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TEAFFANI®
— C.A.T.E.R.I.N.G. —

Company Profile

Your Professional Caterer For Successful Events
& Restaurant Management

CONTENTS

INTRODUCTION

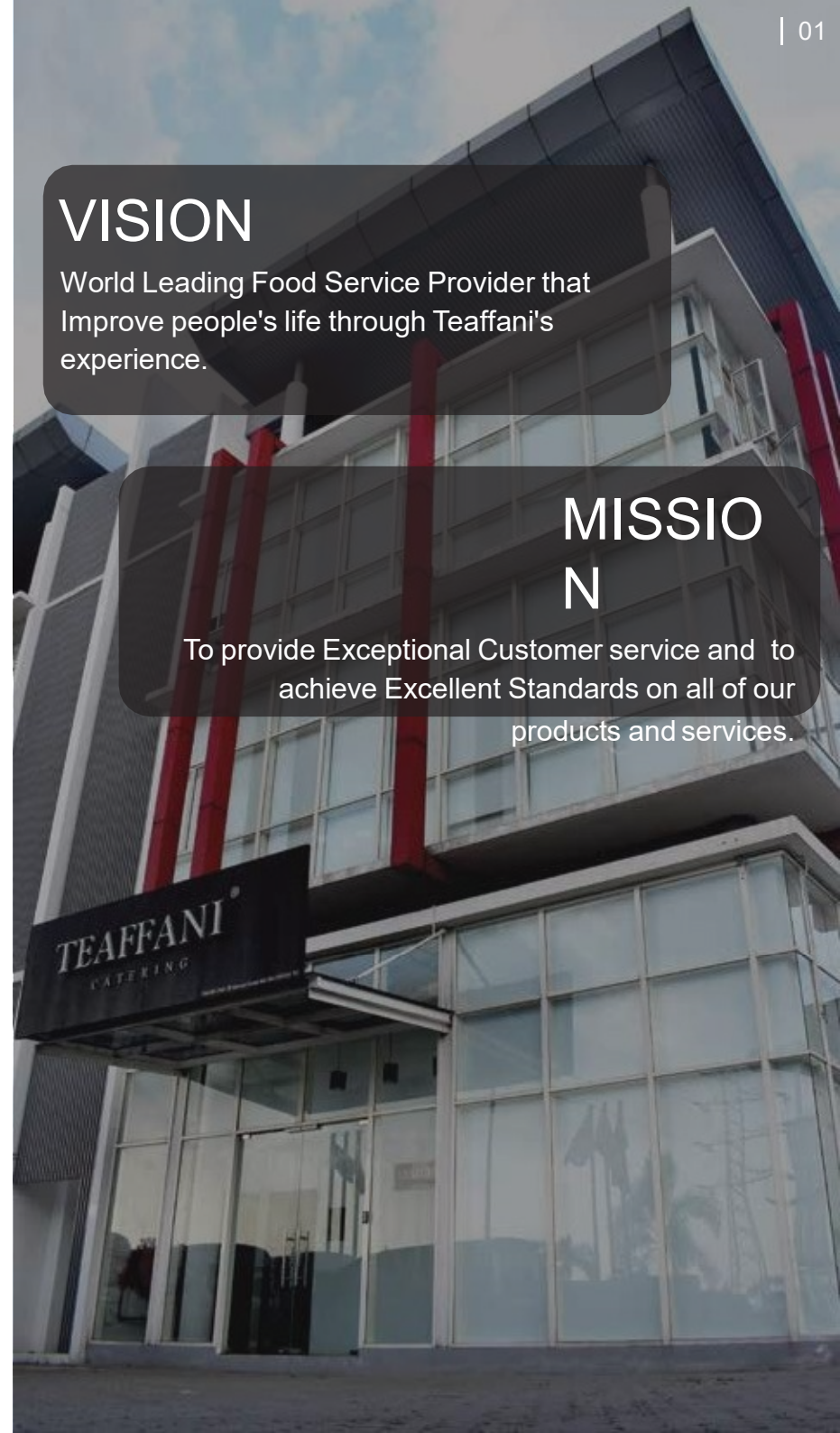
VISION & MISSION	01
WHO WE ARE: Us And Our Passion	02
WHAT WE DO	03
OUR CORE VALUES	04
MILESTONE	05
KEY FOCUS AREAS	06
OUR PRIDE IN OUR PRODUCTION	07
OPERATION INFORMATION	08
SERVICES WE PROVIDE	10
ACHIEVEMENTS	11

VISION

World Leading Food Service Provider that Improve people's life through Teaffani's experience.

MISSION

To provide Exceptional Customer service and to achieve Excellent Standards on all of our products and services.



