



রেস্তোঁরা লি:



ISO 22000: 2018 HALAL CERTIFIED BSTI CERTIFIED
Certified Restaurant & Catering Company

PORTFOLIO

J & Z GROUP
House No 15,
Road No 15, Sector 4,
Uttara, Dhaka-1230

Phone: 88-02-58951987
Mobile : 8801926690968
E mail: info@jandzgroup.com
Web: www.jandzgroup.com









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WHO WE ARE (COMPANY FACT SHEET)

Name of Organization	J&Z Group	Parents Company
Year of Establishment	1995	In Operation
Sister Concerns	Kasundi Restora Ltd., (8 Outlets)	Restaurant & Catering Business
	Kasundi Catering Services	Catering Business
	Food Junction Ltd.	Restaurant Business
	Cheong Shing Chinese Restaurant Ltd.	Restaurant Business
	Pizza Oregano	Pizza Express
	Café Z	Coffee & Juice Shop
	Hotel Kollol	Residential Hotel & Restaurant Business
	Rayfung Trading International	Trading & Supply Business
	June Foods Ltd.	Bakery & Pastry Business
	June Corporation	Hospitality, Equipment & Supply Business
	J&Z Hotel & Resort Ltd.	Hotel & Resort Business
	J&Z Holdings Ltd.	Real State Business
Spirit Bangladesh Ltd.	Event Management & Advertisement Firm	
Number of Associates	1576 (EFTE)	
Industrial Mega Kitchen	Four	One at Bhaluka, Mymensingh One at NSU Cafeteria, One at June foods Ltd., Dolipara, Uttara and another one at Laboni Point, Cox's Bazar
Food Preparation and Service Capacity	62,000 meal	Per Day
Transport & Logistic	Thirteen	Freezer Van= 4, Food Grade Covered Van= 4, Transport Pool= 5
Corporate Head Office	House No # 15, Road No # 15, Sector # 4, Uttara Model Town, Uttara, Dhaka-1230, Bangladesh	
Legal Documents and Ownership	Incorporated in Bangladesh under the Company Act 1994 with Valid BIN, TIN, Trade License, Fire License, Factory License, ISO, Halal and BSTI Certificate	Available on Request

LIST OF OUR OUTLETS

Logo/Trade Mark	Outlet Name	Location	Capacity
	KASUNDI RESTORA LTD.	<p>Uttara Branch # Anwar Complex, Plot 12, Road 14/C, Sector 04, Uttara</p> <p>Dhanmondi Branch # House #55/A, Road #4/A, Satmasjid Road, Dhaka</p> <p>Khikhet Branch # Salam Mansion, Khilkhet Bazar</p> <p>Cox's Bazar Branch # Laboni Point, Hotel Motel Zone, , Cox's Bazar</p>	<p>120 Persons Per Round</p> <p>200 Persons Per Round</p> <p>150 Persons Per Round</p> <p>450 Persons Per Round</p>
	Food Junction Ltd. Uttara	House: 61, Road: 02, Sector: 14, Uttara, Dhaka-1230	100 Persons Per Round
	Cheong Shing Chinese Restaurant, Banani	House: 49(4th Floor), Road: 11, Block: H, Banani, Dhaka-1213	105 Persons Per Round
	J&Z Hotel and Resorts Ltd.	Habirbari, Bhaluka, Mymensingh	20,000 Meal /Day
	June Foods Ltd. Uttara, Dhaka	Dolipara, Uttara	Bakery Products 30,000 Pcs Per day
	Pizza Oregano Bashundhara	North South University (NSU)	105 Persons Per Round
	Cafe Z Bashundhara	North South University (NSU)	105 Persons Per Round
	Hotel Kollol Cox's Bazar	Laboni Point, Hotel Motel Zone, , Cox's Bazar	155 Rooms 550 Persons

INTRODUCTION



J&Z GROUP is a well established producer of all local and international food and catering service provider since 2005 .

Our strong customer satisfaction, achieved from various national and international corporate institutions and industries helps KASUNDI thrive in the catering services in Dhaka and beyond, which proves our commitment, reliability, high standard and quality at competitive price. It has acquired a leading edge technology to produce meals in very large quantities and is positioning itself to serve end users as well as professional institutions. We would assist you to find the most optimized solution for your catering need at any time, any where ask for.

OVERVIEW

ISO 22000:2018 Certificate Receiving Ceremony



J & Z Group members are receiving ISO Certificate on the behalf of Kasundi Restora Ltd. at 14th November, 2018 for the period of November-2018 to November-2021.

