

HAMMER

Food & Beverage

Oct-Nov 2024 • Volume XXII Number 1 ₹ 100

Business Review

Business magazine for food service & food retail professionals

Business

Tech Takes Over F&B Industry

Agri

Cloves – Strong & Zesty!

Beverage

Indian Ethnic Flavors: A New Wave in Beverage Trends

Dairy

Strong Aromas of Blue Cheese

Meat

Of the Sheep

Stirring up....Cocktail Craze

WORLD'S MOST EXCLUSIVE & PREMIUM *Food Serving* COUNTERS



110+ *Exclusive & Selective Concept of*
Food Serving Counters Available

in Live Display

BUFFET/CHAAT COUNTERS

FRUIT/SALAD COUNTERS

MOCKTAIL COUNTERS

COFFEE COUNTER

ICE CREAM PARLOUR

PAN COUNTERS

SWEETS/DESSERTS COUNTERS

OTHER COUNTERS



FOR COMPLETE DISPLAY VISIT OUR GRAND SHOWROOM

B-12, Mayapuri Industrial Area, Phase-1 New Delhi-110064 (India)

CALL :- +918130009749 , 011-47181818



RELIABILITY
BUILT IN™

KLARCO

T&S (Since 1947)

T&S products (Made in U.S.) are highly acclaimed throughout the industry for being well-built, long-lasting and reliable. Rigorous testing and a focus on interchangeability have helped set T&S apart from the competition for more than 76 years.

www.tsbrass.com

New!



LAKECREST

Accessories



Klarco (Since 1985)

Klarco has been designing and manufacturing faucets, pre-rinse units, hose reels and accessories for professional kitchens (Made in Italy) and the food industry since 1985. Now part of the American T&S Brass and Bronze Works, it is one of the strongest and most established companies in the industry in Italy and many other countries.

www.klarco.com



T&S Products



Manual/Sensor
Faucets



EverSteel Pre-Rinse Units



Hose Reel



Glass/Kettle/Pot fillers



UltraRinse

Klarco Products



Pre-Rinse Units



Faucets



Metering and
Sensor Faucets



Automatic Hose Reels

T&S CERTIFICATIONS



T&S Awards



Why Us?

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



Where Blue Meets Green!

We've cut our overall carbon footprint by an average of 5% year-over-year for the last several years. At T&S, we're putting our principles into action and the impact speaks for itself



Akash Prasad
India & Subcontinent
+91 7022569150
aprasad@tsbrass.com



Yashaswi Anand
Western & Central India
+91 7709586000
yanand@tsbrass.com



Amit Verma
North & East India
+91 9958300651
averma@tsbrass.com



for more
information



Over the years, India's F&B landscape has undergone a remarkable metamorphosis. Today India's inclination towards tea and other indigenous drinks, particularly among the millennials and Gen Z, during celebrative and special occasions has been superseded by cocktails. Irrespective of age, and other differences, everyone wants to raise a toast to the future, with a cocktail. Cover story examines the various aspects of these mixologists and consumers' favourite concoction.

With increasing number of restaurants, the entrepreneurs need to be more creative and also conscious about the benefits of technology that can ensue to the restaurant business. Driven by advancements in robotics and AI, routine and repetitive tasks are automated to increase productivity and, thus, enhance profitability. Business story finds the effects of technology and robotics on the restaurant industry in India.

Agri section elaborates on Clove as an important ingredient in food preparation because of its aroma and taste. Beverage section talks about how the latest fascination with Indian ethnic flavours are drawing an enthusiastic response from drink aficionados, who crave unique, vibrant tastes that elevate their drinking experiences.

Indians are learning about new cuisine and ingredients constantly, sometimes also Indianising the product on the way. Dairy section discusses the popular forms of Blue Cheese and how few Indians have started acquiring the taste for this unique cheese. The consumption of sheep meat is restricted to delicacies like kebabs and other roasted meat preparations, primarily snacks. Meat story reflects upon the limited popularity of sheep meat in India.

Other regular sections provide an update on events, news & reports.

We at Hammer wishes all our readers Merry Christmas & Happy New Year.

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

© 2024 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, A-6/1, 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

OCT-NOV 2024



COVER STORY

36

Stirring up....Cocktail Craze

BUSINESS

46

Tech Takes Over F&B Industry

AGRI

58

Cloves – Strong & Zesty!

BEVERAGE

60

Indian Ethnic Flavors: A New Wave in Beverage Trends

DAIRY

64

Strong Aromas of Blue Cheese

MEAT

68

Of the Sheep

DEPARTMENTS

Event 04

News 12

Report 24

Appointment 26

Chef Voice 70

Health & Nutrition 72

Product Preview 74

Interview 76



India Bakery Exhibition 2024: A Grand Success at Chennai Trade Center



the variety of products displayed. From cutting-edge baking equipment, and raw materials to packaging solutions and creative designs, the exhibition offered a comprehensive experience for those looking to enhance their business or expand their baking knowledge.

Live demonstrations and workshops by expert chefs were major attractions, where visitors learned new techniques and received hands-on experience with innovative baking processes. Industry leaders also took the opportunity to conduct seminars, offering insights into sustainable baking practices, the rise of healthy and organic ingredients, and the impact of evolving



consumer preferences.

The India Bakery Exhibition 2024 not only served as a platform for business networking but also fostered collaboration and knowledge exchange among industry players. Many exhibitors reported positive feedback, with numerous business deals and partnerships being initiated during the three-day event.

In conclusion, the event once again cemented its position as a premier platform for the bakery industry, contributing significantly to the growth and development of the sector in India. As the curtains fall on the 2024 edition, the industry looks forward to even bigger and better editions in the years to come, further elevating India's presence in the global bakery market.

The India Bakery Exhibition 2024, held from 20th to 22nd September at the Chennai Trade Center, proved to be a resounding success. With over 180 exhibitors showcasing their latest products, technologies, and innovations in the bakery and confectionery industry, the event attracted a large crowd of baking enthusiasts, professionals, and industry experts.

The exhibition, organized to promote growth and innovation in the bakery sector, saw an impressive turnout with 15,000 recorded visitors. These attendees included bakers, pastry chefs, bakery owners, and entrepreneurs, all eager to explore the latest trends, machinery, and ingredients shaping the future of the industry.

One of the key highlights of the event was



WE TAKE CARE OF YOUR DISHWASHING

Your Dishwashing Specialist.

Commercial dishwasher for perfect cleanliness & hygiene.



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 | email: info@winterhalter.in



SIAL Paris 2024

A Record International Edition



SIAL Paris, the International Food Show, closed an exceptional edition on October 23, 2024, reinforcing its status as the world's leading event in the food sector. For five days, more than 285,000 professionals from around the world discussed the latest food trends and innovations. Together, they explored future solutions to the major challenges for food of tomorrow.

Organised by Comexposium, SIAL Paris is part of SIAL Network, the world's largest network of food and beverage fairs. This year, SIAL Paris brought together 7500 exhibitors representing 127 countries, in more than 270,000 square metres of exhibition space, the equivalent of 100 hypermarkets!

The show, held at the Parc des Expositions exhibition centre, Paris-Nord Villepinte, saw a record increase in attendance of 8%, returning it to pre-pandemic figures. This enthusiasm proves the imperative need for professionals in the sector to meet up and collaborate. For them, SIAL Paris is a special time for exchange that makes it possible to conclude contracts and strike up new partnerships.

"The show consolidated its position as a world leader in all things food, with outstanding growth among both

exhibitors and visitors," says a delighted Audrey Ashworth, Director of SIAL Paris. "In the five days, we realized that, in an increasingly digital world, human contact and collaboration between start-ups and large companies are essential."

With more than 200 visitor countries and the participation of 110 official delegations, SIAL Paris, under the patronage of the President of France for this anniversary edition, plays more than ever a key role in discussions on the future of food worldwide. Fifty ambassadors, 16 parliamentarians and 17 French and foreign ministers walked the aisles of the show, highlighting its importance for the development of the agrifood sectors.

Representing the French government, Annie Genevard, Minister of Agriculture, Food Sovereignty and Forests, declared at the opening of the event: "SIAL Paris is an unmissable opportunity for highlighting the major role played by our agrifood industries in the value chain of our food sectors and in the industrial fabric." The Minister for the Economy, Antoine Armand, and the Secretary of State for Consumer Affairs, Laurence Garnier, lauded for their part the role of SIAL as a springboard for export for the 600 or so French companies

present.

The French President, Emmanuel Macron, welcomed the event's 20 most influential French exhibitors to the Elysée Palace for an official dinner on Monday, October 21, alongside major international players (corporate CEOs, importers, etc.). This gala get-together made it possible to strengthen the partnerships between France and the main world markets, testifying to the strategic importance of SIAL in food diplomacy.

"SIAL Paris 2024 was a vibrant, optimistic and committed show. SIAL has underpinned its role as a driving force in supporting food transition and encouraging every stakeholder to commit to being an agent of change, so as to respond together to the great challenge of tomorrow: feeding 10 billion consumers in a healthy and sustainable way.

This edition, rich in content, conferences and summits, demonstrated how the challenges we face, particularly environmental, are a source of inspiration and a tremendous opportunity for the agrifood industry in the short, medium and long term." So states Nicolas Trentesaux, Managing Director of SIAL, who goes on to say: "This exceptional edition of SIAL Paris also featured a festive evening, with a spectacular show, which brought together the communities of planet food to celebrate 60 years of food exploration."

For five days, the Paris-Nord Villepinte Exhibition Centre was a hub of creative effervescence, with the presentation of more than 400,000 products by SIAL's exhibitors. Food innovations took centre stage, reflecting the trends of tomorrow and meeting consumers' growing expectations with regard to health, sustainability and simplicity. The highly anticipated SIAL Innovation Awards, which highlight the most innovative concepts of the show, rewarded several companies for their inventive products and solutions.

EMPOWER YOUR KITCHEN WITH OUR COMMERCIAL EXCELLENCE.



Sterling Solutions

A COMPLETE COMMERCIAL KITCHEN SOLUTION

BRANDS



STERLING SOLUTIONS

Unit No. 511-B, 5th Floor,
Welldone Tech Park,
Sector-48, Sohna Road,
Gurgaon, Hr.-122002



Please Scan for
more Information

Phone : +91 124 438 9020

Mobile : +91 96540 25492

E-mail : info@sterlingsolutions.in

Website : www.sterlingsolutions.in

The 23rd Chandiwala Hospitality Ensemble (CHE) 2024: A Celebration of Innovation, Sustainability, and Hospitality Excellence



The 23rd Chandiwala Hospitality Ensemble (CHE) launched on October 23, 2024, at Banarsidas Chandiwala Institute of Hotel Management (BCIHMCT) with a vibrant and ceremonial opening. The event known for fostering innovation, creativity, and excellence in the hospitality industry, began with vibrant energy. The campus auditorium was filled with excitement, as hospitality students, media representatives, and distinguished faculty gathered for the three-day event, which is set to be a key platform for aspiring professionals and industry leaders.

