HAMMER

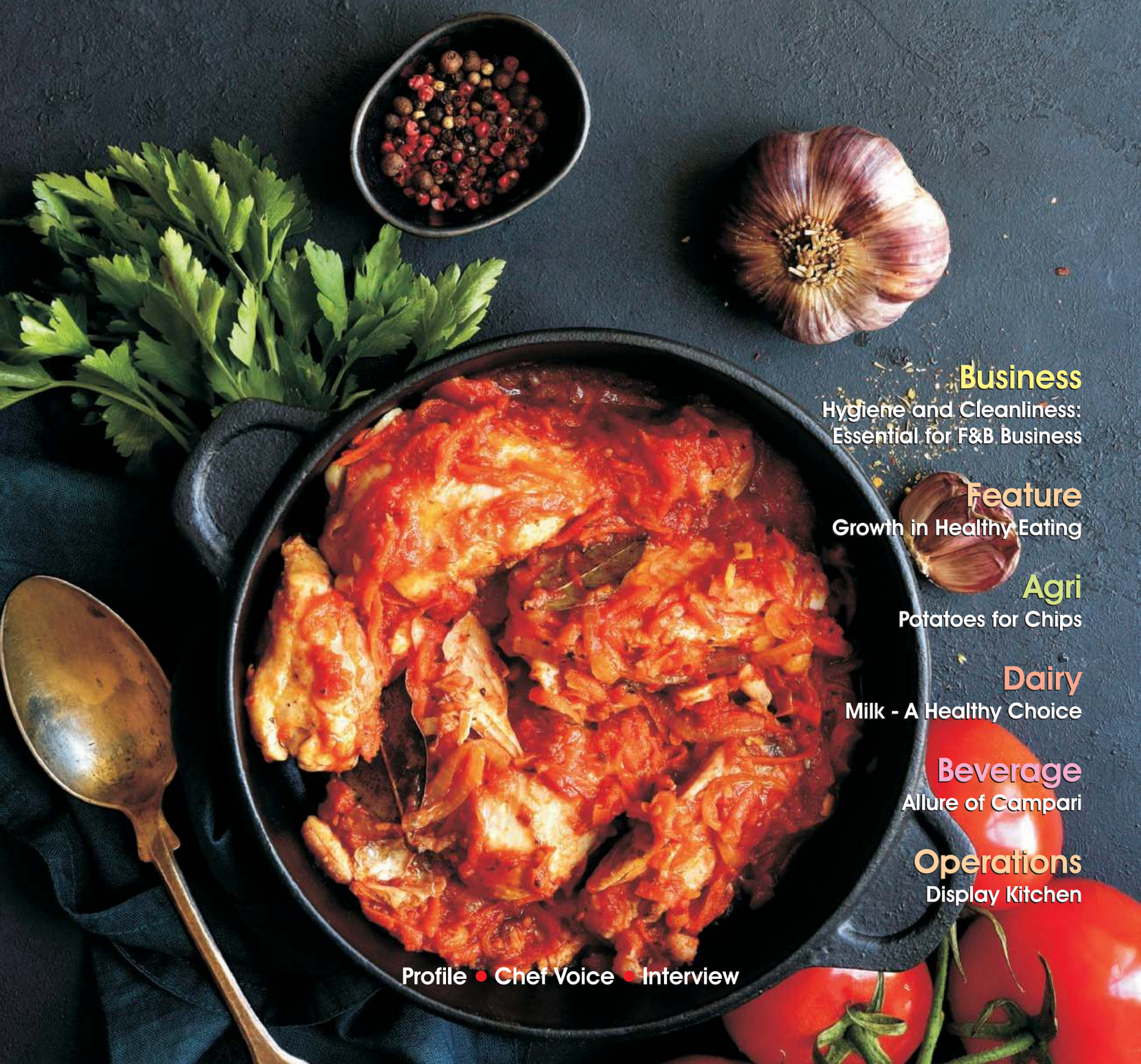
# Food & Beverage

## Business Review

Oct-Nov 2022 • Volume XX Number 1 ₹ 100

Business magazine for food service & food retail professionals

## Bengali Cuisine



**Business**
Hygiene and Cleanliness: Essential for F&B Business

**Feature**
Growth in Healthy Eating

**Agri**
Potatoes for Chips

**Dairy**
Milk - A Healthy Choice

**Beverage**
Allure of Campari

**Operations**
Display Kitchen

Profile • Chef Voice • Interview

www.anupamroyals.com
info@anupamroyals.com

SCAN THIS BARCODE
TO SEE COMPLETE COLLECTION
OF BUFFET COUNTER/ SETUPS

Anupam Royals
Crafting for Celebrations

To See Our Complete Range Call
+91-8130009749

FOR LATEST PRODUCTS
SCAN THIS BARCODE & SUBSCRIBE
OUR YOUTUBE CHANNEL

# THE MOST **EXCLUSIVE, LARGEST & PREMIUM** COLLECTION OF FOLDABLE BANQUET & CATERING COUNTERS/ SETUPS IN **INDIA**

125+

**LATEST MODELS** AVAILABLE IN LIVE DISPLAY

INVENTOR OF FOLDABLE BANQUET & CATERING COUNTER IN 2008

22 YEARS EXPERIENCE
EXPERIENCE OF 22 YEARS & HELPED 33500 RENOWNED BANQUET, CATERING CO. & HOTELS TO EARN EXTRA PROFIT OF RS. 72,000 CRORE

THE LARGEST PRODUCER OF BANQUET & CATERING COUNTERS IN INDIA

WITH USE OF OUR LATEST & ORIGINAL DESIGN COUNTERS, OUR CUSTOMER'S BOOKINGS HAVE INCREASED BY 46% TO 200%

BUFFET COUNTER IN STRIP PANEL MODEL

BUFFET SETUP IN DEER MODEL

**BUFFET EMPORIUM CONCEPT WITH COMBINATION OF DIFFERENT MODELS**
ROYAL ROMAN MODEL + ROYAL ITALIAN MODEL + ROYAL SMITH MODEL

**BUFFET EMPORIUM CONCEPT WITH COMBINATION OF DIFFERENT MODELS**
DIAMOND MODEL + COLUMBUS MODEL + HARMONY MODEL

FRUIT SETUP IN ROYAL ROMAN MODEL WITH BACK DISPLAY

CHAAT INBUILT COUNTER IN DIAMOND MODEL


## ANUPAM INDUSTRIES

**B-12, PHASE -1 , MAYAPURI INDUSTRIAL AREA, NEW DELHI -110064, 011-47181818, +91 - 8130009749**

# Great Reasons To Specify T&S

- Sustainability And Reliabilty
- Superior Product Features
- Quality And Innovation
- Custom Engineering
- Extensive Product Line
- Interchangeability
- Codes And Compliance
- WaterWatch Water Monitoring System
- Energy And Water Conserving Design
- Rigorous Testing
- Outstanding Customer Service

DURAPULL | T&S ChekPoint | T&S WaterWatch | ULTRARINSE™

## FEATURED CATEGORIES

Pre-Rinse Units

Manual Faucets

Glass Fillers

T&S WaterWatch

Sensor Faucets

Waste Valves

Portable Handwashing Stations

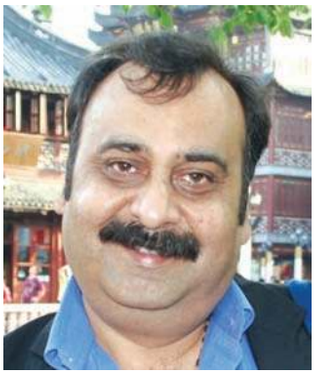
Washdown Solutions

**Siddharth Baluni**
North & East India
+91 98110 37204
sbaluni@tsbrass.com

**Yash Anand**
Western & Central India
+91 77095 86000
yanand@tsbrass.com

**Akash Prasad**
Southern India & Projects
+91 70225 69150
aprasad@tsbrass.com


RELIABILITY BUILT IN™
www.tsbrass.com



South and North Indian cuisines are the most visible cuisines not only all over India but across the globe. But the other regional cuisines of India having unique recipes and ingredients, based on local culture and cooking styles are slowly gaining popularity across India. Bengali cuisine has not been able to make its mark across the country as much as the other cuisines. Cover story throws light on Bengali cuisine and its culinary style, influenced by the diversity of the region's history and climate.

Proper cleanliness and hygiene are important factors to attract customers and maintaining the reputation of the property. Every segment, be it kitchen, dining area, washroom, storage space and even the personal hygiene of the personnel, are important. Business Story dwells upon the steps must be taken by the properties to ensure proper safety of the guests.

Feature story explores the causes behind the growth of healthy eating and drinking in India, probes into some of the healthy foods and beverages making a healthy impact on the Indian food & beverages industry, and how it would alter the dynamics of food & beverage industry.

The agri section talks about the potato chip, a thin slice of potato fried in oil or baked in an oven until crisp. Dairy is an essential part of family's diet, the dairy section explains how milk is an essential part of diet for most Indians, and still prefered due to historical and cultural reasons. The section on beverages discusses the campari lineage of over 150 years and whose formula is still a deeply guarded secret. Exhibiting the kitchen to the customers is a specialist activity. Operations story elaborates on key factors to be considered to develop display kitchen.

Besides these, of course, our news section and enriching regular sections are all there to keep you engrossed.

HAMMER
Food & Beverage
Business Review

Publisher cum Editor
Rajneesh Sharma
rajneeshhammer@gmail.com

Resident Editor
Sharmila Chand (Delhi)
Ashok Malkani (Mumbai)

Layout & Design
Hari Kumar V

Production Assistant
Jyoti Gupta

Advertising Sales
Sumesh Sharma

Director Sales
Sanjay Anand
Mobile: +91 9811136837

Director Operations
Rajat Taneja
Mobile: +91 9810315463

Editorial & Advertising Office:
Delhi:
Hammer Publishers Pvt. Ltd.
206, Samrat Bhawan, Ranjeet Nagar Commercial Complex,
New Delhi-110008
Phone: 91-11-45084903, 45093486

Website: www.fbrmag.com
E-mail: info@hammer.co.in

© 2022 Hammer Publishers Pvt. Ltd. No part of the publication may be reproduced, stored in retrieval system, or transmitted in any form or by any means, electronic, mechanical, photocopying, recording or otherwise, without prior written permission of the publisher.

Hammer Food & Beverage Business Review is a bi-monthly magazine, printed, edited, owned and published by Rajneesh Sharma from 302, Himgiri Apartments, J-Block, Vikaspuri, New Delhi. Printed at Print Creations, C-112/3, Naraina Industrial Area, Phase-1, New Delhi.

Editorial Policy: Editorial emphasis in Hammer Food & Beverage Business Review magazine is on educational & informational material specifically designed to assist those responsible for managing institutional food & beverage business. Articles are welcome and will be published on the sole discretion of the editor.

Disclaimer: The editor and publisher believes that all information contained in this publication are correct at the time of publishing. Content published not necessarily are the opinion or view of the editor and publisher. Editor and publisher declines any responsibility for any action taken based on the information contained in this publication, including liability for error or omission.

Annual subscription rate within India is Rs. 600 and for overseas it is US $180, for surface mail. Single issue is available for Rs. 100 in India and US $25 for overseas. Cheques are payable to Hammer Publishers Pvt. Ltd.

# Contents

OCTOBER-NOVEMBER 2022

COVER STORY 30

Bengali Cuisine

BUSINESS 38

Hygiene and Cleanliness Essential for F&B Business

FEATURE 44

Growth in Healthy Eating

AGRI 50

Potatoes for Chips

DAIRY 52

Milk - A Healthy Choice

BEVERAGE 56

Allure of Campari

OPERATIONS 60

Display Kitchen

DEPARTMENTS

Event 04

News 08

Report 22

Chef Voice 54

Profile 58

Product Preview 62

Interview 64

FHA HoReCa 25 – 28 OCT 2022 SINGAPORE EXPO

# FHA-HoReCa 2022

FHA-HoReCa 2022 closed to a resounding success after four exciting days of B2B exchange among the hotel-restaurant-café industry players. The tradeshow is a testament to the strength of the HoReCa industry which is rebounding strongly in Singapore and the region in the wake of the Covid-19 pandemic. This year's edition saw a total of 34,533 attendees from 85 countries and regions with 34% from overseas and 66% local visitors.

The FHA-HoReCa launched a brand-new experience zone, Hospitality 4.0, highlighting innovative solutions in three distinct areas – restaurant, kitchen, and hotels – as well as offered a four-day conference programme that was well attended by over 700 industry professionals with over 50 international thought-leaders discussing the future of hospitality. The zone also incorporated a start-up village and hosted the inaugural Hotel Innovation Challenge Asia (HICA)2022, where eight hospitality solutions were shortlisted from over 100 submissions to address the industry's pertinent challenges.

FHA-HoReCa, Asia's leading foodservice and hospitality event returned in the physical tradeshow after four years of hiatus. FHA-HoReCa 2022 happened from 25 – 28 October, is Asia's most comprehensive international trade show which covers five key segments – Hospitality Technology; Foodservice & Hospitality Equipment; Hospitality Style; Bakery, Pastry & Gelato and Speciality Coffee & Tea in a single platform. There were over 800+ exhibitors from 30+ countries and regions, including international pavilions from China, Italy, France, Germany and Spain.

This year, there was a brand-new experience zone: Hospitality 4.0 which featured a series of key events:

Hospitality Start-Up Village – A showcase that highlighted the new capabilities powered by technology for front-of-house (restaurant 4.0), hotel (hotel 4.0) and back-of-house operations (kitchen 4.0).

Hotel Innovation Challenge Asia (HICA) – Featuring eight hospitality solutions addressing the industry's pertinent challenges, shortlisted from over 100 submissions.

Four-day conference program with over 50 international thought-leaders discussed the future of hospitality. Notable speakers at Hospitality 4.0 situated in Hall 2 included - Ahmed Disokey, Group Vice President, IT, AccorInvest; Marcel NA Holman, Vice President, Hotel Operations, Pan Pacific Hotels Group; Kwee Wei-Lin, President, Singapore Hotel Association (SHA); Ian Wilson, Regional Head of Hospitality, The Line (NEOM); and Nicholas Cocks, Founder & Director, Velocity Ventures and more.

In association with the World Association of Chefs' Societies (WorldChefs), supported by the Singapore Chefs' Association (SCA) and regional chefs' associations, the FHA Culinary Challenge (FCC) was the arena for culinary talents from around the world to displaying their gastronomic skills and accredited by a panel of internationally acclaimed judges recognised by WorldChefs.

FCC – Patisserie Categories featured Practical Cake Decoration alongside other dessert and pastry activities.

Other competitions on the agenda that aimed to enrich the expo experience range from pastry to dessert and coffee were:

Asian Gelato Cup (AGC) - Biennial event supported by the Singapore Pastry Alliance, Gelato e Cultura S.r.l., and Italian Exhibition Group Expo S.p.a. Seeking to heighten the tradition of artisan gelato regionally by developing the professional skills of the gelato, dessert, and pastry chefs in the region. Top performing teams will represent Asia in the prestigious Gelato World Cup 2024, held in Rimini, Italy.

Asian Pastry Cup - Chefs competed and exhibited their dessert-making skills, presenting the most ambitious and complex works of pastry art. Aims to build an ever-growing community of chefs dedicated to moving the culinary profession forward. Top 3 performing teams of Asian Pastry Cup will represent Asian Coupe du Monde de la Pâtisserie (Pastry World Cup) 2023 in Lyon, France.

ASEAN Barista Team Championship - Designed to reproduce the pressure of what happens behind espresso bars around the world. Baristas as a team delivered three things that matter to coffee customers; fast service and excellent presentation whilst maintaining quality and accuracy.

FHA-HoReCa brought together the most extensive line-up of the world's leading foodservice and hospitality suppliers through 5 specialised sectors – Bakery, Pastry & Gelato; Foodservice & Hospitality Equipment; Hospitality Style; Hospitality Technology and Speciality Coffee & Tea. Majority of exhibitors participating in FHA-HoReCa were renowned manufacturers and brands hailing from over 30 countries and regions.

venus®

Since 1963

**JK KHURANA GROUP**

(Ownership Rights of Venus Reserved)

Registered Trademark No. 260287

We have no other branch in India

## FLATWARE | BARWARE | TABLEWARE | HOLLOWARE | SERVEWARE

## VENUS INDUSTRIES

*Office & Showroom Address:* WZ-1, Basai Road, Moti Nagar, New Delhi-110015

*Manufacturing Unit:* Plot No. 386, Phase 1, Industrial Estate, HSIIDC Barhi, Sohnepat, Haryana

Call: +91 9810397794 E-mail: v_khurana@venusindustries.in

Website: www.venusindustries.in

# Chef Summit & Chef Awards by ICF

Indian Culinary Forum (ICF) organized the 10th Chef Summit along with the 19th Annual Chef Awards, on 14th October 2022 at Hotel Pride Plaza, Aerocity, New Delhi. K.B Kachru, Chairman Emeritus, and Principal Advisor, Radisson Hotel Group, South was the Chief Guest for the day-long summit. Renowned names from the Hospitality industry presented their points of view at the Summit.

Commenting on the summit, Chef Davinder Kumar, President Indian Culinary Forum said, "An investment in knowledge pays the best interest! Over the years, I have learned that knowledge is of no value unless you put it into practice. Always consider the 5 factors which determine your success i.e. Attitude, Skill, Knowledge, Excellence, & Drive or Dream. It was the tenth edition of the summit, which witnessed the participation of the stalwarts of the Indian hospitality sector resulting in knowledge building and thought leadership. The Indian Culinary Forum keeping with its pursuit of excelling ended the tenth Chef Summit with the promise of coming back bigger and better next year."

The theme of this year's summit was 'Imagining a Healthy Future'.The day-long summit was phased over four sessions.

The first session was on the topic, Vision 2030: Do we Foresee a Healthy Future, moderated by Rajiv Gulshan - Dean, Le Cordon Bleu School of Hospitality & Tourism, with speakers Dr Shikha Nehru Sharma - Founder & Managing Director, Nutriwel Health (India) Pvt Ltd, Chef Akshay Bhardwaj - Executive Chef, Andaz Aerocity, Sanjay Sethi, Executive Director, Plant Based Foods Industry Association, Joshua Leny – Student of Masters in Hospitality, Le Cordon Bleu School. The session highlighted the present trends of food, the ingredients used and cooking methods. The impact of restrictive diets like Ayurvedic and plant based deprive people of required nutrients.

The second session, The Great Hospitality Talent Hunt - Are we navigating well, was moderated by Sourish Bhattacharya and the speakers in the session were Chef Sameer Miglani, Managing Director HRM Solutions, Rishabh Tandon - Director HR, IHG, New Delhi, Chanakyapuri, Deep Bahadur Thapa – Student, BCIHMCT.

The third session, there is more to food than what you see on your plate. Striking that perfect balance between taste, cost and calories, was moderated by Chef Ashish Bhasin - Director F&B Service & Culinary, Leela Ambience Gurugram. The speakers of the session were Prashant Kulkarni - Director F&B Operations - Hilton India, Rocky Mohan - Founder & Mentor of Gourmet Passport, Chef Nitin Puri – Director Culinary India - Griffith Foods, Himanshu Bhatt – GM, Marketing, Food Service India, Ms Shambhavi – Student, Le Cordon Bleu School. The session highlighted issues such as operating costs of hotels and restaurants, the cost of importing ingredients that leads to additional expenses.

The fourth session was a special ICF Live Session, where Rajiv Gulshan, Dean, Le Cordon Bleu School of Hospitality and Tourism, G D Goenka University interacted with celebrity Chefs Atul Kochar and Ajay Chopra. Adding his views, Chef Vivek Saggar, General Secretary of Indian Culinary Forum said, "Indian culinary forum has always strived to work for the young and talented chefs by giving them a platform to showcase their exceptional culinary skills. There is a need of bringing innovative cooking labs and changes in curriculum are required to match the growing needs of people who have become very conscious of the food they eat."

## The Awards

The Indian Culinary Forum (ICF) also honoured some of the best chefs as a part of the celebration of International Chefs Day. The award winners were felicitated by the chief guest of the evening Arvind Singh, Secretary of the Ministry of Tourism.

Seventeen outstanding culinary artists were awarded in multiple categories, including the lifetime achievement award, golden chef of the year, silver chef of the year, and others, at the glittering ceremony in the presence of over 400 industry professionals, young chefs, and youngsters looking to make a career in the industry.

In the build-up to the Chef Awards, a four-day culinary competition was organised at the Institute of Bakery & Culinary Arts in Delhi and the Banarsidas Chandiwala Institute of Hotel Management and Catering Technology, Delhi. Over 150 chefs from all over India competed in 11 categories in the competition.

Eleven of the 17 award winners were chosen through this competition and the rest six were selected by an esteemed jury. World Association of Cooks Societies (WCAS) certified Dayashankar Sharma chaired the award jury, chef Sireesh Saxena was the organising secretary of the awards function.

### The Winners of the 19th Annual Chef Awards

| | |
|---|---|
| Lifetime Achievement Award: | Chef Virender S Datta |
| Golden Hat: | Chef Vineet Manocha |
| Silver Hat: | Chef Bharat Alagh |
| Pastry Chef of the Year: | Chef Deep Mohan S. Bajaj |
| Master Chef Fruit & Vegetable Carving: | Chef Carving Karthick |
| Food Writer Award: | Sumit Jha |
| Master Chef of the Year: | Chef Anuj Mathur |
| Master Chef Kebabs: | Chef Hasan Ali |
| Master Chef Intl. Confectionery Award: | Chef Izhar Ahmad |
| Master Chef Indian Sweets Award: | Chef Dalbir Singh |
| Master Chef South/East/West Indian Cuisine: | Chef Ravinder Singh |
| Master Chef International Cuisine Award: | Chef Varun Chauhan |
| Master Chef North Indian Cuisine Award: | Chef Praveen Kumar |
| Master Chef Oriental Cuisine Award: | Chef Mangal Gautam |
| Master Chef Baker Award: | Chef Raju Kumar |
| Student Chef of the Year (Male): | Sohail Saifi |
| Student Chef of the Year (Female): | Radhika Goel |

Sterling Solutions
A COMPLETE COMMERCIAL KITCHEN SOLUTION
FOOD SERVICE EQUIPMENT AND SPARE PARTS
Our Expertise to keep your products Running Like Clockwork

We can Source every Spare Parts of world's leading brands in food industries such as :

Electrolux · meiko · HOBART · Scotsman · Manitowoc · WARING COMMERCIAL · EXPOBAR · SIRMAN · KitchenAid · salva · RATIONAL · CookTek · ambach · FRYMASTER · robot coupe · JTC · Hamilton Beach · Hatco · Garland · BERTO'S · BONNET · sammic · Vitamix · Havalli · ANGELO PO

Sterling Solutions
A-28, 3rd Floor, Ram Garh, Canara Bank Building,
Jahangir Puri, Delhi-110033
Mobile: 9582956269, 9654025492
E-mail: sterlingsol@outlook.com
info@sterlingsolutions.in
www.sterlingsolutions.in

# India Wins Medals at World Skills Competition 2022

Tourism and Hospitality Skill Council (THSC) is delighted to announce that this year's Silver Medal in the Patisserie & Confectionery Skill at World Skills Competition 2022, that was held in Switzerland was won by our very talented competitor - Nandita Saxena. Also, Bronze Medal was won by Anushree Srinivasan who brought glory by winning in Hotel Reception Skill. Prathem Sharma won Medallion of excellence in Bakery skill.

All competitors were selected through a rigorous process of selection put in place by National Skill Development Corporation (NSDC), starting from district level to the India Skills 2022- National Competition. They were trained with intensive coaching by experts to further strengthen their skills to showcase their talent. Skills development being the primary focus area of the government, India has high hopes that other participants will also bring home laurels and make India proud with their achievements.