All of our Branch NSU ,Cox's Bazar ,Khilkhet and Dhanmondi are entitled of this Prestigious Title

GROUP FORMATION

RESTAURANTS



KASUNDI CATERING SERVICES



In just a short period, KASUNDI has known for its outstanding service. Currently KASUNDI is serving daily over 62,000 meals in the different business, Corporate House, MNC's industry, education sectors to whom we offer various catering packages

CATERING

KASUNDI CATERING SERVICES



Our clients can choose from a wide range of catering services, including special menus for birthday parties, corporate gatherings and weddings.

CATERING

KASUNDI RESTORAL LTD. (NSU CAFETERIA)

The Largest Mega Kitchen by J&Z Group



We are pleased to announce that J&Z Group has stood first among the 43 competitors to get the chance to operate NSU Cafeteria containing 26 thousand Students. From 1st January 2018 we had been started the transforming of the kitchen with the heavy automated imported brand kitchen equipments. After 7 months with the brand New Look we have started our operation and service from August, 2018. Now we are serving the NSU 26 thousand students with the core controlling capacity. Health, Hygiene and Quality our first priority to bring smile on our customer face. Now 13 Food Court serving 26 thousand students per day with under the one umbrella of Kasundi.

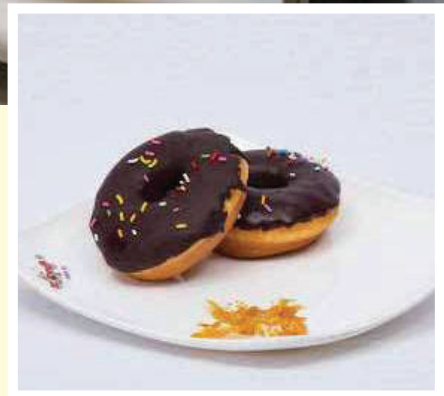
CATERING

KASUNDI RESTORA LTD. (NSU CAFETERIA)

The Largest Mega Kitchen by J&Z Group



Most of the kitchen equipment are imported from Italy, Spain, USA, Germany & France.

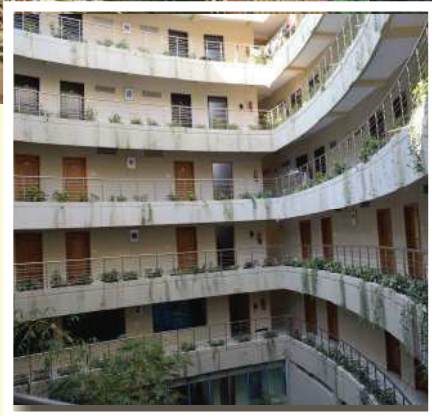
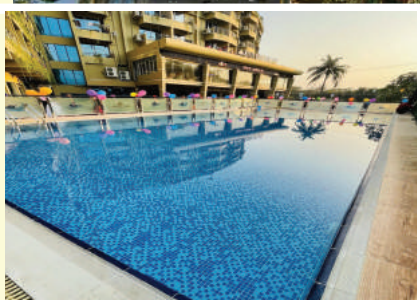
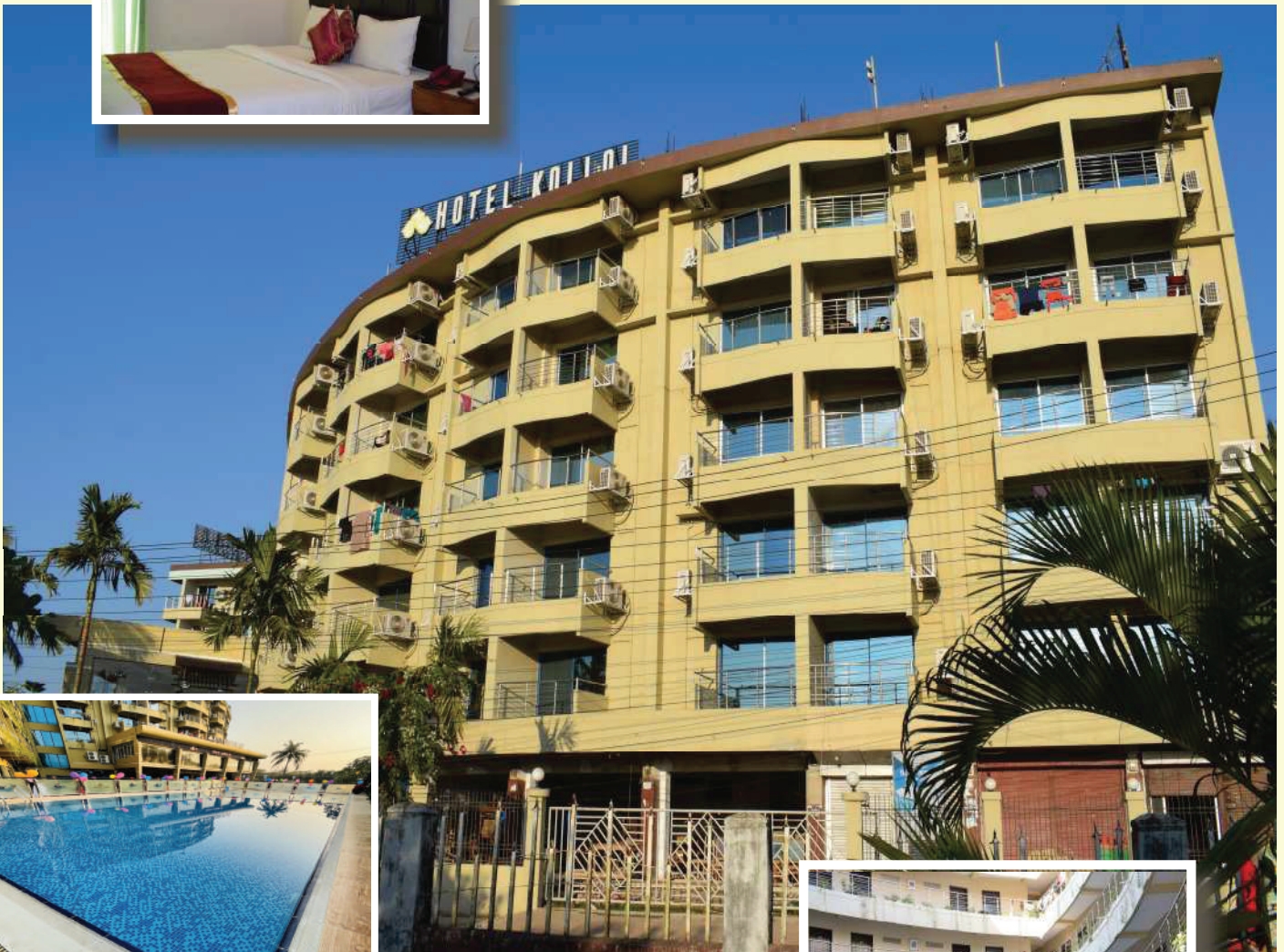