The event was honoured by the presence of distinguished guests, including Chief Guest- Ramesh Takulia, Consultant-Indian Hotels Company Limited (IHCL), Guest of Honour- Dr. Chef Parvinder Singh Bali, Director School for European Pastry and Culinary Art & Prof. R. K. Bhandari, Principal, BCIHMCT.

Prof. R. K. Bhandari articulated the significance of the Chandiwala Hospitality Ensemble as a premier forum where burgeoning hospitality professionals converge to exhibit their prowess on a national scale. He explained the event's pivotal role as a launch pad for young talents to engage with seasoned industry experts, acquire insights, and establish meaningful connections. He added "even COVID was not able to stop us and how innovative our event can be".

Dr. Chef Parvinder Singh Bali delivered an inspiring address, commending the participants for their enthusiasm and

dedication. He emphasized the significance of participation, stating, "All of you are winners because you have decided to participate in this 3-day event." He encouraged the students to focus on honing their culinary skills, rather than seeking fame. His words of wisdom resonated deeply: "Be a chef focusing on your skills, not because you want to be on television." Dr. Chef Parvinder Singh Bali's presence and insightful address added depth and value to this event.

Ramesh Takulia emphasized the importance of cooperation over competition, noting that the majority of the world functions on collaborative efforts. He framed the event as an opportunity for friendly and healthy competition, where participants can learn, share, and grow together.

Dr. Chef Prem Ram - Event Coordinator, expounded on the imperative need for sustainable practices within the hospitality sector, emphasizing that sustainability is no longer a mere option but a fundamental responsibility. He urged future leaders to pioneer eco-friendly solutions that mitigate the industry's environmental footprint.

Supported by industry giants such as VEEBA, Nestlé, Dhanshri, and Daawat, CHE 2024 saw 17 teams from hotel management institutes across India competing across various categories. The theme of this year's Ensemble focused on 'Sustainability', highlighting eco-friendly practices and encouraging the next generation of hospitality professionals

to integrate sustainable approaches into their careers.

On all three days, Chandiwala Ensemble witnessed a wide range of creativity and showmanship by the participants who enthusiastically participated in various held competitions. An Engaging Closing Ceremony After three exhilarating days of competition, learning, and networking, CHE 2024 concluded with a grand closing ceremony on October 25th, 2024.

The Closing Ceremony was graced by distinguished dignitaries from the hospitality industry. The Chief Guest, Greesh Bindra, Vice President of Operations at The Surya Hotel, inaugurated the event. Eminent guests included IP Singh, Vice President Operations, Jaypee Hotels and Resorts; Dr. Anmol Ahluwalia- Area Director-Operations, Delhi & Head of Centre of Excellence-Accommodations, Indian Hotels Company Limited (IHCL); Chef Davinder Kumar, Vice President, Le Meridien, New Delhi, and President, Indian Culinary Forum (ICF); and Dr. Sharda Sharma, Director Operations, The Surya, New Delhi; Ms. Viniti Bahl Sherawat, Corporate Director Of Learning and Development, Indian Hotels Company Limited; Pulkat Bhagat, L&D Manager, Zone By PARK; Prabhakar Sharma, Human Resource, PARK.

Dr. Gagandeep Soni (Dy. Coordinator), delivered a heartfelt vote of thanks, expressing gratitude to all participants. The ceremony celebrated the culmination of three days filled with creativity, collaboration, and a shared commitment to sustainability in hospitality.

BCIHMCT extends its congratulations to all winners and heartfelt appreciation to all the participants, industry partners, media partners, and sponsors for making this event a grand success. CHE 2024 not only provided a platform for young talent to showcase their skills but also fostered a spirit of community and shared learning, leaving an indelible mark on every participant.

#Cook Different



Stove, pots and pans – used to be important.
However, there is no need for them anymore.

iVario.
The Game Changer.

Experience the iVario,
attend a CookLive demonstration.

Register at
rational-online.com



ICF Marks Culinary Excellence at the 21st Annual Chef Awards



An evening of culinary brilliance unfolded at the 21st Annual Chef Awards, hosted by the Indian Culinary Forum (ICF) at the Hotel Ashok in New Delhi. This event, held in celebration of International Chefs Day, gathered an elite assembly of master chefs and industry veterans, all coming together to acknowledge the artistry and dedication that defines the culinary world. The night was illuminated by the presence of Nakul Anand, former Executive Director of ITC Hotels, who had the honour of presenting awards to the outstanding culinary artists recognized for their exceptional contributions to the hospitality industry.

The Chef Awards by the Indian Culinary Forum (ICF) are among India's prestigious culinary accolades, honouring the exceptional contributions of chefs and elevating the reputation of Indian cuisine worldwide. These awards not only celebrate individual achievements but also serve as a catalyst for inspiring chefs to pursue excellence in their craft and bring international prestige to Indian cuisine. As the oldest association formed in 1987 dedicated to representing professional chefs in India, the ICF plays a pivotal role in recognizing and promoting culinary excellence.

Chef Davinder Kumar, President of the Indian Culinary Forum, expressed his pride in the ceremony, highlighting the significance of honouring those who have made a lasting impact in the culinary world. "The Chef Awards celebrate the dedication and creativity of our culinary artists. Their contributions are invaluable to the hospitality industry, and we are committed to showcasing their talent. This year's awards highlight the innovative spirit of our chefs, and it is a pleasure to witness their hard work being recognized on such a grand platform. I believe these awards will not

only motivate the awardees but also inspire upcoming chefs to explore their culinary passions and push the boundaries of their creativity."

This year's ceremony celebrated 17 culinary artists for their outstanding contributions to the hospitality industry. The awards were divided into two categories: 5 Chef Awards, determined through nominations and selected by a grand jury, and 12 MasterChef Awards, awarded following a rigorous four-day culinary competition involving over 150 chefs from across India.

The competitions took place at the Institute of Bakery & Culinary Arts (IBCA) in Vikaspuri and the Banarsidas Chandiwala Institute of Hotel Management and Catering Technology in Delhi. A distinguished panel of WACS-certified jury members from all over India meticulously judged the participants. This year's competitions were chaired by the esteemed Chef Nimish Bhatia, with Chef Rajeev Chopra serving as the organizing secretary.

Chef Vivek Saggar, General Secretary of the Indian Culinary Forum, emphasized the importance of such events in fostering culinary talent. He said, "The Chef Awards not only recognize excellence but also inspire the next generation of chefs to push the boundaries of culinary innovation. It is our responsibility to create an environment where creativity flourishes and where chefs feel empowered to showcase their unique culinary voices. The rigorous competitions we held this year were a testament to the talent present in our community, and we are proud to support these chefs as they continue to contribute to the rich tapestry of Indian cuisine."

Chef Vinod Bhati, the Treasurer of the Indian Culinary Forum, extended his profound gratitude, saying, "We extend our heartfelt

thanks to all our event partners and supporting associations who collectively played an instrumental role in making this event a resounding success. Their unwavering support and commitment to excellence in the culinary arts have truly elevated this celebration. Together, we are fostering a vibrant culinary community that inspires creativity and innovation across the industry."

The winners of the 21st Annual Chef Awards are as follows:

1. Lifetime Achievement Award: Chef Sanjiv Mediratta
2. Golden Hat Chef: Chef (Dr.) Gautam Chaudhry, Demiurgic Hospitality Pvt. Ltd.
3. Silver Hat Chef: Chef Diwas Wadhwa, Eros Hotel, Nehru Place, ND
4. Pastry Chef of the Year: Chef Syed Ali Miya Naqvi, Radisson Kaushambi
5. Shri Anil Bhandari Chef of the Year: Chef Vikram Shokeen, The Ashok
6. Master Chef Carver: Chef Praveen Kumar, IHC, Habitat World Delhi
7. Master Chef Butcher: Chef Sanjay Bakhla, Le-Meridien, Delhi
8. Master Chef Kebab: Chef Praveen Kumar, Country Inn & Suites, Sahibabad
9. Master Chef Indian Sweets: Chef Omvir Singh, The Ashok
10. Master Chef International Confectionery: Chef Deepak Kumar, JW Marriott, Aerocity
11. Master Chef East West South Indian Cuisine: Chef Sunder Rajan, Caddie Hotels Aerocity
12. Master Chef North Indian Cuisine: Chef Navjot Singh, Novotel Aerocity
13. Master Chef International Cuisine: Chef Aman Prajapati, Delhi Aerocity, GMR
14. Master Chef Oriental Cuisine: Chef Suraj Thakur, Eros Hotel, Nehru Place, ND
15. Master Chef Baker: Chef Sunny, Radisson Blu Plaza Delhi
16. Student Chef of the Year (Female): Shaila Swamy, IBCA
17. Student Chef of the Year (Male): Rishi Goyal, Vedatya Institute

BAR WARE



For the Professionals. By the Professionals.

Made from high quality stainless steel

OUR RANGE :
KITCHEN WARE
TABLE WARE
TONGS
BAKE WARE
PIZZA & SUPPLIES
BOWLS & COLANDER



We have more than 3000+ products range for Hospitality Industries visit our website www.kingmetal.com

Dealer in :
Mumbai, Delhi, Bangalore, Chennai,
Agra, Ahmedabad, Amritsar, Aurangabad,
Bhopal, Calicut, Chandigarh, Cochin, Coimbatore,
Dehradun, Goa, Gorakhpur, Haridwar, Hyderabad,
Indore, Jaipur, Jodhpur, Kolkata, Lucknow,
Ludhiana, Madurai, Nashik, Patna, Pune, Srinagar,
Surat, Trivandrum, Udaipur, Vadodara, Vizag

More Dealers Are Solicited All Over Country.