Rajan Bahadur, CEO, THSC says, "On behalf of our Board and Team THSC, I would like to congratulate Silver Medalist in the Patisserie & Confectionery skills- Nandita Saxena. This achievement is a culmination of dedication and long hours of hard work, both by Competitor's and Expert's Chef Vinesh Jonny. Anushree's winning Bronze Medal in Hotel Reception skill was the beginning of winning spree, under the guidance of expert Aagman Baury. Equally proud of Prathem Sharma who was awarded the Medallion of Excellence in Bakery Skill and was relentlessly mentored by Chef Avin Thaliath. It's indeed, a proud moment for all of us, our Board Members and Team THSC."

Chef Vivek Saggar, Head skill Competitions says, "On behalf of team THSC, I would like to congratulate all the winners on their fantastic performance at World Skills 2022. The way to success is always difficult and hard work always reaps results. Their dedication and perseverance eventually paid off".

# Land of Goa on a Palate at 'Feliz'

Feliz, DoubleTree by Hilton Goa – Panaji's signature coastal outlet makes its return with a degustation Goan menu while maintaining its prime Mandovi river-view location.

Being a notable Goan restaurant in the city, Feliz has over the years been the gourmand's first choice for rustic coastal cuisine serving an authentic taste of Goan dishes prepared from locally sourced ingredients.

Feliz now has a new core theme 'A mother's hand' with Chef Vidhya Gawas successfully continuing to helm the culinary operations of the outlet. From a predominant team strength of females, partnering with female entrepreneurs to source local ingredients to associating with a charitable organisation for the educational upliftment of the girl child, the resort has set some commendable ethos for the outlet.

The menu contains varieties like Kurlyachi cutlets, Lobster Recheado, Chicken Ghee Roast, Prawns Caldeen, Crab Xec Xec which are some of the dishes amongst the many with local heritage. The indigenously crafted cocktails and mocktails will further compliment the serene open-air dining experience at Feliz.

Speaking on the re-opening of Feliz, Shiv Bose, General Manager of DoubleTree by Hilton Goa – Panaji shares, "We are thrilled to bring back Feliz with some exciting new elements while serving the aromatic flavours of Goan cuisine. The success of our signature outlet has always been delightful and we are happy to continue the tradition of curating memorable experiences through a gastronomic adventure tucked in central Goa".

Scan here

Pesh hai

Hamdard
TRUSTED SINCE 1906

# Hamdard KHAALIS® SPICES

## Tasalli se baney, Baareeki se parkhe tabhi toh Khaalis Zaayqa miley!

FOUR STAGE CLEANING PROCESS

LONG LASTING FRESHNESS NITRO LOCK

NO ADDITIVES & CHEMICALS

## *KHAALIS HAI, TABHI TOH KHAAS HAI!

Chef Kunal Kapur

Images are for representational purpose only.

DISCLAIMER: *KHAALIS SPICES MEET THE FSSAI STANDARDS. TESTED & VERIFIED BY NABL ACCREDITED LABORATORY.

**Also available in:**

**Whole Spices:** Cumin, Clove, Ajwain, Black Pepper, Chhoti Elaichi, Cinnamon, Saunf

**Blended Spices:** Chaat Masala, Zafrani Garam Masala

Hamdard Laboratories India (Food Division), Share your experience: Call us : 18 00 18 00 600 or
Write us at : info@hamdard.com or Visit us at : www.hamdard.com
Registered & Consumer care office: Hamdard Manzil, Lal Kuan, Delhi - 110 006, India

Follow us:

# Prasuma Launch Bao Buns in India

Prasuma, India's favourite Momo brand launches Bao Buns, another first in the Indian market, are a variety of dumplings, hugely popular globally for their flavourful fillings and their delightfully fluffy, soft, and airy texture. Over 100 million Bao Buns are sold in Japan monthly, making them a veritable staple in Japan and extending to Southeast Asia.

Sold as a highly accessible snack for all, a majority of Bao Buns are bought from convenience stores. Prasuma is introducing Bao Buns to the Indians as a delicious and convenient snack. An on-the-go delicacy, dumpling lovers can steam, microwave or pan fry the Bao Buns and enjoy

a healthy snack that's preservative-free, in just minutes. The variants start at INR 89 only.

The soft and delicious stuffed buns are filled with a sweet or savoury filling. Consumers can enjoy 6 delicious variants including the authentic Bao filling of BBQ Chicken or Char-Siu as well as variants designed for the Indian palette including Butter Chicken, Chicken Keema, Veg Pizza, Spicy Veg, and Chocolate Crunch – there's a Bao Bun for every mood!

"At the heart of it, we are a customer-centric brand that thrives on customer love. We know India's food lovers always want something new and exciting, and Bao Buns are our answer to their cravings. They're a version of our widely loved dumplings which will give them access to a whole new flavour profile and texture experience," said Lisa Suwal, CEO, of Prasuma.

After the launch of Prasuma Momos in November 2019, the brand quickly became the nation's favourite frozen Momos brand. It has since launched several categories including Spring Rolls, Kebabs, and Samosas, among others. Prasuma is now looking forward to enamoring its customer base yet again with its Bao Buns, with which it aims to sell 100 million units per annum in year three.

# 'Rangeelo Rajasthan' at SAGA

SAGA - an experiential dining destination in Gurugram known for ambrosial cuisine, aesthetics, and nightlife, hosted 'Rangeelo Rajasthan' Fest in association with Rajasthan Tourism, from Nov 5th to Nov 20th.

First of 'The Great Indian Platter' initiative by SAGA; to be held every three months in an attempt to promote regional cultures and

cuisines of India, the debut chapter, 'Rangeelo Rajasthan' brought together regional food and handcrafted beverages, Chef's Tasting Menu and folk-fusion entertainment, art exhibitions and puppetry shows alongside some regal cuisine from the land of Maharajas, ensuring a total immersion in Rajasthani ethos.

From regions like Marwar to Mewar, Shekhawati to Hadoti and more, the menu featured an extensive range of some hidden and modern recipes from these regions. The favourite dishes were undoubtedly, kachoris with kadi and daal baati churma. Beverages were truly interesting and tasty, right from the Aam Pana, the Welcome Drink to Masala Jalzeera. 'Coconut Chas' was actually a cocktail with a generous dose of Rum and a mocktail version which was outstanding.

The venue was perfect, befitting the grandeur of the theme state. The 200-seater restaurant, SAGA, spread over 2 levels and alfresco, featuring grand interiors has been winning hearts since its inception for its innovative food offerings.

The menu, designed by two time Michelin-star Chef Atul Kochhar, features delicacies offered to uplift the domestic ingredients and traditions from Cuisines of India are retained, despite having a global approach to plating and fusion. Chef Kochhar, by means of this menu, has tried demonstrating a confluence of dishes that have left a strong mark across the globe, due to its taste, flavours, ingredients, and cooking techniques.

The 15 day cultural fest was inaugurated by Dhiraj Srivastava, the Resident Commissioner for the Government of Rajasthan who said "This is only a start to the beautiful initiative by SAGA to promote the diverse regional cuisines and cultures that lost in time. I am particularly excited for this one as SAGA is well known for making all things premium and their wholesome approach towards food and cultures".

Speaking about the Rajasthani festival menu, Chef Partner of SAGA Atul Kochhar said, "Head Chef of SAGA Kush Koli and I had to brainstorm for months to curate this special menu. Rajasthani food has been influenced by the dearth of vegetation and water in the arid state. Each region of Rajasthan has its own trademark delicacy. Rajasthani cuisine, especially the non-vegetarian fare has been considerably influenced by the lifestyle of its royals – the Rajputs. Keeping everything in mind, we have curated a menu that will have everything, from street-style to ethnic, modern to homestyle and royal delights. Enjoy signature dishes like Dal Bati Churma, Paneer Ke Sooley, Gatte ke Pulav, Rajasthani Kadhi Kachodi, Papad ki Subzi and non-vegetarians can relish the rich flavours of Mathania Laal Maas, Murgh BajrekaSoweta among others. Wrap your meal with a variety of exclusive sweets such as Matka Kulfi, Moong Dal and Halwa."

Commenting on the initiative, FnB entrepreneur and Founder of SAGA, Vishal Anand said, "SAGA is all about narrating stories of our country's cuisines and cultures through food. We have curated this festival to promote the art, music, food, and culture of Rajasthan, which is a major contributor to the country's tourism industry. This is also an honest attempt to encourage and empower local artists and artisans by giving them a platform to showcase their work to the world. We're glad to have received immense support from Rajasthan Tourism. The festival will highlight the true essence of Rajasthan, which is beyond the royal palaces."

The curtain raiser of the event was a soulful performance by Jaipur-based Sufi rock fusion band – Swaraag.

*Inputs by Sharmila Chand*

A PRODUCT FROM ITALY

ALFA FORNI

# Wood & Gas Fired Pizza Ovens

**"Being the World's Most Innovative $0^0$-$500^0$ C ($1000^0$ F) Oven Company while Maintenance the Creativity and the Italian Tradition that has Distinguished us for over 40 years."**

*Brought to you in India by*

## MITTAL INTERNATIONAL

7, Netaji Subhash Marg, Darya Ganj, New Delhi-110 002, Ph.: 23242500-1-2-3,
E-mail: mitalin@vsnl.com, sales@mitalin.com, Website: www.mitalin.com
**Mumbai:** 022-26861938, 26863195 **Chennai:** 044-43831150

**HOTTER • FASTER • DIFFERENT**

SUPER BRIGHT
WASH RIGHT WITH SUPER BRIGHT

Complete range of Cleaning Chemicals

For Kitchen

• XPOL
(Manual Dishwasher and Multi Purpose Cleaner)
• CHEF- GC
(Oven & grill cleaner)
• SILVER DIP
CHEF-CC
(Copper cleaner)
• CHEF-DWL(MW)
(Machine dish wash)
• CHEF-RA
(Rinse aid)
• CHEF-DS
(Descaler for Kitchen Utensils)

For Laundry

• SUPER BRIGHT-HD-ULTRA
For removing oil/blood/grease stains.
• SUPER BRIGHT-WHITNER
To improve reflectance of both coloured as well as white clothes.
• SUPER BRIGHT-OPAL
To clean heavily soiled fabric & imparts high cleaning properties.
• SUPER BRIGHT-FABRIC SOFTENER
With anti-static properties, it improves the whiteness or brightness of clothes.
• SUPER BRIGHT-SOUR
Removes excess alkalinity, chlorine & detergent from the cloth.

For Housekeeping

• CRYSTAL
Ready to use liquid glass cleaner.
• SANITEX
Sanitizer cum floor cleaner.
• TILEX
For tile cleaning.

*Ask for our detailed catalogue having information of 100 plus cleaning chemicals.*

ISO 9001:2008

NAVIN POLYCON

Delhi Off.: 81, DSIDC Sheds, Scheme-I, Phase-II,
New Okhla Indl. Complex, New Delhi-110020,
Phone: 26387377, 42427377
Mobile: 9810259863, 9350443688
E-mail: navinpolycon@rediffmail.com
www.navinpolycon.com
Dealers Enquiry Solicited

SERVING THE INDUSTRY FOR OVER 2 DECADES

# Bacardí Launches 'Legacy'

Bacardí India has announced that it is foraying into the Indian-made whisky segment with the launch of 'Legacy', the alco-bev giant's first-ever made-in-India whisky innovation. India is one of the fastest growing markets for Bacardí globally, and the organization is rapidly investing behind its strategic and ambitious vision for the market. The new brown-spirit 'Legacy' has been introduced across shelves in Maharashtra, Telangana and Uttar Pradesh, with plans to expand into other states in the future.

The brand's first-ever Indian-made whisky will be launched in 3 sizes (750ml, 375ml, and 180ml). After the first phase of the launch, the product will expand its presence across Karnataka, Delhi, Punjab, Odisha, West Bengal, and Rajasthan, as India continues to remain one of Bacardi's top priority markets worldwide.

Legacy has been crafted with select Indian grains and is currently the only premium Indian whisky, in the brand's stable. It has a one-of-a-kind blend that combines Indian and Scottish malts with Indian grains. A rich blend layered with subtle peaty notes, fruity notes, and undertones of toasted oaks with a whiff of spice and a delicate vanillic smoky finish, Bacardí has created an impeccably smooth yet perfectly balanced whisky for the Indian consumer.

Sanjit Singh Randhawa, Managing Director, Bacardí India, said, "Consumers are at the heart of everything we do at BACARDÍ, and in line with this, we continue to focus on innovating our offerings to best serve them. BACARDÍ holds an undisputed 'Legacy' in the white-spirits segment in India. Now, we aim to win big in the high-growth Indian-made whisky category as well. India presents an exciting growth opportunity for us, as it is the #1 market globally for whisky, and our first-ever 'made-in-India' whisky, Legacy, will enable us to scale operations nationally as we continue to grow the brand manifold by the end of this decade."

India is one of the fastest-growing alcoholic beverage markets globally, with an estimated market size of $52.5 billion in 2020. The market is expected to grow at a CAGR of 6.8% between 2020 and 2023 (ICRIER 2022). Furthermore, the Indian whisky category is expected to continue to drive the Indian market forward, with annual sales of Indian whisky expected to exceed 250m 9LC by 2026. (IWSR 2021).Further strengthening its brown spirits portfolio in the country, BACARDÍ India's innovation will help the company tap into the large consumer base looking to pivot to better options in the premium whisky segment.

After foraying into the brown spirits segment with Good Man brandy earlier this year, BACARDÍ India's newest addition, Legacy, aims to further strengthen the company's growth strategy in the Indian market and create a value price segment for its consumers.

# Boutique Spirit Brands Launches Trouvaille Craft Gin

If anyone is looking to experience a different rhythm of gin, it's about time for them to try Trouvaille craft gin. The name, literally, translates to being "a lucky find" - which precisely defines the nature of the gin the brand offers. Trouvaille craft gin is known for its unique taste and is often said to be a swoon-worthy twist to fancy cocktails.

Trouvaille craft gin has a citrus aroma making itself distinctive with a classic sophistication. The drink will next mesmerise people's palate as it rubs off on their tongue as a reminiscent of juniper with hints of baking spice cinnamon and coriander, maintaining the elegance of all the elements in the right proportion. And, the aftertaste of Trouvaille will be spice-ridden, lingering and slightly warm, making it just the right velvety finish.

It is produced in small-batch, artisanal gins using only the finest ingredients and botanical elements that further make the final product smooth and perfectly balanced. Crafting its liquor from French spirits, the brand strives to create a unique drink for its customers.

Antunes
EXPECT SUCCESS

# Toasting, Grilling & Steaming Solutions

## TOASTING

Whether it is radiant or contact toasting, our high-performance toasters deliver consistency, speed and reliability — no matter the carrier.

**IDEAL FOR:** Buns, fatbread, pitas, tortillas, muffns, and more.

## EGG STATIONS

Our egg stations make it easy to serve perfectly cooked, consistently shaped eggs in a small, energy-effcient footprint.

## GRILLING

Our legendary hot dog corrals are ideal for high-volume operations or even integrating unique limited time offers and menu innovations.

## STEAMING

Our steamers are the ideal way to prepare fresh and favorful items fast — yielding more nutritious and appetizing results.

**IDEAL FOR:** Vegetables, chicken, seafood, pasta, cheese melting, and more.

### Our Assisted Partners

CAMBRO · VOLLRATH · TABLECRAFT · silikomart professional · CASTA · Panasonic · SERVER · Lacor · Hatco · T&S · delfas · Hamilton Beach · GIESSER · pavoni · WARING COMMERCIAL · FIFO · winterhalter · Antunes · san jamar

DKG
*Every kitchen should have the top tools*

Authorised Distributors in India.

## D K G Sales Private Limited

**Head Office: A-2, Ground Floor, 70, Rama Road, Industrial Area, Block C, Kirti Nagar, New Delhi-110008**
**Mobile : +91-9999826782, 9810007063**
**Branch Office: Plot No.132, Udyog Kendra, Extn.II, Greater Noida, Gautam Budh Nagar, Uttar Pradesh-201306**
**E-mail: sales@dkgspl.in, director@dkgspl.in**

**www.dkgspl.co**

# FSIPL Launches New Products

Food Services India Pvt. Ltd. (FSIPL), one of India's largest providers of F&B solutions with over 350 SKUs across cuisines and meal courses to choose from, now expanding their portfolio of gravies and cooking sauces by launching 8 new products, and taking another step towards becoming a complete food solutions provider to its customers. Presently, FSIPL has a presence in over 200 cities countrywide, with a portfolio of 8 brands, including - Chef's Art, Springburst, Sunbay, SIL, D'Amour, MarimBula, Spicefield & FX Foods

FSIPL has launched two hallmark recipes for Indian cuisine– 'No Onion and No Garlic - Red Gravy', and 'No Onion and No Garlic - Yellow Gravy', which are among the most recent products launched under the brand Sunbay, along with 'Pav Bhaji Base', 'Chopped Masala' and 'Udupi Sambar Concentrate' to make your dishes more flavourful. These products have been created based on thorough market research and feedback taken from industry experts.

Under the brand SIL, FSIPL has launched 'Pizza Pasta Tomato Base', 'Hot Garlic Base' and 'Chinese Chilli Paste' to expand its footprint in oriental and international sauces.

Each of these culinary solutions helps in optimizing kitchen operations. These culinary

solutions have been curated by veteran industry chefs using only the best quality ingredients. They promise to add convenience to your cooking and help food service brands to scale with consistency.

Commenting on the same, Himanshu Bhatt, Head – Food Category & General Manager-Marketing, said, "Food Service India as a company believes in the 5 Cs – providing convenience to the chef community, with great culinary solutions, which can help them consistently provide quality cuisines to their consumers. We are also a company which understands the complex and intricate cuisines that make up India along with the need for innovation and fusion, and keeping that in mind our R&D team has created a diverse and varied range of food solutions to cater to every need when it comes to the Indian palate. We do this without any compromise on quality. Our team does extensive culinary research so that we can serve the HoReCa community as best as we possibly can"

# Coffeeza Launches Coffee Capsule Blends

Gourmet coffee brand Coffeeza, which is the leading brand of coffee capsules and machines in India had switched from plastic to recyclable aluminum coffee capsules (compatible with Nespresso* original line machines) earlier this year, after setting up their own manufacturing facility. The Aluminium capsule range included their most loved blends Classico, Cremoso, Intenso and Forte which are crafted using premium grade Indian coffee.

They recently launched 3 exciting flavoured coffee capsules: Vanilla, Caramel and Hazelnut. Their signature medium roasted Arabica coffee is beautifully paired with these popular flavours to create the most exquisite blends. The brand has also added a very premium South-Indian speciality coffee called Mysore Nuggets to their range. Only 2% of AAA graded Indian Arabica beans have the size and flawless symmetrical shape of Mysore Nuggets, making this blend extremely special. All these capsule blends will soon be available in their ground coffee format as well, and will be available in different grind sizes to suit a variety of brewing equipment.

Coffeeza's Finero Next Machine is one of the best capsule espresso machines in the market, and is now available in a limited-edited Red. This compact and vibrant machine variant is sure to add a splash of colour to your homes. Coffee lovers can completely upgrade their coffee corner and indulge in magical café-like coffee experiences every day with Coffeeza. With a lot more interesting blends and flavours in the pipeline, coffee enthusiasts will be spoilt for choices.

# Plant-based Meat Forays into India

Allana Consumer Products Private Limited, a subsidiary of the reputed Allana Group has furthered its offerings in India to include plant-based meat by introducing 'Beyond Meat'. Through the introduction, Allana Consumer Products aims to cater to the growing demand of healthier and guilt free foods in the country and offer the best quality product available in the globe. Beyond Meat is the pioneer and market leader in the United States for plant-based proteins, offering unrivalled taste and quality which many traditional meat eaters often find hard to distinguish. One of the brand's key attributes is offering consumers a chance to be part of the green revolution taking place around the world, without compromising on taste.

Allana Consumer Products has allied with Beyond Meat on a pan India basis to distribute their globally acclaimed offerings in the Indian market. The range includes delicious Beyond Burger, Beyond Sausage, Beyond Meatballs and Beyond Mince which are made of simple, plant-based ingredients and designed to deliver the same taste and texture as that of animal-based meat, while being better for people and the planet. It may be mentioned that Beyond Meat products do not contain any GMO, gluten, soy, or cholesterol.

Commenting on the development, Milind Pingle, CEO of Allana Consumer Products Division says, "India is moving towards healthier lifestyle choices and people are looking for products which are sustainable and better for the environment. Our aim is to encourage such changes for the betterment of health and lifestyle. Thus, it is our immense pleasure to announce Allana Consumer Products' collaboration with Beyond Meat to bring the premium taste of meat to the ever-growing demand for vegan and healthy living community in India".

## BUFFET INDUCTIONS

TS-678

TS-26C01

TS-30C01

TS-21C02A

## DOUBLE INDUCTIONS

TS-34C01

## TABLE TOP COOKING INDUCTIONS

TS-3501

TS-3502

TS-5006

TS-3503

TS-32C01

## INTRODUCING WARMING STATION

(All types of vessels can be used)

DX-1500

## KITCHEN INDUCTIONS

TSD-8C1

TSD-8A1

TSD-3D4

- DURABLE QUALITY
- TEMPERATURE MODE
- TIMER
- TOUCH CONTROLS
- SCOTT CERAN GLASS

NEW ARRIVAL

TS-22C01A

EXCLUSIVE DISTRIBUTOR (INDIAN SUBCONTINENT)

# PRODUCTS & IDEAS (INDIA) PVT. LTD.

**Address:** 28/6/5, (Opp. MCD Primary School), Badli Village, Delhi-110042 (India) **Tel:** 9560480111, 9811119427, 9810042374

**E-mail:** productandideas@yahoo.co.in **Website:** www.productsandideas.com, www.pi-india.com

# Tastin' France 2022

Business France under the aegis of the French Ministry of Agriculture and Food, and the Embassy of France in India organized 2022 edtion of Tastin'France India. A delegation of French wine and spirits producers was hosted along with Indian professionals to create the pairing of French beverages with India's varied cuisines.

This year, thirteen French producers, were participating in the sixth edition of Tastin'France India in two cities: Mumbai (17th - 18th October) at the ProWein Trade Fair, and Delhi (20th October) at the Embassy of France in India. Producers from Champagne, Bordeaux, Bourgogne, the Rhône Valley, Provence, Languedoc, and southwest regions showcased their savoir-faire. The participants from India experienced the diversity of grapes and regions in the wide range of products on display, each with its own flavour, identity and history, and appreciate the know-how that goes into these premium wines and spirits.

Previous editions have forged long-term relations between professionals of both countries, initiated fruitful discussions and trade, and led to several success stories. Tastin'France is a great opportunity to discover unique wines, champagnes, and the people behind them.

Business France is the national agency supporting the international development of the French economy, responsible for fostering export growth by French businesses, as well as promoting and facilitating international investment in France. It promotes France's companies, business image and nationwide attractiveness as an investment location, and also runs the VIE international internship program. In 2022, the Wine and Spirits Department of Business France will organize around 30 professional tastings Tastin'France all around the world, in more than 50 cities. Business France India is represented by 30 experts across 4 cities (Mumbai, Delhi, Bangalore and Chennai) to support French companies' development & helps Indian companies set-up in France.

# The Piano Man Launches New Menu

Manoj Kumar Pandey, a Partner Chef at The Piano Man Jazz Club in Delhi and The Piano Man in Gurugram, unveils a new chef's menu that has been thoughtfully crafted for the discerning patrons of the club. The extravagant dining experience comes with truly vivacious ambiance, and palpable good vibes. To elevate the experience, the new menu features consciously prepared dishes set to give the taste of paradise to customers. The dishes are exquisite and are carefully curated by the chef himself.

