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TELERADIOLOGY SOLUTIONS has been providing team members with free hot lunches for the last four years, ever since we moved from the home office to our current building. The lunches were being catered as we did not have our own kitchen and the HR team had a tough time trying to maintain quality and hygiene. When we began offering this benefit, we had just 50-70 employees. But with Teleradiology Solutions and Rx Dx (our polyclinic) growing in size, we realised it was time we built our own café and kitchen. We could control the food we served, its quality and, most importantly, the hygiene. With a company full of doctors, this was priority.

In contrast to the rest of the building, we decided to model the cafeteria around a village theme. With its earth-

coloured tiles, simple paintings on the walls and green landscaping, it has a very ethnic feel to it. Being on the terrace, on the fifth floor, it has its own natural air and light.

With hot meals every day, I think we now have some very happy employees. Along with fresh food comes variety, taste and quality. Wednesdays see full attendance in the office as that's the day we serve non-vegetarian fare. Hot and spicy chicken *biryani* and chicken *kebabs* are a favourite among our staff and to keep the vegetarians happy, we serve traditional vegetarian *biryani* with *mirchi salan* or veggie *kebabs*. Chinese food is served every alternate week and the noodles, manchurian and sweet and sour veggies are to die for. Dessert and salad is very much part of the everyday meal.

PHOTOGRAPHS BY RA CHANDROO