WHO WE ARE: Us And Our Passion

In 2011, our founders Jerome Ong & Rachael Ang were deeply inspired by an exceptional dining experience they had in New York City. They thought of bringing in the wonderful experience back in Malaysia, hence Teaffani is started.

Teaffani has a humble beginning with just a 2-man team that has operated home-based. In 6 years, it has grown to a company with 50 full-time employees, with a 12,000 square feet central kitchen situated in Glenmarie, Shah Alam. Teaffani Catering is fully committed to progress and to develop year by year.

Teaffani's culture promotes "Humility" and employees are always being encouraged to accept and take advantage of every opportunity regardless how big or small. Each day is believed to be a chance to learn something new. Being in "People Business", it is a great pride and achievement that Teaffani Catering is able to serve as many people as they can every single day.



WHAT WE DO

Teaffani Catering is known for providing elegantly presented catering service, also offering the customers with scrumptious food that are carefully crafted. We cater to both Corporate and Private clientelles. Majority of our customers are from corporate sector, ranging from micro to medium enterprises not to mention big corporations, that we have been servicing on a regular basis for a long time now. Our team are well trained on providing excellent customer service to ensure that we exceed our customers' expectations at all times. This is one of Teaffani's pride. On any occasion, we always strive to bring the 5 star hotel experiences to your doorstep.

EVENT CATERING

- Specialised in Sit Down
- Banquet Catering (Western, Chinese, Dome)
- Canape



Restaurant / Kitchen Management

- School Food Supply
- Employee's cafeteria
- F&B Management (Kitchen Operation Outsource)

