



VARDHAMAN
HOSPITALITY & MANAGEMENT

Creating connections, Serving solutions

Culinary & Operational Training Packages 2026

Flawless Execution

Even the best recipes and the most beautiful cafes will fail if the staff does not know how to execute them perfectly.

At VHM, we offer highly specialized, brand-specific training programs. Our expert executive chefs and operational managers will train your ground staff comprehensively.

"Ensuring your outlet runs like a highly professional corporate setup from day one."





Brand-specific Packages

Structured training solutions tailored for specific menus, concepts, and operational scales to guarantee operational excellence.



Quick Service Tea Setup

Ideal for fast-moving, beverage- focused basic setups that require rapid turnaround and consistent quality.

DURATION	CAPACITY	FEE
3 Days	3 Persons	₹9,000

Focus Areas

- Exact tea boiling SOPs
- Quick snack preparation
- Station cleanliness
- Fast customer delivery



Standard Tea & Snacks

Ideal for traditional tea and Maharashtrian snack counters requiring authentic taste and hygiene.

DURATION	CAPACITY	FEE
5 Days	3 Persons	₹12,000

Focus Areas

Traditional tea brewing techniques, basic snack frying (vada pav, bhaji), meticulous inventory management, and strict hygiene maintenance.



चव परंपरेची, ओळख महाराष्ट्राची

Authentic Traditional Kitchen

Ideal for high-volume Maharashtrian QSRs focusing on authentic spices and rapid hot service.

DURATION	CAPACITY	FEE
5 Days	4 Persons	₹12,000

Focus Areas

- Perfecting Green Pahadi Misal tarri
- Handling paramparik masale
- Live roasting of Thalipeeth/Bhakri
- Peak hygiene in high-pressure kitchen



Premium Corporate Cafe

Ideal for heavy multi-cuisine menus encompassing Beverages, Continental, Italian, and South Indian cuisines.

DURATION	CAPACITY	FEE
10 Days	6 Persons	₹15,000

Focus Areas

Extensive multi-cuisine recipe training, cream shake and mocktail blending, pizza/pasta preparation, cafe etiquette, and premium crowd handling.

TiffinXpress[™]

#GharKaKhana

High-Volume Bulk Cooking

Ideal for subscription models, heavy Indian main courses, and bulk meal combos ensuring zero compromise on taste.

DURATION	CAPACITY	FEE
12 Days	6 Persons	₹20,000

Focus Areas

- Bulk cooking techniques
- Strict portion control (yield management)
- Mastering the "Combo Concept"
- Fast parcel-packing logistics & zero-waste

Core Training Pillars



Recipe Standard

We teach exact grammage and SOPs so the food tastes exactly the same every single time, ensuring absolute brand consistency.



Speed & Ops

Training staff on how to move inside the kitchen efficiently without bumping into each other during peak rush hours.



Safety & Hygiene

Strict training on hairnets, gloves, deep cleaning, and preventing cross-contamination alongside safe equipment handling.

General Terms & Conditions



Advance Payment

100% of the training fee must be cleared before the training schedule commences.



Raw Materials Responsibility

The cost of all raw materials, groceries, and wastage used during the training period will be borne by the client or franchise owner.



Travel & Accommodation

If the trainer is required to travel outstation (outside the base city), their travel, food, and basic accommodation must be provided by the client.



READY TO ELEVATE YOUR OPERATIONS?

Empower your team with VHM's world-class training protocols.

Vardhaman Hospitality & Management
TRAINING DIVISION 2026