

B A N G A L O R E

Kitchen@



EDUCATION FOOD SERVICES · CENTRAL CLOUD KITCHEN · BENGALURU

Fresh Meals. Delivered at Scale.

A 100,000+ sq ft tech-enabled master kitchen serving schools, colleges, universities and hostels across Bengaluru — breakfast to dinner, every day of the term. No on-site kitchen. No capital investment. No compliance burden.

100,000+

SQ FT CENTRAL FACILITY

100,000

MEALS / DAY CAPACITY

100+

CLOUD KITCHENS

24/7

MULTI-SHIFT SERVICE



Central Production



Cold-Chain Fleet



FSSAI · ISO · HACCP



Green Operations

CENTRAL PRODUCTION UNIT

Dommasandra, Sarjapur Road, Bengaluru – 562 125, Karnataka, India

ENQUIRIES

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A UNIT OF AUREON PARTNERS LLP · DIVERSIFIED INVESTMENT COMPANY · BENGALURU

Built for the Way Campuses Eat.

Hundreds of students at the same bell, hostels that need three meals a day, and parents who want to know what their children eat. Our programme is built around that.

Six Campus Challenges. Six Answers.

What principals, administrators and hostel wardens tell us — and how the central kitchen model solves each one.

CHALLENGE Hostel mess costs keep rising every term



A fixed per-plate cost

Hostel mess replacement at a per-plate rate written into the agreement — no surprise overheads.

CHALLENGE Parents want proof, not promises, on hygiene



Audit reports parents can see

Parent-facing hygiene assurance and audit reports, backed by FSSAI, ISO 22000 and HACCP.

CHALLENGE Students tire of the same mess food



Menus that don't repeat

Regional and global cuisine on a 28-day cycle, with festival specials and pure-veg and Jain lines.

CHALLENGE Hundreds of students eat at the same bell



High volume, on the timetable

Breakfast, lunch and dinner delivered hot to your fixed meal timings, every day.

CHALLENGE Exams, fests and admissions bring surges



Surge capacity on call

The same facility absorbs exam-season, event and admission-season surges — usually at short notice.

CHALLENGE Kitchen staff, gas and licences on your rolls



No kitchen on your campus

Meals are cooked centrally and delivered hot. Food-safety obligations sit on our licence, not yours.

ALREADY ON CAMPUS

Feeding students in Bengaluru.

We run full campus canteen operations — breakfast, lunch and snacks for students and faculty — and bring campus melas that sell out in hours.



Krupanidhi College

CAMPUS CANTEEN · LIVE



Campus Food Melas

BURGER · CAKE · MOCKTAIL

6

Meal occasions, from breakfast to dinner

28-day

Rotating menu cycle, re-planned monthly

Veg · Jain

Dedicated, physically segregated lines

3–4 wks

From site survey to go-live

One Partner for Every Meal on Campus.

From a school lunch programme to a university hostel mess — every format runs from the same central kitchen, under one agreement and one account manager.

FOR SCHOOLS

School meals parents can trust.

- ✓ Balanced school lunches and snacks, delivered to your timetable
- ✓ Kid-friendly, dietitian-reviewed menus with pure-veg and Jain options
- ✓ Allergen declarations on every menu cycle
- ✓ Parent-facing hygiene assurance and audit reports

FOR COLLEGES, UNIVERSITIES & HOSTELS

A campus food experience students talk about.

- ✓ Canteen and hostel mess run end-to-end at a fixed per-plate cost
- ✓ Breakfast to dinner for hostel residents, seven days a week
- ✓ Rotating regional and global menus on a 28-day cycle
- ✓ Surge capacity for fests, events and exam season

Service Formats

Mix and match — most institutions start with one format and add more as they see results.



Hostel Mess Management

Breakfast, lunch and dinner for hostel residents at a fixed per-plate cost.

PER PLATE



Campus Canteen

Daily canteen service for students and faculty, with rotating counters and menus.

DAILY



School Lunch Programme

Balanced lunches and snacks for students, planned with a dietitian and delivered to the bell.

TERM-TIME



Staff Room & Faculty

Filter coffee, chai, snacks and lunches for faculty and administrative staff.

ALL DAY



Fests, Events & Melas

Annual days, college fests and themed food melas that students queue up for.

ON DEMAND



Packed Meals

Packed meals for field trips, sports teams, excursions and exam days.