CATERING

HOTEL KOLLOL BY J&Z GROUP



HOTEL KOLLOL
BY J & Z GROUP



We started Hotel Kollool by J&Z Group from 1st October, 2018. At Hotel Kollool, we are dedicated in making sure that your visit to Cox's Bazar is memorable, comfortable and delightful. It's have about 155 AC/Non AC rooms with complimentary breakfast, Free Wi-Fi facilities, Swimming pool and pool cafe

HOTEL KOLLOL

KASUNDI RESTORA LTD. AT HOTEL KOLLOL

কাসুন্দী

রেস্তোরা লি:

@



HOTEL KOLLOL
BY J & Z GROUP



From Kasundi Restora Ltd. you can get delicious food with a beautiful view of the sea and filling dinner, to the sophistication and finesse of the culinary arts of fine dining, we offer you the best of dining options here at Cox's Bazar.

RESTAURANT

KASUNDI CATERING SERVICES

Major Industrial Catering Summery



SL. No.	Name of Clients	Category of Clients Business	Operation Hours	People Managed & Served/Day (Approx.)	Duration
1	BATB	Tobacco	24/7	1750 Meal Per Day	From 2015 to 2025
2	NSU	Educational Institution	6:00 AM to 10:00 PM	Average 17000 Meal Per Day	From 2018 to 2023
3	icddr,b	Testing Lab & Health Research Institute	7:00 AM to 11:00 PM	Average 2000 Meal Per Day	From 2019 to 2023
4	Crystal Martin	RMG	24/7	Average 3200 Meal Per Day	From 2012 to 2026
5	BATB(savar)	Tobacco	24/7	Average 800 Meal Per Day	From 2021 to 2025
6	JTI	Tobacco	24/7	Average 1500 Meal Per Day	From 2021 to 2025

CATERING



J&Z HOTEL & RESORT LTD. (VALUKA PROJECT)



**** Most of the kitchen equipments imported from Italy & Turkey**

CATERING OVERVIEW

WHY WE ARE DIFFERENT

- * Our master trainers & core team player are certified from renowned 5 star hotel from local & abroad.
- * Most of them have 25 years of practical experienced & proven expert.
- * We guarantee maximum satisfaction by affordable price.
- * We reward & respect our valued stakeholders.
- * We are fully customized market leader.
- * We serve daily 62,000 meal to our potential clients.
- * We follow SOP in all instructions.
- * We provide most of the raw materials from our own resource.
- * We have our own training & learning facility.
- * We comply government regulations.
- * ISO 22000 : 2018 and HALAL & BSTI Certified one & only company in Bangladesh

