



# NEXTGEN HOSPITALITY SOLUTION PAKISTAN

*Pakistan's Premier Hospitality Training Partner for Defense, Government & HORECA Industry*

★ HOSPITALITY TRAINING PARTNER PAC — KAMRA (PAF)★

COMPANY PROFILE 2026



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# Who We Are

## A Premier Training & Consultancy Firm

**NextGen Hospitality Solution Pakistan (Pvt) Ltd.** is dedicated to elevating service standards across Pakistan's entire hospitality ecosystem — from luxury hotels and restaurants to corporate cafeterias, factory mess halls, and institutional kitchens.

We bridge the critical gap between international best practices and local market realities, delivering customized training programs, strategic consultancy, and comprehensive food safety solutions that create measurable operational impact.

With 12+ years of sector leadership, our team brings deep expertise in competency-based curriculum design, government skills development (NAVTTTC / TEVTA), large-scale event operations, and certified food safety education recognized both locally and internationally.

### Complete Hospitality Solutions

*(Menu Engineering + Workflow Optimization +  
Food Safety)*

### Food Safety Certification

Delivered in alignment with PFA standards

### Multi - Sectors

Hospitality : Corporate + Industrial

### Talent Acquisition Solution

*(Workforce Sourcing + Competency Assessment  
+ Industry Placement)*

# Vision & Mission

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## OUR VISION

To establish Pakistan as a benchmark of hospitality excellence in the region, where world-class service standards and professional food safety practices define every dining experience from luxury hotels to workplace cafeterias making exceptional hospitality a national trademark.

## OUR MISSION

To revolutionize Pakistan's hospitality industry by merging deep industry expertise with global best practices. We deliver customized training programs, strategic consultancy, and comprehensive food safety solutions that bridge international standards with local market needs across commercial and non-commercial sectors.

### INTEGRITY

Ethically grounded service standards

### EXCELLENCE

Global benchmarks, local execution

### INNOVATION

Trend-driven curriculum & solutions

### EMPOWERMENT

Building sustainable human capital

# Our Leadership Team

## Mirza Aamir Ali

**Founder  
& Lead Consultant**

**MSc Tourism & Hospitality Management,**

- **Certified Judge & National Assessor ( NAVTTC Pakistan)**
- 12+ years transforming Pakistan's hospitality sector
- National Curriculum Developer (TEVTA / NAVTTC)
- Faculty Member, COTHM Pakistan — 1st UN Tourism Affiliate from Pakistan (10+ years)
- Food & Beverage Manager, Asia's Largest Culinary Championship by (World chefs)



## Ayesha Iftikhar

**Director, Food Safety  
& Quality Assurance**

**MSc Food Science**

- **Highfield (UK) Approved Trainer — Food Safety**
- 11+ years in nutrition & food safety education
- Expert in HACCP implementation for commercial & non-commercial sectors



## Chef Hassan Arshad

**Culinary Innovation  
Specialist**

**MSc Tourism & Hospitality Management**

- **World Chefs Certified Culinary Judge**
- 19+ years advancing Pakistan's hospitality sector
- Chef Consultant driving menu engineering & kitchen optimization
- Combines academic research with international hotel kitchen experience
- Culinary entrepreneur focused on innovation and sustainable operations



## Chef Salahuddin

**Culinary Operations  
& Training Specialist**

**BS Tourism & Hospitality Management**

- Extensive field experience from international hotel kitchens
- Entrepreneur with own successful culinary venture
- Expert in menu engineering, kitchen workflow optimization & culinary innovation



# Core Services

## 01 Customized Training Programs

Future-ready training manuals for the HORECA industry. Cross-departmental skill development covering F&B, Housekeeping, Front Office, and Back-of-House operations. Tailored to brand SOPs and international standards.

## 02 Culinary Innovation & Menu Engineering

Kitchen workflow optimization, menu engineering, costing & pricing strategies. Trend-driven culinary programs integrating global food trends with local palate preferences.

## 03 Food Safety Certification

Highfield (UK) accredited food safety training for commercial hospitality and non-commercial establishments. HACCP, personal hygiene, and work-area sanitation protocols.

## 04 Non-Commercial Sector Specialization

Dedicated expertise for office cafeterias, pharmaceutical industry dining, mess halls, and institutional kitchens. Scalable, compliant solutions for industrial food service.

## 05 Strategic Industry Consultancy

Operational audits, service standard gap analysis, and turnaround strategies for food brands, hotels, and QSR. Expansion support including multi-branch training rollouts.

