



Sri Rajalakshmi
Food Products Pvt. Ltd.
Since 1980



Company Profile

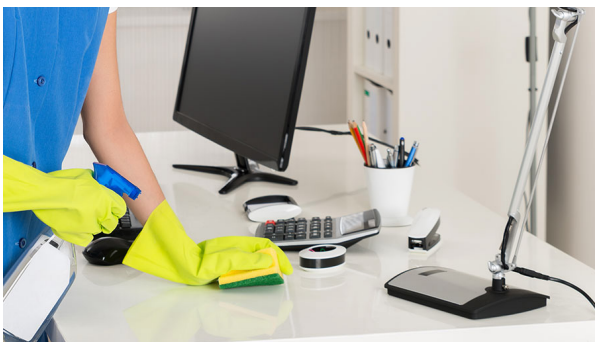
www.srlgroups.in

Our Services

Catering



Facility Management



INTRODUCTION

Our journey began in 1980, when our founders Mr. VT Sundarapandian and Mrs. S. Rajakani started a small hotel in the name Sri Rajalakshmi Hotel in their native town at Navvalady in Tirunelveli Dist. It grew steadily on the foundation of quality food, trustworthy service and customer satisfaction.



Mr. **VTS. Vijaykumar**, son of our founders and present Chairman took over the business to next level, developed it further and transformed it into a Private Limited establishment in 2011.

Reached a new milestone by initiating a new vertical facility management service starting from April 2026

Today, we continue to grow by upholding our core values of Quality & Culinary Excellence, Safety, Trust, and Customer Satisfaction.



Vision

To be the most trusted catering partner, known for innovation, excellence, and delivering unforgettable dining experiences.



Mission

To deliver fresh, flavourful, and beautifully crafted meals that make every occasion memorable.



Value

Quality and Culinary
Excellence
Safety
Trust
Integrity
Customer Satisfaction

Milestones

Sri Rajalakshmi Facility Management Services was established in April 2026

2026

To enhance and simplify the operation Mother's and Grace Caterers merged under Sri Rajalakshmi Food Products Pvt Ltd With effect from 1st Apr 2026

2026

Grace Caterer Proprietorship company established exclusively for Institutional, Industries and Healthcare clients

2021

Mother's Hospitality Pvt Ltd was established to serve exclusively the Corporate and ITES sectors. A dedicated 10000 meal capacity central kitchen was established in Ramapuram

2014

Sri Rajalakshmi Food Product established under Private Ltd aim to serve all our india

2011

Sri Rajalakshmi became Super Stockist for Dairy Products in Chennai, Thiruvallur & Kanchipuram

2002

Sri Rajalakshmi Super Market was established in Thiruvallur

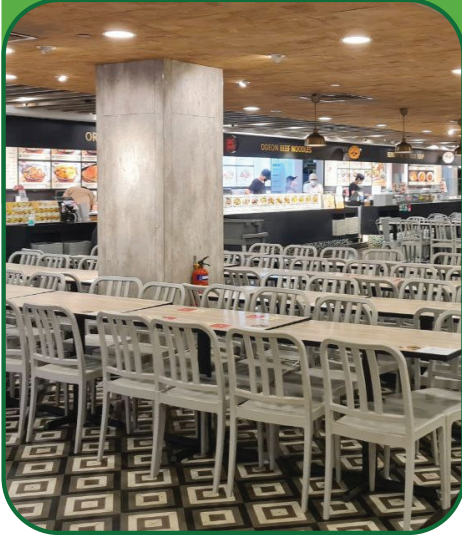
1991

Sri Rajalakshmi Hotel was born at Navvalady in Tirunelveli Dist.

1980

Our Services Segments

Industries



We offer nutritious, healthy, and high-quality meals to our clients and customers, ensuring timely service to help them reach their goals

Institutions



We provide Quality, nutritious and healthy food to students at universities, colleges and schools to help them focus and excel in their academics.

Corporates & ITES Sector



We provide a diverse selection of cuisines to satisfy the palates of clients and customers within the Corporate and ITES sectors.

Health Care



We offer tailored dietary options that are nutritious and healthy, specifically designed for patients to aid in their recovery.

We also provide high-quality and appetizing meals for doctors, staff, and nurses to stay energetic.



