



FoodwireTM
I N D I A



ONE OF THE *Best*

Technically Sound Food & Beverage Consultant

Company Overview



Keeping in mind the rate at which the Indian processed food industry is evolving at a blazing speed, Foodwire India - a company based out of Bengaluru, India - endeavours to provide professional and factual services, inspired by 3 decades of experience and expertise. Targeting entrepreneurs, small and medium enterprises, chain restaurants and investors, our team of professionals work closely with you and your team to develop a comprehensive concept and establish operations.

Whether you're stuck with identifying of potential premises, economical kitchen design, recipe management, attracting right resource, standard SOP's, menu designing, food selection and lunching project live, we are here to help you from scratch. Our research and development team undergo through services which have been crafted to meet the requirement & demands of a small food truck, Commercial Kitchens, QSR, Casual Dining, Fine Dining, Govt. Hostels and Canteens, Restaurants, Hotels & 5 star category alike.



About Foodwire India

Operational in Bengaluru, India, and functional across Globe, at FoodWire India, our team of professionals helps F & B Industry, decreasing their expenditure(overheads) while simultaneously enhancing operational efficiency by consistently pitching in productive ideas to manage the operational needs of the restaurants.

An award-winning F&B consultant, the team behind FoodWire India boasts more than 3 decades of experience in the industry. For decades altogether, we have been offering an array of Techno-Commercial services to potential clients, including food processing industries, aspiring entrepreneurs, and associated industries.

Taking brand representation at the crux, we bring hand-picked F&B concepts and ideas to help you protect the investment and take the business forward.

Services We Provide

Architecture

- Hear and understand the client prerequisites and guidelines
- Make sustainability our priority
- Define impactful Unique Selling Points (USPs)
- Assist structure, economical model & ambiance interiors designers to come up with gold winning projects and more...

Teaching & Guidance

- Offering placement assistance to food professionals in food industries
- Providing expert counselling & opportunity in F & B service
- Imparting skill training on different products and production of quality outputs.
- Undertaking classes on empowerment, awareness to impart knowledge among aspiring entrepreneurs in food processing in both rural & urban areas - and more...

Project Report

- Conceptualisation at a commercial level
- Preparation of detailed project report, feasibility report & other techno-commercial reports
- Advanced Counselling Services for those who intend to enter into food projects & technical guidance across the table for existing industries
- Assistance for sourcing finance and investment and more...



Product Development

- Product & Process Development, standardisation of products & commercialisation
- Technology Transfers and the assistance of sourcing high quality product
- Concept to commercial sales assistance of new product/recipe management and commercialisation
- Assistance in scaling up of already developed product and more....

Food Safety Standard, Act & Systems

- Guidance & Implementation of HACCP, CFTRI, ISO 22000, BRC, Kosher, and GMP
- GAP Analysis and Consultancy for compliance
- Various kinds of technical auditing, assessment visits, and inspection services
- Assistance in the documentation, writing SOPs, SSOPs, QA Manuals, Operations & GMP manuals, etc

and more...

A TEAM WE'RE PROUD OF!

At foodwire india, we are an entire team consisting of architects, chefs, kitchen experts, designers and more that create the face of FoodWire India.

Our Clients & Portfolio

Quick Service Restaurant (QSR)

Halli Thindi
PRR Kitchen
Nala's Kitchen
Tazza Thindi
South Tadka
Coffee Katte
Simple Thindi's
Coffee Makers
Cafe Bengaluru
Dosa Connect
The Basavanagudi Restaurant

5-Star Hotels

ITC Gardenia
JW Marriot
Novotel
Hotel Le Foliage
The Parks

QSR, Casual Dining & Fine Dining

Woody's
Big Bite
Crepito
Halli Mane
Cafe Darshini
Nandhanavana
Baadoota.com
MRB Enterprises
Keys Hotel
Hotel Krishnan
Indraprastha
India Gate
The Higher Taste
Chopstick - Chinese Hub
Simpli Namdharis
Hotel Sharon - Kundapur
Kadamba Group Of Hotels
Woodlands Richmond Circle

Resorts

Treasure Island Resort
Woodlands Kodaikanal
The Turf (Firewood Pizza)

Mass Feeding Kitchen & Corporate Canteen

Janatha Khana
Urban Eatery
Food Buzz
Akshaya Patra
Iskcon
Plummish (Mass feeding & Corporate Catering)

Government Associations

SITARA ITI Limited -Employees Canteen
Indira Canteen
Vidhana Soudha Secretary Canteen
Dept. of Forest - Guest House
(Byndoor, Kumta, Kapu, Malpe & Mangalore)
Karnataka State Forest Industrial Corporation
The Defence colony (Canteen)

Processed & Packaged Food

Swastik
Yella Foods
Aaisiri (Millet Health Mix)

Food Truck

Bahujana Bojana On Wheels
Barbecue On Bullet

Cafe

Ground up Cafe
Studio J
The Coffee Cup
Shaavi's kitchen

Sweets

Desi Mithai
(The Authentic Sweets)

Educational Institution & Association

BMS College of Engineering (Vidhyarti Khana)
Sambhram College Of Engineering (Canteen)
Dayananda Sagar Of Engineering College (Canteen & Hostel)

Dietary Model Kitchen

High-kitchen (Geriatric Diet)
Gold Gym (Geriatric Diet)
Lunch Bell (Elderly Citizen Food)

Liquor, Bar & Pub (CL1-CL10)

Cafe Moshi (The Pub)
Robin Hood (The Pub)
Maya - (The Pub)
DRUD Restaurant (The Pub)
Wine Baron (The liquor Boutique)
Pablos - (The liquor Boutique)
Sea Rock (Authentic Sea Food)

Cloud Kitchen

Branto Xpress - Hong Kong, Lonavala, Surat
Gramin Masala
Desi Chicken

These are just the few to name & many more...

