



Sakshi Foods

Institutional Catering & Tuck Shop Services — trusted by schools, colleges, hospitals and corporates across NCR since 2017.

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ADDRESS

Sector-128, Noida 201301,
Uttar Pradesh

FOUNDER

Subhash Chauhan

From a Small Kitchen to a Trusted Food Partner



Sakshi Foods was founded with a simple yet powerful vision: to provide clean, nutritious, and affordable meals to institutions that needed reliable food service partners. What began as a single school canteen has grown into a full-scale institutional food service company.

Over the years we have expanded to schools, colleges, hospitals, and corporate offices, earning the trust of administrators, parents, and employees alike — driven by an unwavering commitment to quality, hygiene, and satisfaction.

Today, Sakshi Foods proudly serves thousands of meals daily, each prepared with the same care that defined our very first kitchen.

Our Mission

To deliver safe, hygienic, and nutritious food solutions to educational and healthcare institutions, ensuring every meal supports the well-being of the people we serve.

Our Vision

To become the most trusted institutional food service provider in the region, recognised for quality, reliability, and commitment to community nutrition.

What Drives Us



Subhash Chauhan

Founder & Global Head

With over a decade in food & hospitality, Mr. Chauhan founded Sakshi Foods to bring clean, nutritious, affordable meals to institutions — building lasting partnerships with schools, hospitals and corporates across the region.

- ✓ Integrity in every ingredient we source
- ✓ Hygiene as a non-negotiable standard
- ✓ Respect for our clients and their communities
- ✓ Innovation in food service management
- ✓ Accountability in everything we do

18+

YEARS OF SERVICE

50+

INSTITUTIONAL CLIENTS

5K+

MEALS SERVED DAILY

200+

TRAINED STAFF

Two Brands, One Vision

Sakshi Foods

Institutional Catering & Tuck Shop Services

A professional institutional catering company offering end-to-end canteen management and tuck shop operations for schools, colleges, hospitals, and corporate offices across the NCR region.

FSSAI-compliant kitchens, dietitian-approved menus, and trained culinary professionals serve thousands of wholesome meals every day — hygiene, nutrition and taste in every bite.

H.No.32, Vill Sahapur Goverdhanpur, Sec-128, Noida, UP 201301

GSTIN: 09DOSPK7101F1ZR

Sakshi Amul Parlour

Dairy & Retail Outlet

Our retail dairy outlet, proudly partnered with Amul — India's most trusted dairy brand — bringing fresh milk, curd, butter, cheese, ice creams and beverages to the neighbourhood.

A favourite in Sector 130, Noida since 2017, the parlour also supplies premium dairy ingredients to our institutional kitchens — one stop for retail and bulk supply alike.

House No 32, Sector 130, Village Shahpur, Noida, UP 201304

GSTIN: 09ANIPC0857G1Z3

Trusted by Leading Organisations

From global technology campuses to corporate offices across Noida and the NCR, these teams rely on Sakshi Foods for their daily canteen and tuck shop operations.










How we work with them. Each site runs on a dedicated on-premise team — daily breakfast, lunch and evening service, a managed tuck shop counter, raw-material procurement, kitchen cleaning and monthly reporting. Menus are planned per campus, and service continues through exam weeks, shift changes and festival calendars.

Comprehensive Food Service Solutions



Canteen Management

Complete institutional canteen operations — menu planning & design, professional cooking staff, raw material procurement, kitchen cleaning & maintenance, and monthly reporting.



Tuck Shop Management

Clean, well-maintained shop spaces with proper storage & display. Healthy snacks, fresh juices, beverages, stationery and daily essentials, curated for your campus.



Event & Special Catering

Breakfast, lunch & dinner for special events and festival specials — affordable, transparent pricing with no hidden markups, backed by FSSAI compliance.

How We Get Started

1

Initial Consultation

Understand your institution's needs

2

Custom Proposal

Tailored menu & pricing plan

3

Setup & Launch

Kitchen & staff mobilisation

4

Ongoing Management

Inventory tracking & monthly reports

13 Curated Categories • 110+ Dishes

Freshly prepared daily across our institutional kitchens — from North Indian mains to South Indian breakfast, Indo-Chinese, breads, beverages and desserts.

Main Course	19	Starters & Street Food	14	Rolls & Wraps	4
Rice & Biryani	10	Momos	2	Breads & Rotis	8
Biryani	2	South Indian	10	Parathas	10
Chinese & Indo-Chinese	10	Beverages	8	Desserts & Sweets	10
Thalis & Combos	6				

Signature Dishes



Butter Paneer & Naan



Veg Biryani



Chole Bhature



Paneer Tikka



Masala Dosa



Executive Thali



Hakka Noodles



Gulab Jamun

Moments From Our Kitchens

A glimpse into our daily operations — from prep to plate.



Naan with Paneer Curry



Indian Curry with Naan



Pav Bhaji



Vegetable Curry with Rice



Crispy Dosa with Chutneys



Fresh Samosas



Steamed Momos



Paneer Tikka with Rice



Grand Buffet Setup



Kitchen in Action



Thali Close-up



Event Catering



Farm Fresh Ingredients



Chef at Work



Festive Spread

GET IN TOUCH

Let's Build a Reliable Food Service Partnership

Reach out for a custom proposal for your school, hospital, or corporate campus — or to stock premium Amul dairy products.

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WHATSAPP

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