

Hospital Catering



DESCRIPTIONS:

Provides bespoke food service solutions designed specifically for healthcare environments, ensuring that each meal contributes to patient recovery, staff performance, and overall hospital efficiency. With a strategic focus on clinical nutrition, the company partners closely with dietitians and healthcare professionals to craft meals that meet strict medical dietary requirements, including low-sodium, diabetic-friendly, renal, and allergy-sensitive options. Services are designed to align with hospital workflows, supporting timely meal delivery and seamless integration with patient care schedules.

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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