The menu comes in three different variants; vegetarian, non – vegetarian, and Lobster. For a truly divine dining experience, you can also opt for some delicious cocktails and the expansive wine collection available at the restaurant. It not only offers an eccentric Eurasian cuisine but also the chance to enjoy opulence in a classy artistic setting. Some of the dishes include Edamame & Truffle Dimsums, Beetroot Carpaccio, and Sushi Tacos, Duck Confit, Lamb Chop, Matcha & Macron, Tom kha, Wasabi Prawns paired best with cocktails.

Talking about the new menu, Chef Manoj said, "The Piano Man brings alive the spirit of good music and delicious food through a specially curated menu of bouquet ingredients, emphasizing the freshness and a bold taste palate. The thought behind the menu is to incorporate modern cooking techniques through a process-driven approach while using variations from the traditional cooking style to achieve different textures. Additionally, we have experimented with new methods like slow cooking to retain moisture content in meats and others. Trying out delicious flavour combinations and experimenting to create a table of flavoursome food is quintessential. We have also given special attention to the vibrant colour of the food combination to make it eye-appealing."

Dr. Smith
Delicious and Nutritious

# Capturing Freshness in everything we "CAN"

## Made Specially for everyday cooking needs

SERVING QUALITY SINCE 1999 SPREADING HAPPINESS

**Dr. Smith is HoReCa brand extension at Kay Sons Oils Pvt. Ltd. , which is dedicated to the growth and success of our customers.**

NOW AVAILABLE IN INDIA

**For Sales, please contact us at : +91 98134 99999**

**www.drsmith.in**

/dr.smith /drsmithfoods Available on amazon

100% Veg | Made In India | Real Taste

# Noche: A Latin Touch

Noche, the latest addition to One Golden Mile's experiential hub, brings a futuristic update into the mesmerising world of colour and art, both visual and tasteful. A venture of First Fiddle Restaurants by Priyank Sukhija, the parent company of renowned brands such as Lord of the Drinks, MisoSexy, Bougie, Diablo, Lazeez Affaire, and more, Noche is introducing a Latin touch that the city has never witnessed before!

**Interiors**

Literally meaning 'the time between sunset and sunrise', Noche reflects its namesake in its decor, ambience, and vibe. Flaunting a rush of colours in hues of the evening skies, the cocktail bar expands over 4000 sq ft, featuring indoor as well as outdoor seating that can house over 100 patrons. Welcoming you to a unique world of art, the mosaic compass at the entrance invites you to navigate the world in your own way.

The design genius of Bent Chair, a decor, and furniture brand best known for its eccentric designs, Noche creates an experience that is immersive for art lovers yet casually quirky for others. Borrowing inspiration from the great artists and creators of the world, including Salvador Dali, Yayoi Kusama, Pierre Cartier, and more, this arte-y restaurante uses Bent Chair's latest lateral 'Bent Surfaces' to create awe-spiring designs such as the 8-corner star flooring, the translucent marble patterns in the outdoor bar and the indoor backlit bar. Complementing the lights of the indoor bar is a complex layout of mirrors at the back and ceiling, creating an infinite loop of reflections.

Taking a conscious decision to not intimidate those who aren't well versed with art and its history, Bent Chair introduced casual elements to the decor, primarily seen in the pencils used at the outlet, the flying sunflower painting over the stairs and the astronauts hanging from the ceiling lights. It found its muse in jewels, using the inspiration in their jeweled mirrors at the entrance as well as the outdoor bar, 'Dreaming Jewels', designed after the Tutti Frutti Bracelet by Cartier.

**Menu**

Keeping in line with the Latin influences prevalent throughout the outlet, Noche's menu offers sensory indulgences that extend the artistic experience of the ambiance onto your plate. Creating a 'Fiesta of Flavours', the progressive Latin menu has been exclusively curated by award-winning chef, Priyam Chatterjee; the only Indian to have been honoured with France's Ordre du Mérite Agricole. Adding a touch of his roots to the dishes, he brings his perception of Latin cuisine and merges it with what the two cultures are best known for: communal eating with fun and laughter. Flaunting dishes that scream Latin places with the attitude of Indian streets, the must-try signatures include Buff Tartare, Achari Lamb Shoulder Pibil, and Pork in Coorgi Ghee Roast.

**Sukhvinder Singh**

**Cocktails**

Flying all the way from Spain, Giuseppe 'Papi' Stasi, best known for his brand TrashTalk based in Barcelona, is collaborating with Noche to take the concept of artisanal cocktails up a notch. Exclusively recreating popular Caribbean cocktails with a spice of India, Giuseppe has curated a range of signature concoctions that promise to give you complete liquor therapy at Noche, including his favorites Trash Talk G&T, Van Van Colada, and El Grito.

Creating a whirlwind romance between vision, taste, sound, and touch, this artisanal restaurant brings together the warmth of Latin countries with the oomph of the culture to the capital. Get ready to immerse yourself in the captivating art we call Noche!

Priyank's Quote: "With Noche, we're moving away from casual dining and creating an experience that is a pleasure to all your senses. Everything has been meticulously planned, from the decor to the food, to create indulgences that can't be found anywhere else in the capital."

Natasha's Quote: "Noche provided a blank canvas for us to bring together artistic inspirations from around the world without overwhelming the patrons. The colours, designs, patterns, and decor, were chosen to bring pure joy to all who visit."

Loom Crafts®
LUXURY OUTDOOR FURNITURE

# INDIA'S FINEST RANGE OF LUXURY ALL WEATHER OUTDOOR FURNITURE

Preferred Choice of Restaurants,
Pubs, Cafes & Lounges Across The Globe

*T&C Apply

**Exclusive Range of Dining, Sitting & Bar Stools, Sofas & Recliners Sun-loungers and Outdoor Accessories**

INDIA'S MOST TRUSTED BRAND 100% HANDMADE WITH 10 YEARS WARRANTY*

Sustainable, Easy Care, Zero Maintenance • Guaranteed after sales service across India* • European designs

Head Office & Manufacturing Unit: A - 7/98 & 99 South Side G.T. Road Industrial Area, Ghaziabad - 201009, UP, India.
Customer Care: 8448440556

**For more information & detailed catalogues visit www.loomcrafts.com or e-mail us at info@loomcrafts.com**

# New Experience Centre by Mittal International

Rajendra Mittal

Mittal International, pioneer in introducing the world-class kitchen & refrigeration equipment to the Indian commercial kitchens, offers the best brands from around the world. They have recently added another feather to their cap by launching the first "Experience Centre' at Noida, a 1600 square foot facility. The objective of the facility is to offer firsthand experience to the buyers about the functional aspects of the equipment and choose products according to their individual requirements. Currently the centre is operational at one level, but will expand to four floors in near future.

With their ever-growing list of clients and upcoming projects pan-India, Mittal Internatioal as a leading supplier of hospitality & food service equipment, always wanted a one-stop-shop where buyers can come and experience the products along with live demos. Now buyers & distributors can sample the cuisines and final products along with the process and operation of the equipments. Offering a wide selection of automatic and semi-automatic coffee machines, another area of the center exudes a barista-like atmosphere.

The company was started by Rajendra Prasad Mittal in 1980 and is credited with introducing imported kitchen equipment in the Indian hospitality market. The company first brought the Scotsman ice cube machine to India in 1989 and sold the first La Cimbali coffee machine to Oberoi Mumbai.

Currently they offer a wide range of imported brands like Scotsman, Ugolini, Taylor, Vitamix, Hotmax, La Cimbali, Alfa Ovens, Eka Combi, Franke, Nivona, Expobar, Washmax, Robot Coupe, Sirman, Henny Penny, Menumaster, Berjaya, Winterhalter, Hobart, Salva, T&S, Cooper-Atkins, etc. a few to name, for hotels, restaurants, bars & pubs, coffee shops, supermarkets, Ice cream & beverage, bakeries, food processing, and the healthcare industries.

Mittal International has its pan-India presence through the network of dealers at Bangalore, Jaipur, Hyderabad, Ludhiana, Kolkata and Ahmadabad and branch offices at Mumbai & Chennai. They maintain a ready stock of all the brands to meet the immediate needs of the clients, providing them an added advantage over their competitors. With a talented team of specialists from the trade they deliver high quality services in a timely manner.

# Bayroute's Greek Menu

Bayroute is expanding its ambrosian Greek Menu across all its outlets. The sumptuous menu is now available to order not just in Cuffe Parade but also in Palladium, BKC, Juhu and Powai.

Offering bona fide cuisine from Greece, the scrumptious delicacies are exclusively designed to satiate your palate and render a moreish chance for all patrons to taste aperitive mains and creamy desserts that're served in a customary style. Besides fresh Salata and Hummus, exotic Deli and inviting Hot & Cold Mezze, the menu is a delicious door to the noteworthy Mediterranean meals from the Middle-East.

A piquant mix of exquisite ingredients and flavours, Bayroute's Tahini Caesar, Santorinia Beet Carpaccio, 7 Layer Shawarma alongside its prime dips, veggies and spices are a delicious invite to taste the profound Greek cuisine. While its Salata's provides all gourmands with flavorsome delights, its sapid dip 'spreads' joy all around the world. Moreover, its Saffron and Pumpkin Hummus as well as the Hummus Pimento intensifies the indulgent Middle-Eastern dishes two folds, by offering a perfectly satisfying meal.

Furthermore, Bayroute's luscious Delis - Sabich, Gyro and Lamb Croque are Mediterranean influenced sandwiches sated in Emirati Khamir bread and are served with enticing house dips on the side. Good taste and looks in one, indulges like Beetroot Moutabbel, Labneh Al Bayroute, Tirokafteri, Feta Saganaki, Tirokroketes, Byrek, Pierogi, Chicken Souvlaki, Moroccan Chicken Briouat, Kebapche, Sigara Boregi, Lamb Fatayer, Spanakopita, Gemista, Lamb Mujadarra and Prawn Saganaki are delectable delicacies that'll surely satisfy all your cravings and ironically keep you wanting for more. The divine tasting desserts such as Greek Loukoumades, Pistachio Fondant, Baked Greek Yogurt, Basbousa Date Pudding and Baklava Cheesecake are exclusively whipped to quench your sweet-tooth as the affluent ingredients are sourced straight from Greece.

# All Commercial Equipments Under One Roof

(Group of Co.)

## We Design Kitchen As Per Your Needs

## P. Lal & Sons

## Parshadi Lal & Sons Pvt. Ltd.

## PLS Hospitality Pvt. Ltd.


**Factory/Sales Office:** Plot No-87, E-21/4, Street No. 7, Near Azad Place Building, Swaroop Nagar, Delhi- 110042 (India)

**E-mail:** tkequipments@gmail.com, nlal64@yahoo.com

**Regd. Office:** C-593, Saraswati Vihar, Pitam Pura, Delhi- 110034 (India),

**Mobile :** 9810113942, 9910113942, 9212113942, 9310113942, 9911113942

**Website:** www.tandoorsindia.in, www.plskitchen.com

# ‘One8 Commune’ Opens at Late Kishore Kumar Bungalow

The brand new casual dining and bar space called ‘One8 Commune’ is all set to open its doors in the Juhu locality. This is not just another regular restaurant, but a place that makes you feel a sense of belonging to a community. Every one8 Commune property is designed specifically for its context. The city, the surroundings and the people.

The restaurant is homage to the late Kishore Kumar. Located at his old house, it celebrates the pluralism and humanism that being in the "commune" implies. It's a space for everyone, to relax, chill, hang out and just unwind, and is literally designed with a "homely" yet elegant social vibe. It is helmed by the former captain of the Indian Cricket team Virat Kohli.

Commenting on the reason behind choosing Juhu as the location for his dream venture, Virat Kohli says, "Nobody can offer much to Juhu that Juhu is lacking in, it doesn't. It has a beautiful and unique identity that I adore. It's why I chose to live there as well. Launching One8 Commune in Juhu can be best said as a missing niche moving into Juhu and making friends. That's the real nature of One8 Commune coming to Juhu."

Commenting on the inspiration behind the name ‘One8 Commune,’ Vartik Tihara, Co-founder, of True Palate Pvt. Ltd. commented, “The whole idea was about creating a comfortable space to bring together friends of different communities and age groups- all under one roof. Along with this, it also needed to do justice to arguably India’s most dynamic and thriving cosmopolitan crowd, openly accepting people and varied cultures. We wanted to create a space that is fluid and free-spirited, one that instantly creates a sense of belongingness and lasting memories.”

One8 Commune’s kitchen unveils a memorable feast of global cuisines, all created with passion, refinement, and precision. At the helm of all these culinary affairs is Corporate Chef - Pawan Bisht. With an experience of over 12 years, he has whipped up some authentic dishes full of flavours and packed with versatility and innovation. The One8 Commune kitchens chose to bring to Juhu, something that one would usually turn to Bandra for; a highly designed venue with a globally recognizable menu, focusing on light and healthy food with eclectic yet subtle experimentation of “comfort classics” and light cooks that retain their original flavour giving a few favourites to every kind of palate along with a focus on as-fresh-as-possible organic produce.

The menu is pleasantly vegetarian friendly; loaded with cult snacks, and leans towards both old favourites and our variations to them while also retaining a promise of refinement in plates inspired by global tastebuds. It caters to all the flavours, preferences, and demands of Mumbai’s always-fascinated tastebuds. It specializes in delicious food featuring fresh ingredients such as Poke Bowls, Taro Leaf Wadi, Cottage cheese steak with fennel stew, and Maharashtrian lamb curry, spices of which have been sourced from the native of Kolhapur, Bhavnagri Mirchi sourced from Gujarat, and the pickle from Nepal. These exquisite ingredients have been gathered to cater to all communities. They are procured organically and effortlessly made with a perfect combination.

Talking about his favourite dishes and the avant-garde menu, Virat Kohli comments "Our main focus was to experiment with all sorts of greens & grains and turn them into dishes that are not only healthy and light but also packed with bold flavours. So at the commune, we wanted to push the concept of “good for the soul” cooking, to focus on something that’s not just more wholesome in nature but serves a gourmet experience. You’ll find the menu pleasantly vegetarian-friendly - retaining a promise of refinement in plates inspired by global tastebuds.

One8 Commune has a section on the menu called ‘Virat's Favourites,’ which includes top picks from the menu like the newly added Pearl Barley Risottoto the old favourite Superfood Salad. It is light and has a touch of Virat’s preferences. Avocado Tartar, is also something you don’t want to miss, consisting of sliced avocado topped with tempura avocado, sweet corn sriracha mayonnaise, scallion, and ponzu soy. Mushroom Googly Dimsumsmade with assorted wild mushrooms, cream cheese, vegetarian broth, and truffle oil; and Pearl Barley Risotto, made with mushroom pate, truffle oil, parmesan, baby cress, and fresh herbs also make it to the list.

Complementing the elaborate food menu, the beverage program, especially curated by Beverage Manager, Saurav Samanta is a modern reincarnation of exquisitely crafted cocktails, inspired to help drinkers discover multi-dimensional cocktails from the bold down to the subtle. One8 Commune has created a well-balanced mix of new experimental creations like Deconstructed Picante, which is more like a liquid appetizer. They are deconstructed in a manner that taps into different umami that elevates your experience and White Chocolate Punch, an in-house special with earthy, grape, and smooth white chocolate flavours.

At One8 Commune, special attention is paid to the presentation of each cocktail, along with that, a light bar snacks menu is available throughout the day, adding the perfect cherry on top and making this bar “noon to moon” venue.

Premium Dining

www.fns.co.in

When *Dining* becomes an *Experience*

CUTLERY | BAR ACCESSORIES | TABLE ACCESSORIES | CHAFING DISHES | DISPENSERS | SNACK SERVERS | BUFFET DISPLAYS

## FNS INTERNATIONAL PVT. LTD

313, 3rd Floor, ITL Twin Tower, B-09, Netaji Subhash Place, Pitampura, New Delhi-110034.
Ph : +91-11-47098686 | Website : www.fns.co.in

# IHCL unveils 'Loya'

IHCL announced the launch of its new Indian-concept restaurant brand, 'Loya'. Debuting at Taj Palace, New Delhi, Loya captures the culinary essence traversing the landscape of North India.

Loya takes diners on a journey through the vivid landscape of the North, from the foothills of the Himalayas to the terrains of Punjab, the snow-capped peaks of Kashmir and beyond. The menu revives lost culinary traditions of cherished and long-preserved authentic recipes made with heirloom ingredients. The spotlight is on the inherent uniqueness and time-honoured cooking techniques of 'dungaar', the art of smoking and slow-cooking; aromatics of "baghar", spices tempered in hot oil; and 'sigdi', cooking over an open fire; and the practice of pounding masalas with a sil-batta, pestle and mortar.

The bar menu, 'Loya Paanch', inspired by the number five and its significance across India, focuses on indigenous beverages and the North's botanical abundance with a contemporary twist on local spirits.

Guests can also enjoy remix of popular folk music from the Indian Subcontinent; indulge in 'Loya Qisaa', eclectic storytelling; and 'Loya Bazaar', curated brunches reminiscent of marketplaces of yore.

Puneet Chhatwal, Managing Director and Chief Executive Officer, IHCL, said, "IHCL, with its rich culinary history for over a century, has always been renowned for pioneering global and regional cuisines and concepts. With the addition of Loya, IHCL strengthens its food and beverage portfolio of over 400 restaurants and bars. As the first Loya launches in the food capital of the country, the brand will soon travel to Mumbai, Bengaluru and other cities in India and overseas."

# All Saints launches all-day Kitchen & Bar

All Saints, a contemporary, modern, and elegant all-day kitchen & bar, has opened its doors to all the food lovers at Khar, Mumbai. This new space specializes in perfectly combining world cuisines and ensuring a tantalizing experience. Owned by Anuj Chugh, Gaurav Parikh, Varun Chugh, and Ketul Parikh - this quaint restaurant is the perfect setting to engage in some heart-warming encounters with your loved ones and embark on a one-of-a-kind gastronomical adventure.

It is one of the first and only restaurants and bars in the city to have three bars, including a special shot bar. Adhering to the fact that it is a potential market leader in the all-day cafe, restaurant, and community bar space, All Saints is on a glorious path to being one of the creme de la creme places of Mumbai.

Commenting on the inspiration Gaurav Parikh, commented, "We wanted to create a zone where one can be oneself, be a saint or be a sinner - You Decide. All Saints is all about a progressive culinary journey taking you through the regions of the world."

In addition to the food menu, the extensive drinks menu comes with a special shot bar, and cocktails that are created from fresh and cold-pressed juices and mixers to bring out the best! The unique cocktail menu covers each liquor, spirit, and taste to the finest detail! It includes flavoursome drinks such as The Nutty Sin, combined with Bourbon Whiskey, Hazelnut, and flavour of cacao with a lasting nutty finish, Sip of Yum, a cocktail that will overwhelm your senses with its fruity yet delicious flavours of Strawberry, white chocolate syrup & vodka, and Moon of the Faith, a delightful cocktail with the hue and sweetness of lovely apricot and flavours of angostura, amongst others.

"The restaurant is a subjective concept where everyone is treated as Saints," says Ketul Parikh. The diversity and variety of the interiors in All Saints completely soothe all of the senses. The soft lighting and smooth, relaxing music, intricate fabrics, and the refreshing aroma of the cuisines create a pleasant and relaxing vibe that swiftly elevates your mood and indulges you in a truly carefree and exciting atmosphere.

All Saints' food menu showcases some of the most creative dishes from all the regions of the world. The ingredients are sourced from point of origin and created to perfection by their stellar chefs. It includes delectable dishes such as Sliced Crispy Lotus Stem Chips served with assorted house dips, Pad Thai Noodles tossed in a salty nutty and slightly sweet sauce with exotic vegetables, and Burrata & Baby Tomato Caprese made with Burrata cheese, marinated baby tomatoes, basils, and fresh rocket balsamic drizzle. Additionally, the versatile menu also includes Firecracker Chicken Sliders, Edamame Truffle Dimsums, Katafi Mushroom Croquettes, Mexican Spiced Salmon Fish Tikka, Avocado Tempura Sushi, and Pumpkin & Goats Cheese Risotto.

The main menu consists of Butter Chicken served with Paratha discs, Malvani Fish Curry, a coconut-based fish curry served with ghee rice and Harissa Grilled Ravas made in cilantro, crusted potato, kafir lime butter sauce, and wilted greens, amongst others.

The dessert menu includes luscious treats like Sin Bowl of Joy, which consists of Mini donuts with Nutella drizzle, Callebaut chocolate chips, whipped cream, ice cream, castor sugar & brownie bits, Pancake On The Rocks, and a sinful Tiramisu Basque Cheesecake, amongst others.

According to Anuj Chugh, from the moment guests step through the doors of the restaurant, they are immediately enlightened with eccentric vibes, white hues, exotic plants, and mellow furnishings that enhance the space. Aging contemporary buttery walls contrast with quirky, edgy, intricate outlines and dynamically patterned fabric upholstery. The warm and cozy seating areas will provide comfortable spaces for you to rest, relax or gather with friends and family.

IFB
www.ifbappliances.com

# Bulk dishwashing solutions for total peace of mind

## COMMERCIAL DISHWASHING SOLUTIONS

SMART SAVE

- Impeccable hygiene
- Water savings
- Manpower savings
- Quick turnaround
- Virtually zero breakages

### Commercial Laundry range

Tufftec Washer Extractor

Tufftec Tumble Dryer

Flat Work Ironer

Tufftec Dress O Matic

### Commercial Dishwashing range

Undercounter Glass Washer

Undercounter Dishwasher

Hood Type Dishwasher

Rack Conveyor Dishwasher

### 24x7 Service across India

### Commercial essentials

For enquiries, kindly contact 1860 208 5678/1860 425 5678 or email customerservice@ifbglobal.com | www.ifbappliances.com

# ‘Youkoso’, Newest Cloud Kitchen at Mumbai

‘Youkoso’ is Mumbai’s new delivery kitchen serving authentic Thai & Japanese cuisine. Started by a chef couple, Youkoso is the brainchild of Senthil Kumar Shanmugm and Gauri Senthil Kumar. Senthil Kumar Shanmugm is a chef with over 15 years of experience accrued through working across five countries and multiple cuisines along the way.

The mission of the brand is simple and clear - to give customers the best quality food in Mumbai. With a flamboyant menu boasting authentic flavours, Youkoso serves 5-star category food made with the finest imported ingredients, which lends to consistency in quality

and flavour. This, however, does not burn a hole in the pocket of any customer. The menu is priced competitively and provides each guest with a great dining experience.

The menu spans Thai and Japanese cuisine, offering a variety of dishes from barbeque to stir-fries, traditional curries, ramen, sushi, and teppanyaki, ensuring there is something for everyone. Sushi lovers can treat their taste buds to a range of veg and non-veg maki rolls such as Crunchy Avocado; Spicy Tofu; Vegetable Tempura; Chicken Katsu Cream Cheese; Salmon and Avocado; and Spicy Tuna amongst others. Authentic Miso Soup; Hot Udon Soup; Japanese Carpaccio; donburi offerings such as Katsu Curries and Chicken Katsudon; Wasabi Prawn Salad; Avocado and Tofu Salad are a few of the many delicious Japanese offerings on the menu.

Thai food lovers also have a plethora of options ranging from traditional Thai soups such as Tom Yum and Tom Kha; to salads like Som Tum (raw papaya) Salad; Larb Gai Lettuce Wrap; starters like Tofu Satay, and more. No Thai menu is complete without delicious Green and Red Curries, and Youkoso’s menu is no different. The kitchen serves these with Jasmine Rice or Roti. On the menu one will also find delicacies such as Thai Omelette; Mince Chicken Basil and Thai Spicy Fried Rice and Nasi Goreng, among other options.