CAPABILITIES

KASUNDI has acquired a leading edge method to produce meals in very large quantities and is positioning itself to serve end users as well as professional institutions. Presently KASUNDI is serving more than 62,000 meals to different institutions, factories, corporate offices with a wide range of choices



CATERING OVERVIEW

TEAM APPROVALS

Our approach to various projects focuses on working closely with the client and the staff using the facility to ensure the delivery effectiveness of the proposed services



MANAGEMENT FOLLOW UP

Regular scheduled and surprise visit of KASUNDI management to sites and to the client's management premises for the purpose of control and staff motivation. Consistency of standard level is assessed and feedback reviews are undertaken



QUALITY & CHOICES

Quality control is carefully monitored by our specialized people in the various catering and related services requirements



VISION, MISSION & VALUES

OUR SERVICES

- We assist to find the most economical solution for your catering need at any time anywhere you asked for.
- Program proposal is yours, program presentation is ours

VISION & MISSION

- To be the first choice and became the premier green catering service and solution provider in Bangladesh, by delivering unique and service to our guest , Employees, Employers, Community and all of our stakeholders.

OUR VALUES

- We act honestly and treat each and every stakeholder fairly and respectfully with full integrity in every interaction.
- We work together grow together to achieve our common goal.
- We honor, respect and reward our employee, employer and owner as our business partners.

OUR OBJECTIVES

- Promote brand image of Kasundi through local touch with global standard.
- Meet basic requirement of food and beverage maintaining price value relationship.
- Maintain highest level of service standard.
- Personalized care to our business partners.

UNIFORM/HEALTH AND HYGIENE

- In order to maintain highest standard of health and hygiene, it is mandatory to wear the specific uniform and use hand gloves and international standard cap & safety shoes during duty hours without compromise.

OUR STANDARD

- We strictly follow STANDARD OPERATING PROCEDURE (SOP) maintained by national and international hotel industry local and abroad

TRAINING

- KASUNDI training program ensured that our professional skill and performance are always up-to-date and state of the art from a recognized training institute by global trainer. This keeps our quality up, our cost and your price down

WE BELIEVE IN IQPC

- Innovation
- Quality
- Performance
- Customer satisfaction

OUR OFFICE



J & Z GROUP

House # 15, Road # 15,
Sector # 4, Uttara,
Dhaka-1230, Bangladesh

LIST OF OUR CLIENTS

WHO MAKE US AS LEADER



British American Tobacco, Bangladesh **-Running**



United Dhaka Tobacco Company Limited **-Running**



SAMSUNG Bangladesh **-Former**



International Labour Organization **-Running**



North South University **-Running**



BGMEA University (BUFT) **-Former**



Independent University, Bangladesh (IUB) **-Running**



Sunnydale School **-Running**



East West University **-Former**



Brac University (Brac School of Public Health) **-Running**



UN Women **-Running**



icddr'b **-Running**



NRBC Bank **-Events**



SGS Bangladesh Ltd. **-Events**



H & M (Training) **-Events**



Crystal Martin Apparel Ltd **-Running**



Armana Group **-Former**

Denimach Washing **-Former**

Denimach Ltd. **-Former**



Coca Cola International Beverages Limited **-Running**



Bangladesh Cricket Board **-Events**



British High Commission, Dhaka **-Events**



Pubali Bank Ltd. **-Events**



NBR (Zone-9) **-Events**



Malayshian High Commission, Dhaka **-Events**



ATN news **-Events**



Provati Insurance Company **-Events**

LIST OF OUR CLIENTS

WHO MAKE US AS LEADER



City Bank Ltd. **-Events**



Rupali Life Insurance Limited



Basic Bank **-Event**



Amigo Bangladesh Ltd. **- Upcoming**



SQ Group (Former)



Pledge Harbor International School **(Former)**



Li and Fung Bangladesh Limited **(Former)**



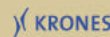
First Security Islami Bank **-Events**



UCBL Bank **-Events**



Phoenix Insurance Com. Ltd **-Events**



KRONES Germany Limited, Bangladesh **(Former)**



Ha-Meem Group **(Former)**



Channel 24 **(Former)**



Prime Minister Office **-Events**

WELL ESTABLISHED STANDARD OPERATING PROCEDURE (SOP)

(To ensure that all activities are perfectly done)

