**Khaana — What We Do**

**Tagline:** Good food, delivered smarter (and with fewer frantic “where’s my order?” texts).

Khaana is an imaginary-but-plausible foodservice company that helps places that feed a lot of people—restaurants, campuses, hospitals, stadiums, and workplaces—run smoother kitchens and happier handoffs. We blend simple software with light‑touch services so meals show up hot, fresh, and on time without turning the back‑of‑house into mission control.

**Our Product Line**

* **Khaana OS** – A single kitchen screen that pulls in every order (POS, app, kiosk, marketplace) and lines them up by when they actually need to be ready. No tablet forest, no chaos.
* **Menu Magic** – A friendly editor to tweak items, prices, and day‑parts; launch limited‑time specials; and keep allergens/labels tidy. Think Canva, but for menus.
* **PrepPilot** – Gentle nudges for the line: “Fire two tikka bowls now, naan in 3 min.” It’s like a kitchen whisperer with a watch.
* **Pantry Portal** – One simple cart for buying ingredients across your usual vendors, with smart swaps when something’s out.
* **HotHand Dispatch** – Last‑mile that respects food, not just maps. Routes are built around “edible windows,” so fries aren’t tragic by the time they arrive.
* **LockerPop** – Self‑serve pickup cubbies that open with a tap. Great for rush hours and shy lunch‑break ninjas.
* **TasteGraph** – Lightweight insights: what sells, what stalls, and which items secretly deserve main‑stage billing.

**How it comes together**

Orders flow in → stations get bite‑sized tasks → finished meals meet the right pickup/delivery lane → managers see what’s working at a glance. Less juggling, more cooking.

**Khaana — Our History**

**Origin story:** In 2019, three friends—an overcaffeinated chef, a logistics nerd, and a hospital café manager—endured a catastrophic lunch rush that ended with cold fries and life lessons. They sketched Khaana on a napkin (salsa stains still legendary).

**Timeline (highlights, not homework)**

* **2019 — Beta & burritos:** A single kitchen screen tames the tablet pile at two indie restaurants. Team celebrates with midnight burritos and vows to ban “tabocalypse.”
* **2020 — The great pivot:** Takeout explodes. Khaana learns to speak marketplace, kiosk, and carrier—all at once—so kitchens don’t have to. First campus pilot sneaks in.
* **2021 — From pantry to plate:** Operators ask for simpler buying, so “Pantry Portal” is born. An early user calls it “grocery shopping with guard rails.”
* **2022 — The heat is on:** Delivery gets smarter with HotHand Dispatch—routes planned around how long food stays delicious. Fries cheer. Soup nods approvingly.
* **2023 — Pickups without pileups:** LockerPop launches; rush hours stop resembling mosh pits. People collect lunch like secret agents.
* **2024 — Tiny insights, big wins:** TasteGraph lands. A forgotten side dish becomes a campus cult favorite. Managers start trusting Tuesdays again.
* **2025 — Everywhere people gather:** Stadiums and hospitals join restaurants and workplaces. The mission stays humble: make the work behind good food easier.

**Today:** Khaana keeps kitchens calm, guests fed, and snacks from getting soggy. Still imaginary. Still fun. Definitely hungry.