# Café Noir’s All-New Menu – A Parisian Affair

Cafe Noir, serving French casual cuisine, is ready to kick up its own storm with an all-new menu – A Parisian Affair. The menu highlights classic French flavours, cooking techniques, healthy dishes, and a range of vegan and keto options keeping in mind the palettes of health-conscious customers.

Keeping high-quality, seasonal produce at the forefront, the new menu transforms locally and internationally-sourced ingredients into classic French dishes, that one may have sampled at a typical French bistro. Through this menu, one will experience dishes made using signature French techniques such as slow cooking and sous vide, as well as items such as hand-churned ice cream, homemade cheese, freshly baked in-house bread, homemade jams, dips and more.

Classically French at heart, the new menu items come with a special Café Noir twist which will leave the diners wanting for more. A few of the novel additions include vegetarian options such as Za’atar Spiced Broccoli, farm fresh broccoli marinated with zaatar spice, grilled to perfection; Quinoa, Hass Avocado & Orange Salad, mix of white and black quinoa, avocado, hazelnut with yuzu dressing; Red Wine Poached Pear with Smoked Feta Cream, pears poached in wine with smoked feta cream and candied walnuts; and Broccoli & Kale Soup, made with fresh broccoli and kale.

Guests can also try non-veg options such as Harissa Chicken & Emmental Crepe with lettuce, caramelised onions and mushrooms; Cheese Melt Lamb Burger, hand-pounded lamb patty, caramelised onions, fried egg and cheese melt; and Textures of Snapper, pan-seared red snapper, buttered mashed edamame, potato dauphinoise, snapper croquette and yuzu sauce, a must try on the Mains. Goat Cheese Spinach & Sundried Tomato Quiche, which will be made-to-order; wood-fired Arugula Feta Pizza, Margherita topped with arugula, feta drizzle with balsamic reduction; Verte Mock Duck Sub, mock duck, spicy mayo arugula, pickles and cheddar melt, come with a special recommendation from the Chef.

"The idea behind the new menu is to give our guests the experience of Classic French cuisine. Many more flavours and fresh ingredients have been added to this new menu - From freshly baked Quiche, classic Paris crepes to French classic mains." Says Chef Shreyas Kadam, Sous Chef Cafe Noir Mumbai.

Speaking about the menu curation, Amit Shetty, Chef De Cuisine, Cafe Noir and Taki Taki, Mumbai adds, “The thought behind the new menu was to keep ingredients fresh, have healthier options, a fine dining experience, and focused more on cooking techniques. Cooking is a bit like cinema. It’s the emotion that counts. To me, food is as much about the moment, and experience as the guest.”

# Your One Stop Solution

Planning, Procurement,
Erection & Commissioning Of
Complete Commercial
Kitchen & Catering Equipment

Tilting Bulk Cooker

Tilting Brat Pan

Tilting Steam Kettle

Potato Peeler

Complete Range of Kitchen & Catering Equipment Custom Built in India

Water/Milk Boiler

Refrigerated Display Cabinet

Idly Steamer

Four Burner Range

Sandwich Griller

Hot Plate

Breakfast Trolley

## Certified Dealer

BLUE STAR


## MOD KITCHEN EQUIPMENT PVT. LTD.

**3A, Street No.4, Block No. RZ, Anand Parbat Industrial Area, New Delhi-110005**
**Tel.: 91-11-28763958, 28762343 Mobile.: +91 9811085683**
**Fax: 91-11- 28762342 Email: modequipment@yahoo.co.uk**
**Website: www.modequipment.com**


## Imported Equipment Marketed in India

Nicem Italy — Cutlery Dryer

YPT Hong Kong, Food & Service Equipment — Chinese Wok Range

machines caplain France — Electric Dough Sheeters

SPAR MIXER Taiwan — Spar Mixer

Electrolux Italy — Refrigeration Equipment

lamber Italy — Glass & Dishwashers

PRECISE Hong Kong — Induction Hobs & Woks

Eagle Stainless Steelware Malaysia — Hi-Light Infrared Cooker

JENDAH Taiwan — Bakery Oven

ozti Turkey — Salamander

SIRMAN Italy — Meat Mincer

SCHOLL Germany — Plate Warmer

williams Hong Kong — Display Sushi Case

## Other Overseas Partners

Kolb · Navati · Hatco · VIANEN WE CLEAR THE AIR · robot coupe · STELLA

# 'Thoughtful American Bistronomy' at Phoenix Mall

American' cuisine was typically defined by visuals of cheesy pizzas, buckets of fried chicken, hot dogs and hamburgers. With influences from immigrants who moved to this continent, this cuisine has adapted to modern food trends and is no longer limited to fast food. Bringing these diverse flavours and evolved gastronomy to Mumbai, TAB - Thoughtful American Bistronomy opens in High Street Phoenix Mills.

Founded by Romaan Pathan, the concept of TAB helms from the idea of introducing present day America through its chic cuisine and melting pot of global flavours. TAB offers a thought through, all-American modern bistro experience with gastronomical touches, hence the name - Thoughtful American Bistronomy.

Designed by architecture and design firm S+F Design, the concept of TAB takes the traditional American diner up several notches to transform it into a chic, sleek restaurant. The interiors depict a beautiful panoramic Californian landscape, with the pink and green colors being inspired by the breathtaking LA sunsets that paint the sky pink with a little tinge of the Californian Greens. The texture of the walls gives a classic rustic look which is contrasted by contemporary modern furniture that gives you a sense of opulence. The space has been developed to give the diners an experience of both formal and informal concept Overall; the space strikes a fine balance between simplicity and complexity.

The menu has been curated by renowned Celebrity Chef Ajay Chopra MD of Zion Hospitality pvt. Ltd. Offerings on the menu comprise of Slayin' Soups; Issa Green Wave (Salads); Savage Schnacks; LIT Burgonomy; (Sand)'Wiches on Fleek; New York-style Pizzas; and live Josper Grills - a signature offering of the brand. In addition to these, one will also find a Kids Menu and a lip-smacking variety of Desserts. True to its American roots, the meals are big, hearty and more importantly, very delicious. Some of the signatures on the menu include Pescado Chowder; Southwest Burrata Salad; Chicken Popcorn Salad; Big Boy 20-inch Wood Fired Pizzas; Tenderloin Steak; and oven baked Louisana Crab. Guests can also try American classics such as Southwest Barbecue Wings; Nashville Buttermilk Fried Chicken Burger; and Steakhouse Buff Burger. The Pizookie - a choice of chocolate chip, honey oatmeal & orange and white chocolate is the perfect ending to a great meal.

To compliment this gourmet goodness, the bar offers a selection of exquisite concoctions by India's 1st Lady bartender and ace Mixologist "Shatbhi Basu" such as Raspberry & Mandarin Bramble, (an orange gin sour) ; Encantado, a medley of sweet strawberry and tangy passion spiked with tequila; and New York Pine Pepper Sour, a bourbon sour with peppered pineapple touched by red wine. In addition to these, guests will also Revisit Classic Cocktails; and a selection of Spirits and Wines. For the younger guests and teetotalers, the menu has a large selection of smoothies and shakes with a take on classics, and can be paired with food items as a combo.

"For years, American cuisine has had the misconception of being limited to burgers, fries, sandwiches and all things fast food. While these items are native to this region, the cuisine has progressed vastly thanks to the evolving food trends and global gourmet influences. We wanted to bring this experience to Mumbai while still keeping the American roots intact, and we hope to do this with each plate and drink we bring forth at TAB.", says Romaan Pathan, Owner, Thoughtful American Bistronomy.

DUNI

Nestin
Ultimate Possibilities

**Duni Premium Products** offer high-quality and environmentally-sound products, such as **Napkins and Table Covers.**

**GoodFoodMood** sets the scene. Everything we offer is designed to create sustainable goodfoodmood. The sense of togetherness and warmth of this season comes through fine dining. Well, that means, our products add to that celebration.

Managing the table has never been easier. Our collection of **Napkins, Candles, and Table Cloths** is always on point, whether it's a formal dinner or a BBQ event.

**Chakradhar Rao**
CEO, Nestin

We believe in giving the best to our clients. NESTIN VENTURE aims to introduce **premium and suitable concepts** like DUNI in Indian markets to hospitality segments. DUNI has created a vast clientele in India with renowned hotels and we are continuously looking to expand into new territories and platforms. Our clients are appreciating us for introducing premium concepts like Duni to the Indian market. We are so grateful for the pleasure of serving you and hope we meet your expectations.

**Marcus Toft**
Head of Commercial
IMEA & US

The world is united by a love for great food and great design – both are at the heart of what we do. The Duni Group promise is 'we help you create **goodfoodmood**'. We are happy to get great response from all **Premium Clients**

**Benefits :**

- Super heavy and absorbent, lasts multi-course dinners
- Ultimate linen look and feel structure
- Chlorine free bleached and compostable
- Save money! No more expensive laundry bills

**Features :**

- Superior quality
- Efficiency
- Appearance
- Convenience
- Versatility
- Freedom to Choose Colors
- Performance
- Great for Business
- Hygiene
- Transparency

ecoecho®

RAL QUALITY MARK CANDLES

TÜV AUSTRIA OK compost INDUSTRIAL 28379

FSC FORESTS FOR ALL FOREVER

Some of our Esteemed Partners

TAJ · THE LEELA PALACES HOTELS RESORTS · ITC HOTEL RESPONSIBLE LUXURY · NOVOTEL · Le MERIDIEN · Radisson BLU

RADISSON HOTELS · Sheraton · AVASA HOTELS · GreenPark HOTELS · shilton hotels · MARIGOLD HOTELS · W HOTELS · PARAMPARA

**Nestin Ventures LLP** +91 99630 54830 | sales@mynestin.in

# Bengali Cuisine

If you taste Bengali food you are sure to say, "ami tomake bhalo bashi", which, in Bengali, means "I love you". Yes the delectable taste of Bengali food is something that you fall in love with! Bengali cuisine is the culinary style of Bengal, a region in eastern India, encompassing Bangladesh and the Indian states of West Bengal, Tripura and Assam's Barak Valley. The cuisine is influenced by the diversity of the region's history and climate. It is known for its various use of flavours derived from its spices and the mode of cooking. Bengali cuisine has the only traditionally developed multi course system in South Asia. Expanding your palate, it takes your taste buds on a trip across different cultures which is as exciting and adrenaline-pumping as going on a physical adventure. Ashok Malkani brings to light the reason for the delicacy of this cuisine – the spices and form of cooking. Bengali cuisine, it can be said, is one of the most diverse culinary disciplines in the world.

The two festivals of happiness and zeal have just past this year – Diwali and Durga Puja. While the former is an all India celebration, the latter is popular in Bengal, a place which is famous for an array of things, and one of the most important of them is food. Not only is Bengal famous for its sweets – like mouth-watering Rosogollas, Chomchom and Rasmalai – but also super tasty Sorshe Ilish and Chingri Macher Malai Curry – which are just a few of the delectable dishes of this cuisine.

Bengal has been famous for its cuisine ever since the make up of the sovereign state of Bangladesh (earlier East Bengal or East Pakistan) and the Indian state of West Bengal. So what has made Bengali food popular?

Alafia Galabhai, Chef de Cuisine, The Westin Mumbai Garden City, states, "Bengali food has gained popularity due to its cooking techniques, ingredients used and distinct flavour of mustard used in most food while cooking. The Bengali food culture gained more prominence due to the Mughal influence that started in Bangladesh."

He adds, "Bengali cuisine is known for its simple and luscious flavour. The huge varieties of mouth-watering desserts make this cuisine very popular across the globe. Bengalis love their food. They are referred to as foodies. Bengali cuisine is renowned for its fertile agricultural land, as well as its rivers which have inexhaustible resource of different varieties of fish which are only available in Bengal."

Jaidev Dutta, General Manager, Holiday Inn Bengaluru, avers, "Bengali Cuisine is one of the most diverse cuisines which has evolved over the years influenced by cultural diversity of the region and various foreign cultures, though keeping its core intact. Bengali cuisine offers a huge array of delicacies for both vegetarian and non-vegetarian food lovers. Sweets play a very important part of any Bengali meal and are world renowned for its mouth-watering taste and variety. The food of Bengal has something to offer for everyone and is gaining immense popularity globally."

Arun Katoch, Executive Chef, Sheraton Grand Bangalore Hotel at Brigade Gateway, disclosed, "The variety of sweets in Bengali cuisine is what makes it so popular. Fresh seafood, variety of spices and distinctive flavours have also made Bengali cuisine popular globally."

Bhuvanesh Kalburgi, Executive Chef, The Mirador Hotel, Mumbai, states, "Before delving on the Bengali cuisine, let me explain the history of Bengal. It can be traced back to the Maurya Dynasty which lasted from 324 BCE to 185 BCE. Then Bengal came under the rule of the Gupta, Kanvas and Shungas, with each one ruling over the rich Gangetic Delta for about a century. The variety of rice, vegetables, fruits, meat and fish found in the region became the staple diet. This tradition continues to date.'

He continues, "When it comes to the popularity of Bengali food, the cuisine has a vast influence of Maurya to Pre-Islamic Dynasties, Colonial era. The cuisine has its own richness and varieties to offer. The spices and flavours which are used in the cuisine are unique due to the amalgamation of migrated ingredients such as tomato, potato to peppercorn from south of India. The addition of these in the recipes acts as USP to the cuisine. This cuisine has everything to offer you as per your diet, mood, and occasions."

Shantanu, Executive Chef, Four Points by Sheraton Kochi Infopark claims, "Bengali cuisine isn't just maach (fish) and mishit (sweet). There is a lot more; People outside the state of Bengal always believed that Bengali cuisine is based on fish and rice dominantly. This is because Bengal is a riverine plain having hot and humid climate, combined with fertile land. It produces plenty of sweet water fish and record produce of paddy, and being in close proximity to the sea, there is a huge produce of sea water fish and seafoods."

He declares, "The food is often simple and quite uncommon in other States. Some of these dishes are: pui saag, pat saag, bethua saag, et al. Dishes made from marrow of plantain trees, patali gur, nalen gur, fresh water fish, makes Bengali cuisine a unique culinary experience

**Arun Katoch**

**Alafia Galabhai**

**Jaidev Dutta**

**Shantanu**

**Bhuvanesh Kalburgi**

"With times, Bengali food has transformed itself, with experiments by talented chefs and cooks, into modern day plating and presentation, but the originality of taste and ingredients remain the same."

## Cooking Style and Ingredients

South Indian and North Indian restaurants can be seen not only all over the country but across the globe. Bengali cuisine has not been able to make its mark across the country as much as the other two cuisines . It is possible that this could be due to the varied influences on the development of the cuisine.

However the richness of the cuisine persists. The richness of the cuisine arose not only due to the Muslim influence but also influences from Dutch, French, and British who settled in India. Bengali cuisine has got its label as the most aromatic and favourite cuisine all over the globe. This is because of the distinct usage of spice which is different from other cuisines in India. The usage of mustard and poppy seeds and "paanch phoron" (combination of cumin seeds, black mustard seeds, fennel, radhuni (wild celery seeds), fenugreek, and black cumin seeds) with different types of vegetables and fish creates unique textures and flavours.

Jaidev Dutta discloses, "Bengali food has been influenced by various cultures. It has adopted Bhuna style of cooking from the Nawabs and Moghuls. This style of cooking is particularly popular in Bangladesh (Erstwhile East Pakistan). Some of the most popular Bengali Non vegetarian dishes such as Bhuna Mangso (Bhuna Mutton) is made using this cooking technique.

Bengali Cuisine also uses certain ingredients which are unique and forms an integral part of various popular recipes.

Bhuvanesh believes that various forms of cooking methods like steamed, boiled, pan seared, deep fried, roasting and the most popular, Bhuna style, makes the cuisine a delectable delicacy."

Explaining the meaning of Bhuna style, he says, "In Urdu language it literally means to be fried. In Bengali cuisine the grounded spices or paste are cooked on the high flame and then the meat or vegetables are added to it. Then let it simmer in its own juice. Most of the time chopped onion or onion paste is cooked in the oil on the high flame till it blends well with the spices and forms the thick paste. Then the main ingredients like vegetable or meat is added into it."

Shantanu, avers that there are several styles of Bengali cooking which makes the dishes popular. He said, "Some of the cooking styles are:

- Bhaja (stir fry)
- Seddo or bhapa (boiled or steamed)
- Bhuna (food is cooked for a prolonged period to make it semi dry)
- Jhol (light gravy based)
- Jhal (gravy based on spicier side; jhal word in Bengali means spicy)
- Kasha (slow cooking in a medium mainly for red meats like mutton or beef)
- Bhate (steamed or boiled with boiling rice and then seasoned)
- Pora (roasted in open fire, mashed with seasoning and served)

Some of the ingredients that make the food different from cuisines are:

- Naga Morich- Naga Chili, used in Bengali /Bangladeshi cuisine
- Radhuni- similar to celery seeds used in tempering
- Kasundi – Mustard sauce made by fermenting mustard seeds, pungent in nature, used as dip, marinade.
- Patali Gur- Date Palm Jaggery used in making desserts
- Posta- Khus Khus (Poppy seeds)
- Mustard Oil- major medium of cooking, frying, marination. Due to its pungent flavour, and distinct taste it gives to Bengali preparations a distinct taste."

Alafia declares, "Bengalis are food lovers and that is the reason they love to cook in bhuna style. In this the meat is cooked in its own juice, no water is added. This makes it more flavourful, nutritious. Due to slow cooking the meat is tender and soft."

She adds, "The unique feature of Bengali cuisine is its simplicity and the hidden flavours that pop up in your mouth after each and every bite of any dish. This is due to the ingredients used. One of them is Kasundi mustard, which has a pungent taste of fermented mustard seeds."

## Importance of Fish

Maach (or fish) is supposed to play an important role in Bengali cuisine. Bengal offers fish in different curry styles, steamed as well as fried ones. One of the reasons for the dominance of fish in Bengali cuisine is the abundance of Bengal's numerous rivers, ponds, tanks and lakes. Another reason is because, historically, fish was the main source of protein in Bengal as its moist climate was not suited for growing Dal (pulses) that supplies proteins to most Indians.

Alafia says, "Sea food is important in Bengal because it is situated beside huge water body. There is, in fact an old Bengali proverb: Mach –e bhaat –e Bangalee (Rice

Made in Gipuzkoa'. *Carmelo Villanueva is the Business Manager for the Foodservice Department of Fagor Professional, a company based in Oñati.*

FAGOR PROFESSIONAL. LEADER IN HOTEL AND CATERING EQUIPMENT

# «We develop innovative solutions that make all the difference»

Carmelo Villanueva, Business Manager for the Foodservice Department of Fagor Professional, looks to the future with optimism and highlights the product launches in the KORE Monoblock cooking range and the new generation of iKORE smart ovens.

Latest innovations. *At the top, the iKORE smart ovens; at the bottom, the KORE Monoblock cooking range, two new options for kitchens in the hospitality industry.*

Carmelo Villanueva has held the position of Business Manager for the Foodservice Department of Fagor Professional for almost two years. During this time, the company, leader in equipment for the hotel, catering and laundry sectors, has further expanded in terms of brand marketing and identity, as well as product range, adapting to the demands of professionals in the sector and making innovation, quality and professionalism their cornerstone.

_What have the last few months been like for Fagor Professional?
_Our business ended the year with very positive results, reaching pre-pandemic figures. The first half of 2022 has also been very good in terms of sales, continuing the trend we set in the previous year. The company's expectations are optimistic and point to continued growth, despite the current macroeconomic uncertainty, to which we are no strangers. This optimism translates into continued launching of new projects and development of innovative solutions that set us apart as professionals in the industry, enabling us to position ourselves for yet another year as leaders in the Spanish market, providing a top-quality service that allows us to operate in the most efficient way possible and offer our distributors and customers the utmost guarantees.

**«Company expectations are optimistic and point towards continuous growth in 2022»**

_What are the innovative solutions you mention and what innovations can we expect in the coming months?
_We have recently presented our new cookers, ovens and cold equipment for the hotel and catering industry. These include the KORE Monoblock cooking range and our new generation of smart iKORE ovens, which represent a major leap forward in our product range. These new designs should help us consolidate our leadership in the national market and continue to gain market share in the international strategic markets. This year, more than 70% of our sales have been in foreign markets, which has encouraged us to keep focusing on the development of new products to suit these markets. In fact, even though we have launched new lines this year, we are already working on the roadmap for new innovative products to be launched in 2024.

_You talk about innovation, professionalism, experience... What values characterise your company?
_Indeed, our activity is underpinned by these values, together with the confidence that comes from over 60 years of experience in the industry. We also have a business model based on shared management; being a cooperative society, most of our workers are members of the company. This requires even greater responsibility and the highest demands that are placed on us when it comes to product development quality, the service we provide our customers and distributors, and, above all, our commitment to business sustainability in terms of processes and management.

_Finally, what does belonging to a company like the ONNERA Group mean to you?
_The fact of being the origin and parent company within the ONNERA Group, which in turn forms part of MONDRAGON, the leading business group in the Basque Country and tenth largest in Spain, gives us an international scope and allows us to develop our business globally, while maintaining the level of responsibility and local knowledge that sets us apart. ONNERA Group is currently Spain's leader in hotel and catering equipment and refrigeration applications, sixth in Europe and tenth in the world. It groups together brands such as Fagor, Asber, Edenox, Efficold, Danube, Domus y Primer; it is present in Europe, America, Asia-Oceania, Africa; it has seven manufacturing plants strategically distributed around the world and close to 2,000 employees. Being under the umbrella of a group of this size allows us to continue to uphold the values mentioned above, whilst increasing our business volume and pursuing our ambitious plans for development and expansion.

**Santxolopetegi Auzoa, 22**
**Oñati (Gipuzkoa)**
**Tel. 943 71 80 30**
**www.fagorprofessional.com**

Blog

and Fish makes a Bengali). I may add that Hilsa fish – also known as the Queen of fishes – holds great cultural importance in Bengal."

Jaidev avers, "Bengal has a vast coastline and abundance of fresh seafood and Bengali's love of seafood and fish has made it a must for all Bengali Meals. No Bengali meal is complete without a fish!"

Arun attributes importance of seafood to the fact that "all cuisines were essentially created around local available ingredients because of limited transport facilities. Fish and rice are abundant in Bengal and the cuisine naturally developed and evolved around it."

Bhuvanesh states, "Bengali cuisine is often described by 'maachhe-bhaate bangali ' (which means: Fish Rice Bengali). Although Bengalis are true foodies and there are many more delicacies to garnish the Bengali menu, Fish and Rice have been an indispensable part of this diet for ages. "

He adds," It's well known that geography plays a huge role in influencing the food and lifestyle of the inhabitants. Topographically, Bengal is interweaved by rivers like the Ganges, Damodar, Hooghly, Bhagirathi, Teesta, etc. The Bay of Bengal is also there, creating the great Ganges-Brahmaputra delta in the Sundarbans region, opening the possibilities of earning through fishing and foraging. Apart from that, fishing along with agriculture is done in almost all the villages of Bengal for

a living. The plenitude of water bodies like rivers, streams, ponds, lakes, and canals is one of the significant reasons why fish is an integral part of the Bengali culture."

Shantanu says, "Bengali food and its compliance with fish and seafood is well known to every Indian; given the abundant fresh water rivers that flows through the state, natural and manmade ponds, canals, fisheries provide plenty of aquatic produce for consumption. Preparing and eating fish and seafood is part of Bengali's food tradition, culture and habit. Fish is a staple produce and part of Bengali traditional rituals; even in religious ceremonies."

## Conclusion

One can conclude that though North Indian and South Indian food have spread their wings across the country, Bengali food culture is one of the most diverse culinary disciplines which, in spite of going through several evolutions has succeeded in maintaining its core culture. Bengalis are famous for celebrating their unique appetite through a selection of dishes, ranging from sweet to spicy infusions.