001	Hours of Operation	To cover full time service and meet customer demand to build great team	Daily 3 shift open Morning/Evening/Night
002	Training and Orientation	To enhance professional efficiency to take genuine customer car.	Periodical training and orientation conducted by recognized world class Hotel expert.
003	Service Equipment and Facilities	To ensure all equipment are functioning and fully working order and well maintain.	Ensured time to time inspection physically
004	Health and Hygiene	To ensure safe food with zero defects the fundamental according to ISO assurance/Food/place/ Equipment	Wear specific uniform and use hand glove & follow SOP & ISO as guided
005	Cleaning and Maintenance	To ensure highest standard of clean, fresh and safe environment as it mandatory for good health	Carry out periodical inspection delighted by official & maintain strong check list.
006	Purchase of raw materials/procurement	To ensure clean, fresh, pure goods procurement.	Raise Store Request and Purchase Request well ahead of time as per deed.
007	Storage System	To ensure sufficient stock and kept in appropriate manner for easy access & safe & secured Food	Maintain stock book, establish LIFO, FIFO and carry out daily, monthly and yearly inventory by authorized officials.
008	Food Cooking Process	To ensure real taste of local and international traditional food	Use fresh, neat and clean spices, ingredient and utensils
009	Food Presentation Process	To ensure easy access, quick delivery with variety of choice that look good, taste good	Display variety of food in an appropriate manner and place
010	Food Service Style and Preference	To ensure friendly, courteous and give undivided attention towards guest preference	All P&S to be provided with absolute care and give first preference to child and women
011	Customer Satisfaction	To get real feedback directly from the guest that key standard are being achieved to identify strength and weakness	Obtain guest comments on Customer Satisfaction in writing, take corrective measure to meet guest expectation
012	Staff Duty Meal	As a part of staff/associate welfare and service benefits	Will provide duty meal only as per schedule
013	Uniform & Glove	To ensure clean, fresh and bacteria free uniform to identify customer and service staff	Every staff on duty to wear designated uniform and use hand glove while on duty
014	Quality Control	To deliver better and hi-quality, fresh and clean product and service	Physical inspection on quality control and maintain SOP on regular basis
015	Unique Price	To ensure most competitive, value added and affordable price	Procure best quality and quantity branded item from best available resources with reasonable price

WELL ESTABLISHED STANDARD OPERATING PROCEDURE (SOP)

(To ensure that all activities are perfectly done)

016	First Aid	To ensure availability of basic aid health care and safe working condition with relevant support	Fully stocked in prominent place and easy location for easy access
017	Personalized Welcome Greetings	To make brick wall relationship and confidence with all stakeholders	Every staff must greet the guest upon arrival and departure
018	Waiting Customer on line and Service Failure	To give due attention and respect towards the guest and create positive image	Attend every guest and take extra care as much as possible and communicate outcomes
019	Special Service Request that is out of Ordinary	To take extra care and honor and keep close contact with our valued guest	Entertain as long as request is within the reach and does not affect other
020	Telephone and Etiquette	In order to maintain common courtesy to all guest over phone	Strong follow up training on Telephone Manner and Etiquette
021	Appreciation/Note of Thanks	To improve internal and external relationship	Send a gift/note of thanks who has given business to us
022	Handling Guest Belongings /Property	To ensure strong relationship by taking the ownership of our guest item	Maintain a proper record through LOG BOOK with relevant information
023	Handling Guest Complaint	To ensure guest satisfaction and deal with adverse and changed circumstances before guest left	Attend all complaint and resolve immediately without any compromise
024	Risk Managements	To make the core team aware and minimize adverse impact in case of emergency	Conduct fire drill with the help of Civil Defense once in a year
025	Staff Medical Check Up	To ensure healthy, safe and secured team player	Yearly medical checkup from certified medical officer
026	Waste Management	To keep the environment clean and clear at all level without any compromise	Follow SOP on waster, preserve, remove and fumigate in time
027	Regulatory Compliance	To ensure full regulatory compliance with local law of the land	Have all the legal documents up-to-date and duly approved by the concerned authority
028	Equipment Repair and Maintenance	To ensure proper utilization of all relevant equipment and its proper functioning	Carry out periodical R&M by expert team from time to time
029	Code of Business Conduct	To maintain highest level of business ethics in all interaction	Conduct Orientation and reorientation, on job and off job Training as on demand basis

KITCHEN DETAILS



Kitchen 1 of Kasundi Restora Limited Farmgate.



A very high standard of food preparation is practiced in Kasundi to serve the best

KITCHEN DETAILS



CHEF PROFILE

MOHAMMAD SHAHID

Executive Chef
Bangla, Indian, Turkish Kebab
& Thai



Joining Date:

January 2020

TRAINING /COURSES:

1. Hazard Analysis Critical Control Point (HACCP)
 2. National Certification course of Food & Beverages
 3. Environment Health & Safety (EHS)
 4. Fire Training
 5. Customer service
 6. Team building
 7. Costing & Budgeting
 8. Professional etiquettes
- Experience: (30 Years)

1. Indian Bangla Chef, Fars Hotel & Resort, Dhaka
2. Turkish Chef at Turkish Bazar Restaurant
3. Istanbul Restaurant, Gulshan-2, Dhaka
4. Sous Chef at Hotel Candy, K.S.A.

