

CHASE PERFECTION CATCH EXCELLENCE

FORERUNNER

34TH
EDITION



JIG SPREADS LOVE AND JOY BY PROVIDING VARIOUS CUISINES FOR A VARIETY OF CLIENTS.



MESSAGE FROM MANAGEMENT

11TH SURVEILLANCE AUDIT FOR IMS SYSTEM

We successfully completed the 11th surveillance audit for our

IMS (Integrated Management System):

- ISO 45001:2018
- ISO 14001:2015
- ISO 22000:2018



Mr. Robby Thommy
Shareholder and Managing Director

Dear JICites,

As the saying goes **“Be the change you wish see in the World”** we are committed to being the change in bringing impact among our stakeholders in aspects of Safe food & service, every time and everywhere we serve.

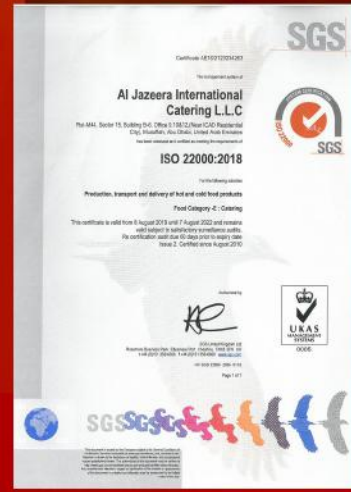
We stand united in this fight against this global pandemic and have taken all required measures to break the chain of spread by ensuring safe environment for our staff and customers. All our staffs involved in the operations are screened for COVID on regular basis and have tested negative.

We have also successfully completed our surveillance Audit for our Implemented IMS systems and OSHAD SF requirements. I highly appreciate the compliance of all stakeholders to the implemented IMS standards. Our commitment in adhering towards the IMS standards enabled us in the smooth transition and geared up in the fight against COVID in an effective way.

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

As we step into the Last quarter of the year, we urge all stakeholders to stay strong and be united in this fight against COVID 19. Stay Safe!!! Stay Strong!!!

Robby Thommy,
Managing Director



BEST PERFORMANCE

STAR OF THE MONTH

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.**

Congratulations !!!! Keep up the good work.

SHARBAT ALI JAHIR *Production Jr. Cook* **103.85%**



SAJAN RAI *DN Cleaner* **101.00%**



KIM LAL ALE **100.00%**



JUL

PRODUCTION

MUHAMMED JAMIL SHER MD

DINING

KAMMAN RAM LUHAR

DINING

ERICK SSEMWANGA

HOUSEKEEPING

DURGA BAHADUR GARJA MAGAR

DINING

SOM KUMAR RAI

HOUSEKEEPING

JAVITH MOHAMED ALI

HUMAN RESOURCES

BHESH RAJ GAIRE

HOUSEKEEPING

ALI HOSSAIN ERAN MIAH

DINING

MAN BAHADUR NEPALI

PRODUCTION

KISHANTA HAZRA

HOUSEKEEPING

PURNA BAHADUR TAMANG

DINING

SAJAN RAI

AUG

HOUSEKEEPING

GIMAN SINGH

DINING

MOHAMMAD FOYSOL MIA

DINING

SUMAN SARKER

PRODUCTION

HAMZA MUKASA

PRODUCTION

KIM LAL ALE

SEP

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.





HEAT STROKE



An awareness session on Heat Stroke was conducted on 02 September 2020 in JIC. The awareness session focused and promotes the prevention & reduction of heat stroke related injuries at work place. The session included series of presentations and safety speech from the HSET Head and other senior managers. Tips to overcome Heat Stroke were given as part of the awareness session. It is a proactive process to help employers find and fix workplace hazards before workers are hurt. It acts as an effective program in reducing injuries, illnesses, and fatalities. Management leadership and active worker participation are key essential elements to ensure safe work environment followed by constant training and monitoring of safety practices at work



	Satisfied Customer	88.24%
	EFST Passed Employees	94.50%
	Satisfied Employees	99.84%
	Employee Retention	98.47%
	Recyclable - Metal/ Tin	4945Kg
	Recyclable - Carton boxes	36465Kg
	Recyclable - Plastics	2650Kg
	Donation Packed Meal	6810 Parcels

HAPPY BIRTHDAY



RECIPE

A TENDER JUICY BEEF ALONG WITH THE APPETIZING POTATOES. THIS DISH IS UNQUESTIONABLY CLASSIC AND DELICIOUS.

Ingredients

1 lb (450 g) beef tenderloin

1 Tbsp (15 ml) vegetable oil

1 Tbsp (15 ml) Beef & Steak Seasoning

Sea Salt (Grinder), to taste

Black Pepper (Grinder), to taste

1/4 C (60 ml) Beef Broth, prepared

3 Tbsp (45 ml) Red Pepper Jelly

Method

- Preheat oven to 375° F (190° C). Evenly rub beef tenderloin with vegetable oil, sprinkle with Beef & Steak Seasoning, Sea Salt and Black Pepper.
- Heat Fry Pan to medium-high and sear tenderloin on all sides. Transfer to oven and roast 8-12 minutes, or until desired doneness.
- Transfer tenderloin from pan and keep warm. Heat pan to medium-high, and add Beef Bouillon and Jelly. Stir constantly and simmer until reduced by approximately half.
- Slice tenderloin into medallions and drizzle with warm sauce. Serve immediately.

Beef Tenderloin with Pinot Nair Sauce



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



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