

Community Enterprise Development

1



Didi's Meal Box

Operational Area

📍 Bengaluru

📍 Gurugram

📍 Hyderabad

Didi's Meal Box is an innovative Cloud Kitchen initiative aimed at creating livelihood for women in urban slums. This project is an endeavor to help turn the lives of targeted SHG women around by way of creating for them avenues that generate a reasonable income. We have engaged over 1500 women in this project spread across Bengaluru, Hyderabad, Pune and Delhi.

Based on the social enterprise business model, our Cloud Kitchen initiative is being driven in the right earnest by our goal of creating a larger value chain in cooked food vending services in B2B and B2C space. What sets Impact360's Didi's Meal Box apart in the Cloud Kitchen space is its faculty to engage all components of supply chain management. From mobilizing capable and aspirational SHG participants, setting up kitchen outfits in strategic locations and delivery channels, capacity-building, and upskilling to procuring raw materials, food production, quality control & food standards certification, access-to-market initiatives like determining pricing, packaging, branding & promotion, and app-based delivery – this project is now a one-stop solution for livelihood creation in the Cloud Kitchen space. Dubbed as Didi's Meal Box, the cloud kitchen project was conceptualised based on the fact that nearly 14 million families live in urban slums in India without enough earnings to support the cost of living urban areas demand.



Community Enterprise Development

2



Heshel

Operational Area: Kolkata

- Behala
- Mahisbathan
- Kundghat
- Baguiati

HESHEL is a women-owned and women-run cloud kitchen initiative in Kolkata, offering online meal ordering, home delivery, catering, takeaway, and dine-in services. Designed as a sustainable food enterprise, HESHEL empowers women to become entrepreneurs and generate stable livelihoods within the food business ecosystem. The Impact360 Foundation has played a catalytic role in this journey by mobilizing women, facilitating group formation, and providing end-to-end capacity-building support. This includes Entrepreneurship Development Programme (EDP), culinary training, quality, health and food safety certification, unit setup, and continuous promotional and marketing support through fairs, exhibitions, and digital platforms—strengthening the kitchens to become competent, competitive, and self-reliant in the long run.

Sponsored by HSBC and implemented in association with PCI India, HESHEL currently operates four thriving community kitchens across the city—in Behala, Kudghat (South), Mahisbathan, and Kudghat (North). Each kitchen is committed to serving wholesome, homelike meals that prioritize quality and health, while simultaneously fostering women's economic empowerment through sustainable livelihood opportunities. Together, these kitchens embody HESHEL's mission of combining culinary excellence with social impact, creating stronger communities and dignified futures for women entrepreneurs.

