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- BOH & FOH Consulting & Designing
- Kitchen Equipment Planning & Procurement
- Operational & Maintenance Support
- Housekeeping Entrepreneurship Consultancy
- Hotel Project Pre & Post Opening Consulting

LAYOUT AND DESIGN PLANNING (FOH)



Kitchen Planning

DHC plans the layout and design of the kitchen in accordance with the food service concepts, including commissary, bakery & Confectionary, finishing kitchen, services, cold kitchens and service Bars, specify kitchen production and operating equipment and plan the management of the waste.

Food Service Planning

Detailed food related planning including, Innovative food, beverage, and dessert concepts. Planning for Display Kitchens, Deli Shops, Specialty Restaurants, Coffee Shops and Bars. Identify, address the design and operational issues describing food service design and layout.

Laundry Planning

An effective Laundry Design to cater to the needs of entire operations from Guest Linen to House keeping and other requirements. DHC provide laundry designs detailed on following criteria including Linen Load, Equipment Selection, and Mechanical Data Sheets & Laundry Layout.

Waste Management Consultant

In every food & beverage outlet, there is almost 40% waste generation which includes wet & dry, cooked & uncooked. It's utmost important to have an effective Waste Management System to not only discard the waste but also to do it in the most hygienic manner complying with the environmental norms.

Hotel Technical Services

For non – branded Hotel's looking forward for branding of national & international standards, we provide Assistance in the overall strategy of a Hotel Project, it starts with the Ideal Area Requirements, the nature of the Facility Mix and evaluation of the finished blueprints.

Manpower Solutions

- Level I : Understanding of the business and requirement
- Level II : Workload analysis
- Level III: Workforce analysis (Number of employees at each levels)
- Level IV: Recruitment
- Level V: Primary training
- Level VI: Induction to organisation and handover

Commercial Kitchen Layout (BOH)



Kitchen Designing, Planning & Layouts

- Understanding the project based on the space available and the strength planned to be catered.
- Basic new design or Renovation plan is developed,
- First drawing is discussed for improvements/alterations.
- Drawing customised as per requirement and changes suggested
- Final drawing is prepared,
- All the drawings comply the food safety norms (FSSI) and HACCP manuals. (Hazard Analysis Critical Control Point System).
- Layouts in consideration with Man, Machine, Material & Money.
- Menu and layout requirement.
- Kitchen ventilation, Plumbing and specific electrical system, Air & Water Flow Management.
- Waste & Garbage Management (vermicomposting consultancy)

Industrial Kitchen Design

- Equipment Recommendation, Procurement & Management.
- Selection of Equipment is very critical to space & usage, as it would determine the efficiency of production and the desired quality of the end product.
- Services will encompass the identification of the appropriate equipment, developing a comparative analysis which highlights the advantages & disadvantages of relevant equipment for selection.
- Sourcing and receiving of quotations of relevant equipment from international and domestic suppliers will be done, assisting in the ordering process. Restaurants and Food Court Planning.

Industries we cater:

- Commercial Kitchen Layouts
- Hotel Layouts
- Commercial Kitchen Designing
- Restaurant & Food Court Planning
- Institutions & Hospitals.

Pre-Opening Stage

90 Days Countdown Period



90 days Countdown Period :

Operations during this period we will involve in an advisory capacity and assist in the following:

- To put an effective operating system in place. This will include creation of Standard Operating Procedure (SOP) documents for Hotel/ Resort.
- Identifying the various specific operational requirements and provide project owner with the list of itemized operating equipment and suppliers list and assisting on their procurement.
- Design & Setting up Management Information Systems and reporting systems.
- In the area of food and beverage we would be engaged with the resorts senior personnel's in creating and developing menus in all areas such as, the restaurants, pool, bar, room service, banqueting and party catering.