Tasting Bengali cuisine is essential to understand the multiplicity of taste of the gastronomic delight.

As Jaidev succinctly puts it, "Bengali Cuisine encapsulates various regional and international cultures, creating a distinctive and unique culinary offering. The cuisine has a vast array of dishes for both vegetarian and non-vegetarian food lovers."

Arun adds, "Bengali cuisine is unique as it is rich not only in flavour but also texture. Every dish has a particular tempering, resulting in a variety of flavour that is distinct and not found in any other Indian food."

Bhuvanesh is effusive when speaking of Bengali cuisine. He discloses, "The use of spices for both fish and vegetable dishes is quite extensive and includes many combinations not found in other parts of India."

Shantanu's advice is to specially relish the preparations of fish, mutton, poultry and vegetarian dishes some of which are simply uncommon in hotels and restaurants but exceptionally good in taste. ■

# Recipes of some Bengali Dishes

### PATISHAPTA

**Ingredients**

***For Crepe***

60gms

| | |
|---|---|
| Rice flour | 60gms |

***For Filling***

| | |
|---|---|
| Coconut | 100gms (freshly grated) |
| Jaggery | 100gms |
| Raisins | 50gms |
| Mawa | 60gms |
| Ghee | 10 ml (for frying) |

**Method**

For the Patishapta filling break solid jaggery coarsely into pieces. Now In a Deep frying pan (nonstick preferably) add the jaggery and water, keep stirring over low heat until the jaggery melts completely and a thick mixture forms. Add some more water if required, so that the jaggery doesn't burn.

Add grated coconut into the thickened jaggery mixture, stir well and keep cooking over low heat for the next 5-6 minutes.

Next add mawa and raisins, mix and keep cooking until the mixture becomes a bit dry but still spreadable. Remove from the heat, keep aside.

To make the Patishapta batter add everything mentioned For the Crepes in a bowl. Whisk well, keep adding milk until a semi-thick batter forms. The batter should be neither thick nor very thin in consistency.

Heat a nonstick tawa or frying pan and apply some ghee with a pastry brush over the top surface of the pan, and pour two ladleful batter in a round shape.

Wait for 2 minutes and now add some coconut filling on top of the crepe vertically, a bit apart from the center. Start folding patishapta from one side, while folding press gently on top of the folded patishapta with the spatula, remove and keep aside. Do all these over low heat. Serve warm or at room temperature.

**Alafia Galabhai, Chef de Cuisine, The Westin Mumbai Garden City**

### LEBU PATA DIYE TOK MURGIR

**Ingredients**

| | |
|---|---|
| Chicken | 1kg |
| Shredded Raw Mango | 5-6tbsp |
| kafir Lime Leaf | 3-4 |
| Lemon Juice | 2-3tbsp |
| Onion Sliced | 1small cup [of two medium sized, |

Zänuff®

FOOD SERVICE PRODUCTS

CORVUS®

SERVE YOUR BEST

**CHAFING DISHES | GASTRONORM PANS | ICE CREAM PANS**

**COMBI OVEN ACCESSORIS | FRYING PANS | COOKPOTS**

Scan QR Code to visit website

**ZANUFF INDUSTRIES LLP.**

**Mumbai :** 225, Kaliandas Udyog Bhavan, S.H. Tandel Marg, Near Century Bazar, Worli, Mumbai -25

T : +91-22-24220109 E : info@zanuff.com | sales.zanuff.com W : www.zanuff.com

| | |
|---|---|
| | ends thrown, peeled, washed sliced] |
| Garlic Pa | 1tbsp |
| Ginger Paste | 2tsp |
| Green Chilli Paste | 1tbsp |
| Black Mustard Seed | 1/4tsp |
| Dry Red Chilli | 2-3 |
| Turmeric Powder | 1tsp +1/2tsp |
| Salt | As Required |
| Oil | 5-6tbsp |

**Method**

Wash the chicken pieces thoroughly under running water a few times, drain well.

Marinate the chicken pieces with the lemon juice, 1tsp of turmeric powder and some salt as required. Keep aside for an hour.

Heat oil in a wok and temper with the dry red chillies and the mustard seeds. Fry the onion slices till caramelised.

Add the ginger-garlic and green chilli pastes and stir for 2 minutes. Add the shredded raw mango and the rest of the turmeric powder and some salt as we require. Give a quick stir and for 1/2 a minute.

Add the chicken without the marinade. Stir at high heat for 4-5 minute. Reduce heat to minimum and add the marinade.

Cover cook at minimum heat for 15 minutes or until all the water released have dried. We need to check every 2-3 minutes opening the cover.

Add 2 coffee mugs of warm water and the lemon leaves. Fold in well. Cover cook for another 6-7 minutes till the gravy gets a saucy texture.

**Jaidev Dutta, General Manager, Holiday Inn Bengaluru**

## BHAPA CHINGRI

**Ingredients**

| | |
|---|---|
| Prawns (medium sized) | 6, |
| Turmeric powder | 1/2 tsp |
| Salt | 1/2 + 1/2 tsp |
| White mustard seeds | 3 tbsp |
| Poppy seeds | 3 tbsp |
| Coconut (grated) | 1/2 cup |
| Red chilli powder | as per taste |
| Green chillies | 5-6 |
| Sugar | 1/2 tsp |
| Mustard oil | 3-4 tbsp |

**Method**

Clean the prawns very well, wash and keep them aside. Now marinate the prawns with 1/2 teaspoon salt and 1/2 teaspoon turmeric powder and set aside for 15 minutes.

In the meantime, take a spice grinder and make a smooth paste with mustard seeds, poppy seeds, 2-3 green chilies, some water and little salt (salt & chilies to remove the bitterness of the mustard seeds).

Pour the paste in a bowl, add grated coconut, sugar, salt, red chili powder and green chilies. Add the marinated prawns in the mixture and keep aside for another 15 minutes.

Now preheat the oven to 175 C temperature.

Take an ovenproof baking bowl, apply some mustard oil inside the bowland pour the prawn mixture into the bowl.

Cover the bowl with an aluminum foil and bake for 20 minutes or till the prawns are cooked and changes color to orange and Turn off the oven and remove the bowl from the oven. Rest it for some time. Remove the foil just before serving.

**Arun Katoch, Executive Chef, Sheraton Grand Bangalore Hotel at Brigade Gateway**

## CHINGRI MALAI CURRY

**Ingredients**

| | |
|---|---|
| Prawns | 3/4 cup and 1¼ tablespoon |
| Cinnamon stick | 3/4 |
| Green cardamom | 1 and 1/4 |
| Ginger paste | 1/3 teaspoon |
| Red chilli powder | 1/4 teaspoon |
| Coconut milk | 1/2 cup |
| Salt | As required |
| Refined oil | 1 tablespoon |
| Cloves | 2 nos. |
| Bay leaf | 1 and 1/4 |
| Green chilli | 2 nos. |
| Sugar | 1/3 teaspoon |
| Soybean oi | 1 tablespoon |
| ***For Marination*** | |
| Onion paste | 1 and 2/3 teaspoon |
| Turmeric | 1/3 teaspoon |
| Garlic | 1/4 clove |

**Method**

Step 1 Wash the prawns thoroughly & De-vein them

To prepare this ChingriMalaikari, remove the hard shell but leave the tail on. De-vein the prawn. For this, slit the back a little and take out the black thread. Carefully remove only the front portion of the head. Do not remove the entire head and retain the liquid inside.

Step 2 Marinate prawns with turmeric and salt, and make onion paste

Add turmeric and salt to the prawns and keep them aside for 30 minutes. Meanwhile, grind the onion into a paste.

Step 3 Fry the prawns and add garlic to the oil

Heat oil and throw in the prawns. Fry till pink and cooked on both sides and keep aside. In the same oil, add the chopped garlic. As soon as you can smell the garlic, take it out from the oil. So, the oil is now garlic flavoured without any garlic in the gravy.

Step 4 Add spices to the oil along with onion paste and fry

Add bay leaves. Coarsely pound the cardamom, cloves and cinnamon and add them too. Add the onion paste when the whole garam masala starts to crackle. Continue frying the onion with sugar till it turns brown.

Step 5 Add the remaining ingredients, mix well and simmer for 25-30 minutes

Add the ginger paste and cook. Stir and add the can of coconut milk. Add a little water in the can, mix well and add it too. Add red chilli powder, 1/4 tsp turmeric powder, salt and green chillies. Mix well and cook. Let it simmer on low heat for about 15-20 minutes.

Step 6 Add prawns to the gravy and cook

When you see the oil surfacing on the gravy, add the fried prawns. Cook on low flame for 3-4 more minutes till the gravy thickens and becomes creamy. Serve with hot white rice or pulao. Do try this recipe, rate it and leave a comment in the section below.

**Bhuvanesh Kalburgi, Executive Chef, The Mirador Hotel, Mumbai**

winterhalter®

# WE TAKE CARE OF YOUR DISHWASHING

## Your Dishwashing Specialist.

Commercial dishwasher for perfect cleanliness & hygiene.

FCSI MANUFACTURER OF THE YEAR 2015

The new C50. A modular system for high capacity and hygiene

- Effective Filtration
- High Performance
- Saves Water
- User Friendly
- Saves Time
- High washing Capacity

## Commercial Dishwasher Range:

Under Counter Dishwasher

Hood Type Dishwasher

Rack Conveyor Dishwasher

Multi-tank Rack Conveyor Dishwasher

## Detergents Range:

**PAN India Service Support & AMC Service**
**Toll Free Help Line No.**
**1800 1035 913***
(Mon to Fri, 9:30 AM to 5:30 PM,
Saturday, Sunday & Public holiday- Closed)

---

**Head Office :**
**Winterhalter India Pvt Limited**
Plot no 269, Sector 7, IMT Manesar - 122050, Haryana
www.winterhalter.in I email: info@winterhalter.in

# Hygiene and Cleanliness

## Essential for F&B Business

Cleanliness and hygiene are the most important things for the success of an F&B outlet. Diners are wary of dining out in a place that does not observe cleanliness and hygiene. Lax hygienic standards and poor cleanliness are a recipe for failure of a restaurant. Sanitisation is essential in all departments of the outlet – from the kitchen to the dining area, the storage area, etc. Ashok Malkani, in this second part of the article, discusses about the importance of maintaining hygiene in even unseen departments like washrooms, storage area for food, besides the personal hygiene of the employees.

Dining in a restaurant is not just a matter of food but also of an experience. Customers decide on one restaurant over the other not just because of the menu but also the ambience which, in turn, is adversely affected if the cleanliness and hygiene (C&H) of the F&B outlet is not of high standard. In fact cleanliness and hygiene are the most important aspects in the restaurant business. They are essential in all segments of the restaurant as well as in the personnel serving in the establishment.

A couple of portions of the restaurant that are often neglected are the washrooms and the storage areas. In several restaurants washrooms, or toilets, are one of the main problem areas as far as maintaining cleanliness and hygiene within the establishment are concerned.

Often restaurants underestimate the effect of unsanitary bathrooms on their business. Some restaurateurs argue that food is neither prepared not consumed in the washrooms, so why lay stress on sanitisation of bathrooms? A patron's bathroom experience may not seem like it plays an important role in the overall experience but it has been noted that more than 80 per cent consumers would avoid a restaurant with a dirty restroom.

Arun Katoch, Executive Chef, Sheraton Grand Bangalore Hotel at Brigade Gateway avers, "Maintenance of hygiene in the washrooms is very important in every establishment for its success. For this we should adopt the following measures:

- Throw all trash in the dustbin only
- At proper intervals sweep and wipe the floors of the washrooms and keep a proper

record of the same

• Use disinfectants to clean washroom areas and toilet seat

• Use air fresheners in the washrooms

Chef Jerson Fernandes, Director of Culinary, Novotel Mumbai Juhu Beach states, "A clean and efficient washroom promotes healthy hand care routines, minimizing the potential risk of spreading germs on the premises. When you provide effective Soap and Sanitizing Dispensers in your washrooms, the users are more likely to engage in good hand hygiene practices. Cleaning checklist of all washrooms and replenishment of soaps/sanitizers etc must be updated on hourly basis. Hygiene and sanitation best practices posters/ reminders should be placed in all washrooms to ensure maximum adherences of the same.

Tapendra Ghosh, Food & Beverage Manager, Grand Mercure Gandhinagar GIFT City, declares, "As we all know wash rooms are very important areas in order to maintain entire organization's hygiene and safety. Few steps that are taken by us are:

• Encouraging guest and staff awareness on how to wash hands and maintain hygiene

by displaying poster and templates

• Regular cleaning and sanitization of all washroom areas

• Maintaining dry floor always

• Periodical pest controlling

Graydon Rodricks, Quality & Training Manager, The Ritz-Carlton, Pune, believes that hotels have an obligation to provide the guests with hygienic and clean washrooms. He adds, "At our property, attendants for washrooms are assigned throughout the hotel including the heart of the house to ensure that the areas are clean at all times and sanitised regularly. Employees are also reminded about "Clean as you go" posters that are displayed prominently at employee washrooms."

Arindam Sarkhel, Food & Beverage Manager, Grand Mercure Mysore states," The first thing to do is to make good ventilation in the bathrooms. Besides this different surfaces must be cleaned or washed with right products. Besides keeping the toilet seat clean, hand wash, disposable towels and hand dryer should be made available."

Vishal Lonkar, General Manager, Business Development, Renest Hotels & Resorts, Shirdi, Maharahstra, avers, "Maintaining hygiene in the washrooms is important to us, and we strive to provide our guests with clean and sanitary surroundings. Some of the steps taken by us to ensure washroom hygiene are:

• Regular sweeping and mopping of the washroom floors

**Ashish Kumar Tiwari**

**Jerson Fernandes**

**Graydon Rodricks**

**Tapendra Ghosh**

• Disinfecting the flush handles, doorknobs, faucets, paper towel dispensers, stall locks, light switches, walls, etc.

• Maintaining proper ventilation as humid environment creates a breeding ground for bacteria..

• Keeping hand sanitisers and clean wipes in case water isn't readily available

• Guneet Singh, Food & Beverage Manager, Grand Mercure Bangalore, outlines measures taken at his F&B outlet thus:

• Mopping of floors at regular intervals

• Sanitization of toilets after every use

• Keeping hydraulic dustbins for disposing used material

• Sensor soap dispenser and water tap

• Using hand dryer

Ashish Kumar Tiwari, Executive Chef, Crowne Plaza New Delhi Rohini is of the opinion, "Since washroom is one of the high-footfall areas in the hotels, undermining its cleanliness could be a major flaw. For a guest the good dining experience starts from the moment he/she enters the premises and lasts till they leave with a smile on their face and satisfaction in their hearts. Thus washroom hygiene can't be underestimated."

Some of the additional methods he mentions, besides those mentioned by by the other participant are:

Proper washroom cleaning schedule with innovative and advanced solutions.

Timely installation of air fresheners and purifiers.

Soumyadeep Bhattacharya, Food & Beverage Manager , Holiday Inn Bengaluru Racecourse declares, "As hoteliers we firmly believe that our washrooms need be as fresh and clean as our lobby, not only aesthetically but also hygienically. Most of the guests use the washrooms as soon as they enter a hotel or a restaurant and having an odorous washroom is a big turn off for many. We ensure that our washrooms are cleaned with colour coded dusters (depending on the surface) to avoid cross contamination. A dedicated staff member is deployed to ensure washrooms are thoroughly cleaned after every session and all amenities replenished accordingly. We look into the washroom from a guest's perspective and ensure that it meets satisfactory hygiene standards of IHG Clean promise."

## Food Storage

The hygiene of the food served in a restaurant also depends on the storage area of the food. Numerous factors like the actual storage space as well as delivery and hygiene of fellow staff members can affect the quality of food served in the dining out places.

Rajesh Ozha, Executive Sous Chef, Grand Mercure Gandhinagar GIFT City, disclosed, "In the food business, storage plays a vital role in maintaining overall hygiene and safety; as what so ever goes on the guest plate comes from the store. Storing all the raw materials/ingredients safe comes with a huge responsibility of keeping it hygienic and free from any contamination. We follow these best practices to ensure a safe storage space:

• Follow correct food storage methods following FIFO

• Regular cleaning & checks of areas and storages

• Take special care with high-risk items and products that cause allergens

• Avoid cross-contamination

• Maintain dry floor always

• Periodical pest controlling

• Maintain right temperature of storage area and proper ventilation."

Soumyadeep says, "Hygiene and safety is a priority when storing food. We do not think of it as a chore to appease the health inspector. Food storage and safe handling can prevent customers from getting sick.

Few important points to be considered are as below:

• Every packaged food needs to have an FSSAI License

• Keeping high-risk food at 5 °C or below or above 60 °C to avoid the temperature danger zone and food poisoning

• Storing raw foods below cooked foods

• Storing food in suitable, covered containers

• Avoid refreezing thawed foods

• Check and observe the use-by dates on food products

• Taking special care of high-risk foods such as dairy products, cooked and raw meat

• Food that comes in packages, cans and jars can become high-risk foods once opened, and should be handled and stored correctly

• Clearly labeled storage racks with significant demarcation between items."

Arindam stated, "Food must be stored on shelves 1 foot above floor level. Sacks should be stored on pallets and never directly on the floor, pallets should be removed weekly and cleaned and should not be made of wood, any spillages must be cleaned immediately. Store fresh

# ULTIMATE

## COMPACT, VERSATILE AND EFFICIENT

Designed to bake and roast a wide variety of foods, they are built to last and capable of continuous duty 24 hours a day. This, together with their user-friendliness and very smart appearance, makes them the ideal solution for restaurants, Bakery, Hotels and front-of-shop applications where safe, efficient, unobtrusive equipment is needed.

All good chefs know that Bakery is special; that the Bread must be baked light and crispy while the toppings are roasted to give full color and flavor. One of the secrets is to have a traditional hearthstone, but we take it one step further. Our stones are made of a special, natural clay that is textured finely and fired carefully to give optimum strength and porosity.

There is also a Express-Heat function to heat up the oven quickly and a double alarm-clock timer that lets you set the time either manually per bake or automatically for all bakes, at the press of a button.

In this respect, the oven is engineered to do exactly what we promise, enabling you to deliver professional results in every situation where convenience is essential and quality is paramount.

MULTI PURPOSE COUNTER TOP OVENS

MODULAR DECK OVENS

Some slice pizza

## FEATURES

Digital Control panel
Express – Heat function
Stepless top and bottom heat controls
Timer with manual shut-off Alarm
Automatic timer with Alarm
Brushed stainless-steel exterior
Double halogen lighting per chamber
Indicators for thermostat, express heat and service
Strong, well-borne door with ergonomic handle and big window

Hearthstone (Optional)
Steam (Optional)
Proofer (Optional)
Hood (Optional)
Shelf Slide (Optional)
Tray Rack (Optional)
Mobile Oven Stand with bottom shelf (Optional)

Marketed & Distributed by
Rans Technocrats (India) Pvt. Ltd.
201, Samrat Bhawan, Ranjeet Nagar Commercial Complex, New Delhi - 110008
Phone.: +91 11 40050619, +91 11 47533191
E-mail: info@ransindia.com, Website: www.ransindia.com

**Vishal Lonkar**

**Arindam Sarkhel**

**Rajesh Ozha**

**Soumyadeep Bhattacharya**

food (especially foods from animals) and cooked foods separately in a cool place or a refrigerator and most importantly tag all food day wise for segregation."

Guneet Singh disclosed, "We follow a rule of dry food storage & beverage storage to be kept separate. FIFO / LIFO (first in first out and last in first out) method is followed to store & use products. No card boards to be kept in the stores as it attracts pests. Daily cleanliness is maintained in regards to floor cleaning & shelves cleaning."

Jerson declares "Food storage in an integral part of Cooking. Proper food storage helps to preserve the quality and nutritional value of the foods you purchase, and also helps make the most of your food dollar by preventing spoilage. Additionally, proper food storage can help prevent food-borne illnesses caused by harmful bacteria. Poor hygiene practices often lead to food going out of date or becoming unsuitable for consumption. For example, storing food at inappropriate temperatures, in unsuitable containers, or without a proper rotation system makes it unsuitable for consumption. Food hygiene training teaches people how to properly organize and store food. Generally speaking, there are four main types of food storage to mix-and-match in your supply: dry staples, freeze dried, dehydrated and canned. Most fresh foods must be stored in the refrigerator to delay their deterioration and decomposition. The most basic rule must be always followed: store raw products below, never above, your cooked or ready-to-eat products. Keep foods 4°C (39°F) or colder, the safe temperature for refrigerated storage."

Arun states, "In order to maintain hygiene in the food storage area, the following steps should be strictly followed:

• All products should be stored above ground in proper racks

• Establish and maintain follow-up of the cleaning schedule

• Conduct regular inspection of all food storage area for infestation

• Rack segregation of food items.

• Ensure proper checking and recording of the refrigerator temperature twice a day

• Maintain a pest control schedule."

Graydon disclosed, "There are several standard procedures that are followed by Ritz-Carlton Pune, right from receiving to dispatching to storing – with mentioned guidelines that are also displayed around such areas. Anything that is received or procured is inspected. Qualitative checks and logs are recorded and maintained before the food item is sent for storage. Appropriate bins that are cleaned before storage are inspected at all times. Regular pest control methods and techniques are carried out periodically and storage areas are cleaned."

Vishal reveals, "At Renest Hotels & Resorts, we are concerned about food safety and storage, it all begins way before the raw material enters the kitchen.

We ensure that:

• Perishable ready-to-eat food that has been refrigerated for more than 24 hours is marked at the time of preparation with the date by which the food should be consumed

• Hot and cold foods and beverages are stored at the proper temperature

• The area and facilities assigned for cleaning food preparation and service equipment are large enough to immerse and sanitise the utensils

• It is essential to separate raw food, such as raw meat or vegetables, from cooked food to avoid food cross-contamination

• Lastly, a supervisor is always on duty to ensure hygiene guidelines are strictly followed."

Ashish asserts, "To maintain food hygiene in the food storage area proper process of FIFO is followed along with the periodic cleaning schedule. Pest control is done periodically. In storage area, food store is arranged following the storage SOP.

## Personal Hygiene

Personal hygiene of the employees is also essential as it can prevent food poisoning. Bacteria that cause food poisoning can spread by even healthy people. One can spread bacteria from self to food. Thus maintaining personal hygiene of the staff is important.

Vishal states, "When handling the food or beverage that others will consume, personal hygiene is quite essential. Restaurants/ hotel employees must be properly trained to maintain personal hygiene. As a part of our commitment to maintaining a healthy and hygienic environment, Renest Hotels & Resorts ensures the personal hygiene of the staff.

Following are some ways by which we ensure to maintain the personal hygiene of the staff:

• The best way to prevent foodborne illnesses is to practice good personal hygiene, which includes frequent hand washing. Therefore, we provide our staff with the required amenities so that they can

frequently wash their hands and encourage them to maintain good personal hygiene

• All members of our staff are required to change their uniforms after each shift and are forbidden from wearing regular clothing as underclothes

• To prepare food safely, we ensure that our staff members wear protective headgear and hand gloves at all times. Also, we ensure that rubber gloves are used while dishwashing."

Ashish asserts, "Personal hygiene of the staff in the kitchen as well as in the dining area is the most important thing to ensure food safety and hygiene. Personal hygiene of the staff leads to healthy workforce and when you are healthy, you positively contribute to happy workplace. For the kitchen staff, this is of utmost importance, as preparing and serving food can't be done with an unhappy approach. The food might taste the same, but the feel of it won't be that good. And guests might feel something is missing. It must be remembered that the guests look out for a happy dining experience, not just delicious food. Thus, the personal hygiene of the kitchen staff plays a major role in providing this overall good dining experience to the guests.

