



DISCOVER THE NEW LEVEL OF

TASTE

— OUR SERVICES —

Corporate catering | Industrial catering | Engineering Catering
Parties & Home Function Catering | Event catering | Hostel Catering



SUN CATERING HIGHLIGHTS

ENVIRONMENT

Each and every unit (Hot kitchen, Rice preparation, Store Room, Vegetable cleaning, Delivery Area) has a proper identification posters and labels.

Outdoor Boiler unit, Water storage, Gas cylinder filling are constructed with 100% safety regulations.

FOOD SAFETY

We never use palm oil, Ajinomoto and other harmful ingredients to health. We never use any glass items inside the kitchen unit. We use only food grade plastic containers, knives and all other items used in the unit. We are not allowing any unsecured jewelry (rings, bangles) inside the unit. (e) All our employees are wearing Aprons, Head Cap, Face Mask, Foot wear and gloves inside the unit.

EMPLOYEE SAFETY

All the stoves are having proper exhaust and fan facilities. So employees are working with happily and no sweating inside the unit. Fire extinguisher and First Aid box is placed in the easy access areas. Employees having separate dressing and rest rooms for working with no stress.

OUR POLICY

FOOD SAFETY POLICY STATEMENT

Consistency in Food Quality, Safety and Reliability are the Foundations of our Business. We achieve this by

Meeting Customer Requirements and Achieving Total Customer Satisfaction by Adopting and Strictly Complying to Applicable Food Laws and universally proven Standards like ISO 22000:2005 thereby achieving Continual Improvement in Food Processing and Preparation Technology

Adhering to Ethics, Promoting Systems for Friendly Culture, Commitment and Customer Focus in our Approach and Continual Skill Upgradation among all staffs through training

Offering safe and healthy food to delight the Customers and the Consumers to gain their Continual Patronage and Support

OUR MEASURABLE FOOD SAFETY OBJECTIVES

- To achieve Customer Satisfaction Rating of 90% & above
- To minimize expiry/spoilage related raw material losses, below 1% on total purchase
- To achieve high level of employee hygiene adherence and continually improve every month
- To keep product safety related complaints ,one per month
- To restrict housekeeping related complaints ,one per month
- To restrict mechanical failures 2 per month
- To restrict transport related complaints –one per month
- To restrict leftover food to 10 Kg of daily preparation

OUR POLICY

OUR PRODUCT SAFETY RELATED GOALS

To procure only approved raw materials and inputs from known & reputed sources and brands

To procure orders from genuine customers, who adopt sound business ethics

To handle products hygienically and safely from raw material transportation up to dispatch and delivery

To ensure product safety by maintaining Time and Temperature controls throughout production, Packing, serving or delivery cycle

To maintain all Pre-requisite Programs from start to finish both for product and its waste

To ensure employee hygiene and adherence to Do's/Don'ts on all days and at every stage of food handling

To maintain a clean and congenial work environment

BULK STORAGE



HOT KITCHEN



OTHER POLICIES

GLASS POLICY:

No glass items will be used inside the central kitchen

All normal lights have protected covers

Pesto' Flash lights have shatter proof covering film

Breakable crockery items shall not be used within the Central Kitchen

BROILER AREA



HOT KITCHEN



HARD PLASTIC POLICY:

Broken items of any plastic article kept in the Central Kitchen shall be removed and disposed immediately upon notice

JEWELRY POLICY:

No unsecured jewelry (rings, wrist watches ,bracelets) shall be worn by any one (Employees or Visitors within the Central Kitchen)

GLOVE POLICY:

Any employee who is handling under preparation or prepared food shall wear disposable gloves

...
MENU
Taste . X . Tradition
DELICIOUSNESS

B R E A K F A S T

STANDARD

Idli
Pongal
Poori
Kichadi
Dosa Varieties
Sevai
Chapati
Upma
Idiappam

SPECIAL

Idli & Pongal
Poori & Sevai
Poori & Kichadi
Chapati & Idiappam
Idli & Upma
Chapati & Sevai
Pongal & Idiappam
Idli & Kichadi
Pongal & Dosa
Varieties



D I N N E R

STANDARD

Idli
Poori
Kichadi
Dosa Varieties
Sevai
Chapati
Upma
Idiappam
Wheat Parotta

SPECIAL

Wheat Parotta & Sevai
Poori & Sevai
Wheat Parotta/ Kichadi
Dosa Varieties & Upma
Chapati & Idiappam
Idli & Upma
Chapati & Sevai
Dosa Varieties & Sevai
Variety Rice



SPECIAL MEALS

Chapati Varieties or
Wheat Parotta
Kurma
Rice
Rasam
Poriyal/Kootu
Butter Milk
Appalam & Pickle

FULL MEALS

Rice
Sambar / kolambu
Rasam
Poriyal/Kootu
Butter Milk
Appalam
Pickle

VARIETY RICE

Bisible Bath
Tomato Rice
Puthina Rice
Tamarind Rice
Biriyani
Curd rice

OUR MOUTH - WATERING DISH

Channa Masala with Chappati
Vegetable Stew with Rice
Mango Sambar with Rice
Pachai Payaru Kulambu with Rice
Kothamalli Chutney
Green Peas Masala With chappati
Vathu Kulambu With Rice
Kollu Paruppu withrice
Green Peas pulav
Snake Gourd Kootu



SUN CATERING SERVICE

No.31, Andal street, Near Aloft Hotel, BSNL Office Back Side
Hope college, Coimbatore – 641015.

Mobile :9843448168 | E-Mail : suncs.cbe@gmail.com

I
C
Z
D
L