

**Surekha Nistala | Entrepreneur | Founder & CEO at Nistala's Group | Lawyer | Culinary Expert | Agricultural Researcher | Women Empowerment**

🌱 **Passionate about organic farming, sustainable agriculture, and delivering farm-to-fork organic food services.**

👩💼 **22 years of professional experience with a diverse background in corporate law, culinary arts, and agricultural research.**

🎓 **Law graduate with a Master's in Art, supplemented by extensive culinary training under renowned chefs including Sanjeev Kapoor, Ranveer Brar, and Chef Kaushif. Chef Chalapathi Rao garu Completed over 400 courses from NSDC and popular chefs of the food industry, specializing in recipe development, healthy cooking techniques, and nutrition for children.**

🏆 **Recognitions:**

- **Winner of Best Newcomer Women Caterer of the Year Hyderabad 2023.**
- **Awarded Best Cloud Kitchen Serving Healthy Food Hyderabad 2023.**
- **Honoured with the Nandi Award for Agriculture and Food 2024.**

👩👧👦 **As a mother of 10, I've created and curated a wide range of healthy and delicious recipes specifically tailored for children, ensuring they receive nutritious meals that they love to eat.**

🏠 **Founded Organic Hues under the brand name Nistala's in 2016, transforming it into a thriving all-women enterprise dedicated to delivering fresh, wholesome, and sustainably sourced meals.**

🌿 **Successfully established a network of 500 organic farmers pan India, supplying to hypermarkets, catering to individuals and corporates, and operating dedicated food cafes in corporate offices.**

🌍 **Committed to making a positive impact on society through sustainable business practices and community engagement. Passionate about empowering women in the food industry and promoting healthy eating habits, especially among children.**

🤝 **Let's connect and explore opportunities to collaborate on projects that promote organic farming, healthy eating, and women's empowerment.**



## ***Nistala's*** ***An All-Women Enterprise***

Welcome to Nistala's !

As an all-women enterprise, we specialize in delivering farm-to-fork organic food. Today, we celebrate fresh, wholesome and sustainably sourced meals that support local agriculture and empower women in the food industry. Enjoy a healthy start to the school year!

*Delivering the Essence of  
Traditional food to Your Doorstep*

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***Events | Food Catering | Food Delivery |***  
***Preoperative and Postoperative Food***  
***Delivery | Client-Specific Diets***

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## ***Nistala's Organic Hues***

 **8688546990**



## The story behind **NoH**

Indian cuisine is becoming increasingly popular these days. But in order to make the most of this explosion in popularity, it is essential to know the rich history of Indian food and the traditional foods of India.

The idea for the business came from a personal need to find the food I grew up with.



Over the years, more and more people have come to realize that traditional Indian food is much healthier and more flavorful than the standard American fare. This is why people are turning to these specialty restaurants.

What if you could find all your favorite childhood dishes, and make them in your own kitchen?

NoH Traditional Foods - a traditional Indian cuisine restaurant with an unconventional approach. With a focus on innovation, flavor, and a healthy lifestyle, NoH has everything you need in one place.

Discover **NoH Traditional Foods**, a unique business that offers a unique food and drink experience.



Our grand opening at **SUN CITY** is just around the corner.