OUR CORE VALUES

Compliant and Disciplined

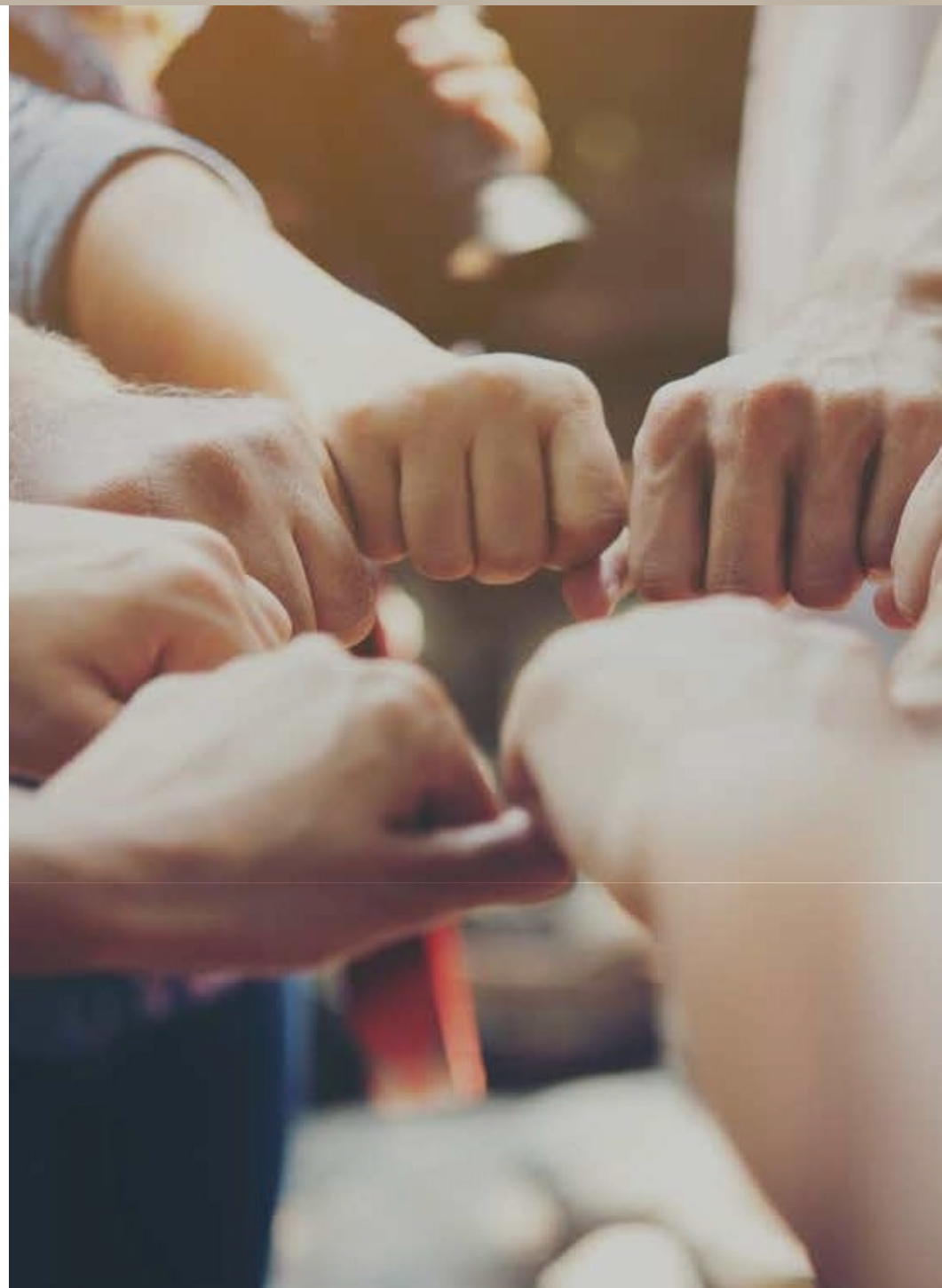
Humility

Integrity

Be a Wow inside and out

Embrace Growth and Innovate

Share and Care



MILESTON

Moved to Zenith Corporate Park. (kitchen / office / storage)

Expanded to 900 sqft kitchen and 600 sqft storage. Got more service vehicles to accommodate more event. Got our first big project where we catered to 1500 pax in a series of bookings under one client.

Catered to another big event with 1000 pax guests. Won 6-month contract Dinner In The Sky project that ran from December 2016 to mid June 2017.

Moved to New Factory in Glenmarie Industrial Area.

Halal Certified By The JAKIM
10th University Scholars Leadership Symposium (USLS)
- with Humanitarian Affairs Asia



2012



2014



2016



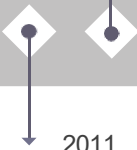
2018



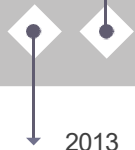
2018



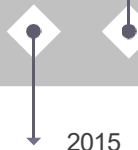
2019



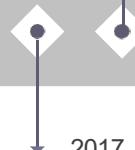
2011



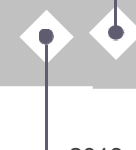
2013



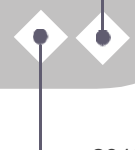
2015



2017



2018



2019



Teaffani High Tea started in a small office shared with friends. 2 manpower workforce.



First media interview by BFM. Got 1 lorry and 1 van. Changed trading name to Teaffani Catering.



Expanded to 1400 sqft full kitchen.



Organized our very first Corporate Social Responsibility project at RACTAR. One of the winners of Luxury Travel Guide Service Of Excellence Award 2017.



Teaffani had successfully catered an enormous 3,500 pax event.



First Employee Welfare Cafeteria contract.