SCAN FOR WEBSITE



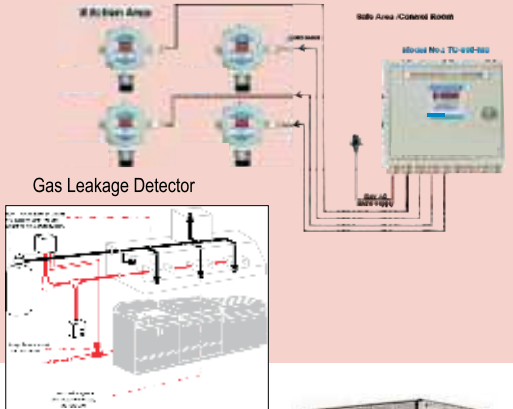
For More Information Contact Us :
KING METAL WORKS
Showroom: Unit No.5, Steel Made Industrial
Estate Marol, Andheri (East), Mumbai - 400059.
Tel: 022-40275700 / 51 : Mob: +91- 9930675752
E-mail: sales@kingmetal.com / contactus@kingmetal.com
Manufacturing Unit :
Andheri (Mumbai) & Vasai (palghar)

Follow Us On : | Available On :



One Stop Solution Company

L.P.G./P.N.G. Pipe Line Installations
L.O.T System Installations, Flow Metering Technology
Kitchen Ventilation System, Kitchen Hoods Fire Suppression System
LPG/PNG Gas Leakage Detection Systems



- Kitchen Exhaust System including designing of Air Ducting, size of Exhaust Hood, size of Ventilation Blower and CFM.
- Kitchen Fresh Air System including designing of Duct Size and CFM of Air Washer System.
- LP Gas System including Gas Bank

R R Hospitality Solutions

**KH. No. 13/1 & 7/21 Ground Floor,
Libaspur Road, Village Samaipur,
Landmark Near Navikha Soap Factory, Delhi-110042
Mobile: 9310336756, 8851878857
E-mail: office.rrhs@gmail.com
Correspondence Address:
A-133, SF, Ashok Vihar, Phase-2, Delhi-110052**

Week of Italian Cuisine Celebrated in Delhi

Delhi recently welcomed the flavours of Italy at Foodstories, in collaboration with the Italian Trade Agency and the Embassy of Italy in New Delhi, hosting the much-anticipated Week of Italian Cuisine in the World. This week-long event, held at Foodstories in Ambience Mall, Vasant Kunj, was a celebration of authentic Italian



gastronomy, attracting the culinary fraternity, importers, food retailers, industry professionals, and members of the media.

The event was inaugurated with a ribbon-cutting ceremony, setting the tone for a delightful journey through the tastes of Italy. Food enthusiasts were invited to indulge in a carefully curated selection of Italy's finest ingredient. The lineup included culinary treasures such as the richly flavoured san marzano tomatoes, earthy black truffles, the golden glow of extra virgin olive oil, and the umami depth of aged balsamic vinegar. Visitors also experienced the nutty richness of authentic Italian vegetarian hard cheese and the delicacy of Parma ham, giving them a true taste of Italian tradition and craftsmanship.

Present on the occasion was Italian Trade Commissioner Antonietta Baccanari, Director - Trade Promotion section of the Italian Embassy, Co-ordinator for India, Bangladesh & Sri Lanka. The Week of Italian Cuisine is part of a global initiative to bring Italian culinary culture closer to people around the world, allowing them to explore Italy's food heritage.

The event not only showcased the Italian products but also highlighted the importance of quality ingredients and the artistry that goes into creating authentic



Italian dishes. "La dolce vita," or "the sweet life," was a theme that echoed throughout the event, encouraging guests to savour each flavour and embrace the Italian way of enjoying food.

When
Dining becomes
an *Experience*



**CUTLERY | BAR ACCESSORIES | TABLE ACCESSORIES | CHAFING DISHES
DISPENSERS | SNACK SERVERS | STONEWARE | BUFFET DISPLAY**

FNS INTERNATIONAL PVT. LTD.

313, 3rd Floor, ITL Twin Tower, B-09, Netaji Subhash Place,
Pitampura, New Delhi - 110034

Ph : +91-11-47098686 | E-Mail : info@fns.co.in | Website : www.fns.co.in

FOLLOW US ON:





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)

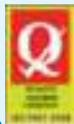
For Laundry

- **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.



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

Heritage French Culinary Brand PAUL Extends Footprint to Hyderabad

PAUL, the iconic French culinary brand with over 135 years of heritage, announced the opening of its first outlet in Hyderabad at Tower 10, RMZ, Nexity. Known as the City of Pearls, Hyderabad offers a unique blend of rich history, stunning architecture, and a thriving tech industry—a perfect backdrop for PAUL's authentic French experience.

Renowned for its exquisite bakery treats and traditional French cuisine, PAUL has captivated palates worldwide since 1889. With a presence in 53 countries, PAUL's passion for bread-making and culinary excellence transcends borders, making it a global favourite.

PAUL's new Hyderabad location boasts spacious indoor and outdoor seating for 200+ guests, enabling guests to enjoy the renowned culinary delights in an elegant



and welcoming ambience. Coupled with an authentic French ambience that draws inspiration from French architectural elegance, the interiors exude warmth, enhancing the dining experience. Positioned as one of Hyderabad's premier culinary destinations, this venue seamlessly combines European cuisine, vibrant aesthetics, and captivating



interiors, catering to discerning food lovers and social media enthusiasts alike.

Celebrated for its signature coffee, freshly baked bread, and delicate viennoiseries, PAUL brings the heart of French culinary tradition to every dish. Beginning with a perfectly brewed coffee paired with buttery croissants or flaky pastries, evoking the charm of an authentic French café.

The menu features iconic French dishes like the classic quiche Lorraine, croque-monsieur, savoury crêpes, rich French onion soup, and caramelized canelés, each crafted with PAUL's commitment to quality. These are complemented by handcrafted sourdough Neapolitan pizzas, crisp tartines, artisanal pasta, healthy rice bowls, vibrant salads, and comforting soups. Guests can also enjoy gourmet sandwiches, creamy risottos, and a range of refreshing beverages, all prepared with the finest locally and internationally sourced ingredients.

Guests can indulge in luxurious options such as the Fleur de Lys, Crème Brûlée, beautifully layered tiramisu, vibrant fruit tarts, and decadent éclairs for dessert – a sweet finale to a memorable dining experience.

PAUL is currently present in Delhi NCR, Mumbai, Pune, and Hyderabad, Telangana, with future plans to expand across the country to bring authentic French cuisine to the limelight.

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, muffins, and more.



EGG STATIONS

Our egg stations make it easy to serve perfectly cooked, consistently shaped eggs in a small, energy-efficient 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 flavorful items fast — yielding more nutritious and appetizing results.

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



Our Assisted Partners



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



FRESHLY SQUEEZED!

Responding to the demand for ever-decreasing kitchen space and increasing ambient temperatures, MGPRO has developed a range of products that, while compact in size to save on floor space, are big in performance and are Proudly made in India! The range offers superb flexibility, with many models suiting a variety of applications. All of which means MGPRO can help maximize the efficiency of a kitchen.



Key Features:

- ◆ Specially coated evaporator & condenser fins.
- ◆ Clean and safe design with solid full SS construction.
- ◆ Self-closing GN compatible doors with removable gaskets.
- ◆ Round corners inside cabin for easy cleaning.
- ◆ Easy to maintain with all spares available locally.
- ◆ Tested to perform efficiently at ambient temperatures of up to 43°C and space constraint.
- ◆ Under counters & prep tables are available with drawers mounted on solid SS sliding channels.

Hospitality Appliances Pvt. Ltd.

Harshal Ganjawalla: +919833418838

Pranal Ganjawalla +919819812125

E-mail: sales@hapl.co.in

Visit us on www.mgpro.in

TOLL-FREE HELPLINE 18002125181

ITC Sunfeast Baked Creations Unveils First Bakery Café in Bangalore

ITC Sunfeast Baked Creations has opened its first bakery café in Whitefield, Bangalore, within the FabIndia Experience Store. The café marks the brand's transition from a cloud-kitchen model to an omnichannel presence, offering a range of gourmet baked treats such as croissants, bagels, pastries, and celebration cakes. The café's offerings are complemented by ITC's Sunbean Gourmet Coffee, providing customers with a premium culinary experience tailored to Indian tastes.



Inaugurated by Indian cricketer Shreyanka Patil, the café is designed to accommodate up to 30 guests and is ideal for both casual and celebratory gatherings. ITC Sunfeast Baked Creations also plans to expand its café network in Bangalore, with upcoming locations in MG Road and Jayanagar, and further expansion into Chennai. This venture marks the beginning of a new adventure for ITC Sunfeast Baked Creations. It aims to establish bakery chains across India, bringing its innovative products to even more customers.

At the launch event, Shreyanka Patil, a well-known cricketer and foodie, expressed her love for the brand's baked creations, highlighting her favorites like the Frangipane Almond Croissant and Trinity Ganache Pastry.

Rohit Bhalla, Food-Tech Business Head at ITC Limited, emphasized the brand's commitment to elevating the bakery experience in India, positioning the café as a key step in offering customers a world-class bakery experience. This new venture aims to bring ITC Sunfeast Baked Creations' innovative bakery products to a wider audience while setting new standards in the category.

EL&N London Debuts in India

EL&N London, the globally celebrated lifestyle and café brand renowned for its picture-perfect settings and chic ambience, opened its first Indian outlet at Jio World Plaza, Bandra-Kurla Complex. Opened in partnership with Reliance Brands Limited (RBL), this highly anticipated launch marks the brand's first venture into the Indian market.

Founded in 2017 by Alexandra Miller, EL&N (Eat, Live, and Nourish) has become a global sensation, admired for its signature pink interiors, stunning floral décor, and vibrant atmosphere. Known as one of the world's most photographed café brands, EL&N offers a unique fusion of fashion-forward design, speciality coffee, and all-day dining. The brand currently operates over 37 outlets worldwide, including in Paris, Milan, Dubai, and Kuala Lumpur, and is now set to captivate Mumbai's discerning foodies and social media enthusiasts alike.



Located on the second floor of Jio World Plaza, the new café spans an impressive 2,130 sq. feet, featuring bespoke design elements exclusive to Mumbai. Guests can expect to find unique motifs, a custom-made soft pink mesh chandelier, signature EL&N florals & foliage and neon quotes, that have become synonymous with the brand. With terrazzo and marble flooring and the iconic cake and coffee bar creating a unique fusion of fashion, food, and ambience, the café is designed to deliver an unparalleled dining experience.



Warm Food Tastes Better



India's No.1
Heated Hospital
Carts

Energy in Excellence
CORNELL®

CORNELL INDIA

82 96 22 33 77

reachus@cornellindia.in

www.cornellindia.in

India Sweet House Opens New Outlet

India Sweet House, one of India's fastest-growing sweet brands, has officially opened its latest outlet at Reliance Freshpik, 1MG Mall, Bangalore. This 33rd store adds to the brand's rapidly expanding footprint and continues to deliver an exceptional culinary experience with its vast array of traditional Indian sweets, savouries, and chaats.

The new outlet at 1MG Mall offers over 300+ varieties of sweets and snacks, from the melt-in-your-mouth Mysore Pak to the rich and indulgent Gulab Jamun and Rasgulla, catering to diverse tastes. Their premium festive hampers are also available in the store. The Festive Collection 2024 is designed to cater to every palate and occasion. With no artificial flavors, preservatives, or varak, the sweets are farm-fresh and delivered within 12 hours. Customers can choose from a variety of luxurious gift boxes, each one a token of purity and rich tradition.



Speaking about the new opening, Shwetha Rajashekar and Vishwanath Murthy, Co-founders of India Sweet House, said, "We are delighted to bring India Sweet House to one of Bangalore's premier shopping destinations. The opening of our store at Reliance Freshpik, 1MG Mall, allows us to connect with a diverse group of customers who appreciate the richness of traditional Indian sweets. We are excited to continue sharing our love for authentic flavors with Bangalore's ever-growing community of food enthusiasts."