Sri Rajalakshmi
Food Products Pvt. Ltd.

Our Clients

Present



VIT
Vellore Institute of Technology
(Deemed to be University under section 3 of UGC Act, 1956)



VIT
CHENNAI



Past





Our Speciality

Sri Rajalakshmi Food Products Pvt Ltd stands out due to our preparation of a proprietary masala for all our offerings, guaranteeing an authentic flavor and uniform quality in each dish.



“ Sri Rajalakshmi Food product private limited has consistently delivered high quality food with excellent hygiene standards. Their ability to manage large-Scale catering efficiently is highly commendable. ”



“ The team provided outstanding catering service for our company since 2017. the food quality, taste presentation, and timely service and exceed our expectations. And our employee satisfaction. ”



LOTTE INDIA

“ We have had an excellent experience with Sri Rajalakshmi Food Product Private Limited. They consistently deliver high-quality food while maintaining exceptional hygiene standards. Their efficiency in managing large-scale catering operations is truly impressive and highly commendable. ”



Recognition

46
Years

of industrial
exposure.

15000+

Healthy, hygienic and
nutritional Meals served
every day to clients
across sectors like
Industries, Institution
and Corporate

500+

Employees
onboard
and counting

1000+

High profile event
successfully
completed

Our Top Management Team

Top management team has immense experience in the catering industry across all the sector.



Mr. VTS. Vijayakumar **Chairman**

Having 26+ Years exposure in food
and retail industry expertise in
Sales, Marketing, Business
Development and Operations.



Mr. B. Baranidharan **Chief Executive Officer**

Having 23+ Years exposure in food
& Facility management industry,
specialised in Operation and
Business Development.

We are committed to:

- Pursuing the goal of no harm to people.
- Protecting the environment.
- Using material and energy efficiently and minimizing waste.
- Promoting a culture in which all SRFP employees actively demonstrate personal commitment to our HSE Policy.



Our QHSE Policy:

Sri Rajalakshmi Food Products Pvt Ltd systematically manage Health, Safety, and Environmental responsibilities through a documented HSE Management System that guarantees ongoing enhancements in HSE performance. Sri Rajalakshmi Food Products Pvt Ltd adhere to all Health, Safety, and Environmental regulations, relevant legislation, standards, and procedures established by governmental authorities, clients, or contractual obligations. An appropriate HSE management structure will be established, with clearly defined ownership and accountability. HSE performance will undergo regular audits, and necessary actions will be implemented accordingly. All personnel, including management, are responsible for HSE in their roles and immediate surroundings, and as such, they will be sufficiently equipped and trained. Management will communicate all pertinent HSE issues to all employees to maintain a consistently high level of HSE awareness throughout the organization. Management will create mechanisms to prevent or reduce HSE violations, including suitable and effective corrective or disciplinary measures for violators' will be integrated into the performance evaluations of all employees, including those in leadership roles. We will empower all employees to advocate for HSE practices in their environments and motivate others to do the same.

Human Resource Process



The Human Resource department helps the organization shift from routine administrative work to a strategic role focused on developing employees and strengthening their skills to achieve business goals. The organization has a strong workforce of 500+ employees.

To promote employee welfare, we always recognize and respect our employees, their needs, and the individual rights of each employee at work.

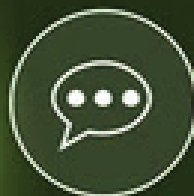
We provide a clean, safe, healthy, and highly hygienic working environment. We also offer training to all employees to help them achieve the highest possible skill levels. In addition, we reward individuals based on their job responsibilities and quality of performance through an effective appraisal system.

Procurement Process



Our organization procures high-quality raw materials from a reputable vendor who complies with FSSAI standards through our purchase department. Our procurement team conducts frequent audits at vendor's facilities and examines the quality of the raw materials to ensure they are as per the norms and standard. Based on audit and commercial clearance vendor will be approved to supply our operational locations. The quantity of raw materials needed by each operational location is communicated to our procurement department through a formal purchase request approved by operations head. In response to this request, our purchasing department issues a purchase order to the vendor, ensuring that the products are delivered to our locations. This process guarantees the provision of quality raw materials for preparing delicious food for our clients and customers, while also ensuring smooth operations.

Contact Us



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