MILESTON E

Club House Cafe
serving for 5 outlets
in Royal Klang Club



Hotel Breakfast Kitchen
Management –
1500pax a day



Daily Staff Lunch
about 600pax for
Mazda HQ



More excitements coming

2020

2020

2021

2020

2020



Cafetarian Project
serving 900
employees in
Cyberjaya

8-courses Chinese
Banquet service for
100 tables in 3 hours

KEY FOCUS AREAS



Customer Relations
Team's Friendliness &
Efficiency

Kitchen Production's
Quality and Standards
Compliance

Butler Service Quality
and Skills Innovation



OUR PRIDE IN OUR PRODUCTION



SAFE

CLEAN

CONSISTE



PRODUCTION INFORMATION

Number of
Employees Management

12

Number of
Production / Operation

25

Number of
Quality Controller & Audit

2



Walk In Chiller
(0 - 4°C) x 2 rooms



Walk In Freezer
(-22°C) x 2 rooms



SERVICES WE PROVIDE

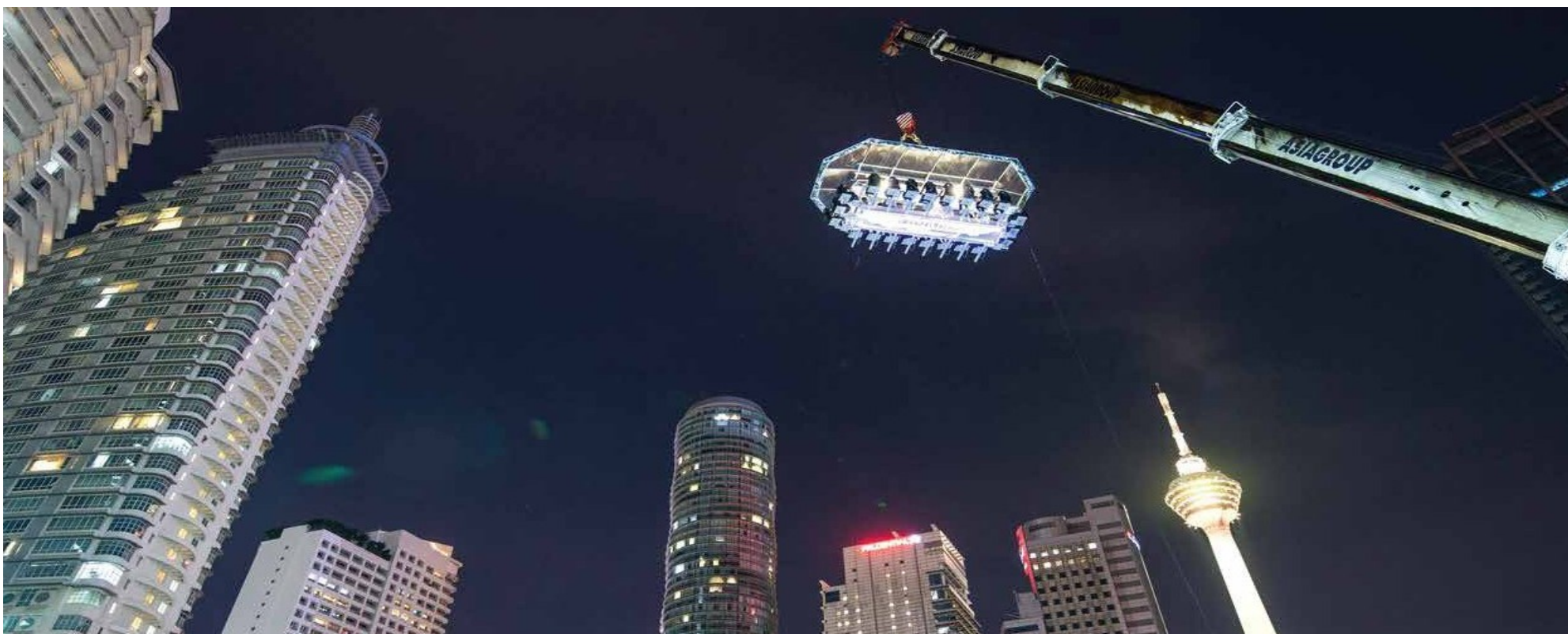


Foods & Set Up
Cafeteria Management
Academy



ACHIEVEMENTS

In Year 2016, we were honoured to be awarded by 2Spicy Entertainment Sdn Bhd as the official Food Provider for Dinner in The Sky Malaysia 2017. We are grateful for this exciting project as we imagine our customers experience “floating” in the sky while relishing our food. We simply love the concept! While Teaffani is known for providing elegant and premium food presentation and for executing excellent customer service experience, we are ready to fly up to the next level. We ensure to deliver highest quality standards through our great team and a promise of delivering “WOW”, which completes the ingredients of Teaffani brand that customers truly trust. Let us sprinkle everyone with immeasurable joy and let us create a cloud 9 experience as we lift your appetites! Ladies & Gentlemen, we proudly present to you – Dinner in The Sky Malaysia’s Official food provider, Teaffani Catering!





Dinner In the Sky Official
Food Provider - December
2016 to June 2017

Corporate Social
Responsibility Program
- We Care, We Share 2017

Leisure and Travel Guide
Award of Excellence
(WON) - 2017





Teaffani CSR Gastronomy Canape Competition 2018 was a successful event that was organized by Teaffani Catering on the 25th of November 2018



Catered 10,000 pax in 1 hour with 13 dishes at SP Setia Convention Centre

Elegant 4 courses western platted services for 1000 pax in 1 hour

Handpicked to Represent Flavour of Malaysia for the prestigious conference of 1000 delegates from over 100 countries.

(CONFERENCE + 1,000 pax Western Plated Gala Dinner)

9 courses Chinese Banquet services for 1000 pax in 2 and half hour



TESTIMONIALS

Teaffani's team has been professional and timely in responding to our clients needs up to event completion and beyond. They have proven to ensure their service is of hohn quality and standard, which we do not compromise for at Glasshouse at Seputeh.

Glasshouse at Seputeh
Functions & Event Venue

The team members are all in well manner and very professional in handling the flow. Teaffani's diligence and professionalism will bring them far, and only those that have work hand in hand with them will know what is the attribute of success in Teaffani.

TwoSpicy
Entertainment Live

Teaffani to be among the best caterer that we have on our platform. They are professional, responsive, have a great service attitude, and provide one of the best value for money offerings on our platform. Their team, both admin and front line, are always tentative to the needs of clients.

VMO Rocks Sdn Bhd
Online Venue & Services Booking Platform

We are extremely happy and satisfied with their service. They were able to meet with our dietary requirements for the students and was able to recommend suitable and nutritional food for snack and lunch time.

The Little Tree House
Preschool & Kindergarden

CLIENT



Ministry of
Health Malaysia



TEAFFANI[®]

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