Awards and recognition

We have been rewarded and awarded for our exceptional services

CERTIFICATE OF RECOGNITION

This is to Certify that
Foodwire India
 Has Been Awarded in the Category of
**Best Restaurant Consultant
 Company in South India : 2020 - 2021**

by
K.Vinay Kanth
 Founder, Business Mint

DATE: 13-01-2021

ORGANISED BY
 **BUSINESS MINT**

Certificate Number: 2021-NWA121

NATION WIDE AWARDS

India's Prestigious Awards

www.nationwideawards.org

OUTLOOK Traveller
 October 2010

MOVEABLE FEAST
 Darshini Dining In Bangalore

Halli Thindi (6am-3pm, 5-11.30pm, open all days), already a landmark on the Bull Temple Road in Basavanagudi, manages to pack in so much into so little space. Fit into an area about the size of a largish bedroom is a kitchen and service area that's fairly brimming with lesser-known Kannada specialty dishes and its endless loyalists. There is absolutely no way to do justice to their menu in a single visit. There's averal akki rotli (the 3 classic akki rotli, which is basically rice rotis laced with cumin, chilli, coriander and ghee, is made here with diced broad beans, Rs. 15 for two, served with two chutneys; there's also a Coorg version), the banana and sesame laced Mangalore buns (Rs 10 each), the outstanding Mangalore leaf-cup idli (one of which is filling as two standard idlis, Rs 10 each), the special jackfruit kadabu (a seasonal dish that has the distinct texture of coconut pieces in it, Rs 12) the rava vade (Rs 5 per piece) and the Malnad kashaya (a hot herbal digestive from the Western Ghats, Rs 5 per glass).

#3, ಬುರ್ಲಿಹೋಬವಾ ರಸ್ತೆ, ಬಸವನಗುಡಿ, ಬೆಂಗಳೂರು - 560 019
 080-26619777, athithilevobava@hallithindi.com
www.hallithindi.com

Heart of Karnataka at Halli Thindi

Heart, where without professionals get an opportunity to help children at an on-plate operation computer. If someone get registered, there are levels of the program to be followed between 3 and 4 years. Most of the children are offered an affordable price. The programme price for here is Rs 25, while they will receive Rs 10000, so even as that person can be used to stand on the ground to help them. But at the end of it, in all work for the volunteer's need.

Halli Thindi Staff Interview:
 1. Name: Darshini, 2. Temp: Bangalore, Bangalore, Bangalore 56
 3. Email: darshini@hallithindi.com
 4. Phone: 98456 78901
 5. You know how the setting, jobs in your area, tell us about them.
 6. How do you manage your time with your job and your volunteer work?
 7. What are your future plans, what do you want to do in the future?
 8. How do you manage your time with your job and your volunteer work?
 9. What are your future plans, what do you want to do in the future?

Not just idli, vada and dosa

There's no need to look for a new place to eat in Bangalore. The city has a lot of places to eat, but not all are good. Some are just idli, vada and dosa. But there are some places that offer a variety of dishes. One such place is Halli Thindi. They offer a variety of dishes, including idli, vada, dosa, and more. They also have a variety of drinks, including coffee, tea, and juice. They are a great place to eat, and they are also a great place to visit.

Bangalore Times
Best of Bangalore

Halli Thindi
 Winner of the Bangalore Times
Best of Bangalore 2009
 in the Heart Beats Category

Paper Copy
 From The Publisher

Paper Copy
 From The Publisher

Authentic Taste
Rural flavour on the menu

8. The Duesan celebration end on a grand note. P3

9. The Duesan celebration end on a grand note. P3

10. The Duesan celebration end on a grand note. P3

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11. The Duesan celebration end on a grand note. P3

12. The Duesan celebration end on a grand note. P3

13. The Duesan celebration end on a grand note. P3

ಶ್ರಾವಣ ಮಳೆಗೆ ಹೊರಡಲು ಸಜ್ಜಾದ ಮದುವೆ ದಿಬ್ಬಣ

14. The Duesan celebration end on a grand note. P3

15. The Duesan celebration end on a grand note. P3

16. The Duesan celebration end on a grand note. P3

CAFES WITH A CAUSE
VARIETY

17. The Duesan celebration end on a grand note. P3

18. The Duesan celebration end on a grand note. P3

19. The Duesan celebration end on a grand note. P3

WINE & DINE

20. The Duesan celebration end on a grand note. P3

21. The Duesan celebration end on a grand note. P3

22. The Duesan celebration end on a grand note. P3

TRAVEL, WINE & DINE, CULTURE

23. The Duesan celebration end on a grand note. P3

24. The Duesan celebration end on a grand note. P3

25. The Duesan celebration end on a grand note. P3

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26. The Duesan celebration end on a grand note. P3

27. The Duesan celebration end on a grand note. P3

28. The Duesan celebration end on a grand note. P3





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