The following critical measures should be taken to properly maintain the personal hygiene of the staff members:

• Training the staff about personal hygiene

• Following the personal hygiene and grooming SOP's

• Handwash station to be monitored regularly to ensure it is in working condition

• Periodic audit of hand swaps taken by the hygiene audit.

• Proper maintenance of washroom for the staff members."

Graydon declares, "Every staff member at the hotel serves as an Ambassador to the hotel. Dedicated lockers and grooming restrooms is extended to all the staff of the hotel including its F&B outlets. The hotel also organizes basic health care camps at the hotel to spread oral awareness. Grooming checks and audits are carried out during daily briefings.

Arun feels, "For safe handling of the customers, personal hygiene of the staff is very important in the kitchen as well as in the dining areas.

• All the staffs should frequently wash their hands

• Weekly personal hygiene checks by the in charge should be conducted

**Arun Katoch**

• Basic first aid training should be imparted to all the clients

• A medical test should be done for all the food handlers."

Jerson opines, "Personal hygiene is imperative to ensure a safe and clean food environment. There are various steps taken to ensure that all staffs maintain the highest levels of personal hygiene. Some of them followed in the kitchens of Novotel Juhu are as follows:

• Surprise personal hygiene audits and random checks by the hygiene officer

• Consistent trainings for all team members to ensure every staff member is aware of the best practices and adheres to it

• Posters and information related to personal hygiene at all kitchens and work areas

• Personal hygiene checklist logs for all staff before resuming their shifts.

• Personal hygiene check by the manager on duty during briefings before starting their shift

• CCTV cameras to monitor whether all food handlers adhere to all hygiene and sanitation best practices and the same is notified to the department heads at the end of every shift."

**Guneet Singh**

Guneet Singh states, "Staff is regularly trained for personal hygiene. Hands are sanitized frequently. Staff members are wearing mask & gloves as per the Covid protocol. Staff follows personal care by brushing teeth, taking bath, wearing perfume to avoid body odour."

Tapendra states, "F&B personnel have a direct access to guest's health through the food and beverages they serve. The working staff handles every food and drink item that the guest consumes, closely. Hence, it is very important that service personnel follow proper practices of hygiene and sanitation at their work place."

Few steps that are taken by us at Grand Mercure Gandhinagar GIFT City are:

• Regular hygiene and grooming inspection of team members before carrying out their responsibilities at work.

• Provide the healthy work and life balance.

• Offer adequate facilities in order to upkeep their hygiene and grooming standards.

• Provide training for team members by industry experts.

• Display of self-learning posters and templates at all areas to increase awareness."

Arindam exhorts all employees to "Please ensure Do and Don'ts of personal hygiene in the workplace as it is extremely important. It's very important to clean up self before you enter the workplace. For this, you must regularly wash hands, use safety gears or, I would say, hygiene gears which are appropriate for the work areas. Keep your workstation clean and, most importantly, if you are unwell you should always keep your mouth and nose covered."

Soumyadeep opines, "Restaurant hygiene is not just for ensuring health and safety of the staff members and customers but also plays a major role in defining the perception of a restaurant. Our staff at the Holiday Inn Bengaluru Racecourse, is properly trained for maintaining personal hygiene at restaurants. They are always in clean clothes, hairnets and other hygienic tools which are necessary for maintaining a healthy environment. Our back areas are equipped with grooming kits which include a deodorant, hair gel, disposable shaving kit and face wash, which allows our staff members to feel and smell fresh at all times." ■

# Growth in Healthy Eating

People in India are increasingly becoming more health conscious soon after the pandemic and its effects, which is reflected in their lifestyle and diet. Nowadays we see a lot of people thronging the gyms and preferring healthy food products, even preferring vegetarian over foods with high cholesterol and fat content. Today, we have a growing breed of discerning consumers who are eager to go the extra mile or rummage slightly deeper into their pockets for food & beverage products with the right health connotations or having the right combination of nutrients.

The growing popularity of healthy foods and drinks in India can be traced to the changing patterns in India's society and economy in the recent years, and is increasingly reflected by the profusion of healthy foods and beverages in the sleek super market shelves of Indian cities. We are now seeing a plethora of health foods, which are termed as functional foods. The popularity of organic foods, which can be described as zenith of health foods, are also on the rise, and super health foods are becoming vogue among the higher echelons of the Indian society and also among the upwardly mobile metropolitan India.

## The Reason

The popularity of healthy foods & beverages can be accounted by the rising health consciousness in the society, which in turn is being fostered by the rising dietary awareness perpetuated through the forces of globalisation. Besides the awareness factor, the need factor has also propelled the demand for healthy foods & beverages in India, particularly among the upper and upper middle class segment of the educated Indian population living in the metros.

In today's India, lifestyle diseases have become rampant. India has earned the dubious distinction of being the diabetes capital of the world and according to the predictions; diabetes and cardiovascular diseases will make the Indian economy lose a huge amount every year. In fact, one in eight Indian adults is either afflicted with diabetes or is at the high risk of having diabetes.

The invasion of an array of lifestyle diseases like obesity, diabetes, depression, hypertension and cardiac problems in our cluttered lives, largely because of our sedentary and tension- filled lifestyle, and also to some extent due to some of our history of binging on fast foods have made our society more proactive in its pursuit towards preventive healthcare, whose one manifestation is the prevailing demand for the new generation of healthy foods & beverages. Also is the ability factor, which has positively influenced the demand for healthy foods & beverages in the twenty-first century India.

Now a section of the Indian population have much more disposable income than they had a few years back, and although their percentage is miniscule as compared to the total India's population, but their numbers are not. They are conscious enough of the myriad benefits of healthy eating and drinking options and can afford health foods and super health foods, which of course include organic foods, in their lifestyle and kitchen.

Probably they also need to eat and drink healthy to keep the looming threat of lifestyle diseases at bay, which have the potential of cropping up as a result of their tension-filled and/or sedentary lifestyle or also because of their eating history. This section comprises the target consumers of healthy foods and beverages in India.

## The Phenomenon

However, we must remember that the concept of healthy food and drinks is not new. For example, the fruits and milk have time-tested legacy as healthy food and drinking options, and was and still is regarded as especially essential for growing children. But now the concept of health foods and drinks has undergone great variation, diversification and classification, and today healthy foods and beverages are not only regarded as necessary instruments for preventive healthcare and ensuring well-being, but are also treated as fun, and are in vogue. The idea that health needs to comprise on taste has become dated, with the introduction of a plethora of tasty-healthy food products and drinks in the Indian market, during the recent years.

Neither were health foods and beverages as fashionable and as integral to the lifestyle as they are nowadays, and nor they had such an all pervasive impact on the dietary patterns of growing numbers of urban Indian households. These days, the healthy foods and beverages have presence in the breakfast, lunch, evening snacks, dinner and eating out options of many health conscious and relatively well-off households in India, especially those who are aware of the prevailing global food & beverage trends.

Nowadays, in many urban Indian households, breakfast has made a smooth transition from aloo paranthas or puri sabzi to cornflakes, whole wheat breads, fruit juices and other assorted health drinks, and fresh dairy products. There is a growing tendency in many upwardly mobile urban Indian households towards consumption of products with oats and wheat flakes, which happen to be excellent sources of fibre and are very good for the functioning of the intestinal tract. Besides they have cholesterol lowering properties.

Fresh dairy products, which have excellent health characteristics, have also shown increase in popularity in India over the years. Nowadays we can see a wide variety of fresh dairy products boasting of low fat content adorning the supermarket shelves with increasing regularity.

## Healthy Dairy

Here it deserves a mention that nowadays many big players in the Indian dairy business are repositioning yogurt and facilitating to graduate it from a mere meal accompaniment to a stand-alone breakfast option or as a healthy dessert. Companies introduced flavoured yogurt, which is claimed to be fortified with all natural probiotic vitamins, endowed with fruit pulp, live probiotic bacteria and the necessary vitamins. They come in mango, strawberry, pineapple, vanilla flavours. Still in India the market for packed fruit yogurt is at a nascent stage, but it is experiencing an impressive growth.

Besides fruit-flavoured yogurts, other dairy based products like flavoured milk, lassi and even ice creams are modified to suits the rising demand. Fruit Yogurts in mango and strawberry variants, is also there to exercise its vote for healthy yogurts in the burgeoning food & beverage market of India. The product combines the goodness of natural yoghurt and real fruit and has been developed in line with the key consumer health trends and feedback from consumers. The products are claimed to be 98 percent fat free, and is also perfect for that indulgent moments providing for healthy sweetness.

Dairy products, such as milk, yogurt and cottage cheese, contain essential nutrients and offer health benefits. Dairy products are high in calcium and vitamin D, both of which help to maintain strong bones and teeth. Dairy products also contain potassium, which offers heart protection and may help to lower blood pressure. In addition, dairy products are high in muscle-building protein. Low-fat or skim milk provides a nutritious beverage option. A 1-cup serving of skim milk provides fewer than 90 calories yet packs 8 grams of protein.

## Bake to Health

Whether you eat breads or cakes, you now have more than limited options to stay healthy. Not only the demand for whole wheat breads, which is an important breakfast and snack item, has increased, but nowadays, you would find an increasing breed of people in India who prefer their cakes and desserts with less sugar or no sugar. In fact, the shift in preference towards healthy desserts and healthy bakery products has induced many bakeries to change their offerings.

People nowadays prefer cakes and desserts of yogurt instead of cream. Instead of whipped cream blobs for garnish, more fruits and nut garnish is gaining currency in the dessert segment

The health craze has influenced the sinful domain of chocolates too. No, sugar free chocolates are no longer a fantasy; it is very much a reality on the 'menu' of Chocolatiers. Many chocolate creators have forayed into

the area of sugar free chocolates, and thus you can now get the silky and sensuous sensation, without getting the guilty feeling of being sinful to your health and well-being in the bargain.

## Wellness in Snack Bite

However, the influences of healthy foods in India are by no means limited to the yogurts or for that matter, the desserts. Healthy snacks are very much in demand by the consumers at large, and they are fast replacing bread pakoras and samosas as snack items among the health conscious crowd, whose numbers only seem to be growing in India.

Healthy snack bites can effectively address your sudden pangs of hunger and at the same time keep the cholesterol in check and diabetes at bay. There are wide range of diabetic foods that are available to cater to the needs of India's diabetic and health conscious consumers., like various varieties of sugar free and fortified Indian mithais as well as sugarless & egg less cakes, cookies, chocolates, honeys and much more. Years of experience, and a healthy concern for diabetics has enabled companies to deliver consistently delicious and standardised products, thereby giving customers the goodness of sweetness, without the baneful influence of sugar.

There is now a wide range of healthy biscuits targeted towards overall health and wellness of individuals. The companies have introduced diabetic friendly essentials range of snacks to meet the nutrition needs of diabetics, without compromising on their tastes. The people with diabetes need to have small but frequent meals to prevent extreme swings in blood glucose levels. The range is scientifically created to suit the special lifestyle and nutrition needs of people with diabetes. There are diabetic friendly Ragi cookies and Oat Cookies contain a unique combination of soluble and insoluble fibres that are reported to delay glucose absorption, thereby preventing extreme swings in blood sugar levels.

Ragi, besides comprising of complex carbohydrates, which help in the slow release of glucose into the blood stream, is also known to be a rich source of calcium. Oat soluble fibres helps control blood cholesterol by binding some of the cholesterol in the digestive tract and helps to give you a feeling of being full for longer periods of time.

## Drink to Your Health

In yesterdays, India used to drink tea out of habit, intoxication and fun, but some of the

# "Art of Offering Guests Tasty Healthy Food"

### Nidhi Sogani Nahata, Founder Justbe Resto Cafe, Bangalore

Founder of Justbe Resto Cafe, India's first whole food plant-based Eatery and Wellness Centre, Nidhi Sogani Nahata is a Whole Plant-Based Lifestyle Entrepreneur, Public Speaker, Health Coach, trained Psychologist and Food Therapist. Nidhi is committed to spreading healthy eating by serving a menu that is free of meat, dairy, oil, refined, synthetic ingredients, and sugar. She is a strong believer that food is the only medicine that nature has designed for us to heal naturally. Nidhi is driven by the mission to spread this message across to as many people as possible and is determined to create a world with a plant-based lifestyle.

She says, "Justbe is an avenue through which the entire family comes together and strives to make a difference in the world by transforming eating and introducing the message by Dr. Nature across the globe."

In an exclusive interview with Sharmila Chand, she talks about her concept and more....

**What is the USP of your brand and restaurant?**

Justbe believes in the expression of our ancient wisdom "We Are What We Eat." Justbe is India's 1st Whole Food Restaurant that serves food devoid of any dairy, meat, honey, oil, white sugar, and essentially any refined or processed products.

The ingredients we use are designed to awaken our instincts which assist in building our immune system and forge a deeper relationship with food. Inspired to build a community space where food, ambiance, and other wellness activities help foster love, kindness, and compassion for our mind, body, soul, and everyone in the community, Earth.

Our humble attempt is to create a movement to be one with our body by providing it with exactly what it needs that is, nutrients and fibres. We invite you to "Taste Good Health; where eating and being together becomes a moment of sharing, bonding, gratitude, and celebration.

**What are the key challenges you faced in launching this concept?**

Justbe embarked on its journey in the hospitality industry in 2017 with an entirely different market landscape. The entire perception of healthy food was "Ghaas Poos," which was the biggest challenge – there was no demand for the food we sought out to serve.

People primarily stepped out to indulge and serve their taste buds rather than consuming real food, which serves the body. Consultants and other professionals constantly nudged us that we need to supply what is in demand and our trajectory was in the opposite direction. But, I wanted to create a demand!!

Furthermore, our entire team embarked on a journey of unlearning and learning! Our offerings being unconventional required each member to break away from the industry standard, which posed to be a challenge. But, as the team got aligned with the mission of serving real food and giving back "Good Health" to each guest the process became easier by the day.

**What helped you the most in launching your brand?**

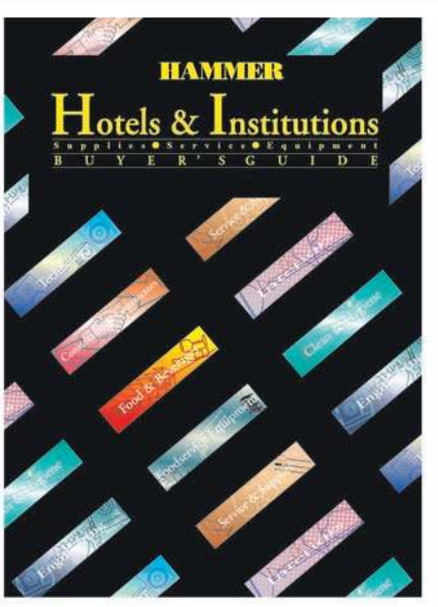
Educating each guest about the concept, who we are, what our food is about, and

# Hotels & Institutions

Supplies • Service • Equipment

BUYER'S GUIDE

## Reach 40,000 Buyers in Hotels, Restaurants, Bakeries, Catering In 417 cities pan-India




**2023** will once again see new glossy-look updated and more comprehensive 21st edition of **'Hotel & Institutions Buyers' Guide'** with over 10,000 copies being printed, referred by more than 40,000 readers, will be distributed **'Free of Cost'** to our 'Qualified Readership Database'.

With over 400 pages of great content including editorial and over 5000 listings, The guide is the most comprehensive source of information for professional buyers. The Buyers' Guide is most valuable source of information and referred by potential buyers Around the year 24x7, 365 days.

**'Hotel & Institutions Buyers' Guide'** is the only all-in-one information source containing Directory and Buyers Guide organized into six sections for easy reference. The Buyers' Guide provides complete information regarding companies offering Products & Services to the **Hotel, Foodservice and Retail Bakery Industry.**

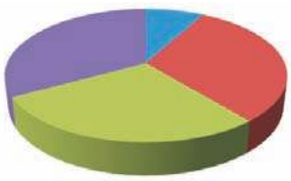
**The Buyers Guide is divided into Six Sections**

Food & Beverage • Foodservice Equipment • Service & Supplies
Interior • Housekeeping • Technology

## THE REACH

The Guide is targeted at Owners, Directors, CEO's, Vice-Presidents, Corporate Heads (Chains), Project Managers, Facility Planners, General Managers, F&B Managers, Chefs, Housekeepers, Engineers, Purchase / Material Managers, Consultants and Property Developers, the key people seeking information.

### By Region

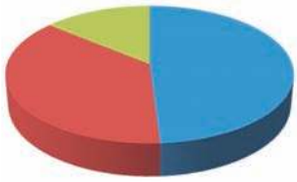


8% East
31% North
28% South
33% West

### By Properties

18% 5* Hotels
12% 4* Hotels
10% 3* Hotels
7% Other Hotels
6% Hotel Corporates
30% Restaurants
5% Restaurant Corporates
6% Caterers'
2% Consultants
4% Architects & Intr Designers

### By Designation



49% Owners / Dierctors / CEO's
37% Operations / HOD
14% Corporates / Projects

### Editorial Driven

The editorial in the guide is written for professionals responsible for selecting new innovative products and processes for profitable operations of the property. It helps executives to make more informed decisions to improve profitability and productivity and to maintain leadership in today's competitive market in the year ahead.

### Focused Audience

Your message will reach dedicated professional who are your relevant buyers, involved in year around buying. This will ensure that your company's brand and message reach directly to those who matters the most to your business, when they decide to buy.

### Extended Circulation

The magazine reaches beyond traditional buyers to unknown buyers who are accessed through multiple platforms like Exhibitions, New Projects, On-line searches, Direct networking through Conferences & Seminars.

### User Friendly

The guide has been meticulously designed for easy use and reader friendly.

### Cost Effective

Reasonable advertising rates offer unprecedented access to targeted buyers in most cost effective manner, without any diffused cost.

*For Advertising Contact: Sanjay Anand - +91 9811136837*

HAMMER

**HAMMER PUBLISHERS PVT. LTD.**
**206, Samrat Bhawan,**
**Ranjeet Nagar Commercial Complex,**
**New Delhi-110008**
**Phone: 91-11-45084903, 45093486**
**E-mail: sanjayhammer@gmail.com**

Indians are now choosing their tea for all these reasons and also for the added factor of health. Yes, green tea has now garnered considerable popularity among the health conscious Indians, largely because of its inherent medical properties. Sipping green tea can keep the heart diseases at bay.

In 2008, a Greek team of researchers has come out with the findings that a cup of green tea on a daily basis facilitates in expanding the arteries, which brings an improvement on the blood flow, thereby maintaining the health of the heart. Green tea also facilitates in preventing the possibility of heart disease and stroke by lowering the level of cholesterol, and it is an effective brew to reduce the risk of cancer. In fact, the benefits of green tea are seemingly endless, which have together increased their demand among the health conscious Indians.

Indeed, there are a great many number of healthy energy drinks and fruit juices flooding the market these days. Energy drinks targeted at growing children and fruit juices are gaining popularity in the Indian cities. Encouraged by the burgeoning market of energy drinks in India, few international companies have also introduced natural energy drinks for the Indian market. It is hoped that going by the current trend, natural energy drink with no flavours and targeted at discerning health conscious customers, could become the flavour of choice in the Indian metros, in the near future.

## Getting Organic

Another trend that is spearheading through the realm of Indian food & beverage industry is the trend of going organic in one's food and beverage choices. Besides myriad health benefits, organic foods are endowed with nutritive value and their intake helps you to do away with the possible effects of pesticides on one's health and well-being. Organic foods are also believed to be slowing down the ageing process. No wonder, organic foods are also getting popular among a select group of Indian consumers.

The food ingredients market, and with soybean oil and olive oil getting increasing presence in the Indian kitchens and restaurants, the trend seems to be pretty healthy. The popularity of health foods and healthy dieting in the Indian market can also be gauged by the huge popularity of diet mavens. It seems a section of India is taking its life and lifestyle rather seriously and their numbers are growing. Their healthy choice is a matter of rejoice.

## The Industry and You

However, the unabated growth of health

most importantly why we serve the kind of food through different channels helped a lot while launching the brand. Each dish on our menu has a story and getting the opportunity to explain each dish's story led to guests becoming our patrons.

Furthermore, my online and offline cooking sessions, flea markets, and educative talks reassured them that this lifestyle can be emulated and that we practice what we preach.

How the food (cuisine) trend has changed over time?

The Food Industry is changing with every season and pre-Covid, people viewed food for entertainment and indulgence. And today the trend has changed with a new conscious and mindful approach. There is a newfound focus on health in various aspects of life, especially food - from ingredients to the preparation method of each dish. People want to "Taste Good Health."

What do you enjoy most about being in this business?

The most enjoyable and rewarding part is that with just one meal one can contribute to each individual's health good health, cruelty against animals, and save the planet for future generations as well.

What do you dislike the most?

The one thing I dislike the most is when we miss attending to any of our guests to explain the nature of the food that we have served and they leave before giving us a chance to explain – what and how we serve the food and most importantly, WHY!

What is the reason of your success without any experience in this industry?

We are successful because there is a mission attached to this purposeful journey – to make each guest Taste Good Health when they dine with us. I believe when we care for everyone's health, animals, and the planet – The universe guides and help you. We see the world is changing people's choices are changing for the better!

Is this a self-funded venture or do you have investors in this?

Justbe is a self-funded (bootstrapped) venture.

You claim on reversing other ailments like diabetes, BP, thyroid, cholesterol. Please Elaborate.

It's very simple! Nature cannot make a mistake and grow/produce food that will make us sick. All ailments and diseases are caused because we believe more in man-made processed food than a natural gift to serve only for pleasure rather than extracting the true value of each ingredient.

We throw away all the nutrients which are in the fibre which is the most intelligent part of our diet and expect to be fit with the help of medicines.

How will you define yourself?

I find myself the most interesting person and enjoy spending time with myself and my thoughts.

What are your future plans to expand your brand?

We've run polls online regarding where in Bangalore people would like our next branch to be, and we're looking into making a new branch happen, where people want it most. We've also had requests to collaborate and open branches outside of Bangalore.

We haven't closed ourselves off to any opportunity and we allow ourselves to consider what would be the most viable and practical option for us, and what would be most beloved by our customers.

What are your future aspirations?

I aspire to help establish a relationship with natural food that can nurture heal and reconnect with our instinct to reach optimum Health by building a support system to create a safer world for animals and the environment with a sustainable lifestyle.

And my vision is to educate and inspire people to learn the art of eating food that is designed for our body by nature. I strive to build a future where whole plant-based food is universally eaten, respected, and served with love and compassion through my restaurant, educative talks, and cooking sessions.

foods and drinks segment is expected to have a negative influence on the Indian fast foods and aerated soft drinks industry in the times to come, as the later are not particularly known for their healthy effects. There is another possibility too. We are witnessing a new trend with the introduction of so many healthy snacks in the Indian food & beverage industry in the recent times. There are choice now for 'healthy' burgers and pizzas with less cholesterol or fat content.

The popularity of rich Mughlai cuisines or other types of ethnic Indian cuisines involving lots of curries and oil, may also receive a setback in the wake of the health conscious wave in India. Our eating out preferences, which are already undergoing changes, are expected to change even further. Chinese, Japanese and Italian cusines are expected to hook many aficionados of Indian and Mughlai cuisines in the times to come, unless the average Indian and Mughlai restaurants change their oily and gravy ways quite soon.

## The Future

We can infer that the growing popularity of healthy foods and drinks in India would eventually help many Indians to have a firm control over their chronic lifestyle ailments or in preventing their occurrence in their lives. This in turn would have positive influences in many of our lives, lifestyle and productivity. We can say that these healthy eating and drinking choices would enhance the span and quality of many of our lives, in the years to come.