The new store also features a dedicated seating area, inviting customers to take a break from their shopping and enjoy a moment of indulgence with friends and family. With its prime location at 1MG Mall, India Sweet House continues to build on its vision of offering a blend of tradition and innovation, all while providing a delightful and immersive experience for sweet lovers.

Subway Global Celebrates 850th Store in India

John Chidsey, Global CEO of Subway, inaugurated the brand's 850th store in India, marking a significant milestone in the QSR chain's rapid growth trajectory. This marks John's first visit to India as CEO of Subway Global, following the company's partnership with Culinary Brands.

India has emerged as one of the fastest-growing international markets for Subway, with plans to become the largest Quick Service Restaurant (QSR) chain in the country over the next decade. The brand has introduced a modernised store design and fresh menu options to cater to evolving consumer preferences.

Recently, Subway launched its indulgent Hot and Cheesy Signature Subs range, featuring 1.5x filling with lots of cheese. It also introduced a Breakfast Special sandwich menu paired with coffee, available from 7 am to 11 am across select locations to meet the growing demand of fresh breakfast options in India.

"Today's restaurant opening marks a major moment for the brand's growth in India, where we continue to see huge demand," said John. "In addition to opening an impressive number of restaurants over the past three years, Everstone has also proven to be a regional leader in implementing the brand's latest culinary, development and digital initiatives, improving the overall restaurant experience and paving the way for more guests to enjoy Subway across the market."

Australia's Burgertory to Make a Debut in India



Burgertory, Australia's premium burger chain, is all set to make a grand entry into the Indian market in partnership with Franchise India through its international business arm, FranGlobal. This strategic alliance marks the beginning of an ambitious growth plan, with 100 stores set to open across India over the next five years.

Known for its uncompromising commitment to quality, Burgertory has built a reputation for delivering a unique burger experience. Every burger is crafted to order, using the freshest ingredients and in-house sauces exclusive to the brand, promising a flavor-packed experience for every palate. The brand's entry into India will bring with it signature items from its Australian menu,

along with new creations customized to suit local tastes.

"Nearly 18 years ago, I left India with a vision to revolutionize the food scene back home. After an incredible journey with Burgertory in Australia, it brings me immense pride and excitement to now return, introducing bold, unique, and flavorful burgers to the people of India," said Tarun Sachdeva, Global Strategy Officer, Burgertory. "This is more than just business—it's about bringing a new food experience to my homeland that everyone can enjoy."

Partnering for Success

Burgertory's expansion into India will be spearheaded by Franchise India, under the leadership of Gaurav Marya. As a leader in franchise development for global brands entering emerging markets, FranGlobal's experience in brand scaling

aligns seamlessly with Burgertory's vision for growth.

"We are thrilled to partner with Franchise India in this exciting new venture," said Hash Tayeh, Founder & CEO of Burgertory. "India is one of the most dynamic and diverse markets in the world, and we believe the bold, unique flavors of Burgertory will resonate deeply with Indian consumers."

Gaurav Marya, Founder & Chairman of Franchise India, shared his excitement about the partnership: "India has a growing appetite for global flavors, and Burgertory's distinct approach to burgers is exactly what the market needs. This partnership represents a perfect synergy between an innovative brand and a market ripe for new culinary experiences. We are confident that together, we will create a brand loved by Indian consumers."



Drop-in Single Burner Hob INDUCTION WARMER

Experience precision heating and reliable performance with our advanced induction warmers

**RATED
POWER 500W**

MAIN FEATURES :

- Designed for Drop-in type with fully powder coated metal body.
- EquipSol 5mm indigenous Induction Glass is 10 times stronger than other imported inductions' glass.
- Pre Programmed 9 temperatures' control level & Timer.
- Automatic Switch-off Features if Pan not placed.
- Dual IGBT Based, Specially designed for 24X7 Use.
- Designed with Dual Fan, This combination helps machine to work in any environment.
- Errors Display for quick support.



Model	Power	Watt	Dimensions	Remote	Cutout Size	Remote Size	Weight
INS101D	230VAC 50HZ	500	340x340x100mm	External	314x314mm	144x50mm	5.2Kg
INS62D	230VAC 50HZ	500	380x380x100mm	External	360x360mm	97x100mm	6.2Kg
INSP20D	230VAC 50HZ	500	296x370x75mm	Inbuilt	275x350mm	Inbuilt	4.5Kg
INS2BRA	230VAC 50HZ	1000	800X400X100mm	Inbuilt	787X387mm	Inbuilt	9.700Kg
INS3BRA	230VAC 50HZ	1500	1200X500X82mm	Inbuilt	1205X505mm	Inbuilt	25.338Kg

EQUIPSOL INNOVATIONS

Unit No. 511-B, 5th Floor, Welldone Tech Park, Sector-48, Sohna Road, Gurgaon, Hr.-122002



9654025492, 9625143423



support@equipsolinnovations.com



www.equipsolinnovations.com

Bikaji Forays into the QSR Segment

Bikaji Foods International Limited (Bikaji), one of India's largest ethnic snacks brands, has announced that, Bikaji Foods Retail Limited ("BFRL"), wholly owned subsidiary of Bikaji Foods International Limited, will make a strategic investment of Rs. 131.01 Crores for an acquisition of 53.02% stake in Hazelnut Factory Food Products Private Limited, a Café cum Artisanal sweets brand based in Lucknow. This investment will be done in tranches and is expected to be completed in next 2 years.

Through this acquisition, Bikaji aims to set up a House of Brands to cater to unique customer tastes and preferences and establish Bikaji as a key player in the Quick Service Restaurant (QSR) domain. This acquisition will enable Bikaji to expand its product portfolio into the premium bakery and patisserie segment, while also incorporating various café offerings to meet evolving consumer preferences.



The Hazelnut Factory is an established Café cum Artisanal sweets brand having a retail presence in 6 stores in Lucknow and 1 store each in Kanpur & Delhi. The brand offers Specialty coffee, Artisanal sweets, bakery & patisserie along with a range of café Menu.

The acquisition of The Hazelnut Factory will enhance Bikaji's 'House of Brands' by providing cross-selling

opportunities, flexible menu offerings, a diverse customer base, a diversified brand portfolio, shared facilities and resources, and increased market presence.

Deepak Agarwal, MD of Bikaji Foods International, remarked, "This acquisition marks a significant step in Bikaji's journey to expand beyond traditional ethnic snacks and enter into retail QSR, premium artisanal sweets and bakery segment. This strategic move not only marks our entry into the high-growth QSR sector but also aligns with our vision to build a 'House of Brands'. By integrating THF's premium offerings and Bikaji's manufacturing capabilities, we aim to cater to unique customer tastes and preferences, establishing Bikaji as a key player in the QSR space."

Ankit Sahni, Founder of The Hazelnut Factory, said, "We are delighted to join hands with Bikaji and this acquisition marks an exciting milestone for The Hazelnut Factory. With our innovative culinary offerings and Bikaji's strong distribution network along with its operational excellence, we are well-positioned to accelerate our growth. Our vision to blend the rich tradition of artisanal sweets with global coffee culture will now reach a broader audience, creating unforgettable culinary experiences for even more customers. Our combined expertise will allow us to cater to a wider audience."

Karigari Launches Cloud Kitchen in Noida

Karigari by Chef Harpal Singh Sokhi, a renowned culinary venture has announced the launch of its first cloud kitchen in Noida Sector 4. This marks the 11th Karigari outlet, an



important milestone in the brand's continued growth and a key step in its strategy to expand into Tier 1 and Tier 2 cities across India.

Known for its innovative take on North Indian cuisine, Karigari has built a reputation for craftsmanship & Storytelling in every dish, blending traditional flavors with a contemporary twist. The newly launched cloud kitchen, aptly named Karigari No. 11, will bring the restaurant's signature culinary excellence directly to customers' homes, offering a seamless dining experience with the convenience of home delivery.

The cloud kitchen model is part of Karigari's broader expansion plan, allowing the brand to pilot operational efficiency and ensure smooth processes before its entry into new markets. Cities like Mumbai, Bangalore, Chandigarh, and Jaipur are next on the radar for Karigari's growth, and this new venture is a significant step in realising that vision.

Yogesh Sharma, Founder & CEO of Futomic Group, commented on the launch: "We are thrilled to introduce Karigari No. 11 in Noida as our first cloud kitchen. This launch is a testament to our commitment to making the Karigari experience more accessible while maintaining the same quality and innovation that our customers love. The cloud kitchen model will help us cater to a larger audience, bringing our carefully crafted dishes to more homes across the country. As we prepare for expansion into Tier 1 and Tier 2 cities, this pilot run will allow us to refine our operations and offerings."

The new cloud kitchen will feature Karigari's handpicked dishes from the menu, with Chef Harpal Singh Sokhi's signature dishes, combining the richness of traditional Indian flavors with modern culinary techniques. From indulgent curries to innovative fusion dishes, Karigari No. 11 will provide a gourmet experience that is just a click away.



Good Inside



HOLYLAND MARKETING PVT. LTD.

Corporate Office :
807-808, 8th Floor, Tower-B, Global Business Park, MG Road,
Gurugram-122002. Behind : Guru Dronacharya Metro Station.
Mobile No. 9311108855, Email : sales@holyland.co.in

Registered Office :
Unit No. 4F, 4th Floor, Hansalaya Building,
15, Barakhamba Road, New Delhi-110001
Mobile No. 9311108855, Email : sales@holyland.co.in



Toscano Comes to Delhi

Toscano is now introducing its authentic Italian flavours to Delhi. With its first outlet opening in Select City Mall, it marks a distinguished chapter in their growth story across Pune, Bengaluru, Chennai, Hyderabad and now the capital. Weaving traditional cooking techniques with fresh ingredients and imported cheeses, Toscano brings premium quality and flavours to an ever-discerning audience.

Artisanal sourdough pizzas, freshly crafted pastas and seasonally inspired dishes promise a tasteful dining experience. Their dedication to bringing out Italy's heart and soul through the menu shines in every dish, inviting guests to immerse themselves in true flavors and timeless culinary heritage.

Highlights from the menu include Insalata di Quattro Fagioli Con Cereali (Four Bean Salad with Feta and Sweet Balsamic Dressing); Toscano's pizzas like Classic Margherita and Pepperoni; Salmone Grigliato (Grilled Norwegian Salmon), Chicken di Toscano, (Spinach & Ricotta Filled Chicken Breast) and Spaghetti Aglio Olio. Their signature desserts, Tiramisu and Kahlua Mousse serve sweet conclusions to your Italian indulgence.

Pair your pizza slices with fruity wines and crafted cocktails. The extensive beverage menu features highlights like the vibrant Cosmopolitan, made with citrus vodka, Cointreau, cranberry juice,



and fresh lime; the Perfect Manhattan, a smooth blend of bourbon whiskey, dry vermouth, and sweet vermouth rosso; and the rich Irish Coffee, combining Irish whiskey, hot coffee, brown sugar, and a splash of heavy cream, amongst many more. These selections are crafted to complement your food orders beautifully.

