun and enjoy their work.
- **SOUND MANAGEMENT** – uncomplicated yet effective, transparent management systems and clear communication make sure that we meet your qualitative and financial targets.

We never lose sight of the fact that our people make the difference and turn our promises into reality. We want our teams to reflect our values and culture, be honest, hard working and like to have fun.

1

Our employees are continually trained, developed and encouraged to think out of the box and go that one step further.

2

This leads to a highly motivated team that will make a difference to your business.

3

Provide a challenging and dynamic work environment

4

Foster their strengths and work on weaknesses

You don't need a silver fork
to eat good food.



OUR SERVICES

What we do



End-to-end
hospitality
consultancy



Institutional
Catering



Restaurants
& QSRs



Corporate
& Social
catering

FROM 2,000 TO 20,000 MEALS DAILY

all day dining
from breakfasts to midnight snacks

our attempt is

**FROM MARKET TO FORK
IN 24 HOURS**



**Over 9 locations
all across North & West India**

More than 400 employees

Centralised & Independent kitchens

Delicious Food, On Demand

Like you, BCH enjoys great food - a passion our whole team shares.

We don't compromise on serving fantastic food, whether it is traditional, modern or with a twist. Our focus is:

- **FRESHLY PREPARED ON SITE** - wherever possible we use fresh seasonal, locally sourced ingredients.
- **ON-TREND** - we integrate the best of latest food trends into our menus.
- **IN SEASON** - we use produce that is in season because it tastes better and also helps us provide the freshest product.

INSTITUTIONAL CATERING



Brookfield

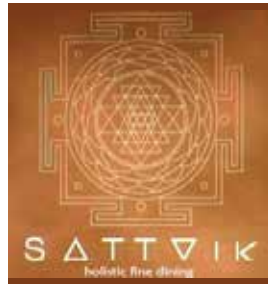


SHIV NADAR UNIVERSITY



RESTAURANTS & QSRS

waves



Mela
The Joy Of Indian Dining



CHOWKI



HOSPITALITY CONSULTANCY



CORPORATE & SOCIAL CATERING & SOCIAL

DELHI INTERNATIONAL AIRPORT (P) LIMITED

CENTRE FOR FIRE, EXPLOSIVE, & ENVIRONMENT

SAFETY,

DEFENCE RESEARCH & DEVELOPMENT

ORGANISATION

DIPAR

THE TIMES OF INDIA GROUP

PEPSICO

HEWLETT PACKARD

OGILVY AND MATHER

BLUE STAR

FIDELITY

WORLD TRADE ORGANISATION

INDIAN INSTITUTE OF FOREIGN TRADE

CABINET SECRETARIAT, GOVERNMENT OF INDIA

OIL INDIA LIMITED

INDIA OIL CORPORATION

BHARAT PETROLEUM

BRITISH COUNCIL DIVISION

BRAZIL EMBASSY

EMBASSY OF MALTA

EMBASSY OF THE REPUBLIC OF PERU

HIGH COMMISSION OF REPUBLIC OF NAMIBIA

GERMAN EMBASSY

SINGAPORE HIGH COMMISSION

MINISTRY OF EXTERNAL AFFAIRS

PWC

Anyone can prepare dal & rice.
The difference lies in how you
prepare it.

Rajnish Chopra



Our executive team



CHEF RAKESH PURI

A hotel graduate from Delhi and a postgraduate in Hotel Management from Johnson & Wales University USA. He has been an Executive Chef in India and abroad since 1987.

Chef Puri has been decorated with prestigious awards in culinary arts and is a certified Professional Chef.

He has led chefs for the international food festivals in India and abroad. He is key factor in customer retention levels and business growth.



RAJNISH CHOPRA AHCIMA (UK)

Starting his career with the Taj Group he has over 28 years experience in the hotel industry specialising in hospitality management. A well known and widely respected restaurateur managing and co-owning successful restaurants like Waves, Chowki, Mela & The Three Monkeys.



CHEF KULDEEP SINGH

A hotel management graduate from the prestigious IHM Mumbai, Kuldeep has over 29 years experience in the hotel industry. Starting with the Taj Group he moved base to the UK with the Red Fort. he branched out on his own and opened Mela “winner of the Indian restaurant of the year” 2002” & Chowki. He was nominated restaurateur of the year by Cateys.



FOOD QUALITY AND STANDARDS

Safety, Hygiene & Taste

- **ISO 22000:2005 CERTIFIED COMPANY**
- **STRICT HACCP PROCEDURES**
- **SAFE FOOD HANDLING**
- **UNPARALLELED HYGIENE**
- **TOTAL QUALITY MANAGEMENT WITH WELL DEFINED SYSTEMS FROM PROCUREMENT TO SERVICE**



**TRUSTED BY
DISCERNING
CUSTOMERS**

One cannot think well, love well,
sleep well, if one has not dined
well.



**OUR
RESPONSIBILITY**

- **QUALITY MANAGEMENT AND FOOD** - an integral part of its driving force. We undertake F&B services to some of the finest institutions and corporate sector.
- Our kitchen and dining operations are **BACKED BY HACCP CONTROLLED PROCEDURES** and our menus are versatile with the latest healthy trends in the food.
- Chef's and manager's maintain **HIGH STANDARDS** of professional, efficient and hygienic **OPERATIONS**.
- **COMPREHENSIVE CATERING SOLUTIONS**, from packed food to buffet and sit-down meals.
- **SOLID WORK FLOW SYSTEMS** designed by professionals to ensure on-time delivery of tasty, wholesome, hygienic and optimum quality food.

Food that keeps your people happy

Chef Kuldeep Singh





OUR VISION

LEADERSHIP

We aim to be the best in the market by providing the best services

RESPONSIBILITY

We are responsible for what we do

FLEXIBILITY

We listen to our customers and adjust

TEAMWORK

The power of our team makes us what we are Excellence in whatever we do.



**WE
CARE**

WE LISTEN

We have our ears to the ground. We listen to the customers.

WE ADJUST

We change and improve the services accordingly.

OPEN TO IDEAS

We are always open to ideas

TALK TO THE CHEF

Our online initiative: Anyone can talk directly to the Chef.

Our lives are not in the lap of the gods,
but in the lap of our cooks.

A photograph of two women sitting at a table in a restaurant, engaged in conversation. The woman on the left has dark hair and is smiling, resting her chin on her hand. The woman on the right has blonde hair and is looking towards her. The table is set with plates of food, glasses of water, and a bottle of water. In the background, other people are seated at tables, slightly out of focus. A large red rectangular box is overlaid on the right side of the image, containing the text 'HOW WE CAN WORK TOGETHER' in white, bold, uppercase letters.

**HOW WE
CAN WORK
TOGETHER**

Talk to us



BCH GROUP PVT LTD
G-4, First Floor, Hauz Khas,
New Delhi - 110 016
M: +91-98 1111 55 45
T: 011-41324988
E: info@bchgroup.co



**THANK
YOU**