

SHREE AMBA CATERERS PRESENTS

ReVista

HOSPITALITY

Rooted in Legacy. Reimagined for Today.

COMPANY PROFILE & WEBSITE CONTENT BLUEPRINT

A Shree Amba Caterers Company | Institutional & Event Catering | Est. 2005

Prepared September 2026

Brand Positioning

Parent Legacy + New Brand Architecture

Legacy Company: Shree Amba Caterers

Established: 2005

New Brand: ReVista Hospitality

Recommended positioning statement

ReVista Hospitality is a modern food and hospitality solutions company built on the culinary legacy of Shree Amba Caterers.

Since 2005, our journey has grown from a home-based tiffin service into a large-scale institutional catering operation serving corporates, industries, healthcare facilities, educational institutions and live events.

Today, ReVista brings together years of operational experience, consistent culinary practices, professional management, technology-enabled processes and a renewed approach to institutional dining.

We believe food service is not simply about serving meals. It is about creating reliable daily experiences—where taste remains consistent, hygiene is uncompromised, nutrition is considered, service is timely and every client receives a solution designed around their people and operations.

From feeding a small workforce to managing thousands of meals, ReVista Hospitality is designed to deliver food experiences at scale without losing the warmth, authenticity and care of Indian hospitality.

Suggested Taglines

My top recommendations:

ReVista Hospitality

Food. Service. Experience. Reimagined.

Option 3

Serving Trust. Creating Experiences.

Option 5

Rooted in Experience. Ready for Tomorrow.

My strongest recommendation

ReVista Hospitality

Rooted in Experience. Ready for Tomorrow.

This connects perfectly with Shree Amba Caterers' 20+ year history and the modern ReVista expansion.

WEBSITE STRUCTURE / SITEMAP

Main Navigation

1. Home
2. About Us
3. Industries We Serve
4. Our Services
5. Food Concepts / Brands
6. Why ReVista
7. Our Process
8. Events & Catering
9. Contact Us

Optional future pages:

10. Careers
11. Food Safety & Quality
12. Gallery
13. Client Testimonials
14. Blog / Insights

2. Our Journey

From a Home Kitchen to Institutional Food Solutions

Every successful journey starts with a simple purpose.

In 2005, Shree Amba Caterers began its journey with a home-based tiffin service. What started as a small operation built on home-style food, trust and consistency gradually evolved into a professional catering operation serving institutions, government organisations, private companies and large gatherings.

Over the years, our kitchens have served thousands of meals and handled operations with capacities reaching up to **2,000 meals per day**.

Today, that experience forms the foundation of **ReVista Hospitality**.

ReVista represents the next chapter of our journey—a modern hospitality and food services company created to meet the evolving requirements of corporates, industries, hospitals, educational campuses and consumers.

We combine traditional culinary understanding with structured operations, professional site management, menu innovation, technology and service accountability.

ABOUT US PAGE

Built on Experience. Designed for the Future.

ReVista Hospitality is the next-generation food and hospitality division built upon the experience of Shree Amba Caterers.

Founded by **Mr. Umeshbhai Dave and Mrs. Rekhaben Dave**, Shree Amba Caterers began operations in 2005 with a simple belief: good food should be consistent, hygienic, affordable and prepared with responsibility.

Over two decades, that belief helped us grow from serving individual households to managing food requirements for institutions, organisations and large-scale operations.

Today, ReVista Hospitality carries this legacy forward.

We work with organisations to understand their people, schedules, budgets, food preferences and operational requirements before designing the right solution.

Whether it is an industrial canteen, corporate cafeteria, hospital meal service, educational campus or a large live event, our objective remains the same:

Serve good food, consistently and responsibly.

Our Vision

To become a trusted food and hospitality partner for organisations and communities by creating safe, nutritious, diverse and enjoyable food experiences.

Mission

To prepare and serve hygienic, well-sourced, purely vegetarian food at scale, using our own kitchens and our own trained staff, without transferring quality control to any third party.

OUR CORE PRINCIPLES

The ReVista Principles

01. Quality Is Non-Negotiable

We believe the quality of a meal begins long before it reaches the plate. From procurement and storage to preparation and service, we maintain strict attention to ingredients and processes.

We do not compromise on the quality of raw materials used in our kitchens.

02. Hygiene Is a Daily Discipline

Food safety and hygiene are integrated into our daily operations—not treated as an occasional checklist.

Our teams follow structured practices for:

- Personal hygiene
 - Kitchen sanitation
 - Food storage
 - Preparation procedures
 - Equipment cleaning
 - Waste handling
 - Safe food service
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03. Consistency Matters

A good meal should not be good only once.