Of course, in order to make the popularity of healthy foods and drinks a pan-Indian phenomenon, and not confining their reach within the middle classes and upwards in terms of socio-economic profile, the corporates with Indian presence who are producing healthy foods & beverages must make proactive efforts in research and development, and also in promotions.

Efforts in R&D should be directed to substantially reduce the prices of healthy foods and drinks without compromising on their qualities, including that of the organic foods, so as to make them within the reach of at least some proportion of the teeming masses of India, many of whom even in these days are still without basic food.

By reducing their profit margins, the corporates can earn more profits, by increasing their sales hundred folds, and thereby spreading the health culture across the length and breadth of the nation in true sense. Unless that is done, we cannot say that 'we' are eating and drinking healthy with confidence, and without the feeling of guilt and a huge question mark.

The cosmopolitan, upwardly mobile India is eating right, it is eating wrong too sometimes; it is eating classy, it is eating down market options too sometimes, but during the course of all these confusion, it is fostering many new trends with its inherent dichotomies over its eating preferences. However, there is no denying the fact that the new trends are germinating from the seeds of great ideas, introduced by some of the supremely gifted entrepreneurs and thought leaders, who are inducing India to eat in the 'right' direction. ■


#wewillchangethewayyoucook

"TRUE STONE DOME OVEN"

**Guni Hospitality Pvt. Ltd.**

Pocket - B6, H. No. 174, Ground Floor,
Near Central School, Rohini Sector - 8, New Delhi-110085
Contact: +91-9871666994, 7838383927, 7683028286
Email: sales.gunihospitalityindia@gmail.com | chefsforno@gmail.com
Website: www.chefsforno.com

# Potatoes for Chips

As a world food, potatoes are second in human consumption only to rice. The potato chip, a thin slice of potato fried in oil or baked in an oven until crisp, may be salted or flavoured after cooking. And as thin, salted, crisp chips, they are the world's favourite snack food. Potato chips originated in New England, USA as one man's variation to the French-fried potato, and their production was the result not of a sudden stroke of culinary invention but of a fit of pique!

Chips as a business for several decades after their creation, potato chips were largely a dinner dish. In the 1920s, Herman Lay, a traveling salesman in the South, helped popularize the food from Atlanta to Tennessee. Lay peddled potato chips to Southern grocers out of the trunk of his car, building a business and a name that would become synonymous with the thin, salty snack. Lay's potato chips became the first successfully marketed national brand, and in 1961 Herman Lay, to increase his line of goods, merged his company with Frito, the Dallas-based producer of such snack foods as Fritos Corn Chips.

## Origin

In the summer of 1853, Native American George Crum was employed as a chef at an elegant resort in Saratoga Springs, New York. On Moon Lake Lodge's restaurant menu were French-fried potatoes, prepared by Crum in the standard, thick-cut French style that was popularized in France in the 1700s and enjoyed by Thomas Jefferson as ambassador to that country. Ever since Jefferson brought the recipe to America and served French fries to guests at Monticello, the dish was popular and serious dinner fare.

At Moon Lake Lodge, one dinner guest found chef Crum's French fries too thick for his liking and rejected the order. Crum cut and fried a thinner batch, but these, too, met with disapproval. Exasperated, Crum decided to rile the guest by producing French fries too thin and crisp to skewer with a fork. The plan backfired. The guest was ecstatic over the browned, paper-thin potatoes, and other diners requested Crum's potato chips, which began to appear on the menu as Saratoga Chips, a house specialty.

Soon they were packaged and sold, first locally, then throughout the New England area. Crum eventually opened his own restaurant, featuring chips. At that time, potatoes were tediously peeled and sliced by hand. It was the invention of the mechanical potato peeler in the 1920s that paved the way for potato chips to soar from a small specialty item to a top-selling snack food.

Today numerous companies produce potato chips, from small regional operations to nationwide manufacturers. Potato chips themselves are varied and can be found salted, unsalted, seasoned–including barbecue, sour cream and onion, and cheese flavours–or baked. Potato snacks made of uniform size and quality, such as Pringles, are created from dried potato flakes that are formed into dough and reshaped.

## The Chip Potato

Potatoes are non-fattening, nutritious and wholesome food which supplies many important nutrients to the diet. Potatoes contain approximately 78 per cent water and 22 percent dry matter, which is mostly carbohydrates, proteins and at least 12 essential vitamins and minerals and some fiber. Good quality potatoes are clean, uniform in shape and size and have an unmarked skin, firm flesh and shallow eyes. There is no greening, secondary growth, growth cracks, scab, storage rots, and internal black spots, skinning or bruising.

Not all potatoes are suitable for chipping, however. The premier chipping potato is grown in the state of Pennsylvania, USA. In India, almost all the states produce potatoes with West Bengal, Punjab and Haryana taking the lead in volume as well as quality production and Madhya Pradesh following closely.

Potatoes are a versatile product and their use in our food culture has shifted significantly over the long and short run. Potatoes tolerate long distance shipment and considerable storage time but the fresher the raw potato product, the better the chip. For that reason, potato chip manufacturers in the USA often shift the location of their production sources during the year. At times when good chipping potatoes are available nearby they make use of that source but when those inputs are consumed or no longer available, they have to reach further for the most important input to the potato chip.

Almost 80 per cent of all potatoes produced are consumed as "table stock" in India. As potato is the most favoured vegetable here and because of its great versatility to adapt to a wide range of cuisines, it finds its way to the table in many ways and forms. The proportion of processed potatoes is slowly growing here, with potato chips taking the lead in the market share, with frozen French-fries and dehydrated potatoes following far behind.

## The Cooking Process

As was common among potato chip companies of the day, potato chips were cooked by hand in a kettle. The chips were lifted out of the hot oil in a basket and spread out on a counter to cool and be salted. Then the potato chips would be put into wax bags, stapled shut and put into cartons to be delivered to local stores and restaurants. Since the wax bags did not protect the chips from light or moisture very well, it was a challenge to provide quality potato chips to the customers. The difficulties in producing a high quality product, and the general hard work, drove many of the local hometown potato chip companies out of business through the years. The companies that overcame the obstacles and produced good tasting products survived and grew.

In order to increase production, pieces of automated equipment were added to the process to handle larger volumes of potato chips. By the 1960's everything from peeling potatoes, slicing, frying, salting, and packaging were done by machine, as it is today.

Potato chip manufacture in the first part of the century was done in small batches and small kettles. The invention of the continuous fryer in 1929, changed production dramatically and was probably more important to the industry than changes in packaging because it enabled tremendous economies of scale. First installed at the Ross Potato Chip Co. in Richland PA, the Depression slowed its adoption but it eventually drove out most of the kettle cooker companies until the recent revival in small batch kettle-cooked, small distribution area chip manufacturers. In 1933, the first pre-print waxed glassine bag appeared in order to improve freshness (and expand market areas) and provides a place for advertising and brand identification.

The potato chip did not leave the United States as a food item until 1921 when they were introduced in England. Since the words chips was already in use for what we call French-fries, the word crisps was used. It also spread to Europe but the continuous cooker did not make it outside of the United States until 1950. In India, many variations of the potato chips were produced in homes for a long time. The commercial manufacture of potato chips made its appearance in a small way only in the 1960s.

## Processing and Packaging

The process of making chips is completely automatic now, with the selected potatoes going in from one end and the packaged, market ready chips coming out of the other. Being fragile and perishable does not make the task easier. Packaging to protect the product from the vagaries of moisture, oxygen, transportation and handling is highly specialized.

A lot of research has been done to extend the shelf life of the product. The quality of the potato, the frying medium, the additives, flavours and preservatives added are well tested and tried for optimum results. Nitrogen flushing is now a part of the packaging process and helps to retain the taste.

The colour of potato chips is associated with the levels of reducing sugars. These levels increase with storage. Hence, storage conditions especially the storage temperature of raw potatoes are an important factor which needs to be considered. The less storage, the better is the final result.

Although a potato chip hardly contains the nutritive value of the potato, the crunchy, savoury is hard to resist and is one of the most popular snack amongst all age groups. The high value addition to the unglamorous, ubiquitous potato as it converts into the tempting chip makes for a high growth industry.


Atlantic® Chef

- Made from German Steel 1.4116
- Efficient Cutting Edge
- Non slip, ergonomic grip, maximum control
- HACCP Colour Coding Handles

ChefsChoice

**Electric Knife Sharpeners**
World renowned for quality and ease-of-use, guides on these sharpeners simplify the task of sharpening knives to the perfect angle. Available for 15° and 20° edges, serrated and ceramic.

Excalibur

**Food Dehydrators**
Dehydrate fruits, vegetables, nuts, meat for jerky, fruit puree for fruit roll-ups, raise bread or make homemade yogurt. The perfect snacks for you and your guests. Excalibur's patented hyperwave technology and horizontal parallex drying removes water from food with a continuous circulation of thermostatically-controlled warm air, efficiently and user-friendly.

imperia

**Italian Pasta Machine**

MADE IN ITALY

- iPasta Pasta machines 150mm.
- Restaurant Model 220mm pasta machines available in electric/manual.
- Steel cutters Capelli d' Angelo 0.8mm/1.5mm, Lasagnette, Pappardelle, Reginette Lasagnette, Reginette Pappardelle, Spaghetti, Trenette, Fettuccine, Tagliatelle.

STEC® HOTELWARE

**Stec Hotelwares LLP**

Regd. Office : #1, Hakoba Compound,
Bombay Cotton Mills Estate, 77, Dattaram Lad Marg,
Kala Chowki Road, Mumbai- 400 033, India
Phone : 022-40025511 / 22 / 33
**E-mail : sales@stecindia.co.in / enquiry@stecindia.co.in**
**Website : www.stecindia.co.in**

Atlantic Chef · JTC OmniBlend · pavoni · KitchenAid · Excalibur · ChefsChoice · PolyScience · Microplane · imperia · STeNPRO · AVON · IOUE

**Dealer's Enquiry Solicited**

# Milk - A Healthy Choice

Human being is the only mammal who drinks the milk of another mammal and this drink is most pleasurable at a cold temperature when the mercury rises. A cold glass of milk, flavoured or natural just before going to bed or the first thing in the morning is liked by all age groups.

Today, dairy is an essential part of family's diet, as it is for most Indians. Indians have exhibited a strong preference for dairy products due to historical and cultural reasons. The country is the world's largest producer of milk, which is an important part of the diet given its nutritious value. A family's dairy intake rises along with its income. Studies, too, establish this trend. This love for dairy products is set to grow if numbers are to be believed.

Most children run from mothers offering glasses of milk, but it has been found that children who drink milk in childhood tend to be healthier than those who do not. Though not proven it has been suggested that regular milk drinkers are also found to smoke less than others.

As is the case with most enjoyable products, there have been scares about milk consumption as well. While some studies link it to breast cancer others say that too much of milk or even other dairy products could be harmful as it leads to high cholesterol levels. Most of these studies are then refuted in a short time by yet another study that would declare that drinking milk does not cause coronary artery problems and that it actually protects against poor health.

Dairy products make up 12% of the daily protein consumption of Indians.

## Milkshakes & Smoothies

While home consumption of milk might be a simple blended exercise of fruit and plain milk, the commercial version is often sold as a cold beverage made from milk, often with added ice cream, flavourings or sweeteners and syrups with sauces. Most fast food outlets use machines and often the overdose of sugar and flavourings just takes away the food value factor of the milk content.

Milk shake recipes that use yogurt or fresh fruit without ice creams are technically called 'Smoothies'. Yet another term for them, popular is a 'Frappe'. Its popularity revolves around the acceptance of 'Coffee Frappe' which is enjoyed while on the move or as a relaxing beverage during any time of the day.

Many a consumers, children and adults alike, would shy away from making a milkshake at home but not hesitate in getting one from a commercial outlet. One of the reasons could be that it seems a healthier option when compared to a carbonated drink and often the consumer does not look at the fat or sugar content of the commercial product.

Then there is a variety of choices that the consumer is faced with. While at home one would make one type of milkshake, in a commercial outlet the sheer options available can ensure that each member of the family gets to try something different and share it to get a wider experience.

Of course the creamier and smoother feel, as also the chilled factor of a commercial product makes it more appealing during the warm season. Many an individual consumer has been enticed into buying ready flavoured powder or concentrate that makes the actual task of churning up a milkshake far simpler – just open the sachet, add milk and ice and it is ready.

With increased availability of international products in the Indian market there is easy availability of many a brand that were earlier available only during international travel. It is worthwhile to pay attention to added ingredients that extend the shelf-life of these items making it even less healthy in terms of advantages to be gained from a milk base drink.

There are also low fat versions or even sugar free options for those who wish to avoid these two factors while enjoying the 'milkshake factor'. These products are not ideal for growing children though adults could also be warned to just be aware of the food value and other contents of the product.

For the medically challenged who are unable to enjoy a milkshake there is no reason to feel left out. There is the version of Soy Milk or Rice Milk available to them. However, the limited option is a serious problem for them in the readymade sector. Yet the imaginative and innovative consumer can try almost any combination at home.

Milk shakes are neither seasonal nor age or gender specific, however, in summer they tend to sell more. While the old fashioned versions will always be available – like the vanilla, strawberry or chocolate options, newer versions are continually added by the dedicated Chefs.

The new age milk shakes might become more exotic or even more 'adult' in its approach by using exotic fruits or expensive contents to ensure that the young customer of yesterday continues to enjoy his glass of milk, albeit in a different form.

## Veganism

There is a growing trend of Veganism in India. A vegan diet excludes all animal products, including all dairy based products. Most people confuse Vegan to the Vegetarian way of eating. A Vegan would abstain from eating dairy products, eggs, meat, etc, but a Vegetarian may consume dairy products, including milk, curd, ghee and butter. This dietary and lifestyle choice aims to control and prevent 'cruelty' inflicted on animals.

India has long been touted as the vegetarian capital of the world. And now, like the rest of the world, it is waking to the physical, ethical and economic benefits of plant-based, meat-and-dairy-free food. For several decades, India has been the dairy-loving country. Milk is an important and irreplaceable component of almost all Indian households. But the picture is changing now and veganism is increasingly being embraced.

A vegan diet offers some advantages; however, it is necessary to ensure that you maintain an adequate intake of proteins, vitamin D, calcium and zinc to stay healthy. Going vegan need proper planning so as to not miss out on some of these.

## Benefits of Milk

Milk is beneficial. The benefits of milk could be linked to its high calcium levels and that this might counteract the adverse effects of the saturated fat content of milk. Dairy products provide nutritional requirements such as proteins, vitamin D, calcium and potassium. However, they are also known to provide excess calories and saturated fatty acids. Some studies show that cheese, yoghurt and dairy fat may protect against diabetes mellitus.

Nutritionists suggest it is not a good idea to totally cut out dairy products. One should have three portions of dairy food in their diet each day. It has also been said by that drinking milk helps gain muscle and lose fat after exercise. The impact of drinking milk after heavy weightlifting has found that milk helps exercisers burn more fat.

Moreover, there should not be concern about weight gain from the consumption of dairy products as scientific studies have shown that dairy proteins also help reduce adipose tissue and body weight. In fact, researchers found that the milk drinking group had lost nearly twice as much fat, while the carbohydrate beverage group lost one pound of fat. Those drinking soy lost no fat. At the same time, the gain in muscle was much greater among the milk drinkers than among those who drank either soy or carbohydrate beverages.

You must talk to your dietician regarding your food choices, especially when you plan to drastically change your food habits. ■

# "Prefer to Keep Things in Control Even in Chaotic Environment"

## Manish Aggarwal, Corporate Chef – Fig at Museo & Fig at Malcha

Chef Manish Aggarwal started his culinary journey at the age of 21. Having worked with leading hospitality chains such as Lemon Tree, The Oberoi, Carnival Cruise and Azure Hospitality, Chef Manish is currently the Corporate Chef at Fig where he translates his artistic culinary skills to every plate served at Fig at Museo and Fig at Malcha. He had envisioned the menu in a way that reflects his core belief that food should not only be limited to taste, but also nourish the mind and body.

In an exclusive interview with Sharmila Chand, he talks about his cooking philosophy and more ....

**How do you define yourself?**

I am a passionate professional and my forte has been handling large kitchens that are based on fast-moving casual dining formats. As a chef, I am organised and like to keep things in control even while the environment around is chaotic.

**What is your philosophy of cooking?**

Cooking is a joyous process for me. My philosophy revolves around using real ingredients to cook real food, using authentic recipes that are executed well. I do not believe in tweaking things for the sake of making things trendy.

**What is your area of expertise?**

I am formally trained in French cuisine. My current role requires me to understand the audience, track market trends and identify areas where we can improve our food experience.

**Had you not been a chef then what?**

I would've been a teacher or a trainer.

**What is your source of inspiration?**

A busy kitchen is an inspiring environment for any chef as there are new challenges every day. In terms of people I have learnt from, Chef Arun Mathur, Chef Vincenzo Tuoro, and Chef Anil Dahiya who inspired me to learn more and do better.

**What has been the most rewarding moment in your career?**

Getting promoted to Sous Chef has been the highlight of my career.

**How has the journey been so far?**

My journey has been eventful and rewarding. I have worked my way from the bottom to up and was lucky to learn all the tricks of the trade. I have worked in teams of all sizes and learnt from people of all kinds of backgrounds.

**What skills are necessary to be a good chef?**

Patience, a lot of it. Also, communication, since you get very less time to interact in the kitchen and performance pressure is high. You also need to be a strong observer in the kitchen since minor details matter.

**How do you de-stress yourself? What do you like to do in your ME time?**

I like spending time with my daughter whenever I get a chance.

**Favourite Ingredients?**

Organic Herbs give a punch to my recipes.

**Fav Cuisine?**

Nothing in particular, but I like food that is fresh and made without any processed ingredients.

**Fav Spice?**

Black pepper, because of its potency quality.

**Fav Equipment? Why?**

Combination oven. It is very useful and functions well.

**Fav Restaurant/food joint?**

Little Fish Shoppe, It is a small seafood joint at Townhall, Sydney. It serves the best Fish and Chips I have ever had.

**Fav Diner?**

All guests are equal to me. While we have served many people of significance, it would be unfair to point out favourites.

**Favourite Culinary Destination?**

My favourite culinary destination is my home town in Uttar Pradesh. My grandmother used to cook delicious food with local ingredients and fresh dairy products from our own dairy farm.

**What is your philosophy of work?**

You are as good as your last meal. Give it your 100%.

**Lessons learnt in the kitchen?**

You have no time for fixing mistakes. Make sure you don't make any.

**Last meal on Earth: What would you choose?**

New York Cheese Cake with a glass of red wine.

**10 years from now?**

10 years from now, hard to say, but I definitely will stick with my passion for cooking.

**What career advice you would like to give to youngsters aspiring to be chefs?**

Work ethics and attitude are everything. You cannot grow in your career without these two traits.

# Allure of Campari

Nobody can be indifferent to Campari – you either love it or just don't want to drink it. It has character, definition, personality and a unique taste which brings out strong approval or disapproval for the beverage. A beverage that has a lineage of over 150 years and where the formula is still a deeply guarded secret, the brand Campari has managed to seduce many a generation with its taste, image and branding.

Gaspare Campari, the youngest and the tenth child of a large family, created the Campari during those times when many homes brewed their own recipes of alcohol for digestives, aperitifs, and for just plain medicinal purposes. He did the concoction of the different herbs and ingredients which even today go into the making of Campari. While some put the number of such ingredients and herbs anywhere between 20 to 60, others believe it could be as many as 80!

The bright red, mid-proof aperitif Campari was born in 1860. The business started in downtown Milan at Caffe Campari, where the Galleria Vittorio Emanuele II is situated today. But it was only in 1926 that export of Campari began first to France and subsequently to other destinations.

Campari Soda was launched in 1932 and it was the world's first single serve aperitif. Designed by a futurist artist, Fortunato Depero, the bottle is an Italian symbol of everyday design objects. The company, Gruppo Campari came into being in the early 1990s and brand building has been a big factor in popularising Campari around the world. It is now found in 160 countries and different countries have discovered different ways of enjoying it.

Campari has been extremely international in its approach, making it a drink to be identified with passionate Italian and also acceptable around the world. Walking through the space of Galleria one can enjoy the different approach to showcasing that the company has adopted over the years.

## The Production

Neither the total numbers of herbs that go into making Campari nor its proportions are known. Maybe a total of three people in the world are privy to that information but what is noteworthy is that the process of infusion happens in a safe tank where alcohol arrives at its maximum strength of 96 per cent. It is then reduced to acceptable 25 per cent with water and infusion.

The water, of course, is processed to remove all smell, minerals and any other impurities before it is added to the Campari to bring down the alcoholic strength. The whole process takes 20 to 22 days during which time it is kept only in stainless steel tanks.

As the infusion of herbs is to be filtered, an automatic specially created filter is used and the paper is then recycled – actually burnt to produce energy as it is seeped with alcohol. The residue of the Campari is then given to a distillery to extract as much alcohol as possible which is mainly for industrial usage. The residue is then discarded and not used further.

The new plant to increase the production was completed in 2003, is just over an hour's drive from Milan's Gruppo Campari Headquarters where the earlier production unit was located. The move was necessitated by two factors – firstly to integrate all products and secondly to mark the Group's foray into the world of wines that as per DOP rules had to be bottled in defined area. Close proximity to the highway is an added bonus.

The 53,000 sq metres of constructed area (total area is 200,000) is very impressive. Apart from state of the art machinery, the stocking godowns are also located here. While it is easy to be impressed with just the figures of production and floor space, to actually see the machinery and experience the silent hum of different procedures going on simultaneously gives a different dimension to the experience.

While other products are also being made by Gruppo Campari, focus is surely

on the most recognised Campari. One of the most impressive procedures to watch is the bottling of Campari and soda – the ready-to-drink premix that is ever popular in Italy. Its recognizable conical shape bottle is perfect for a single serve, and once chilled it can be enjoyed after being poured in the glass or in the bottle.

For its 150th anniversary celebration, the bottle label that has largely remained unchanged over the years had something new to offer during the celebration of one and half century of success. The mandate was to mention the 150 years and convey passion.

## Campari in India

It has always been available in India though not been promoted in the style and manner that it deserves. The perception of Campari by the younger generation is often laced with identifying it as sophisticated but slightly old fashioned. This is false as in Milan and rest of Italy it is still the young who opt for the ready mix bottles of Campari and Soda.

The company believes that Campari is a very important highly visible international brand with a good recall value. Indian consumers, even if they have not tasted it would have heard of it, but unfortunately the aperitif category is currently very small in India. Many an Indian consumer has not tried it despite its brand strength and their awareness. Campari India Private Limited which sells spirits like Aperol, Campari, Skyy Vodka, and Wild Turkey in India, is expecting to increase the demand of its product range through a specific focused strategy for the Indian market.

Of course it goes without saying, but might as well be said that many more cocktails with Campari such as Mojito, Campari Orange, the iconic Americano and many more will be added to the repertoire of the usual Campari Soda. In Italy there are many options including these and others, though for a true Campari lover nothing works better than Campari on ice!

Of course the international branding and message behind Campari is as relevant to India. Campari is one of the leading spirits company. Campari cocktails are modern and progressive, as the young trendsetters of Italy have proven over the years and nobody can ignore the mission of 'passion' that Campari carries over so successfully.

To address the issues of who is the target Campari drinker, what is focus cocktail, why Campari and when to enjoy it best, there are a few hints from Gruppo Campari.

The Campari drinker is at ease with themselves and aware of finer things of life. They can be of any age group from 30 years upwards, primarily middle to high income professionals, entrepreneurs, managers or expatriates in India's cities. There is no occasion earmarked for enjoying Campari, it is a pre meal moment celebration any day of the week. It is as enjoyable at home as it is in restaurants, lounges and bars. The focus is personally relevant either as a cocktail or just Campari Soda – the classical way.

