

# CHASE PERFECTION CATCH EXCELLENCE

**FORERUNNER**

38TH  
EDITION



A Quarterly Newsletter October 2021 | Internal Circulation only

# OBITUARY



Name: Amanullah Khan  
Born: January 1, 1956  
(age 65 years),  
Year s of  
Service with JIC: 2011 -2018  
Nationality: Pakistani  
End date: July 27, 2021

*Late Amanullah Khan was one of the oldest employees of JIC who served the company diligently and with integrity. Amanullah Khan was a high-attitude worker and was part of the team that successfully completed 7 year & 4 month of service.*

*We honor & pray for his family during this times of grief and we will always remember Amanullah Khan as a dearest member of our family.  
- JIC Family*

# Precaution Covid-19

Preventive measures include physical or social distancing, quarantining, ventilation of indoor spaces, covering coughs and sneezes, hand washing, keeping unwashed hands away from the face and Sanitizing of hands. The use of face masks or coverings has been recommended in public settings to minimise the risk of transmissions.



2<sup>ND</sup>  
DOSE

TOTAL JIC STAFF COMPLETED 97%

BOOSTER  
DOSE

TOTAL JIC STAFF COMPLETED 96%

Physical  
Distancing



Wash Your Hands Often  
With Soap And Water



Avoid Touching Your Eyes,  
Nose, And Mouth  
With Unwashed Hands



Avoid Close Contact  
With People  
Who Are Sick



Stay Home  
When You Are Sick



PREVENTION AND TREATMENT TIPS  
FOR **COVID-19**



Cover Your Cough  
Or Sneeze With A Tissue,  
Then Throw The Tissue  
In The Trash



Clean And Disinfect  
Frequently Touched Objects  
And Surfaces

## MESSAGE FROM MANAGEMENT

Mr. Robby Thommy  
Shareholder and Managing Director



Dear JICites,

Firstly, I wish to express my sincere gratitude to all our stakeholders for their continuous support towards our business activities.

We continue to face new challenges in our business environment; the place and scale of change are unprecedented during this COVID Situation. We aligned our actions to meet consumer needs. To do that, we think it is important to build upon our current EFQM model which affirms our commitment to serve our four valued stakeholder groups; consumers, shareholders, employees and the wider society, with consumers at its core.

We have successfully completed the surveillance audit on ISO 22000:2018, ISO 14001:2015 and ISO 45001" in the 3rd quarter. We have also completed the third-party audit on OSHAD standards as per the requirement of ADAFSA sector regulatory authority.

We also, reinitiated the welfare activities for our staffs, through both online and remote platforms ensuring safety during engagement activities and we recommend all staffs to make utilize of this HR initiative.

We will continue to maintain open and honest dialogue with stakeholders, communicating the Group's business activities that meet our Sustainable Development Goals (SDGs) and deliver on our Environmental, Social and Governance (ESG) initiatives.

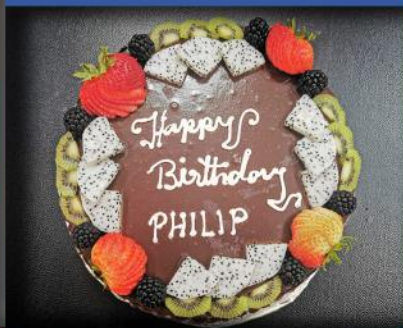
We thank all our stakeholders for their continuous support and guidance. Please continue to follow the Covid-19 protocols of JIC and be safe.

On behalf of JIC management, I wish you all a wonderful and safe quarter ahead

Warm Regards  
Robby Thommy, Managing Director

# STAFF WELFARE ACTIVITIES

A TEAM THAT WORKS WELL TOGETHER IS MORE EFFECTIVE, PRODUCTIVE AND MORE SUCCESSFUL. TO ESTABLISH AND DEVELOP THE STRENGTHS AND ADDRESS THE OBSTACLES FACED, JIC CONDUCTED TEAM BUILD ACTIVITY.



# BEST PERFORMANCE

## JUL

PRODUCTION



Suresh Nepali

DINING



Rupesh Yadav

HOUSE KEEPING



Sunil Gurung

DINING



Teknath Regmi

DINING



Shree Lal Sunar

PRODUCTION



Shajahan Ali

DINING



Suman Rai

DINING



Richard Kisekka

HOUSE KEEPING



Mariappan Mani

PRODUCTION



Mani Kumar

## AUG

PRODUCTION



Suresh Nepali

DINING



Sanjay Gaha

DINING



Dil Bahadur Kapangi

HOUSE KEEPING



Purna Tamang

LAUNDRY



Arikrishnan

## SEP

# PRODUCTIVITY

The effectiveness of our employees productive effort is measured on a monthly basis.

These people excelled by scoring excellent percentage in their productivity.

**Congratulations !!!!**  
Keep up the good work.

Arjun Sunar Dining 104.20%



Suresh Nepali Production 103.70%



Dipankar Barman Laundry 102.50%



JIC has successfully completed surveillance audit on ISO 22000:2018, ISO 14001:2015 and ISO 45001:2018 standards on the July 2021

3rd party audit completed on OSHAD SF Regulatory standards implemented in JIC.



	Satisfied Customer	93.3%
	EFST Passed Employees	98%
	Satisfied Employees	99.00%
	Employee Retention	97.25%
	Recyclable - Metal/ Tin	2480 Kg
	Recyclable - Carton boxes	9790 Kg
	Recyclable - Plastics	1200 Kg
	Donation Packed Meal	6750 Parcels

## Recipe

### Ingredients

#### Sauce

- 2 tablespoons finely chopped shallots
- 3 tablespoons fresh lemon juice
- 6 tablespoons cold butter
- 1 tablespoon chopped fresh dill
- 1 tablespoon finely chopped fresh chives
- 1/8 teaspoon pepper

#### Salmon

- 1 tablespoon olive oil
- 1 tablespoon fresh lemon juice
- 1 lb. salmon fillets, cut into 4 pieces
- 1/4 teaspoon salt
- 1/4t teaspoon pepper

### Steps

1. Heat gas or charcoal grill. In small saucepan, combine shallots, and 3 tablespoons lemon juice. Bring to a boil over medium-high heat. Reduce heat to medium; cook 5 to 7 minutes or until mixture is reduced to about 2 to 3 tablespoons, stirring occasionally.
2. Remove from heat. Stir in cold butter 1 tablespoon at a time until each is well blended. Stir in dill, chives and 1/8 teaspoon pepper. Cover to keep warm.
3. In small bowl, combine oil and 1 tablespoon lemon juice; mix well. Brush over salmon fillets. Sprinkle with salt and 1/4 teaspoon pepper.
4. When grill is heated, place salmon, skin side up, on gas grill over medium heat or on charcoal grill 4 to 6 inches from mediumcoals. Cook 8 to 10 minutes or until fish flakes easily with fork, turning once and brushing occasionally with any remaining oil mixture. If necessary, reheat butter sauce over very low heat, stirring constantly. Serve salmon with butter sauce.

## GRILLED SALMON WITH LEMON BUTTER SAUCE



For your feedback, contribution, comments please email or call us:



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