Talking about the new outlet, Chef Goutam, CEO of Toscano, expresses his excitement, "Opening in Delhi represents a major milestone. This city's cosmopolitan energy and appreciation for authentic flavours align with our commitment to quality. We are thrilled to bring a true taste of Italy to the capital and look forward to being part of this community."

Set up in a cosy ambiance with burgundy, warm yellow, and rich green interiors, Toscano offers a pleasant backdrop for every celebration. Whether planning a romantic dinner date for a pizza-loving partner or an anniversary gathering with friends and family, the warm setting adds character and elegance to the occasion, creating memorable dining experiences. They even offer customized packages to suit your needs.

Si Nonna's Opens in DLF Delhi

Si Nonna's, the Italian pizzeria, is set to make its debut in New Delhi. Known for its authentic sourdough pizzas crafted with the finest ingredients, Si Nonna's brings a taste of traditional Italy to the bustling streets of New Delhi. With successful outlets in Mumbai, Bangalore, and Surat, the brand is excited to expand into a city celebrated for its rich and diverse food culture, offering residents



and visitors a new destination for an exceptional Italian dining experience.

Ayush Jatia, the visionary behind Si Nonna's, shares his excitement, we are thrilled to bring Si Nonna's to New Delhi, a city renowned for its dynamic and diverse culinary scene. Our mission has always been to make authentic Italian sourdough pizzas accessible to all, and we believe that the vibrant food culture of New Delhi is the perfect setting for our next chapter. We look forward to offering our guests a true taste of Italy, right in the heart of the nation's capital."

Si Nonna's latest outlet in DLF, New Delhi, is the neighbourhood go-to pizzeria that brings the same authentic Italian experience to the heart of the capital. The restaurant's contemporary design, featuring a blend of earthy tones and vibrant accents, creates a warm and inviting atmosphere. This versatile restaurant will also host engaging sourdough pizza-making workshops, birthday parties, events, and more, making it a hub for pizza aficionados.

Si Nonna's open kitchen is a stage for culinary artistry. Guests can watch as chefs craft the restaurant's star attraction, its Sourdough Pizzas, including the crowd-favourite Pizza No. 3 with its perfect blend of mozzarella, Kalamata olives, and capers. Beyond pizza, the menu features hearty Panuozzos, like the mushroom and bell pepper panuozzo, a flavorful delight packed with homemade pesto. Complementing these mainstays are a selection of refreshing salads, fried delights, and delectable sides. Beverage options include a selection of Si Nonna's coolers and a variety of iced teas. In desserts, patrons can indulge in Tiramisu, Affogato, and multiple flavours of Gelatos: Sicilian pistachio, Belgian Dark Chocolate and more.

AKASA

Unbeatable Commercial Range



Follow us



Catalog

Spare Parts Available
Complete Indigenous



CE Certified

29 States
333 Cities
100+ Products



Deep Fryer Digital



Griddle Plate



Food Warmer



Waffle Machine



Crepe Machine



Food Warmer



Pizza Oven



Pizza Oven



Conveyor Toaster



Conveyor Pizza Oven



Akasa International Pvt. Ltd.

Head Office: 2151/10, T-5/1 New Patel Nagar,
Near Shadipur Metro Station,
Lane opp. Metro Pillar 248, New Delhi-110008
Phone : +919811117464, +919811117438

E-mail : info@akasainternational.in www.akasainternational.in
Branch Office: 210, Neo Corporate Plaza, Ramchandra Lane
Marve Road, Malad West, Mumbai-400064

Rational Opens New Training Centre in Bangalore



Rational, the world market leader in hot food preparation, is expanding its presence in Southern India with a new training centre in Bangalore. From now on, intelligent solutions for catering and professional kitchens will be presented here at cooking events in our newly launched facility at Koramangala.

"We are delighted that the new training centre will enable us to reach out more effectively to companies in Southern India. In addition to the office in Delhi, this is another place where we can talk to caterers and show them solutions that enable them to prepare large quantities of food to a consistently high quality",

says Vishal Raman, Managing Director of Rational India.

Rational's cooking systems make this possible in part because of their built-in intelligence. The iCombi Pro combi-steamer plans the cooking process itself, automatically adapting to the food being cooked and notifying you when action is needed. The MyDisplay function can also be used to customise the on-screen user interface so that the operator only sees the functions he needs on any given production day. This virtually eliminates errors, especially for non-specialist employees. All the operator has to do is select the appropriate icon

on the display and load the iCombi. Now, thanks to the precise and powerful supply of heat and fresh steam, you can be sure of consistently high quality results. For example, vegetables retain their natural colour, bite, nutrients and vitamins. And they do so evenly across all racks.

ConnectedCooking ensures even greater reliability. With Digital Kitchen Management, cooking programs can be created on a PC, tablet or smartphone and sent to networked Rational cooking systems at the click of a mouse. This ensures the same standards at each location.

"Apart from the quality of the food, the most important thing in the catering and professional kitchen sector is the ability to prepare large quantities in a short time," says Vishal. Rational has developed the iVario Pro multifunctional cooking system for this purpose: With a usable volume of 150 litres, the XL version can cook up to 80 litres of dal in 30 minutes or 100 servings of fried rice in 20 minutes. The patented heating technology, which heats the entire pan base evenly to 200 °C in less than 2.5 minutes, is responsible for the high speed. In addition, only as much heat is introduced into and removed from the food as is needed, preventing sticking and overcooking. Despite its high performance, which makes the iVario Pro up to four times faster than conventional kitchen technology, it uses up to 40% less energy.



Loom Crafts

ALL WEATHER OUTDOOR FURNITURE

PREMIUM • HANDCRAFTED • LUXURY



CG Replicated Advertising

*T&C Apply

Lifetime Warranty • Free Annual Maintenance Check

www.loomcrafts.com | info@loomcrafts.com | 8448440556

Visit Our Exclusive Stores To Experience Our Collections

DELHI • MUMBAI • BENGALURU • HYDERABAD • PUNE • LUCKNOW • JAIPUR • NASHIK • DEHRADUN • COIMBATORE • AHMEDABAD • CHENNAI



Pavan Kumar

Pacific Hospitality has announced the appointment of Pavan Kumar as the new Regional Head of Operations. With over 16 years of diverse experience in the international hospitality industry, Pavan brings a wealth of knowledge and a proven track record. He has an illustrious career, having held significant positions at renowned

establishments such as Carnival Cruise Lines, Westin Doha Hotel & Spa, and Dusit Thani Hotel, among others. His expertise spans strategic leadership, revenue maximization, operational excellence, and international market adaptation.

In his new role at Pacific Hospitality, Pavan will oversee the entire food and beverage portfolio for the group, which operates multiple restaurants across Hyderabad including Farzi Café, AIDU and Noho.



Chef Rushikesh Rane

Ramee Group of Hotels has announced the appointment of Chef Rushikesh Rane as the Corporate Executive Chef. Chef Rane holds a B. Com degree and is certified by the AHILA Institute has over two decades of experience in the culinary industry, Chef Rane is set to play a pivotal role in driving the culinary direction and

enhancing guest dining experiences across Ramee Group of Hotel's diverse portfolio.

Chef Rane's illustrious career spans 20 years, during which he has been associated with renowned organisations such as Copper Chimney, Sodexo Kelvin UAE, Sodexo India, Adlabs Imagica, Picante Mexican Restaurant, and ITC Hotels. He has also represented Sodexo in China and worked with Panoramic Groups.



Chef Jnana Ranjan Panda

The Kamat Hotels India Ltd (KHIL) has announced the appointment of Chef Jnana Ranjan Panda as the group's new Corporate Chef. With over 20 years of rich culinary experience across prestigious hotels and cruise lines, Chef Panda brings a wealth of expertise, innovation, and passion for food to his new role.

Chef Panda graduated with a diploma in hotel management before beginning his illustrious career at ITC Fortune Hotel as a Commis Chef. Over the years, he has held significant positions in renowned hospitality groups. He has been an integral part of the group as Regional Executive Chef in the past. His appointment as the Corporate Chef recognizes his outstanding contributions in the F&B operations.



Chef Hitesh Rai

The St. Regis Goa Resort has announced the appointment of Chef Hitesh Rai as the Executive Chef. With over 18 years of culinary expertise in renowned luxury hospitality brands, Chef Hitesh is set to bring his vast knowledge and passion for culinary innovation to enhance the resort's culinary offerings.

Chef Hitesh Rai joins The St. Regis Goa Resort following his recent tenure as Executive Sous Chef at Hilton Amingiri, Maldives, and previously at OZEN Life Maadhoo, Maldives. His career includes leadership roles at prestigious properties such as The Ritz-Carlton, Pune, and Conrad, Pune, where he spearheaded Koji, the specialty Asian restaurant, which was awarded one of India's Top 50 Restaurants by Condé Nast Traveller in 2018.

T&S Hires Amit Verma as Area Sales Manager for North & East India



T&S Brass and Bronze Works, a global leader in innovative foodservice and commercial plumbing products, has announced the appointment of Amit Verma as the new area sales manager for North and East India. Verma brings over 12 years of experience in project sales, client servicing

and market development, making him a valuable addition to the T&S team.

Verma joins T&S Brass from Winter Halter India Pvt. Ltd., where he served as the sales manager for North India. In his previous role, he was instrumental in driving sales growth, managing key accounts across major clients such as Rebel Foods, Wendy's, and Taco Bell and developing new markets. His expertise in handling high-value clients and his deep understanding of the commercial foodservice equipment market will be key in expanding T&S' presence in the North and East Indian market.

"We are excited to welcome Amit to the T&S family," said Akash Prasad, head of business development in India. "His proven track record in sales and client relations, combined with his strategic market insights, will play a crucial role in strengthening our relationships with customers and driving our business forward in this region."

Verma holds a B.Sc. from J.P. University and a PGDM from IMT-CDL, Ghaziabad. He is also certified in digital marketing, adding to his robust skill set in sales and marketing.

Empower your menu. **UNMATCHED** volume & variety in a small space.

Compact and ventless, Vector® Multi-Cook Ovens prepare your whole menu in any space – with four ovens in one. Achieve unmatched food quality consistency with exclusive **Structured Air Technology**®. For complete control over your oven, menu and business, Vector H Series Ovens now feature **ChefLinc™** cloud-based remote oven management system.

Discover the difference at: alto-shaam.com/unmatched

Vector H-Series Multi-Cook Ovens

ALTO-SHAAM.





Consumer Trust in Dietary Supplements Demands Third-Party Certification, Reveals NSF 2024 Report

NSF, a leading public health and safety organization, published its 2024 Supplement Safety Consumer Benchmark report earlier this year, aimed at evaluating consumer preferences and safety concerns regarding dietary supplements. While the report's primary focus is on U.S. consumers, its findings offer valuable insights applicable to the broader landscape of dietary supplement products, manufacturers, and retailers.