MAHBUBUR RAHMAN Chef

(Expert in Thai, Chinese,
& Malaysian Food)



Joining Date:

January 2012

TRAINING /COURSES:

1. Hazard Analysis Critical Control Point (HACCP)
2. National Certification course of Food & Beverages
3. Environment Health & Safety (EHS)
4. Fire Training
5. Team building
6. Costing & Budgeting

Experience: (14 Years)

1. Nowvelle Hotel (Malaysia)
2. Strawberry Chinese & Indian Restaurant
3. Dish & Dessert
4. The Prince & Party Center
5. Abacus Thai & Chinese Restaurant

MD. IQBAL HASAN Chef (Expert in Bakery & Pastry)



Joining Date:

July 2018

TRAINING /COURSES:

1. Professional etiquettes
2. National Certification course of Food & Beverages
3. Hazard Analysis Critical Control Point (HACCP)
4. Costing & Budgeting

Experience: (12 Years)

1. Pastry Man, Swiss Bakery
2. Bakery Incharge (Kasundi Restora, Gazipur)
3. Bakery Man, Hotel Castle Salam
4. Demi Chef, Cooper's

CHEF PROFILE

MD. JAKIR HOSSAIN
Chef
(Expert in Bangla & Indian)



Joining Date:

January 2015

TRAINING /COURSES:

1. Environment Health & Safety (EHS)
2. National Certification course of Food & Beverages
3. Hazard Analysis Critical Control Point (HACCP)
4. Fire Training
5. Customer service
6. Team building
7. Costing & Budgeting

Experience: (12 Years)

1. Kasundi Restora Ltd.
2. Food Junction Ltd.
3. Kasundi Bangla & Mogol Khabar
4. Kitchen Garden
5. Hotel Rajmoni Ishakha
6. Shad Restaurant
7. Haji Restaurant (Nakhalpara)
8. Kasturi
9. Super Star Hotel & Restaurant

MD. ARIF HOSSAIN
Chef
(Expert in Traditional Bangla and Indian)



Joining Date:

January 2005

TRAINING /COURSES:

1. Environment Health & Safety (EHS)
2. National Certification course of Food & Beverages
3. Hazard Analysis Critical Control Point (HACCP)
4. Fire Training
5. Customer service
6. Team building
7. Costing & Budgeting

Experience: (38 Years)

1. Al- Karim (Delhi) (India)
2. Cafe Mawla Restaurant
3. BCIC Bhaban
4. Kitchen Garden
5. Hotel Rajmoni Ishakha
6. Shad Restaurant
7. Haji Restaurant (Nakhalpara)
8. Kasturi
9. Super Star Hotel & Restaurant

MD. HASAN GAZI
Bangla Chef
(Expert in Bangla & Indian)



Joining Date:

January 2015

TRAINING /COURSES:

1. Environment Health & Safety (EHS)
2. Team building
3. Motivation & Reward
4. Professional etiquettes

Experience: (12 Years)

1. Kasundi Restora Ltd.
2. Food Junction Ltd.
3. Deshi Chef at Fusion Fast Food
4. Cook, Kasundi Bangla & Moghol Khabar

TRANSPORT & DELIVERY OF FOOD

After completion of the cooking in the kitchen, the prepared foods are poured into the large food grade stainless or aluminum cauldrons and sauspans. They are sealed and then mounted into the temperature controlled van. Thus the test and quality of the food remains best of its possibility. After reaching to the venue the food is unloaded and through the trolley taken to the serving area. A pre-heated food warmer remains ready with serving dishes. The serving dishes are then filled with food and refilled time to time.