ON REQUEST

INCLUDED WITH EVERY FORMAT

- FSSAI-licensed central production
- Hot & cold chain, GPS-tracked delivery
- Site supervisor at every meal service
- One account manager, monthly review

“You run your institution. We will run the food.”

THE BANGALORE KITCHEN@ PROMISE

Scale You Can Grow Into.

Capacity is built ahead of demand. Whether you need 200 meals tomorrow or 20,000 next quarter, the same facility absorbs it without a change to your contract.

100,000+

Central production facility

100,000

Peak production capacity

100+

2,500+ sq ft each, city-wide

Inside the Facility

Vegetarian production line

Non-vegetarian line — physically segregated

Bakery & confectionery unit

Cold kitchen — salads, cut fruit, beverages

In-house quality control laboratory

IoT-tracked stores & inventory control



Multi-shift

Production runs around the clock to serve morning, general and night shifts.



Chef-led

Menus designed by regional and continental chefs, reviewed by nutritionists.



Monitored

Temperature and hygiene checkpoints logged in real time at every stage.



Batch-traced

Every dispatch is traceable to its batch, line, and time of production.

Built So Service Never Stops

A single kitchen is a single point of failure — so we do not run a single kitchen. The central facility is backed by a network of 100+ cloud kitchens, each 2,500+ sq ft, distributed across the city. If one node is disrupted, production shifts to another without a change to your delivery time.

● Redundant production lines

● Backup power & water

● Alternate-node fallback

● Buffer stock on critical items

From First Coffee to Midnight Dinner.

Six meal occasions, cyclic menus that rotate so nothing repeats, and regional plus global cuisine planned around who is actually eating.



BREAKFAST 07:00 – 10:00

Idli-vada, pongal, poha, parathas, eggs, continental spreads



ELEVENSES 10:30 – 11:30

Filter coffee, chai, juices, fruit bowls, light bites — for staff rooms and short breaks



LUNCH 12:00 – 15:00

Regional thalis, rice bowls, curries, salads, dessert — veg & non-veg



SNACK 16:00 – 18:00

Chaat, sandwiches, bakery, millet snacks, beverages



DINNER 19:00 – 21:30

Balanced hot dinners for hostel residents and campus staff



MIDNIGHT DINNER 22:00 – 02:00

Light late-night options for hostels during exam season

Planned Around Your People

● Pure-veg & Jain options

● Dietitian-reviewed calorie counts

● Millet & low-oil menus

● Festival and regional specials

● Allergen declarations

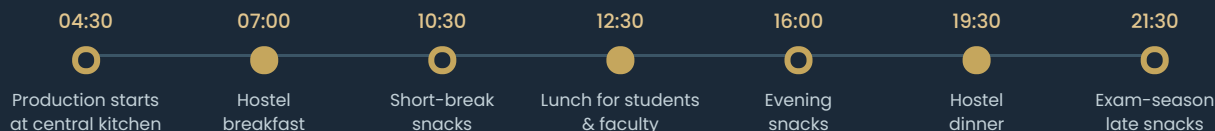
● Kid-friendly school menus

Menus run on a 28-day cycle and are re-planned every month using consumption data and digital feedback collected from your own diners.

A Day on Your Campus.

What your administration sees, from the first hostel breakfast to the last dinner — and what lands on their desk every month.

A CAMPUS DAY WITH BANGALORE KITCHEN@



Arrives the way it left the kitchen.

Meals travel in sealed, insulated containers on a temperature-controlled, GPS-tracked fleet — checked at loading and again at handover on your campus.

>65°C hot food held

<5°C chilled items

Live vehicle tracking & alerts

Built for the Academic Year

Your food cost follows your calendar.

- 01 Pay for meals served**
An agreed rate per plate — lower volumes in vacations mean a lower bill, not idle kitchen cost.
- 02 Ready for peaks**
Exam weeks, fests and admission season are absorbed by the same facility.
- 03 Rates that step down**
Volume tiers are defined upfront, so per-plate cost falls as committed volume grows.

What You Get Every Month

Reporting your management — and parents — can rely on.

- ✓ Hygiene audit summary — shareable with parents
- ✓ Consumption & wastage report
- ✓ Menu performance scores — from student feedback
- ✓ Allergen and menu declarations for the next cycle
- ✓ Monthly service review with your account manager

From First Meeting to First Meal

A structured onboarding that typically takes three to four weeks.