The survey reveals that 95% of consumers place their trust in the claims made by independently certified supplements, underscoring the vital role of third-party validation in the purchasing process. 89% of consumers express a preference for certified products, and 86% of consumers anticipate that retailers will only sell supplements that have undergone rigorous testing for safety and quality, indicating a clear demand for verified quality. Consumer behavior is notably shifting; 78% of respondents report engaging in thorough research of product claims before purchase.

These statistics illustrate a market increasingly characterized by a demand for transparency and verification in the supplement industry. For the dietary

supplement sector, there exists a critical need to balance economic imperatives with stringent quality control measures to safeguard consumer interests. The industry must collectively implement robust quality management practices and adhere to good manufacturing practices (GMP) to enhance consumer confidence and facilitate growth.

The NSF/ANSI 173 certification process addresses significant challenges in the dietary supplement industry by establishing rigorous standards and implementing comprehensive testing protocols. These supplements face risks from contaminants and adulterants that can compromise both safety and efficacy. Contaminants, such as heavy metals, pesticides, and microbial pathogens, can unintentionally enter the manufacturing process, posing potential health risks. Adulterants, which may include unapproved substances or prescription medications, further endanger consumer safety and undermine trust.

The NSF/ANSI 173 standard encompasses thorough testing and evaluation processes to ensure products are free from contaminants, accurate in label claims, and compliant with GMP. It is worth mentioning that at the

beginning of April this year, Amazon rolled out its new Dietary Supplement Policy update. The program features key elements of NSF/ANSI 173, the gold standard in the dietary supplement and functional food industries. Products certified to NSF/ANSI 173, NSF 229 and NSF Certified for Sport® are compliant with Amazon's dietary supplement policy.

Additionally, NSF/ANSI 455-2 GMP can strengthen safety, quality and trust throughout the supply chain, combine regulatory requirements with retailer quality requirements and reduce the number of audits and financial costs associated with audits. This standard defines a standardized approach for auditing compliance with 21 CFR 111 Current Good Manufacturing Practices (GMPs) related to manufacturing, packaging, labeling, or holding operations for dietary supplements. It also incorporates requisite retailer demands and assists in the identification of adequate facilities and controls for dietary supplement manufacturing, ensuring quality suitability for intended use.

For more information on NSF Dietary Supplement certification services in India, contact Paresh Gadhai at pgadhai@nsg.org or visit www.nsf.org

Turkey & Duck from the U.S.!

U.S. duck breast



U.S. turkey sandwich



With a diverse selection of raw and ready-to-eat poultry products from the U.S., creating top-notch meals has never been easier.

For further details on U.S. poultry visit us on www.usapeec.in
For more information: + 91 9923801050

whole U.S. turkey



 [usapeecindia](https://www.facebook.com/usapeecindia)  [usapeec.in](https://www.instagram.com/usapeec.in)



US SOY

Scan to order online





California Walnut Crop Mid-Harvest Update



Fall is here, and the California Walnut Commission has provided a mid-harvest update on the 2024 walnut crop. With harvest progressing smoothly, the commission has shared some positive developments. While early varieties of California walnuts are nearing completion, the California developed Chandler variety is at the peak of harvest and the industry is pleased with the quality of this year's crop.

Reports indicate that the walnut crop held up well to the summer temperatures, which were less severe than temperatures seen in 2022. The Chandler variety, which represents over 65% of the California industry acreage, show excellent colour and condition. With the continual advancement of optical sorters and enhanced inspections, processors can remove imperfect walnuts prior to the final pack and provide the high quality product customers expect.

Gary Thiara, President and CEO of Empire Nut Company, stated, "The quality of walnuts this year is very good and meets the high expectations of our global buyers."

Additionally, demand for California walnuts

is strong with early bookings for new crop already shipping to many global markets. The robust demand underscores the recognition of California walnuts as a premium product.

In addition to providing a world class product, food safety is a top priority for the California walnut industry. The walnuts are grown, harvested, and processed under stringent regulations, adhering to both federal and state food safety regulations. This commitment to food safety ensures that



Gary Thiara

consumers receive a high-quality, safe product. The 2024 estimated crop size of 670,000 tons (607,814 MT), while moderate, is large enough to meet the current demands.

The California Walnut Commission continues its efforts to expand and develop export markets, building more consumer excitement for premium, nutritious California walnuts around the world. The commission look forward to the successful completion of the harvest and continuing to meet the high demand for its walnuts.

The official 2024 California walnut crop production will be released in January 2025.

The California Walnut Commission (CWC) represent more than 4,600 California walnut growers and nearly 70 handlers, grown in multi-generational farmers' family orchards. California walnuts, known for their excellent nutritional value and quality, are shipped around the world all year long, with more than 99% of the walnuts grown in the United States being from California. The CWC, established in 1987, is involved in health research with consuming walnuts as well as domestic and export market development activities.



Your One Stop Solution

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

Complete
Range of
Kitchen &
Catering
Equipment
Custom Built
in India



Tilting Bulk Cooker

Tilting Brat Pan

Tilting
Steam
Kettle

Potato Peeler



Water/Milk Boiler



Refrigerated Display
Cabinet



Idly Steamer



Four Burner
Range



Sandwich Griller



Hot Plate



Breakfast
Trolley

Certified Dealer



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

Email: modequipment@yahoo.co.uk

Website: www.modequipment.com

Imported Equipment Marketed in India



Other Overseas Partners



World Chefs Congress

New Congress, Old Gold

Chef Alan DMello went to the World Chefs Congress as a culinary delegate. Of new flavours, a torch passed and a loud and proud Indian bunch, here is his first-person report from Singapore.



The smiles were there, there was energy in the air, the World Chefs Congress was back, this time in Singapore in the first truly post-Covid event. The previous biennial meeting in Abu Dhabi in 2022 was at the tail end of the pandemic. This time with that baggage missing, this interesting collective of professionals had an infectious buoyancy and verve. Everyone was just happy to be there. Or was it just me?

For India, this Singapore Congress (19-22 October) was especially significant. Our very own Chef Manjit Gill, long a leader on the global stage, was a candidate for the top job, president of World Chefs. 'Team Manjit' caps and jackets were everywhere, the Indian contingent and its supporters strong and vociferous in their cheers. I was a happy contributor to the din. More on this later.

Old Ties

The first Congress was in 1928, in Paris. This was my first Congress. I have been attempting to attend since 2016 (Greece) but something always came up, including the pandemic. As first experiences go, this one was nice especially for the people who came. A large portion of the 500-odd attendees had their white chef coats match their hair, au naturel.

World Chefs is in 100+ countries, the organisation is well structured, a comparison to the United Nations would be apt. It will celebrate its 100th year in 2028 in Paris, an absolutely amazing feat. What was evident at the Singapore Congress was the people on who's shoulders it was built, their long enduring service to the greater good, their long-standing networks and

camaraderie.

As a newbie, I noticed many silver surfers just happy to meet old friends in person again. Isn't that the main purpose of such gatherings, other than the proclaimed business? There's no FOMO for this crowd. They have been there, done that and are still rocking it.

The chef's spirit shone bright. Get things done. All across the outgoing president Chef Thomas Gugler's leadership team, and the Conference team led by Chef Andy Cuthbert, the old guard showed energy as if it was Day One of their careers. With their heart on their sleeves, quite literally because I had given them our famous red 'Chefs Heart' badge, it was the seniors who pulled it through.

At this point, credit is due to the local Singapore team. Held at the iconic Marina Bay Sands, the team just delivered on all aspects, Singaporean efficiency for you. It is nice to have a four-day schedule run on time, something I'm yet to see in India. Chaos is our companion here.



The Business

The business aspect at the Congress would not hold up to much scrutiny. Murmurs of the topics being generic and even outdated were abound. Some presentations shone bright, such as Chef Charles Carroll's personal tragedies that awoken him to the need to put family first and Chef Eric Teo who most humbly put his life's work and failures up for all to see in a presentation that emphasised being alert and open to opportunities. Both chefs received richly deserved their standing ovations.

Chef Gill's Run

India has for long sent a strong contingent to these Congresses. I'm told this year's team was one of the largest and loudest, for a reason. IFCA's Chef Manjit Gill was in the mix for the World Chefs presidency. It is an arduous process to be the final two candidates for consideration, so there is much credit and prestige to achieving this.

Chef Gill has been the originator and mainstay of our culinary guild for many decades. His candidacy has heightened the ceiling of what chefs from India can achieve. Running for the presidency of a global body is very tough so very few attempt it. For months leading up to Singapore, his campaign, based in Bengaluru and helmed by the amazing Chef Vijayan Bhaskaran, reached out across the world to garner support.

At the Congress, their hard work was evident with many attendees wearing red caps, the colour of Chef Gill's iconic turban. Many from other nations and associations also wore the lovely 'Team Manjit' chef jackets. The Indian contingent was most visible with our national flag and local associations on the jackets and just an enthusiastic buzz about it. SICA and the TCF should be credited for being so proactive.

Yet underlying the energy was of the political maths of the elections, scheduled as the last business session on the last day (22 Oct). Chef Thomas Gugler was stepping down after two terms, this was an opportunity to mould World Chefs for the next four years. Only one vote per country, cast in a secret ballot on stage, tallied and immediately destroyed, in full view of the Congress. If ever there was a show made for suspense, this was it.

The other candidate was Chef Andy Cuthbert, who was also



the conference chairman. As Singapore 2024 wound down to a close on 22nd October, just before lunch, both candidates received a strict 10 minutes each to present their case to the entire audience. The presidency was awarded to Chef Cuthbert in a standing ovation, with cheers abound. And so the torch passed on from Chef Gugler.

The author is the founder of Chef Tours, a travel and exploration service exclusive for professional chefs. www.cheftours.in

Don't Miss Out!

Hotel & Institutions Buyers' Guide 2025

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

Hotel & Institution Buyers' Guide is the most comprehensive source of information, for the hospitality professionals in India to be well equipped. It provides the complete database of manufacturers and suppliers interested in supplying to Hotels, Restaurants and Caterers.

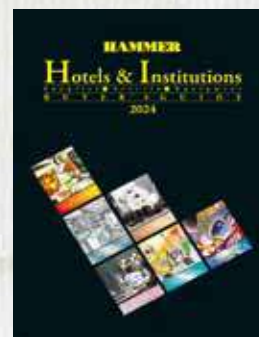
It is the only 'Editorial Driven' guide for the buyers, professional consultants & contractors to upgrade their knowledge, needed at the critical moment when they are ready to buy or specify.

The only source helps you reaching the unknown & 'Upcoming New Projects' markets, in the most economical manner.

Targeted Circulation

The buyers guide reaches the critical decision makers in more than 10,000 Hotel, Restaurants, Foodservice & Catering institutions in 417 cities across India, referred by over 40,000 industry professionals.