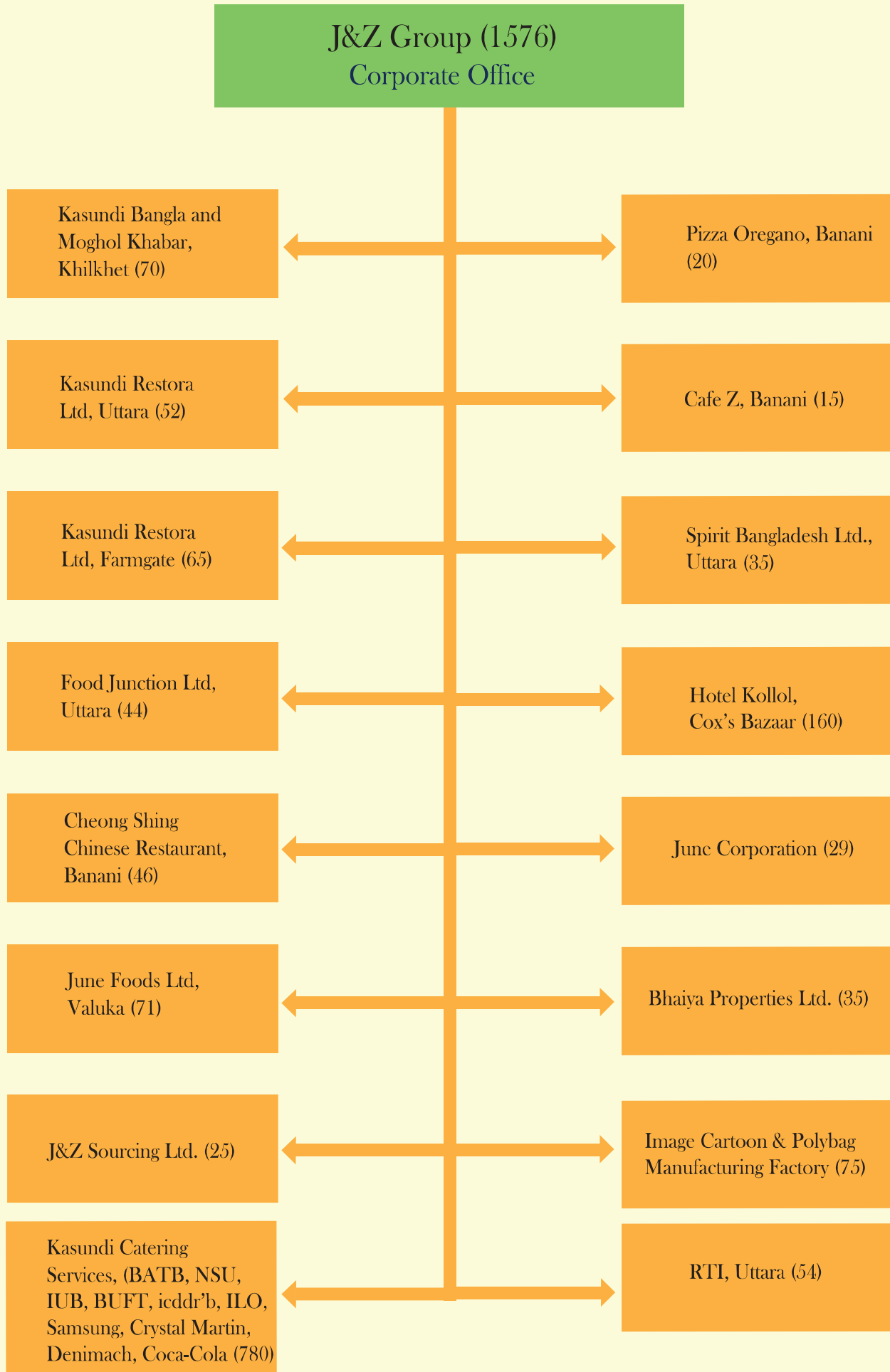


Own food graded freezer van.



Kasundi Buffet Counter.

ORGANOGRAM



RECOMMENDATION LETTER



NORTH SOUTH UNIVERSITY

Plot # 15, Block # B, Bashundhara, Dhaka-1229, Bangladesh

Center of excellence in higher education

October 28, 2019

TO WHOM IT MAY CONCERN

This is to certify that Kasundi Restora Ltd. Dhaka, Bangladesh is a sister concerns J & Z Group. Kasundi Restora Limited has been operating North South University (NSU) cafeteria and faculty launch as single caterer. Kasundi providing Breakfast, snacks, Lunch, dinner and all types of events food from August 2018 to till now with good quality food and better customer services.

We wish Kasundi Restora Limited for all success.

Thanks

Mushtaque Habib

Project Director

North South University

Plot # 15, Block # B, Aftabuddin Ahmed Road

Basundhara R/A, Dhaka-1212

RECOMMENDATION LETTER

SAMSUNG R&D INSTITUTE BANGLADESH LTD.

Monem Business District, 111 Bir Uttam C. R. Dutta Road
(Hotel Sonargaon Road), Dhaka-1205, Bangladesh
Tel.: +88 09606852020, Fax : +8809606 852021



October 28, 2019

TO WHOM IT MAY CONCERN

This is to certify that Kasundi Restora Ltd. Dhaka, Bangladesh is a sister concerns J & Z Group. Kasundi Restora Limited has been providing daily lunch and special food items during various events at SRBD from January 2017 to till now.

We wish Kasundi Restora Limited for all success.