WEEK 1

Site Survey

Student strength, meal timings, hostel needs, dietary mix and dining space

WEEK 2

Menu & Tasting

A cyclic menu tasted and edited by your management and student committee

WEEK 3

Agreement

Per-meal pricing, service levels and delivery windows in writing

WEEK 4

Pilot & Go-Live

A live pilot on your site, then full service with a named manager

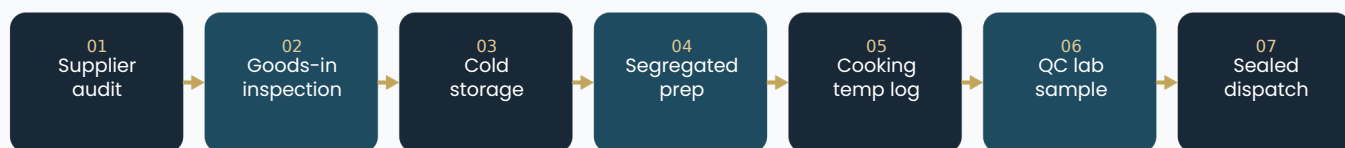
Rates are quoted after a site survey, with a written service design — so you compare a programme, not just a number.

Certified. Audited. Traceable.

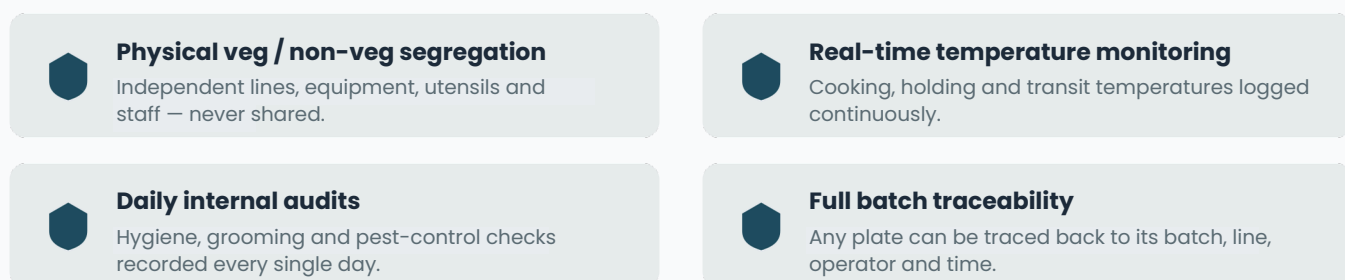
Food safety is not a policy document for us — it is the production line itself. Veg and non-veg are physically separated, and every batch is logged.



Every Meal Passes Seven Checkpoints



Standing Safeguards



It Starts With Sourcing

Safety is decided before the first burner is lit. Every supplier on our panel is approved, scored and re-audited.

- Approved supplier panel**

No spot purchases from unvetted vendors
- Goods-in rejection rights**

Any consignment below spec is turned away at the dock
- Daily fresh procurement**

Vegetables and perishables bought against the day's plan
- Cold-chain from source**

Perishables move into chillers within defined receipt windows

On-Site Mess vs Bangalore Kitchen@

The same meals, a very different balance sheet and a very different risk profile.

CONSIDERATION	ON-SITE MESS	BANGALORE KITCHEN@
Kitchen real estate	500–5,000 sq ft of your building	✓ Zero — dining space only
Equipment capital	Burners, chillers, exhaust, AMC contracts	✓ Zero — our facility, our capex
Kitchen headcount	Chefs, helpers, dishwashers on your rolls	✓ Zero — no kitchen staff to manage
Food-safety licence	Held by you; audits are your exposure	✓ Held by us; FSSAI, ISO 22000, HACCP
Menu variety	Limited by one small kitchen's capability	✓ Regional + global, 28-day rotating cycle
Scaling up	New equipment, new hires, new space	✓ A phone call — capacity already exists
Cost structure	Fixed cost regardless of consumption	✓ Predictable per-meal cost
Quality consistency	Varies with the cook on duty	✓ Standard recipe cards, QC-lab checked
Management time	Daily supervision and escalations	✓ One account manager, monthly review

THE BOTTOM LINE

You convert a fixed cost, a compliance risk and a management headache into a single predictable per-meal number.

The People Behind the Plate.

Bangalore Kitchen@ is led by the Founder and Managing Partners of Aureon Partners LLP — one accountable leadership, from the boardroom to the dispatch dock.



Our Kitchen Locations

Production points placed along the corridors we serve — so every meal travels the shortest distance to your dining space.



GET IN TOUCH

Book a site survey or a complimentary food tasting.

Tell us your head-count, shifts and meal occasions — our team will get back to you within one business day.



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