## 06 Complete Talent Acquisition Solution

We provide end-to-end hospitality talent sourcing that spans from entry-level crew to executive leadership placement. Our strategic workforce planning includes thorough gap analysis and targeted recruitment drives to fill critical roles efficiently.

# Proven Impact: Selected Case Studies

## Confidential — International Deployment

### Filipino Female Staff Training

Pre-deployment training covering food safety & hygiene protocols, personal hygiene & grooming, guest handling, cultural sensitivity, and language training for Middle Eastern hospitality operations.

## HIMONT Pharma

### Industrial Cafeteria & Office Staff Training

Comprehensive food safety, personal hygiene, food service techniques, and guest handling training for pharmaceutical industry dining facilities — ensuring GMP-aligned hygiene standards.

## Nawaz Sharif Centre of Excellence (CLC)

### Institutional Culinary & Service Training

Office staff training in food safety, kitchen management & workflow, mocktail making, and gourmet salad & sandwich preparation for early childhood education institutional dining.

## Azgard Nine Limited

### Corporate Service Excellence

Professional service training covering personal hygiene, kitchen workflow, formal table setup, and refined food service techniques for corporate headquarters.

## Harappa Solar (Pvt) Ltd.

### Solar Plant Mess Operations

Specialized training for remote-site industrial dining: personal hygiene, work-area sanitation, kitchen management, table setup, and efficient food service techniques.

## Pret Brasserie

### Front-of-House Excellence

FOH team training in creating memorable guest experiences, guest recovery, complaint handling, food safety practices, and personal/work-area hygiene for premium casual dining.

# Strategic Partnerships & Industry Recognition

## **GIZ (Deutsche Gesellschaft für International Zusammenarbeit)**

TVET Sector Development — Developed foundational content and standards for Pakistan's national hospitality TVET sector, covering industry standards, food safety protocols, food service operations, and supervision in food service business.

## **National College of Business Administration & Economics (NCBA&E)**

Academic Program Leadership — Led the Tourism and Hotel Management program transformation from a 2-year diploma to a 4-year BS degree. Curriculum standardization, quality enhancement, and strategic educational planning.

## **Punjab Skills Development Fund (PSDF) & Foodpanda Pakistan**

Digital Food Delivery Sector Development — Conducted specialized PSDF courses on Foodpanda policies, menu development, digital costing & pricing, and hygiene practices for business growth in the digital delivery economy.

## **Cheezious Pakistan**

QSR Rapid Expansion Support — Designed and delivered a customized 2-month training program supporting nationwide rollout across 45+ branches. QSR operations, food safety, service efficiency, cross-training, and team communication.

## **Chef Association of Pakistan (CAP) — World chefs**

Asia's Largest Culinary Championship — Led front-of-house operations for 300+ competitors and 15,000+ attendees. Served as Judge for the Creative Table Setup category at PICC 2025.

## **Pakistan Aeronautical Complex (PAC) KAMRA (Pakistan Air Force)**

MOU for In-House Hospitality Training Facility — capacity building for club and mess staff, plus Train-the-Trainer (TOT) for PAF instructors. Establishing institutional self-sufficiency in hospitality standards.

# Proven Impact : Portfolio of Excellence



**Hospitality Training Partner (MOU Signed )**



**Nawaz Sharief Center of Excellence Staff Training**



**Pret Brasserie Café FOH & BOH Staff Training**



**Himont Kitchen Staff Training about Service & Food Safety**



**Pakistan Aeronautical Complex (PAF) Kamra, Staff Training**



**Orange Line Metro Kitchen Staff Training**

# Trusted By Leading Organizations

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## Government & Institutional

Civil Services Academy  
Punjab Police  
Punjab Food Authority  
Children Library Complex,  
Lahore  
Nawaz Sharif Centre of  
Excellence for Early Childhood  
Education  
Pakistan Aeronautical Complex  
(PAC) KAMRA, (Pakistan Air  
Force)

## Corporate & Industrial

HIMONT Pharma  
Azgard Nine Limited  
Harappa Solar (Pvt) Ltd.  
Pret Brasserie  
Cheezious Pakistan (45+ branches)  
Foodpanda Pakistan (via PSDF)

## Academic & International

National College of Business  
Administration & Economics  
(NCBA&E)  
University of the Punjab (PU)  
COTHM Pakistan (UN Tourism  
Affiliate)  
GIZ Germany  
Punjab Skills Development Fund  
(PSDF)  
Chef Association of Pakistan /  
World chefs

# Thank You

Let's Build Excellence Together

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*Partner to Defense, Government & HORECA Industry*