A detailed report and planning will be provided on :

- HR policy
- Organizational Structure and Hierarchy
- Manpower Planning
- Sourcing and Recruitment
- Development of job specifications for each task / category
- Advice on the wage structure.
- Identify the training needs and suggest time schedules and training modules for specified requirements.
- Assistance in the production of pre/post-opening brochures.

We deal with suppliers for the following in the industry:

- Food and Beverage Suppliers
- Engineering and Technology
- Housekeeping
- Amusement, Leisure and Health Club Equipment
- Kitchen Equipment
- Furniture & Fixtures

Restaurant & Food Court Planning



Site Assessment & Project Study

- Discussion & Planning with Promoters.
- Covers details w.r.t. location, physical layouts, equipment's, infrastructure, accessibility and logistics approach.
- Drawing by the qualified Engineer in our guidance.
- Outlet Concept.

Drawing Board Stage – Design & Planning:

DHC will work with the Client and their representatives with ensuring that the correct "functional" layouts are incorporated into the resorts.

Easy Operational inputs with proper space management & finalization of drawings of the following Back of the House (BOH) areas.

- Kitchen & Ancillary Areas.
- Housekeeping Area, Pantry, Laundry and linen rooms.
- Stores, receiving, cold storage, dry and wet storage.
- Staff Facilities.
- Administrative Office Area & Time Office
- Engineering Workshop & Control Room.
- Guard Room.

Public areas: Front of House (FOH)

- Food & Beverages outlets.
- Front Office, Reception, Lounge & Lobby.
- Recreation Areas – Swimming Pool/ Health Club.
- Banquet and Conference Facilities.



CREATING ENTREPRENEURS

Concept management: House Keeping to Hygiene Keeping

Well-known Professional Housekeeping Consultancy Service providers for last 19 years in the sector. Helped developing multiple HK business and entrepreneurs.

Entrepreneurship audit,

- Entrepreneurship traits
- Passion for house keeping

Legal requirement and permissions

- Relevant training briefing programs
- Create content and information on housekeeping systems and procedures (SOPs)
- Chemicals and their usage,
- Machines and their usage
- Sources of chemical and machine procurements,
- FSSI and HACCP certification
- Support for ISO certification
- Manpower planning
- Inventory control
- Budgeting, Finance and Accounting
- Auditing Self and Ill party.

FACILITY MANAGEMENT CONSULTANCY & TRAINING



Total FM solution

For Hotel, Residential townships, Industries, Ware Houses, Institutes, Government offices

Our approach to FM

Level one : Corporate level,

Policy formulation to provide to the delivery of strategic and operational objectives.

Level two : Operational level,

With effective FM we generate a safe and efficient working environment.

Our expertise

- Housekeeping & maintenance
- Gardening & landscaping
- Electrical maintenance operation & maintenance for common utility equipment, machineries, treatment plants and area lighting
- **Solar Maintenance**
- Allied building services
- Rectification and augmentation techniques of the existing treatment plants to take care of the increased influent flow, owing to the production expansion
- Annual operation & maintenance for treatment systems

LAUNDRY CONSULTANCY

Laundry Consultancy Services.

Our Services addresses :

Specific requirement of our clients.

The offered services are executed and rendered with the help of highly qualified professionals, who leave no stone unturned in order to attain complete client satisfaction.