We focus on standardising recipes, processes, portioning and kitchen practices to ensure that the food experience remains consistent every day.

04. Variety Without Repetition

Food should never feel monotonous.

Our menu planning principles are designed to maintain variety across meals, cuisines and ingredients. Depending on the service model, we aim to avoid unnecessary repetition of menu items for up to **14 days**.

05. Nutrition With Taste

Healthy food does not need to be boring.

We design menus that balance familiar flavours with nutritional requirements, allowing clients and consumers to choose according to their lifestyle and preferences.

06. Right Food, Right Time

Institutional food service depends heavily on timing.

Shift schedules, lunch breaks, hospital timings, academic calendars and production schedules all require disciplined execution.

Our operations are planned around service windows to ensure meals are prepared and served on time.

WHY REVISTA

Why Organisations Choose ReVista

20+ Years of Food Service Experience

Built on the operational experience of Shree Amba Caterers since 2005.

Proven Large-Scale Capability

Experience of managing food production at capacities reaching up to 1,000 meals per day.

100% Vegetarian Operations

Specialised expertise in diverse Indian vegetarian food.

In-House Operations

We operate and manage our kitchens directly.

We do not depend on third-party catering contractors for the core food preparation process.

Experienced Culinary Teams

Our chefs and kitchen professionals bring specialised experience across different cuisines and food categories.

Dedicated Site Management

Each client location receives designated operational supervision and management support.

Customised Food Programs

Menus are designed according to:

- Employee demographics
- Regional preferences
- Work schedules
- Budget
- Nutritional requirements
- Kitchen infrastructure
- Service capacity

Cost-Effective Solutions

We balance food quality, operational efficiency and budget requirements to create commercially sustainable food programs.

Flexible Service Models

From complete end-to-end catering to management-only contracts, clients can choose the operational model that suits them.

Single Point of Accountability

Instead of coordinating multiple vendors, clients receive a structured food service solution managed by one operational partner.

4. Our Work Methodology

Institutional catering fails most often at the handover points — between sourcing and kitchen, between kitchen and service, between service and feedback. ReVista's process is built specifically to close those gaps. Every engagement, regardless of size, moves through the same seven stages:

Step 1 — Consultation & Site Assessment

We study the site before we plan the menu: headcount and shift patterns, kitchen or serving infrastructure available on-site, dietary and cultural requirements, and budget parameters. For healthcare and education clients, this stage also covers any regulatory or institutional dietary guidelines that must be followed.

Step 2 — Menu Engineering

Menus are built on a rolling 14-day no-repeat cycle, balancing nutrition, regional variety, and cost per plate. Draft menus are shared with the client for sign-off before any procurement begins.

Step 3 — Sourcing & Procurement

Raw materials are sourced against fixed quality benchmarks, not lowest available price. Vendors are vetted directly by our team; we do not route sourcing through subcontracted purchasing agents.

Step 4 — Kitchen Operations

Cooking is carried out by our own chefs and kitchen staff, organised by cuisine specialisation rather than generalist rotation. Batch sizes, cooking timelines, and hygiene checkpoints are standardised so that a 200-meal site and a 1,000-meal site follow the same underlying discipline, scaled appropriately.

Step 5 — Quality & Hygiene Checks

Every batch is checked at three points — pre-cook (raw material), mid-cook (preparation), and pre-service (final plating/packing) — against hygiene and quality checklists specific to the client sector, with stricter protocols applied for healthcare sites.

Step 6 — Service & Delivery

A dedicated site manager oversees service timing, portioning, and floor-level issue resolution, and is the single point of contact for the client on any given day.

Step 7 — Feedback & Continuous Improvement

Client and consumer feedback is collected on a recurring basis and fed back into the next menu cycle — the mechanism that keeps the 14-day rotation genuinely fresh rather than a fixed template repeated indefinitely.

6. Sectors We Serve

Industries & Manufacturing

Shift-based workforces need food service that runs on production schedules rather than office hours. We operate high-volume canteens built for fast turnaround between shifts, consistent portioning, and minimal service downtime.

Corporates

Daily cafeteria management, executive catering, and festive or event-day catering, run as an integrated part of the workplace experience rather than an outsourced function.

Healthcare

Hospital and care-facility catering under stricter hygiene and dietary control, with menus built around clinical schedules and patient or staff dietary requirements.

Education

School, college, and kindergarten catering designed for nutritional adequacy and age-appropriate portioning, with hygiene standards suited to younger and more vulnerable consumers.