The lure of Campari is in its taste as much as in its brand image. An international favourite, it has potential and needs to be experimented with. As with any alcoholic beverage, to enjoy it you do not have to be a rocket scientist. With a little imagination and experimentation skills you can all find a bespoke way of enjoying it. Campari is a fashion statement as it is an aperitif, though one can often enjoy finishing a meal with it just as much. Taste of Campari is more than its international branding or bartender's skill – its bitter lingering taste does awaken senses the right way. ■

# "Our forte is our food and nothing beyond that!"

## Chef Udit Maheshwari, Chef Owner, Pitaara Kitchen & Amaltas

Chef Udit Maheshwari has been one of those who took the road less taken. Having read a ton of legal mystery books, he was inspired to take up law at Amity Law School in Delhi. One law degree and a few years later the call of food became too difficult to ignore, and something had to be done about it. One French cuisine course later, at Le Cordon Bleu in London, he was back to where things started – his hometown of Delhi to put into practice the learnings of the grueling Le Grande Diplome (in French cuisine and Patisserie).

Restaurants, deliveries, food consultancy & caterings – Chef Udit has experience in almost all aspects of food. From working with boutique resort properties to the kitchens of some of the busiest & most loved Cafes in Delhi NCR, he holds a decade worth of hands - on experience.

Now, owning two brands: Pitaara Kitchen, a regional Indian Cloud Kitchen & Amaltas- Indian Tapas & Bar, restaurant located in Delhi's posh Greater Kailash- 2 market. Though Chef Maheshwari is trained in classical & modern French cuisine & patisserie, his main area of specialization & expertise is in regional & modern Indian cuisine. He harbors unparalleled love for unusual and unique native Indian ingredients and uses them extensively in his menus. Popularizing hyper local ingredients has now become a passion and he is always on the lookout for something new and interesting.

In an exclusive interview with Sharmila Chand, he talks about his work philosophy and more….

**What is the USP of your restaurant and range of your offerings?**

Amaltas is an Indian Tapas and Bar - a very unique concept for Indian cuisine and for the Delhi restaurant scenario. Adapting the concept of tapas to Indian cuisine is unique & it aims for the diner to experience the plethora of food that the Indian subcontinent has to offer at the same time.

**What are the key challenges in a restaurant start-up?**

There are several challenges in setting up a restaurant – I can point out so many. Finding a good location is a challenge, with the right footfall and one that is affordable, has amenities like a lift and good parking and is compliant with fire NOC requirements. Then setting it up is difficult and an unnecessarily long process.

Finding the right members for your team post-Covid has also become a huge challenge. Amongst the biggest challenges in setting up a new restaurant is the licensing & compliance procedure which is unnecessarily long & complicated.

**What helped you the most in launching your brand?**

It is the love & support of our customers, who have been asking right from the start, when we are opening our dine-in restaurant. Apart from that – I am thankful to my wife and partner for being the organizer in the business.

**What are the tricky issues to tackle these days in foodservice business?**

Meeting customer expectations is very challenging today. People are well travelled and well versed with food. There are several TV shows talking about techniques, ingredients, etc. There is no bluffing, no hiding behind gimmicks. And customers are demanding – they only want excellence. But on the other hand everyone is looking for a deal or a discount. With oil prices rising, everything has become more expensive. Juggling quality on one hand and costs on another is very tricky especially when the expectation is sky high.

**How according to your experience the food (cuisine) trend has changed in recent years?**

Food trends have changed a lot over the last few years. Customers have developed more advanced palates because of a variety of food shows & also international travel. They have become more experimental, accepting & also more demanding at the same time. As a chef & restaurateur, you have to constantly keep pushing the envelope, creatively, to keep customers interested. You can't keep

serving the same menu templates that existed a decade back.

Also, the quality of ingredients over the years has vastly improved. You don't have to rely on expensive imported ingredients only, to provide a good experience to your customer. Local ingredients have become of really good quality.

### What has helped you the most in image building of your brand?

I am a simple guy and I let my food do the talking. Our forte is our food and nothing beyond that – I feel the sincerity that we represent really gets through to people.

### What inspired you to launch this brand?

It was a dream which I have nurtured for almost a decade - to open a space of my own. And the blooming Amaltas tree right outside my window was the inspiration in naming our restaurant.

### What is your work philosophy?

I believe in being honest about whatever I do. My motto is to put in a 100% in everything that I do and do it with utmost sincerity.

### What do you enjoy most about being in this business?

I love being surrounded by food and conversations of food. Apart from that the feeling of being in a kitchen is exhilarating. Nothing like a busy dinner service!

### What do you dislike the most?

The late hours and the fact that we are busy on festivals and holidays when the rest of the world is relaxing and spending time with their loved ones. It is a tremendous sacrifice. I have a son, a little less than a year old – he is almost always asleep by the time I am home.

### If you could change one thing about your position or business, what would it be?

I think I am blessed with my current venture and the way things have worked out for us. If I could change something around it, I would wish for the red tape around restaurant operations to become more business friendly.

### What kind of pressures you encounter at work?

As a business owner & a chef at the same time, there are pressures on you from different aspects. The first & the foremost is the pressure of meeting & exceeding customer expectations. The second is the balancing of customer expectations & the business bottom-line. Another pressure is to ensure that the team that is working with you is happy & well looked after.

### What are your future plans?

We are toying about our next steps. Should we try to open another branch of Amaltas elsewhere or should we open a completely different restaurant with a new concept. The verdict is currently split. So let's wait and watch!

### Anything else you would like to say about your brand?

Come & experience it for yourself!

### Lastly, how would you like to define yourself?

This one is easy. I am a simple guy with simple needs, give me good food and I will die a happy man!

# Display Kitchen

Display kitchens require a great deal of conceptualizing and vision so that they are future proof. These are the jewels in the crown of a good Food and Beverage operation. Exhibiting the kitchen to the customers is a specialist activity. It also involves exceptional programming necessities. Adjustments and adaptations in cooking methods, as well as operational measures may be required in order to achieve the desired result. Here, we will raise some of the key factors to be considered when determining whether a display kitchen is the right choice or not and also the various nuances of the display kitchens.

## Gaining Popularity

The Display Kitchen, if designed properly can create the brand value for the hotel or restaurant. Cooking in front of the guests has its own set of requirements, like accommodation in cooking methods, operational procedures, HACCP etc. to achieve the desired image.

Display kitchens, following a HACCP program can get customers to be comfortable with safety issues of food handling. The customer automatically perceives that when food is prepared in full view, the culinary staff is more conscious of safe food handling practices. Display kitchen staff orchestrates their moves with the great consciousness as if they are performing on stage. The element of theatre is a form of entertainment that enhances the overall dining experience.

## Important Aspects

There is a variety of issues that must be considered when determining whether a display kitchen is the right choice for a particular operation.

Display kitchens, by their nature, remain in full view of the customers. Some of the functions that occur in a foodservice facility are not, as appetizing as others. The owner should decide as to which components should be in full view, and which components should be given the rear seat. One of the areas is pre-preparation because the culinary team needs easy access to areas that are in full view, as well as those that are hidden. This requirement needs additional planning and coordination.

The visual component is very important aspect in display kitchens. When designed properly, even the support equipment and configuration takes into account what the guest will see, and how it looks. Storage areas have to be concealed or kept neat. Built-in equipment may be more desirable than freestanding equipment to achieve a finished look. Both the operation and construction budgets can be impacted by decisions made to accommodate these aesthetic objectives.

Speaking of impact on expenditures, the cost of the building per square foot is typically more expensive in the front-of-house, as that to the back-of-house. It is typically more expensive to provide a display kitchen in lieu of a concealed, back-of-house scenario.

Display kitchens should be viewed as an investment and if properly themed can get great returns. Display kitchens often present opportunities for the culinary staff to interact with the guest. Such interaction, if desired, can have an impact on the operation for the life of the facility. The pool of potential employees can be significantly reduced based on this operational feature, as not every available employee is well suited to interact with the guest and convey the image one wishes to convey.

## Attributes of a Display Kitchen

### Layers of Activity

The visual impact of a display kitchen is significantly enhanced when there is a variety of activity that occurs at different levels of depth perception. It looks really attractive when there is a whole bunch of stuff going on simultaneously in different parts of the display kitchen. One way to achieve this is to incorporate pieces of equipment with constant activity. Rotisseries, open-hearth ovens, char broilers, tandoors, roomali roti ranges are good examples of equipment that project constant activity.

The idea can be taken to its culmination

if the stations are strategically located. For instance, a display kitchen with a pick-up counter at the front, an expeditor's station on the chef's side behind that counter, with an island cooking suite behind that, and an open hearth oven with a constant flickering flame behind that. This layout has the potential for a variety of activity to occur simultaneously, one behind the other.

**How is the View?**

The objective of a display kitchen is to create food in front of the customer. It would make sense, then, that the display kitchen be located so that it can be easily viewed from the dining room or from the entrance of the restaurant. In certain scenarios it is appropriate for the display kitchen to be visible from as much of the dining room as possible, while in other situations the display kitchen may only be visible from a portion of the dining room. There is no right or wrong answer; rather such a decision depends on the overall concept. The location of the display kitchen, however, is an important issue that can affect the Restaurant's design and should be addressed early in the design process.

**Flow**

Flow is even more important for display kitchens, primarily because the interface between the service staff and kitchen staff occurs in full view of the dining area. Under normal circumstances, this interface can be chaotic at times.

In display kitchens, chaotic conditions simply aren't an option. The service staff and kitchen staff need to meet, but never cross paths. The culinary staff should be able to access all support areas and produce their food without interruption from the servers. The servers, likewise, should be able to access all required areas without having to navigate the culinary staff. Because display kitchens are often divided, with some areas in full view and others concealed, achieving proper flow patterns can be more challenging than in traditional configurations. Proper consideration should be given to the final layout.

## Importance of Equipment

Equipment in a display or exhibition kitchen often acts as an indirect focal point for guests. While all eyes are on chefs as they demonstrate their talents, the right mix of functionally aesthetic equipment that allows the kitchen staff to work efficiently is needed. Customers don't want to see a boring kitchen; they want something exciting. The kitchen equipment has become an important part of the look and feel of display kitchens. Today, kitchens are more flexible and allow customers to become a part of the dining experience.

Many manufacturers are creating new pieces of equipment that are both eye-appealing and functional. From wood-burning ovens to upscale Western grills and decorative ranges, to the simple tandoor, the kitchen equipment is being made innovative functional and ornamental. The kitchen appliances now complement the overall decor of the restaurant.

**Flashy or Functional**

Although the kitchen is open to customer's viewing, it doesn't mean it has to be loaded with high-end, flashy equipment. Choose one or two pieces to spotlight the Chef's skills. The visual impact of the display kitchen is enhanced when there is activity at different perception levels. In essence, it is important to provide layers of activity wherever possible.

The purpose of setting up multiple stations is two-fold; it keeps the equipment separated and thus keeps congestion down. It also triples the amount of action in the kitchen. Since there is one focal point and many smaller action stations, there is constantly something for customers to watch. The activity occurs at different depths. The end result, is a display kitchen with cohesive activity.

**Make It Work**

Equipment that is attractive to customers must be also functional. It is important to remember that form follows function: first make it work, then make it look good. If a hotel is going to go through the expense of constructing a display kitchen, it cannot afford to have an eyesore in the middle.

One has to make the discrimination about what is eye appealing and what is industry appealing. One can keep the cost of the equipment down by playing up other aspects of the kitchen, like you can animate the restaurants open kitchen by turning the cooking action to face the dining room. By doing this, customers can see the Chefs' faces and the cooking process, instead of the plating and pick-up. A large counter covers most of the cooking equipment so customer eyes are directed towards the action and visual piece or pieces of equipment which could be the kitchen signature.

## Design Aspect

Although equipment plays an important role in achieving a polished display kitchen, design can make or break a kitchen. It will not do any good if a piece of equipment looks great, but does not fit in with the rest of the kitchen. From a customer's perception, it looks better if the design is modular, even if it ends up costing more. The modular equipment in a display environment returns the investment manifold.

## Sanitation Aspect

No matter how attractive a piece of equipment is; if it is unkempt it won't be sending guests the right message. Most people will agree that the most important feature of display kitchen equipment is the ability to keep it clean.

One can choose all stainless steel equipments that are easy to clean and will look good even after many years. Countertops made of granite, or Corian can be easily cleaned and they are eye-catching too. The exteriors of the equipment can be wiped off with a simple soap and water solution. Dark coloured equipment shows less dirt and grease.

Anything in the customers' view must be immaculately clean and taken care of and the equipment must be reliable. In a normal closed kitchen situation, if something breaks down, guests wouldn't know about it. In a display kitchen, though, all eyes are on the kitchen. Therefore, it is better to have some very reliable pieces of equipment in the kitchen, along with excellent service backup from the manufacturers or distributors. ■

## Fine Quality Pulses

AgroPure group began its journey in the year 1970 with a complete set up of dal and flour mill under the guidance of Sh.Ghanshyam Dass Goyal. Today AgroPure group of companies is a leading brand of processor, manufacturers and exporters of fine quality pulses and besan. Apart from incredible business strategy the secret behind AgroPure's remarkable success is the superior standard of quality and well planned supply chain. The team of highly qualified and well experienced

staff has helped in maintaining and growing the company in the field of delivering total quality and business development.

The combination of great exposure and complete knowledge about the industry has always guided the company with the needs of the changing market in both domestic and international spheres. AgroPure believes in 100% quality maintenance with extra care and effort towards building and maintaining relationship with customers. The company constantly strives to upgrade the standards with high quality and on schedule delivery of products. The company makes sure that the products pass through stringent quality checks so that only the best ranges of products reach the clients. Because of the much valued expertise gathered in all these years the company has been able to nurture eminent business relationship with customers and retain them for the longest period of time.

**GPA Foods P. Ltd.**
**agropure@agropure.net**

## IT Solution Provider

Founded in 2008, Romio Technologies Pvt. Ltd. is one of the leading IT solution providers for the Hotel and F&B industry. The wide range of products include variation of Hardware and Software solutions.

Under Hardware the solutions include POS(Point of sale machine), Bill Printer, Kitchen Printer, Cash Drawer, Scanner, Card Reader. The touch based POS comes with the latest configuration with a smooth Touch experience and an option of dual screen display. The

POS is compatible with majorly all software. With more than 36 support centres PAN India, Romio Technologies is providing POS with 3 years onsite warranty.

As a part of software there solution includes ERP, Front Desk, Room Booking, Restaurant POS, Card based solution, CRM, Inventory Management, Feedback Application, Club Management System. Managing Theft control and a complete set of Analytical Reports are some of the key features of the product. The entire application is simple to use with an extremely low learning curve.

The complete solution under one umbrella with a unique service commitment leads them to be a perfect choice for the entire IT solution.

With a vision of Quality standard, compliance and meeting customer expectation, they have emerged as a market leader for over a decade.

**Romio Technologies Pvt. Ltd.**
**info@romiotech.com**

## Baked Snacks

Delicious, simple, and satisfying, that is what the HyFun Foods experience is all about. The journey of HyFun Foods, a wholly owned subsidiary of Asandas and Sons Pvt. Ltd. began in the year 2016 with its state-of-the-art manufacturing unit located at Mehsana, Gujarat.

They produce quality snacks, using advanced technology and automated systems. They offer a wide range of products in baked snacks category which includesa range of Pizzas - Margherita, Veg Paradise, Tandoori Paneer and Garden Fresh; Savoury Puffets - Italiano & Schezwan; and Dessert - Apple Crumble Pie-Puffets.

All products are manufactured using ingredients that meet international standards, providing consistency, cost-effectiveness, and convenience. The company is committed towards reducing food waste, acknowledged by top HORECA, PBCL, Café, QSR, and Caterers in over 34 countries in addition to India.

HyFun Foods has emerged as one of the largest producers of high-quality frozen food. HyFun Foods is committed to deliver the best when it comes to quality, consistent flavour, and increased convenience.

**HyFun Foods**
**info@hyfunfoods.com**

THE NEW INDIA ELECTRIC & TRADING CO. (Est. 1946)

Hamam House, 38 Ambalal Doshi Marg, Nr. BSE, Fort, Mumbai – 400 023 Tel: 022 - 22651177 / 22651597

Mobile: 9833411770 • info@pastamachine.in • www.pastamachine.in

## ADVERTISER'S INDEX


| COMPANY | PAGE NO. |
|---|---|
| AKASA INTERNATIONAL | 55 |
| ANUPAM INDUSTRIES | FIC |
| D K G SALES PVT. LTD. | 13 |
| EURO FOODS PVT. LTD. | 07 |
| FAGOR INDUSTRIAL S. COOP. NIF | 33 |
| FNS INTERNATIONAL PVT. LTD. | 23 |
| GIORIK | 57 |
| GPA FOODS PVT. LTD. | BIC |
| GUNI HOSPITALITY PVT. LTD. | 49 |
| HAMDARD LABROTORIES (INDIA) | 09 |
| IFB INDUSTRIES LTD. | 25 |
| JYOTI INDUSTRIES LLP | 35 |
| KAY SONS OILS PVT. LTD. | 17 |
| LOOMCRAFTS FURNITURE INDIA PVT. LTD. | 19 |
| METROPLUS LIFESTYLE | 39 |
| MITTAL INTERNATIONAL | 11 |

| COMPANY | PAGE NO. |
|---|---|
| MOD KITCHEN EQUIPMENTS PVT LTD | 27 |
| NAVIN POLYCON | 12 |
| NESTIN VENTURES LLP | 29 |
| P LAL & SONS | 21 |
| PRODUCT & IDEAS (INDIA) PVT. LTD. | 15 |
| RANS TECHNOCRATS INDIA PVT. LTD. | 41 |
| RASHMI PLASTICOAT INDUSTRIES | 45 |
| REMINGTON STEEL ARTS | 62 |
| STEC HOTELWARE LLP | 51 |
| STERLING SOLUTIONS | 08 |
| THE NEW INDIA ELECTRIC TRADING CO. | 63 |
| TROPILITE FOODS PVT. LTD. | 53 |
| TS BRASS AND BRONZE WORKS PRIVATE LIMITED | 01, 59 |
| VENUS INDUSTRIES | 05 |
| VRB CONSUMER PRODUCTS PVT. LTD. | BC |
| WINTERHALTER INDIA PVT. LTD. | 37 |

# "Delivering Exceptional Guest Experiences"

**Manvendra Pratap Singh, F&B Manager, DoubleTree by Hilton Gurugram Baani Square**

With over 13 years of experience in the hospitality industry, Manvendra Pratap Singh has been associated with reputed brands such as Roseate Hotels & Resorts, Dusit D2, The Leela Hotels & Resorts, Radisson and Taj Hotels & Resorts. Manvendra brings with him immense knowledge and a sharp skill set which helps him lead the successful food and beverage operations with a focus on enhancing guest experience. At DoubleTree by Hilton Gurugram Baani Square, he spearheads all food and beverage operations including restaurants, bars, in-room dining, banquets and meeting rooms.

He holds a Master degree in Business Administration from Annamalai University, Tamil Nadu along with Hotel Management from IHM Dehradun. Apart from his passion for food and beverages, Manvendra loves to play cricket and read books. In an exclusive interview with **Sharmila Chand**, he talks about his work philosophy and more……

### What do you enjoy most about being a Food & Beverage Head?

Being a food and beverage manager, I love to interact and build personal connect with the guests. This also brings along numerous opportunities and exposure that further helps me evolve in this role.

### Is your job challenging?

Challenges are everywhere and it all depends on how you perceive them. I strongly believe that every challenge brings along an opportunity to prove your mettle. Hilton is known for delivering the finest quality standards and it is an everyday challenge for me to live up to the brand expectations.

### If you could change one thing about your job, what would it be?

One thing that I would like to change about my job is the ability to find more ways to connect with guests. As today's guests prefer everything personalized, I keep exploring ways as to how I can know them better or understand their needs using the right resources and technology.

### What kind of pressures have you encountered at work?

It is very important to be on top of your game when it comes to delivering exceptional guest experiences. As a food and beverage manager, there's always constant pressure on me to introduce products and services that stand apart and meet guest needs, keeping in mind all financial aspects at the same time.

### Tips or insights you exercise to strengthen your team?

Maintaining constant touch with the team, building personal connect and understanding their expectations from you and the hotel, conducting regular briefings for associates and departmental trainings are some of the best ways we are practicing at DoubleTree by Hilton Gurugram Baani Square to strengthen our team.

### How is your experience at the present job?

It's a great honor to be a part of the Hilton family and especially to work with an iconic hotel like DoubleTree by Hilton Gurugram Baani Square. The team is extremely talented and there's so much to learn from each one of them. If I talk about my journey, it's been beautiful so far.

### What are the challenges of working here?

I have worked with many brands, but working with Hilton has been quite amazing. As I mentioned earlier, wherever you go, challenges will always follow you. But in my case, it is the leadership of our General Manager, Jai Chugh, who himself comes from the Food and Beverage background, has helped me come out of every difficult situation effortlessly.

### What is the USP of your F&B outlets?

The strength of all four outlets at DoubleTree by Hilton Gurugram Baani Square lies in the uniqueness of each outlet -

Glasshouse- an all-day dining restaurant whose glass walls extending a serene view of the beautiful manicured lawns, stunning interiors, wooden flooring and stylish furniture, is an ideal place to dine with families, friends or colleagues. It specializes in Indian and International cuisine and offers thoughtfully curated a la carte menu featuring Indian, Asian and Western cuisines. It also offers extensive buffets with a wide variety of vegetarian and non-vegetarian dishes. The restaurant also features live kitchen and pizza oven.

Café O Lait- offers wide variety of delectable cakes, pastries, assorted cookies and a fine multitude of gourmet savories, breads, healthy juices and freshly brewed coffee and tea.

Pose- The Fashion Bar is located at the hotel lobby and is fashioned with stunning interiors and stylish seating sofas and chairs. It offers outdoor seating area that is attached to a beautiful lawn. Guests can sit back, relax and enjoy succulent bites & their favorite drinks.

Vibe-The Sky Bar is Gurugram's highest rooftop bar and is an ideal place for social and corporate gatherings. One can also enjoy sophisticated bites and handcrafted concoctions in an open seating space.

### What is your working philosophy?

My team is my biggest strength and it is my constant endeavor to extend them a comfortable and employee friendly environment where they not only enjoy their work but also perform to the best of their capacity.

### What is your take on how best to cope with challenges of the present pandemic times?

Guest safety is the top priority and considering the current situation, it is imperative that we take utmost care in maintaining the highest standards of hygiene and social distancing while handling the operations.

# AgroPure®

Pulses, Besan, Maida, Sooji, Dalia, Poha & Rice

50th YEAR OF CELEBRATION

*Five Decades of Trust & Quality*

Scan the QR Code to open the website

**GPA FOODS PVT. LTD.** PH.: 011-47820000 | EMAIL: agropure@agropure.net | website : www.agropure.net

DELENG/2005/14944

VEEBA®
FOOD SERVICES

# We add flavour to your business.

Whether you are a restaurant, a fast-food outlet, a catering service or a bakery serving cuisines from around the world, choose from our range of quality products and get the taste of success.

Mayonnaise | Ketchup, Sauces & Dips | Pizza & Pasta Sauces
Salad Dressings & Emulsions | Mustards | Gravies | Ganache, Fillings & Icings
Fruit & Chocolate Toppings | Sugar Based Syrups | Flavoured Syrups

VRB

**For business enquiries contact: VRB CONSUMER PRODUCTS PRIVATE LIMITED.** Office No. 101, 1st Floor, Pegasus One (Inside IBIS Hotel Complex) Golf Course Road, Sector 53, Gurugram, Haryana 122002 | T: +0124 4653250 | www.veeba.in