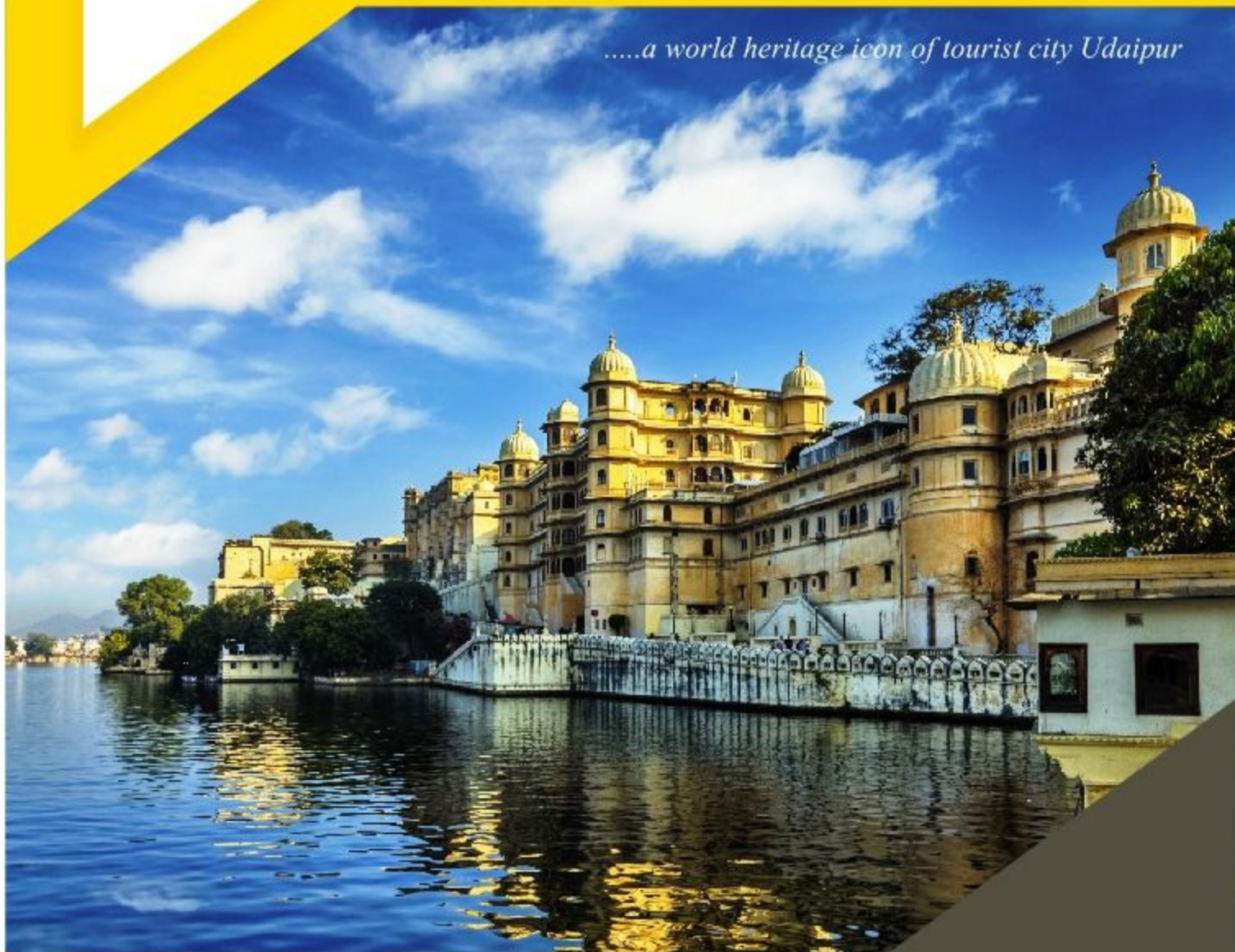
We provide

- Laundry Consultancy Service, Concept to commissioning.
- Providing Mechanized Laundry Systems with all services on Contract Basis.
- Providing Laundry team on Contract Basis.
- Providing Branded Chemicals for in-house Laundry.
- All data maintenance through Computerized Systems.
- Maintained all Data by Quick Laundry Software.
- Brightness and 100% Hygiene Steam pressing quality.
- Timely Delivery.
- Safe and Increased life of linen.



CLASSIC
ISO 9001-2015
OHSAS 18001-2007

.....a world heritage icon of tourist city Udaipur



Rajasthan , Gujrat , MP & Rest of India
CLASSIC HOUSE,
DEVALI GOVERDHAN VILAS , UDAIPUR
bss@divyaconsultant.com / www.divyaconsultant.com
Phone No. +91 96723 74102-103, +91 94141 68353