EVENTS & LIVE CATERING

Food for Every Occasion

From institutional gatherings to private celebrations, we provide complete vegetarian catering experiences.

7. Our Services

Menu Design & Planning

Menus built around client headcount, budget, and dietary requirements, structured on a 14-day no-repeat rotation and finalised in consultation with the client before service begins.

Food Preparation & Service

Complete kitchen-to-service operations — procurement, cooking, and service — run by our own staff at every stage.

Cafeteria & Cafe Operations Management

Full management of an existing on-site cafeteria or cafe: staffing, inventory, service counters, cleanliness standards, and periodic reporting to the client.

Subscription-Based Meal Plans

A per-person, per-meal (pax-based) billing model suited to clients who want predictable, volume-linked costs without a long procurement cycle.

Management-Fee Model (Service-Based Operations)

For clients who prefer to control raw material procurement and kitchen staffing directly, ReVista offers an operations-management structure: the client bears the direct cost of ingredients and manpower salaries, and

ReVista charges a management fee for menu planning, quality supervision, and day-to-day operational management. This gives clients complete cost transparency while retaining ReVista's operational expertise on-site.

Healthy & Diet-Focused Meal Options

Low-oil, low-sodium, diabetic-friendly, and portion-controlled meal formats for clients prioritising employee or patient wellness.

Additional Service Lines

- **Live event & occasion catering** — weddings, conferences, and institutional functions.
- **Vending & micro-market solutions** — unmanned pantry or snack points for smaller sites and off-hour shifts.
- **Hygiene & food safety audits** — documented, FSSAI-aligned compliance processes for clients who require formal certification.
- **Technology-enabled ordering** — QR-based menus, digital feedback capture, and attendance-linked billing.
- **Sustainability & waste management** — portion planning and food-waste tracking for large institutional sites.
- **Festival & corporate gifting menus** — festive thalis, sweets, and gifting formats for corporate occasions.
- **Staff training programs** — hygiene and service-standard training for on-site catering personnel.

9. By the Numbers

2005 Operating since	2,000+ Meals served in a single day	100% In-house kitchen — no third-party vendors	14 Days Menu cycle with zero repeats
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Note: Replace with verified figures (total active sites, years of specific client relationships, total client count, workforce size) once confirmed — specific, verifiable numbers carry more credibility on the live website than round estimates.

10. ADDITIONAL SERVICES YOU SHOULD INCLUDE

I strongly recommend adding these because they make ReVista look like a complete food solutions company.

Kitchen Setup Consultancy

Helping organisations plan:

- Kitchen layout
 - Equipment requirements
 - Food counters
 - Storage
 - Workflow
 - Capacity planning
-

Food Court Concept Development

For larger campuses and organisations:

- Multiple food concepts
 - Different cuisine counters
 - Café zones
 - Beverage counters
 - Healthy food stations
-

Employee Food Engagement Programs

Examples:

- Festival food weeks
 - Regional cuisine days
 - Chef special days
 - Healthy eating campaigns
 - Seasonal menus
 - Theme-based food festivals
-

Corporate Meeting & Conference Catering

- Tea/coffee service
- Working lunches
- Boardroom meals

- Conference catering
 - High tea
-

Digital Feedback & Reporting

Future-ready service feature.

You can offer:

- QR code feedback
- Meal satisfaction surveys
- Complaint tracking
- Consumption tracking
- Menu popularity analysis
- Monthly operational reports

Technology and data-driven cafeteria management are increasingly becoming part of modern institutional food service.

11. FOOD CONCEPTS / SUB-BRANDS

This is where I think ReVista can become very interesting.

I recommend keeping **ReVista Hospitality as the master brand** and creating individual food concepts underneath.

Example:

ReVista Hospitality

- └─ ReVista Junior
- └─ ReVista Works
- └─ ReVista Aarogyam
- └─ ReVista Kitchen Collective/ Table

This gives you flexibility to expand later.

BRAND 1: KIDS NUTRITION

Recommended Name

ReVista Junior

Tagline

Growing Better, One Meal at a Time.

Website Content

Food That Supports Growing Minds and Growing Bodies

Children need food that is nutritious—but they also need food they enjoy eating.

ReVista Junior is our specialised food concept designed for:

- Schools
- Kindergartens
- Day-care centres
- Colleges
- Educational campuses
- Hostels/PGs

Our approach combines familiar Indian flavours with thoughtful nutritional planning.

