

Airline Catering



DESCRIPTIONS:

Delivers high-quality in-flight catering solutions tailored to the demanding standards of international and regional airlines. With a firm commitment to freshness, variety, and punctual delivery, TAFGA ensures that every meal served at altitude meets both passenger expectations and airline service protocols. Our culinary team designs diverse, culturally appropriate menus that cater to a wide range of dietary preferences and restrictions, including halal, vegetarian, gluten-free, and diabetic options. Leveraging advanced kitchen facilities and strict hygiene controls, we guarantee food safety, taste consistency, and timely logistics—ensuring seamless integration with flight schedules and exceptional service quality at every altitude.

OUR ADVANTAGE:

- **Patient-Centered Meal Planning:** Specialized menus designed by qualified dietitians to meet medical, religious, and cultural dietary requirements (e.g., diabetic, low-sodium, halal, etc.).
- **Strict Hygiene & Food Safety Standards:** ISO 22000 and HACCP-certified operations to ensure maximum food safety and cleanliness, critical in a hospital setting.
- **Professional, Trained Staff:** Staff trained in hospital food service protocols, including infection control, portion control, and patient interaction.
- **Timely & Efficient Service:** Punctual meal delivery systems aligned with hospital schedules and patient care routines.
- **Sustainable & Nutritionally Balanced Ingredients:** Emphasis on sourcing fresh, locally available ingredients and designing meals that support long-term health and recovery, while also minimizing food waste and environmental impact.
- **Customer Feedback Integration:** Ongoing collection and analysis of patient and staff feedback to continuously improve meal quality, service efficiency, and customer satisfaction

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