

After dabbling with varied education streams, Hitesh gave in to his family roots and did a Diploma in Hotel Management from Kishinchand Chellaram College in 2005. "To add more value after those four years, I did my MBA in 2009 specializing in Entrepreneurship from the Welingkar Institute, Mumbai." After he garnered some work experience and education in both hospitality and business management, it was a lucky coincidence that there was some extra space at Hotel Landmark that allowed him to start Le Kitchen.

Hitesh's first catering contract was dated 28th October, 2009, a day he remembers vividly as it was his cousin's pre-wedding function. The initial months saw him cater mainly for family functions but towards the end of the first year, his clientele expanded significantly. Kunal Shah, an expert on the production front and the man who guides their chefs and often brainstorms with them to come up with new twists when it comes to the food, has been a part of Le Kitchen since its inception.

The year 2011 was a turning point for Hitesh since that is when he started corporate catering. "We feel extremely blessed. I know it might be a cliché but Le Kitchen seems more like a baby and less like a profession. It's food. I mean, what's not to love? No matter who you are, where you live, and what you do - you have to eat to survive and playing any role in that context, is like a dream." One year later, Hitesh and Kunal were joined by Ashish Glasswarewala, who now manages clients and adds his professional touch to the organization thanks to his past experience with both the Taj and Marriott Group of Hotels.



**INNOVATION AND QUALITY
ARE THE TWO MAJOR
INGREDIENTS FOR LE
KITCHEN'S SUCCESS**