Advertise
for
2025
Edition



For Advertising Contact:

Sanjay Anand: +91 9811136837, E-mail: sanjayhammer@gmail.com

Rajat Taneja: +91 9810315463, E-mail: rajathammer@gmail.com

Hammer Publishers Pvt. Ltd.

206, Samrat Bhawan, Ranjeet Nagar Commercial Complex, New Delhi-110008

Ph: 91-11-45084903, 45093486, www.hammer.co.in

Boston Chicken's Flagship Store Launched in Connaught Place, New Delhi

Boston Chicken has launched its flagship store at Connaught Place, New Delhi. The flagship store marks a major milestone while introducing fresh, innovative concept to the heart of New Delhi. One of the key differentiators of Boston Chicken India is its commitment to providing food that is both healthy and delicious. Unlike many fast casual restaurants, unique feature Bar has been added to the store. The entire menu will also be free of fried products. Instead, the brand focus on freshly prepared, flavourful rotisserie chicken and other grilled options, will ensure a guilt-free dining experience without compromising on taste.



The menu combines the best of Boston Chicken's signature dishes with local flavours, offering items like iconic Rotisserie Chicken, Tandoori Chicken, Butter Chicken Gravy Bowls, and Soup, Salads Sandwiches, all made with high-quality ingredients and cooked using healthy rotisserie techniques. The store also offers a variety of wholesome sides like Mashed Potatoes, Mac and Cheese, Steamed Broccoli, and locally inspired Jeera rice, all cooked to perfection without deep frying.

According to Chef Sanjeeb Ghatak, Head of Operations and Culinary Pan India, "I am both honoured and excited to

“Adapting Our Offerings to The Indian Palate with Operational Excellence”

In an exclusive interview, Krupa Patel – Director, Boston Chicken India Pvt. Ltd., talks about the strategic vision, plans for growth, and insights into adapting the brand for India's unique food landscape.



What is the vision behind bringing Boston Chicken to India?

The vision behind bringing Boston Chicken to India is rooted in our commitment to offering high-quality, wholesome food that caters to both global and local tastes. India's vibrant food culture, coupled with a growing demand for health-conscious dining options, makes it an ideal market for Boston Chicken. Our first flagship outlet in Connaught Place, New Delhi, is a reflection of this vision. Connaught Place is not just a prime location but also a symbol of the dynamic, cosmopolitan spirit of the Indian capital.

We believe that our unique offering of, rotisserie chicken and fresh, flavourful sides will resonate with the modern Indian consumer who is looking for healthier, yet indulgent, fast food options. This outlet will serve as the cornerstone for our expansion across the country, providing a high-quality, fast-casual dining experience that aligns with both local tastes and global standards.

How do you plan to leverage the brand success in US and replicate it in the Indian market?

Boston Chicken has been a beloved brand in the U.S. for decades, and we're excited to bring its legacy of quality, service, and innovation to India. We plan to leverage the brand's proven success by adapting its core offerings to the local market. By focusing on our signature rotisserie chicken—always freshly prepared, never fried—and incorporating locally inspired dishes, we aim to offer Indian customers an experience that blends Boston Chicken's renowned global identity with India's rich culinary diversity.

Who will your core target audience in India?

Our core target audience in India includes young professionals, Corporates, health-conscious individuals, and families who are looking for a quick, yet nutritious meal without compromising on taste.



join Boston Chicken India Pvt. Limited. In my role as Business Head, I will be leading the operations and culinary strategies across the country, working closely with Director Krupa Patel to ensure that we deliver an exceptional dining experience



Chef Sanjeeb Ghatak

to our customers while growing the Boston Chicken brand in India."

He further added, "As the Head of Operations and Culinary, my focus is not only on creating mouth-watering food but also on ensuring that our operations are sustainable and customer-centric. We are committed to using eco-

friendly packaging, sourcing ingredients responsibly, and reducing food waste. In every aspect of our operation, from kitchen practices to delivery, we are focused on health-conscious options and maintaining the highest standards of quality.

"With the leadership of Krupa Patel and the strength of our incredible team, I'm confident that this flagship store will be the first of many across India. We look forward to welcoming customers to Boston Chicken, where they can enjoy great food, a welcoming atmosphere, and a truly unique dining experience."

This version emphasizes the brand's commitment to offering a healthier menu by eliminating fried products, while still delivering bold and flavourful dishes that cater to both local tastes and international standards. It also highlights Chef Ghatak's dedication to creating a quality, health-conscious dining experience.

With the rise of the 'healthy eating' trend and the increasing demand for high-quality, fresh food, we see great potential to cater to the diverse tastes of Indian consumers. We'll be introducing a menu that reflects local preferences, including options with bold spices, local ingredients, and even vegetarian choices—something that resonates deeply with the Indian consumer. By offering food that's fresh, flavourful, and healthy, we believe Boston Chicken can become the go-to destination for consumers seeking both quality and convenience in their dining choices.

What are your further expansion plans?

We are very ambitious about our growth in India. Our immediate goal is to open 100 stores within the next two years, all under the COCO (Company-Owned, Company-Operated) model. We firmly believe that by having complete control over operations, we can maintain the consistency and high standards of quality that the Boston Chicken brand is known for.

Beyond Connaught Place, we are targeting other major cities like Mumbai, Bangalore, Pune, and Hyderabad. Each location will be selected strategically, based on customer demographics, ease of access, and market demand for fast-casual, healthier dining options.

Additionally, we're not just stopping with

Boston Chicken—we have plans to introduce other brands simultaneously, diversifying our portfolio and catering to different customer segments across India.

With changing consumer preferences and the rise of food delivery services, how do you plan to adapt?

The Indian food industry is evolving rapidly, especially with the rise of food delivery services, online ordering, and changing consumer preferences. To meet these demands, we are fully committed to adapting Boston Chicken's operations.

We will ensure that our outlets are optimized for delivery and takeout, leveraging technology to streamline the customer experience. From easy-to-use mobile apps for ordering to third-party partnerships for delivery, our goal is to make Boston Chicken accessible to customers wherever they are.

We're also keeping an eye on emerging trends, such as the rise of plant-based foods and sustainable dining, and will continue to evolve our menu to meet these shifting demands.

What kind of customer experience do you aim to create in your outlets?

At Boston Chicken, we're not just about serving great food—we're about creating a memorable, personalized experience for

every customer. From the moment you walk into one of our stores, we want to make sure that you feel welcomed and valued. Our stores will have a modern, comfortable ambiance designed for convenience, but also for people to relax and enjoy their meals.

We will also be rolling out a loyalty program that rewards our regular customers with exclusive offers, discounts, and personalized experiences. Through this program, we aim to build a strong connection with our customer base, ensuring they return not just for the food, but for the entire Boston Chicken experience.

What will be the role of Chef Ghatak?

Choosing Chef Sanjeeb Ghatak as our first hire in India was a strategic decision that I believe will accelerate our brand's growth in the country. With his deep culinary background and proven expertise in the hospitality industry, Chef Ghatak will be the backbone of our operations, ensuring that Boston Chicken delivers the highest quality and consistency to our customers.

I am confident that with his leadership, we'll achieve our ambitious goal of opening 100 stores in the next two years, while also launching other exciting brands under our umbrella. The future of Boston Chicken in India is incredibly promising, and we're excited to build a lasting presence in this vibrant market.

Stirring up.... Cocktail Craze



Christmas and New Year are joyous occasions celebrated by the country's populous with a cocktail at the nearest bar, with no bars! Irrespective of age, and other differences, everyone wants to raise a toast to the future, with a cocktail. The country's beverage scene, with growing young population seeking new exciting experiences, is undergoing a transformation. Cocktails, particularly during the Yuletide, are becoming the favoured drinks to be sipped and enjoyed. **Ashok Malkani** examines the various aspects of this mixologists' and consumers' favourite concoction – cocktails!

Christmas and New Year is a time when one raises one's glass and says "Cheers". It has, in recent times, become a tradition to welcome the festive season with cocktails. Over the years, India's F&B landscape has undergone a remarkable metamorphosis. Today India's inclination towards tea and other indigenous drinks, particularly among the millennials and Gen Z, during celebrative and special occasions like the Yuletide, has been superseded by cocktails.

Apurav Bhatia, Beverage Manager, The St. Regis Goa Resort disclosed, "At The St. Regis Goa Resort, cocktails are a preferred

choice during the yuletide season for several reasons. The festive spirit brings a sense of celebration, and cocktails create a perfect canvas for seasonal ingredients like cinnamon, cranberries, and spices that amplify the holiday atmosphere. The ability to customize these drinks also adds a personal touch, allowing guests to enjoy classics like eggnog or mulled wine, which offer warmth and comfort during the cooler months."

He adds, "The visual appeal of cocktails further enhances their popularity at Christmas parties, where their aesthetic presentation complements the joyous

gatherings. Ultimately, cocktails combine flavour, festivity, and fun, making them an irresistible choice for holiday celebrations"

Kashyap Salla, Co-founder, Zyto vodka declares, "Cocktails have become a preferred choice during the Yuletide season for many reasons. The festive season is all about celebration, indulgence, and creating memorable experiences, and cocktails embody that spirit perfectly. A well-crafted cocktail offers not only taste but also a sensory experience with its unique aromas, colors, and garnishes, setting the holiday mood. Cocktails are a natural fit for holiday gatherings. At yto, we recognize this trend

and take pride in offering versatile vodkas that mix beautifully with festive flavours, perfect for holiday-inspired cocktails.”

Shivram Verma, Assistant Food & Beverage Manager, The Orchid Hotel Mumbai, states, “Cocktails are a top choice during the holidays, but of course, they’re not the only option. Think about it—those holiday flavours like cinnamon, nutmeg, and cranberry really bring a cozy, festive vibe that just fits with the season, right? Cocktails set the tone for celebration, whether you’re at a big gathering or just with close friends. That said, some still love their mulled wines, hot ciders, or even classic bubbly. It’s all about what feels right for the occasion.”



Holiday Cocktails

Cocktails have evolved over time and there has been a special segment, holiday cocktails, which is popular during festive holidays. Some of these cocktails originated in medieval times while others have become more popular during recent decades. Over the last decade there has been more impressive range of flavours introduced in cocktails. Holiday cocktails have become a more immersive experience.

One may wonder about the history of Christmas Cocktails, the evolution of Holiday cocktails and the trends of Christmas Cocktails.

Apurav explains, “The history of Christmas cocktails spans centuries, beginning with medieval traditions like Wassail, a spiced punch symbolizing good health and community spirit. Spiced wine also became a staple across Europe during winter, with

mulled wine offering a comforting, warm drink for the holidays. In the 18th century, eggnog rose to prominence in England and America. This creamy, indulgent drink quickly became a holiday classic.

Punches continued to play a significant role during the Victorian era, with Christmas punch becoming a beloved beverage for large gatherings. Charles Dickens even immortalized it in his holiday stories, further cementing its association with Christmas. By the 20th century, cocktails took on a more sophisticated form, with bartenders adding seasonal ingredients like peppermint, chocolate, and spices to traditional drinks.

