

CORPORATE OVERVIEW

Rethink Hospitality Private Limited
RTHPL



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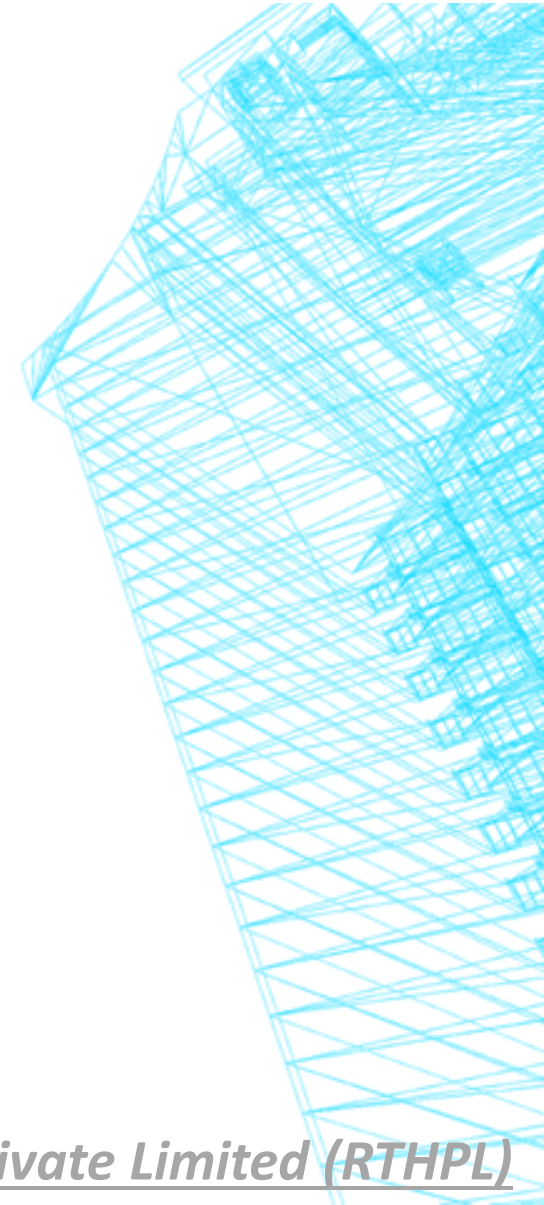
COMPANY OVERVIEW

The Rethink Hospitality Private Limited (RTHPL) provides an integrated set of advisory services & strategic inputs to the hospitality sector:-

- Delivers on a broad spectrum of turnkey services and solutions across various segments of the hospitality domain.
- Primary functions in 4 key areas:
**Food Service Design / Facility Planning,
Hospitality Consulting,
Audits &
Learning and Development.**
- Provides end to end, innovative solutions ranging from concepts to design to strategy for setting up new food & beverage outlets.
- Provides solutions throughout the project life cycle ranging from inception to ideation, conceptualization and final implementation

WHY RTHPL?

Our core principles of **Integrity**, **Professionalism** and **Transparency**, coupled with our unparalleled experience and profound understanding of client requirements and business practices form the basis of our successful and long term relationship with our clientele.



FOUNDER DIRECTOR & PRINCIPAL CONSULTANT



Rahoo Kr Talwar holds a graduation degree in Hospitality & Hotel Administration from IHM Chennai and a Post Graduate Diploma in Business Administration from Symbiosis, Pune. He is also a Certified Hospitality Trainer (NCHMCT, Ministry of Tourism, Govt. of India).

Rahoo has over a decade and half experience, with expertise in facilities planning, operations management, organisational strategy, process implementation and financial management.

A seasoned professional, he has held several senior operational and team lead positions in hospitality, marketing, banking and IT Infrastructure sectors. After a brief stint in operations, he is now the Executive Director at Rethink Hospitality Private Limited which is a hospitality consulting company, that has further broadened the spectrum of his understanding of the hotel & hospitality profession.

Rethink Hospitality Private Limited (RTHPL)

FOUNDER DIRECTOR & PRINCIPAL CONSULTANT



Rahoo Kr Talwar is also an honorary advisor to the YWCA - Chennai & is associated with Peacock Group which is a Food Service Design Firm in India and in his professional capacities has contributed to large scale industrial projects across India, in the past and currently.

To name a few

- Ford Global Technology Business Centre (GTBC), Chennai
- Barclays, Pune
- Nomura, Mumbai
- Compass Central Kitchen at Chennai , Gurugram ,Hyderabad & Bangalore
- Google (Multiple locations across India)
- Kone Elevators, Chennai

SENIOR CONSULTANT



Sajan holds a Graduation degree in Hospitality and Hotel Administration from IHM Chennai and Diploma in Computer Programming & applications from National Computing Centre, U.K.

A 3rd generation hotelier with over 20 years of experience working in the hospitality service and information technology industry, he has gained considerable expertise in many facets of leadership and team management roles. Sajjan is a certified PRINCE2 practitioner and is proficient in key areas of Planning & Project Management, Quality Process Initiatives, Training & HR, Business Development and Office Administration.

Presently he is with Rethink Hospitality as a Senior Consultant and is helping hotel & restaurant entrepreneurs set-up the required processes & controls and operate their business successfully.

HONORARY CONSULTANT - FOOD SAFETY



Dr. Prem Saran Tirumalai is an academician, a researcher, a trainer and a qualified microbiologist. He holds a graduation degree in Microbiology, with a masters degree in Applied Microbiology from the University of Madras. Dr. Tirumalai is a Ph.D. in Molecular Microbiology from The Dayalbagh Educational Institute (Deemed University) Agra, India

Dr. Tirumalai started his career with the Taj Group as the Regional Microbiologist , Hyderabad (overseeing 3 properties) & went on to serve as Assistant Manager, Quality Assurance at the TajSats Air Catering, Delhi. He has worked with SGS India as the section In-Charge, General Labs Division, Gurugram.

He has served as faculty member, assuming administrative capacities in Academic Institutions (Dean, Head of the Department)

HONORARY CONSULTANT - FOOD SAFETY



Dr. Prem Saran Tirumalai has authored several research and review papers in both domestic & international journals.

Dr. Tirumalai is a young scientist and currently an Asst. Professor and Researcher at Dayalbagh Educational Institute (Deemed University) Agra, India. He is currently In charge of the Food & Dairy Testing Lab (FDTL)

Dr. Tirumalai is a Honorary Consultant for Food Safety with Rethink Hospitality and is helping Hotel & Restaurant owners setup microbiology labs in-house & operate their business in compliance with the regulatory body.

He is also a

1. Member of the Scientific Panel (Sampling and Analysis) FSSAI
2. Member sub-group- Microbiology- (Sampling & Analysis) FSSAI
3. Director, SolvoDominum Pvt Ltd., a start-up company offering innovative technical solutions.

SERVICES OFFERED

We provide a host of services for the Hospitality & Food Service Industry

- Market Research
- Site Feasibility Reports
- F&B Concept Development
- Hotel / Resort / Restaurant / Cafe / Office Cafeteria - Facilities Planning (Design Planning Technical Services)
- Development of SOP - Standard Operating Procedures (Also for customer service roles)
- Development of SR - Standard Recipes
- Financial Management
- Internal Audits
- Mystery Audits
- Health & Hygiene Audits
- Back of the House Planning - BOH
- Front of the House Planning - FOH
- Learning & Development

CLIENTS



RELIABILITY BUILT IN™





Discussions & next steps:

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THANK YOU

Rethink Hospitality Private Limited (RTHPL)