Thanks

A handwritten signature in black ink, appearing to be "Tarique Rahman Khan".

Tarique Rahman Khan
Deputy General Manager
General Affairs & Security
Mobile: 01755637707

SAMSUNG ELECTRONICS



Certificate of Registration



This is to certify that the
Food Safety Management System of:

KASUNDI RESTORA LIMITED



CORPORATE OFFICE: HOUSE # 15, ROAD # 15, SECTOR 4, UTTARA, DHAKA 1230, BANGLADESH.
RESTAURANT ADDRESS: 30/A, KHILKHET BAZAR, POLICE STATION: KHILKHET, DHAKA -1229, BANGLADESH.

has been assessed and found compliant with the requirements of:

ISO 22000:2018

FOOD SAFETY MANAGEMENT SYSTEM REQUIREMENTS

Scope of Certification

RESTAURANT AND CATERING SERVICES

Certificate No: MIAL/BD/15012022/22KRL

Issued on : 15 January 2022
1st Surveillance on : 14 January 2023
2nd Surveillance on : 13 January 2024
Expire on : 13 January 2024

EA: 03, 30

CERTIFICATE

Authorized Signature



MSCB160

This certificate is issued as per conducted audit in accordance with the Moody Inspection & Assurance Ltd auditing and certification procedure and it's subject to regular surveillance audit. This Certificate remains the property of Moody Inspection & Assurance Ltd and must be returned on request. Lack of fulfillment of condition as set out in the certification agreement may render this certificate invalid.

Moody Inspection & Assurance Ltd. Verifiable at: www.moody-world.com OR info@moody-world.com



Certificate of Conformity



This is to certify that the products listed below have met the HALAL requirements in accordance with Islam.

Product groups and products are details in the Appendix composed of 1 page

KASUNDI RESTORA LIMITED



CORPORATE OFFICE: HOUSE # 15, ROAD # 15, SECTOR # 04, UTTARA, DHAKA-1230, BANGLADESH.
RESTAURANT ADDRESS: 30/A, KHILKHET BAZAR, KHILKHET, DHAKA-1229, BANGLADESH.

RESTAURANT AND CATERING SERVICES

Complies with the requirements of OIC SMIIC 1:2019 "General Guidelines on Halal Food"

Certificate No: MIAL/BD/HALAL/30122020/KRL

Issued on : 30 DECEMBER 2020
Valid date : 28 DECEMBER 2023
Expire on : 28 DECEMBER 2023



Authorized Signature

The manufacturer's technical documentation and the product has been reviewed and found to comply with the relevant standards.

This certificate of conformity is based on the evaluation of the mentioned product given above. Manufacturer/applicant is responsible for maintaining the responsibilities of the relevant standards. Any significant changes on design or construction of the product or amendments to the relevant directives or standards referred above render this certificate invalid.

Moody Inspection and Assurance Ltd. Verifiable at: www.moody-world.com or info@moody-world.com

HALAL CERTIFICATE



KASUNDI RESTORA LIMITED

Reference Standard
OIC SMIIC 1:2019 (General Guidelines on Halal Food)

APPENDIX (SCOPE)

FOOD ITEMS	BRAND NAME	PARTICULARS
BANGLA FOOD	KASUNDI	FISH, MEAT, RICE, KHICHURI, VEGETABLES, VHORTA & DAL.
INDIAN & MUGHOUL FOOD	KASUNDI	KHACCHI, MORUG POLAU, PARATA NAAN, KEBAB, TAHERI, BIRIANY
THAI & CHINESE FOOD	KASUNDI	SOUP, FRIED RICE, VEGETABLE, FRIED CHICKEN, ONTHON, SPRING ROLL, FRENCH FRY, SALAD, SQUID
CONTINENTAL	KASUNDI	PIZZA, PASTA, SPAGHETTI, BURGER, HOT DOG, SANDWICH, GREEN SALAD.
SNACKS & BEKARY	KASUNDI	SINGARA, CHAMUCA, CAKE, BREAD, BISCUIT, CHANACHUR

Certificate No: MIAL/BD/HALAL/30122020/KRL

Issued on : 30 DECEMBER 2020

Valid date : 28 DECEMBER 2023

Expire on : 28 DECEMBER 2023

Authorized Signature

Moody Inspection and Assurance Ltd.



The manufacturer's technical documentation and the product has been reviewed and found to comply with the relevant standards.

This certificate of conformity is based on the evaluation of the mentioned product given above. Manufacturer/applicant is responsible for maintaining the responsibilities of the relevant standards. Any significant changes on design or construction of the product or amendments to the relevant directives or standards referred above render this certificate invalid.

Verifiable at: www.moody-world.com or info@moody-world.com