

food & health

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INTL EDITION

FNH PRODUCT REVIEW

APPLE MACBOOK AIR 2020

AMAZING BEAUTY MANTRAS

**GIFT OF
GLOWING SKIN
FOR MEN**

**FNH TALENT
GALORE**

**FNH
RECIPES &
DELICACIES**

**MEN TOO CAN
GET BREAST
CANCER**

**RIDE FOR
HOSPITALITY
RALLY**

SHRI. GAGANDEEP SINGH BEDI I.A.S

PRINCIPAL SECRETARY TO GOVERNMENT OF TAMILNADU, MINISTRY OF AGRICULTURE

**SAY IT LOUD & SAY IT WITH PRIDE, THAT
INDIA IS AN AGRO BASED ECONOMY**



FNHGC1001



a pot full of aromatic spices tossed with rice and tender meat, biryani is the answer to all these and more. And having this delicious dish served over a Banana Leaf is nothing less than a visit to Heaven.

And if you are one of those looking for gracious service, delicious food, pleasant ambience, reasonable pricing, and most importantly consistency in all these, there's one place for all your answers – Dindigul Thalappakatti.



ENJOY YOUR MOST FAVOURITE BIRYANI IN THE SAFEST ENVIRONMENT

Different Cultures, Different Religions and Different Backgrounds – our country is so diverse and varied. Yet undoubtedly the one common and uniting factor has been the Love for Biryani. The Love for Biryani exists from centuries and has merely passed on from one generation to another. No matter our Origin, our caste or our age group – there's no one person who can deny on this Love.

If your heart doesn't skip a beat, your hair doesn't start flying in the wind and romantic Bollywood music doesn't start playing in the background when you hear someone say 'Biryani', you're doing it wrong. When a dish so pure, so marvelous and so succulent exists, humans can't help falling in love. There's nothing that comforts you like a hot, fragrant plate filled to the brim with delicious biryani. From a festive treat to a dinner party, to when you craving

Emerging Stronger After Lockdown:

Gone are the days when one could just freely walk into a restaurant filled with the aroma of food, and people come and go, as mounds of this flavorsome rice is served in bowls. Today dining out is a completely different experience.

Safety, Hygiene and sanitization – these are the most important aspects ruling every mind now, before anything else. As restaurants resume operation after lockdown being lifted, each restaurant has been implementing several strategies to reduce the spread of COVID-19 among employees and customers. With all safety measures in place, Dindigul Thalapakatti has been extra cautious to ensure they follow all governmental guidelines as they reopen their doors to the public.

In a special interview with Food & Health, Mr. Satish Nagasamy Managing Director talks about the safety measures adopted at all their outlets. “We have always been a brand that followed international standards of cleanliness, quality and service. With the onset of covid-19, we just have stressed upon these terms. These aren’t new to us. We only now want to make sure our customers are fully comfortable, even in these challenging times.”

The Brighter Side:

Lockdown had impacted people across the globe. It affected everybody, and put all of us in a situation never seen before. Several were clueless about their future business operations. Yet, it also taught us to lead a life, even with limited resources.

“We definitely want to look at the positives. It has also taught us how to see a problem as an opportunity to do things differently, and maybe, in a better way. It taught us how to control costs, cut down on expenses, learn to survive and manage with limited resources, and yet make a profit. We couldn’t have thought about it otherwise,” says Mr. Satish.

New Safety Protocols

Dindigul Thalapakatti has been known to offer a sophisticated ambience and elite experience. This is a restaurant where families can go with kids and enjoy authentic, rural, traditional food in air-conditioned comfort. With new SOPs in place, the tradition just follows, just with slight modifications with respect to governmental norms of social distancing. “We have been following 50% capacity in our restaurants. Every alternate table is available and the others are de-marked, clearly stating the unavailability of service. While these social distancing norms are new, our menu and service remain unchanged. We offer all that we did prior to the lockdown, with the same amount of love to all our customers,” he added.

Happy Customers Always:

We monitor and screen the temperature of every customer. Those with regular body temperature are allowed inside. “For customers

who are screened with a rise in temperature, we offer take away to them. We don’t want anybody to go back disheartened. This is our way of saying, we care,” claims the MD.

Safety First and Foremost:

Staff: Each table has a designated captain, who provides personalized service to clients, treating them like royalty. The body temperature of every staff is recorded before they come to work each day. They are all made to wear protective ears, gloves and masks. They all have a badge pinned mentioning their body temperature. Just to reassure customers of safety.

Dine-in at Restaurant: The food is hygienically prepared in kitchens that are maintained at international standards of cleanliness. It can be enjoyed from on a plate with banana leaf on it. Spoons, glasses and other cutlery are disposable ones.

Take Away: With respect to take away, the body temperature of the chef, delivery boy and packaging person is mentioned on a label. Customers can be rest assured of safety and hygiene.

Catering & Bulk Orders: Few of the restaurants have party halls attached to them. Currently the hall is available for small gatherings and celebrations of up to 50 people. Bulk order outdoor catering is however available to customers for any number of people.



Modified Timings: In line with the government regulations, the restaurant is open until 9 pm for dine in and until 10.30 pm for take away.

The once modest, humble single outlet of Dindigul today has over 40 branches across the world, and growing. It’s now a booming business and a restaurant brand to reckon with. The restaurant boasts several unique dishes of their own. There is the chicken 65 biryani, Black pepper and mutton biryani to choose from. No matter which biryani you choose, you can be rest assured to fall in love over and again, with each bite. So, go for it and check out the taste yourself and reunite with your eternal love, with no fear of safety or hygiene.