Focus Areas

- Balanced meals
- Healthy snacks
- Seasonal ingredients
- Reduced dependence on processed food
- Variety in menus
- Child-friendly portions
- Attractive presentation
- Age-appropriate food options

BRAND 2: INDUSTRIAL CANTEENS & CAFETERIAS

Recommended Name

ReVista Works

Tagline

Fueling the People Who Keep Things Moving.

Website Content

From Canteen to Complete Dining Experience

Industrial dining does not need to be repetitive.

ReVista Works transforms conventional canteen operations into organised, efficient and people-focused food environments.

We serve:

- Manufacturing plants
- Industrial estates
- Warehouses
- Production facilities
- Large workforces

Concepts May Include

- Daily thali
- Express meal counters
- Regional food
- Breakfast stations

- Chai and snack points
- Healthy meal counters
- Grab-and-go food
- Festival food events

Modern industrial food service is increasingly focused on improving the overall dining environment, menu variety, operational efficiency and employee experience—not merely serving high volumes of food.

BRAND 3: HEALTHY INDIAN FOOD

Recommended Name

ReVista Aarogyam

It has Indian roots while still fitting a corporate brand portfolio.

Website Content

Everyday Indian Food, Made More Thoughtfully

Healthy eating does not always require imported ingredients or unfamiliar diets.

India already has a rich food culture built around grains, millets, pulses, vegetables, spices, curd, nuts and seasonal ingredients.

ReVista Aarogyam celebrates Indian food through balanced and thoughtfully prepared meals.

Our Food Philosophy

- Traditional Indian ingredients
- Seasonal vegetables
- Whole grains
- Millets
- Pulses and legumes
- Natural sources of protein

- Balanced portioning
- Controlled oil usage
- Reduced processed ingredients

Food Categories

- Millet meals
 - Protein-rich Indian meals
 - Balanced thalis
 - Breakfast bowls
 - Healthy snacks
 - Natural beverages
 - Traditional seasonal foods
-

BRAND 4: MULTI-CUISINE / FOOD EXPERIENCE

You have many categories here. I recommend creating one umbrella brand.

ReVista Table

Tagline

One Table. Many Worlds of Food.

It feels premium, simple and hospitality-oriented.

12. REVISTA TABLE – FOOD CONCEPTS

Instead of showing everything as a random list, divide them into food stations.

1. The Indian Table

Authentic Indian everyday food.

- Full thalis

- Regional meals
 - Gujarati food
 - Punjabi food
 - North Indian cuisine
-

2. South Stories

A dedicated South Indian concept.

- Idli
 - Dosa
 - Uttapam
 - Vada
 - Filter coffee
 - Regional South Indian meals
-

3. Asian Street

Modern Asian-inspired food.

- Noodles
 - Rice bowls
 - Stir-fried vegetables
 - Asian snacks
-

4. Global Kitchen

International comfort food adapted for Indian preferences.

- Pasta
 - Continental dishes
 - Sandwiches
 - Wraps
 - International bowls
-

5. Street Collective

India's favourite street food in a hygienically managed environment.

- Chaat
 - Pav bhaji
 - Chole kulche
 - Vada pav
 - Regional snacks
-

6. Bowl Theory

Modern meal bowls.

- Protein bowls
 - Grain bowls
 - Indian bowls
 - Superfood-inspired bowls
 - Salad bowls
-

7. Chai & Co.

India's Favourite Break.

- Masala chai
 - Ginger chai
 - Green tea
 - Coffee
 - Cold beverages
 - Indian snacks
-

8. Sweet Finish

Desserts and sweet experiences.

- Indian desserts
- Seasonal sweets

- Modern desserts
- Festival specials

13. RECOMMENDED BRAND ARCHITECTURE

Here is what I would personally recommend:

Category	Brand Name	Positioning
Core Brand	Ma Hospitality	Traditional Food & Hospitality
Children	Ma Junior	Food for Growing Minds
Corporate	Ma Works	Office & Industrial Dining
Healthy Food	Ma Aarogya	Wholesome Indian Nutrition
Cuisine	Ma Table	Exquisite Food Experiences
Specials	Ma Events	Catering & Celebrations

This structure is scalable.

14. OUR WORKING METHODOLOGY

This section is extremely important for B2B clients.

From Requirement to Everyday Service

We follow a structured approach before starting any food operation.

