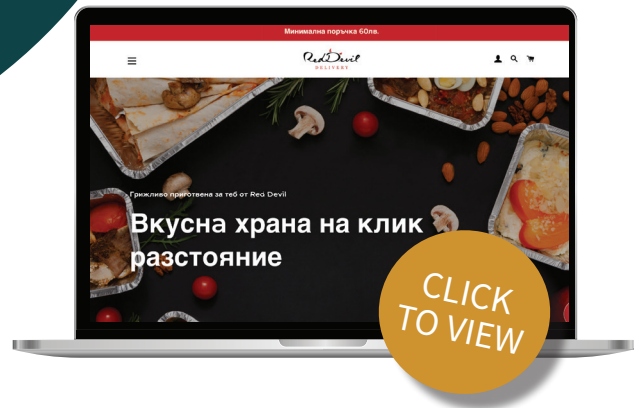


12 RED DEVIL CATERING

Type: Restaurant/Take away/delivery
Country: Sofia, Bulgaria



Why it is a good practice?

The founders of Red Devil catering combine two things to create their successful business: experience and constant curiosity. Through innovative ideas they are always aiming to find alternative ways to make events happen so that they are the best in their field. They promote health and well-being through their wide choice of menus for all events whether complex or in one's home and have options to suit all budgets. Since the Covid pandemic they have adapted their business model to make it more sustainable but have also nobly become involved in a charity campaign to help the vulnerable of Sofia.

About

Since 1997, the Red Devil catering company, have been developing their catering business so that it is not just about the food and drink but about forming exciting events. They organize events so that they become unforgettable experiences of tastes for the guests. Taking advantage of its numerous international contacts and the experience gained during frequent internships abroad, they have been able to serve the French President, the German Chancellor and the head of the Roman Catholic Church during their visits to Bulgaria. However, they can also serve their offerings straight to one's home, but their priorities remain the same: Service that will make one feel special, and a taste experience that your senses are unlikely to forget! Importantly, they have the capacity to create events of any size and financial resources. *"Complete organization and service of private and corporate events...exceeding the expectations and ideas of guests and customers, thanks to its uniqueness... we turn the Ordinary Event into a Big Event. The result is sophistication, interesting atmosphere, attractive performance, impeccable service and delicious food of course"*

Healthy

This catering company is developing corporate catering services with a difference. They provide for companies that want nutritious and delicious food for their events. The Red Devil catering takes care of entire corporate teams in this way. They prepare healthy and tasty foods, beverages and everything necessary to satisfy all dietary

requirements. They have developed food programs so the path to health is now more accessible. They encourage good eating habits. Due to the scale of their business, health and hygiene is of paramount importance. They apply all the most innovative precautions and technologies in the preparation of their food. In addition to the constant disinfection of the kitchen and work surfaces, complete protective clothing for the teams in the kitchen and logistics is worn. They also use UVC disinfection lamps. UVC treatment of air and surfaces kills bacteria and viruses such as Coronavirus before they are transmitted to products. In this way they guarantee the constant quality and safety of the food prepared in their kitchen throughout the day.

Sustainable

Red Devil Catering is very conscious of the environmental impact of business waste and make efforts to minimise their waste. They source food products locally as much as possible to ensure short supply chains are in use. To survive economically during the pandemic, they adapted their business model so that smaller orders and events could also be catered for, thus demonstrating their use of flexible sales channels.

Ethical

Red Devil Catering is an SME that promotes healthy nutrition through their food programs. They believe in responsible food chain, ethical sourcing and eco nutrition. Since the beginning of April 2020, they are involved in a campaign for daily deliveries of home-cooked food, in order to help and support to their most vulnerable citizens and to those in the social institutions that care for them. The Charity campaign is known as; "Solidarity with a pinch of love".

Dietary requirements

They cater for all dietary requirements and offer Vegan, Vegetarian, Gluten free options in all their menus. All products and ingredients are carefully selected to meet clients' preferences. They do not use improvers, colorants, preservatives, sweeteners and or other chemical additives.

Use of technology

Online ordering systems through their website. Delivery service. Cashless services. Hi tech hygiene technology in their kitchens. Video promotion.

Click to watch

[VIDEO 1](#) [VIDEO 2](#) [VIDEO 3](#) [VIDEO 4](#) [VIDEO 5](#)

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