Step 1: Understand

We begin by understanding:

- Number of consumers
 - Work schedules
 - Meal timings
 - Existing infrastructure
 - Budget expectations
 - Food preferences
 - Operational challenges
-

Step 2: Assess

Our team evaluates:

- Kitchen infrastructure
 - Equipment
 - Storage capacity
 - Service flow
 - Seating and dining requirements
 - Manpower requirements
-

Step 3: Design

We create a customised food service plan including:

- Menu cycles
 - Service model
 - Staffing
 - Equipment requirements
 - Food concepts
 - Budget planning
-

Step 4: Mobilise

Before operations begin, we prepare:

- Kitchen setup
- Team deployment
- Procurement systems

- Standard operating procedures
 - Service workflows
-

Step 5: Operate

Daily operations are managed through:

- Kitchen supervision
 - Food preparation monitoring
 - Hygiene checks
 - Timely service
 - Quality control
-

Step 6: Improve

Food service is continuously evolving.

We collect feedback, analyse consumption patterns and review operations to improve menus and service delivery.

15. QUALITY & FOOD SAFETY PAGE

Quality Begins Before Cooking

A good meal depends on more than the recipe.

Our quality approach covers the complete food journey.

Procurement

Selection of quality raw materials from reliable sources.

Storage

Appropriate storage and inventory handling practices.

Preparation

Structured kitchen procedures and trained food handlers.

Cooking

Focus on freshness, taste consistency and safe preparation.

Service

Clean, timely and organised meal service.

Monitoring

Regular supervision and operational review.

16. TECHNOLOGY SECTION

Technology-Enabled. People-Driven.

We use practical technology to improve visibility, efficiency and customer experience.

Potential systems include:

- Digital attendance and manpower management
- QR-based customer feedback
- Digital menu displays
- Meal counting
- Consumption tracking
- Inventory monitoring
- Client reporting
- Digital communication systems

As the company grows, this can expand into:

- Pre-ordering
- Cashless cafeteria systems
- Meal subscriptions
- Nutritional information
- Food analytics

17. OUR COMMITMENT SECTION

What We Promise

Safe Food

Prepared with attention to hygiene and responsible kitchen practices.

Honest Ingredients

No compromise on the quality of raw materials.

Consistent Taste

Standardised processes designed to deliver dependable food experiences.

Variety

Menus designed to keep everyday dining interesting.

Timely Service

Operations planned around your schedule.

Professional Management

Dedicated supervision and accountability.

Flexible Solutions

Services designed around your infrastructure and budget.

Continuous Improvement

Feedback-driven improvements to food and service.

18. CONTACT PAGE CONTENT

Let's Build a Better Food Experience.

Whether you are planning a new cafeteria, managing a large workforce, looking for institutional meal solutions or organising a large event, our team can help design the right food service model.

Talk to us about:

- Corporate Cafeterias
- Industrial Canteens
- Hospital Food Services
- Educational Institutions
- Meal Programs
- Healthy Food Solutions
- Event Catering
- Food Service Management

Button: Request a Consultation

19. IMPORTANT DIFFERENTIATOR FOR YOUR WEBSITE

I suggest your website should repeatedly communicate this core message:

Traditional Caterers sell food.

ReVista manages food experiences.

That should be your fundamental differentiation.

Your competitors may say:

We provide catering services.

ReVista should say:

We design, operate and manage complete food ecosystems.

This includes:

Food + Kitchen + People + Menu + Technology + Experience + Management

20. FINAL HOMEPAGE POSITIONING COPY

This could become your strongest website introduction:

Food That Works Around People.

At ReVista Hospitality, we understand that food plays a different role in every environment.

For an employee, it is a break between demanding work hours.

For a student, it is fuel for learning.

For a patient or healthcare professional, it requires additional care.

For an industrial workforce, it needs to be timely, nourishing and dependable.

For an event, it becomes part of the memory.

That is why we do not believe in one-size-fits-all catering.

We design food and hospitality solutions around people, environments and operational requirements.

Built on the experience of Shree Amba Caterers since 2005, ReVista Hospitality combines proven culinary operations with modern management, diverse menus and technology-enabled processes.

From daily institutional meals to live catering experiences, we bring the same commitment to every plate:

Quality ingredients. Thoughtful preparation. Consistent taste. Reliable service.

My strategic recommendation

For the website, avoid presenting ReVista as a small family catering business, even though the legacy should be proudly communicated.

Position it as:

A second-generation, professionally managed institutional food services company with a strong operational legacy.

The visual and verbal identity should communicate:

- Experience, not old-fashioned
- Scale, but not industrial/impersonal
- Vegetarian, but not limited
- Healthy, but not boring
- Affordable, but not cheap
- Modern, but rooted in Indian food culture