Today, Christmas cocktails are a delightful blend of old and new, offering a taste of nostalgia alongside creative, modern twists, much like the globally inspired culinary experiences at Riverside, the pan Asian restaurant at our resort.”

He continues, “Holiday cocktails have a rich history that reflects the evolution of festive traditions. Starting centuries ago, communal drinks like spiced wines and punches were central to holiday gatherings. By the 19th century, more refined holiday cocktails like eggnog became symbols of indulgence. These drinks, often enhanced with rum or whiskey, added a layer of richness to the season’s celebrations.

As the cocktail culture grew in the 20th century, holiday drinks became more experimental. Bartenders began incorporating traditional holiday flavours—cinnamon, nutmeg, cranberries—into modern creations. The result was a delightful fusion of classic and contemporary flavours. No matter the era, holiday cocktails reflect the joy of the season.”

Speaking about the Christmas cocktail trends, he says, “Christmas cocktail trends have taken on an exciting mix of creativity and comfort. As cooler weather sets in, warm drinks like hot toddies, mulled wine, and spiked hot chocolate have become seasonal favourites, evoking the cozy, nostalgic warmth of winter evenings by the fire. Alongside this, the visual appeal of cocktails has grown significantly, with imaginative presentations taking center stage. Festive garnishes like candy canes or serving drinks in Christmas ornaments add an element of fun, making cocktails as much about the experience as the flavour.”

He adds, “Another notable shift is the rise of health-conscious choices, with many guests opting for low-alcohol or non-alcoholic options. The DIY cocktail kit



trend has also gained momentum, allowing guests to enjoy the festive spirit from the comfort of their homes. These kits offer an interactive experience, letting people craft their own holiday cocktails, bringing a personalized and hands-on touch to Christmas celebrations.”

Shivram declares, “The history of Christmas cocktails is a journey through time! It starts way back with those spiced wines and meads people would drink to stay warm and celebrate the season. Fast-forward to the Victorian era, and you’ve got eggnog becoming a festive staple. Through each era, these drinks have adapted to the times, from simple, warming recipes to modern craft creations. No matter how much they change, the heart of a holiday cocktail is always about connection, warmth, and a bit of indulgence!”

He continues, “The evolution of holiday cocktails is deeply tied to cultural, social, and culinary trends over the centuries. Holiday cocktails have come a long way. Back in the day, it was all about warming, spiced drinks like mulled wine. Over time, they’ve transformed into these amazing creations with a mix of flavors and techniques.

Christmas cocktails have seen some fun trends over the years! Classic eggnog, for instance—an oldie but a goodie—keeps making a comeback with new spins, like spiced or bourbon-infused versions. Then you’ve got mulled wine, which never really went out of style but has had a revival, sometimes with added spirits like rum or gin. And let’s not forget punches! They’re making a splash. This year, expect to see more sustainable and non-alcoholic options, too. It’s a nice balance between tradition and innovation!”

Kashyap declares, “The tradition of Christmas cocktails dates back centuries, originating from medieval Europe. In the colder months, people would warm up with mulled wines and spiced ales, drinks that would later evolve into classics like hot toddies and eggnog. These drinks were simple yet comforting, infused with seasonal spices to evoke warmth. By the early 20th century, cocktails became more sophisticated, with bartenders experimenting with spirits like vodka and whiskey. Today, holiday cocktails have become an art form, with every element—from ingredients to presentation—contributing to the festive



Kashyap Salla

ambiance.”

He adds, “Holiday cocktails have evolved significantly over the years. Traditionally, festive drinks were centred around warm, spiced beverages like mulled wine and eggnog, designed to bring warmth during the colder months. However, over the past few decades, holiday cocktails have diversified. Bartenders and mixologists have been incorporating fresh, exotic ingredients, unique flavours, and even molecular gastronomy to elevate holiday drinks. Today, people enjoy everything from classic Christmas cocktails to modern twists on traditional recipes. A spirit, with its clean, smooth profile, allows for flexibility—whether in a classic recipe or a creative, contemporary holiday mix.”

He continues, “Christmas cocktail trends have seen a shift toward both nostalgic and innovative drinks. On one hand, there’s a resurgence of classic cocktails like the Old Fashioned or Manhattan, infused with holiday spices such as cinnamon, cloves, and nutmeg. On the other hand, there’s a trend toward light, bubbly cocktails with ingredients like sparkling wine or Prosecco, making them perfect for festive toasts.



Another popular trend is the use of local and seasonal ingredients, including everything from cranberries and rosemary to exotic spices. Vodka-based cocktails are versatile enough to take on these flavours, making them a popular choice for the season.”

Cocktail Culture

The cocktail journey in India has evolved from simple mixed drinks to sophisticated concoctions incorporating a blend of international techniques and indigenous contents. The cocktail culture in the country is thus poised for exponential growth. The main reasons for this are increase in urbanisation and rise in disposable incomes. It is likely that increasing interest in craft spirits and the entry of international mixology trends will see emergence of new cocktails.

Apurav informs “The rise of cocktail culture can be traced back to the early 20th century, gaining significant momentum in the post-Prohibition era. As speakeasies emerged during the 1920s, people developed a taste for creative and cleverly disguised drinks, using simple ingredients to mask the harshness of bootleg alcohol. This period laid the foundation for mixology as an art form, where bartenders began to experiment with flavors, presentation, and techniques.

After World War II, cocktails became a symbol of sophistication, particularly in the 1950s and 1960s, with drinks like the martini and Manhattan epitomizing elegance. However, the culture saw a decline in the 1980s as sugary, mass-produced drinks dominated bars. The craft cocktail revival began in the late 1990s and early 2000s, fueled by a growing interest in quality, artisanal ingredients, and the desire for more complex, well-balanced flavours. Bartenders embraced classic cocktails from earlier decades while innovating with fresh herbs, unique infusions, and even molecular mixology. Today, cocktail culture is flourishing, driven by social media trends. Consumers seek out unique, aesthetically pleasing cocktails with high-quality spirits, exotic ingredients, and creative garnishes.”

Speaking about the likely cocktail trends this Christmas and New Year, he states, “For the 2024 holiday season, several cocktail trends are emerging, with a focus on unique flavours and sophisticated presentations.

Leading manufacturer of food and drinks displays and bespoke counters for the catering, hospitality and retail industries,



FTHP4



MHCGH4-GO



MCW4-GO



SVOC1200



ECHF600



SVOHF1200-GO




CHCMD12-RS

Some of Our Esteemed Clients:



WHY CHOOSE US?

Superior quality and innovations Sustainability and dependability Wide range of products
 Outstanding value for the money Ecologically favourable Strict R&D Energy-conserving
 Ensuring safety of customers Exceptional customer service

 +44 (0)151 548 2211

 enquiries@counterline.co.uk

 www.counterline.co.uk



One of the top trends is the Masala Chai Sour, which infuses traditional chai spices like cardamom, ginger, and cinnamon into a sour cocktail base. This warm, spiced drink pairs beautifully with the festive atmosphere of Christmas and New Year's, giving a comforting yet innovative experience."

He adds, "Another trending option is the CÎROC Champagne Cosmo, a twist on the classic Cosmopolitan. For those seeking something different, non-alcoholic cocktails are becoming increasingly popular."

Kashyap claims, "The cocktail culture has been on a steady rise globally, fuelled by a growing interest in craft spirits, artisanal ingredients, and the art of mixology. People today are more experimental and curious about trying new flavours and combinations. Social media has played a big role, allowing people to showcase and share unique cocktails, which has inspired a new generation to explore the world of mixology. In India, cocktail culture has seen a remarkable transformation, with bartenders creating innovative drinks that incorporate local flavours and spices."

He adds, "This holiday season, we're seeing a rising trend in craft cocktails that feature herbaceous and botanical notes. Drinks like the Rosemary Vodka Fizz or Cranberry Sage Mule are making a splash, combining the fresh, aromatic quality of herbs with the crispness of vodka. Cocktails that are both visually striking and easy to drink tend to be popular at holiday gatherings."

He continues, "This year, my favourite holiday cocktail is a spiced cranberry vodka punch made with yto vodka. It's a perfect combination of tart cranberries, warming spices like cinnamon and cloves, and a splash of orange juice for sweetness."

Shivram says, "The cocktail culture has had quite the glow-up over the last couple of centuries! It all started in the 1800s with simple drinks like the Old Fashioned. But the real boom came in the 20th century with the rise of tiki bars, Prohibition-era speakeasies, and eventually, a dive into craft cocktails in the 2000s. Nowadays, cocktail culture is all about creativity, presentation, and storytelling. From using fresh ingredients to making sustainable choices, people are looking for cocktails that offer an experience, not just a drink. And it's only getting more exciting!"



Apurav Bhatia

He continues, "This season, a few trends are standing out. Sustainable cocktails are big right now—people love a drink that's eco-friendly and thoughtful. Whiskey and bourbon-based drinks are also popular, adding that cozy warmth everyone's looking for in winter. Here's a look at some of the most popular cocktails likely to be in demand for this holiday season:

- Sustainable & Eco-Conscious Cocktails
- Whiskey & Bourbon-Based Cocktails
- Low ABV & Non-Alcoholic Cocktails
- Spiced Cocktails
- Cranberry and Citrus Cocktails

Ultimately, 2024's holiday season is shaping up to feature a mix of classic seasonal flavors, innovative twists on tradition, and a growing emphasis on health-conscious and sustainable drinking. Whether you're hosting a holiday party or attending a festive gathering, these cocktails will be sure to capture the spirit of the season."

Mixology

As the mixologists' hands pour, shake and stir one is mesmerised by his accuracy, speed and dexterity. His art of inventing, preparing and serving cocktails is intricate. His focus is mainly on learning the secrets of flavour, ingredients and the techniques that make every sip a memorable one.

It can be rightly said that mixology is an art form that requires precision and attention to detail.

Kashyap asserts, "Mixology is the art and science of crafting cocktails that not only taste good but also look visually appealing. Over the years, mixology in India has evolved with the incorporation of local spices and ingredients that add depth and complexity to cocktails. Indian bartenders

have mastered blending traditional spices like cardamom, saffron, and star anise into cocktails, creating flavors unique to the region. This fusion of local elements with international spirits has given rise to a distinct cocktail culture in India."

Shivram exclaims, "Mixology in India has really taken off, especially with our fantastic spices! It's more than just pouring a drink—it's about blending flavours, balancing textures, and creating an experience. Indian mixologists are experimenting with ingredients like cardamom, tamarind, and turmeric, giving traditional cocktails an exotic twist. Regional diversity adds even more excitement, with local flavours inspiring some truly unique cocktails. It's a perfect blend of tradition and innovation, and people love it!

Apurav elucidates, "The art of mixology in India has evolved dramatically over the past few decades, transforming from simple, traditional drinks to complex, globally inspired concoctions. Initially, cocktails in India were limited to basic mixers like rum and cola or whiskey and soda. However, as global influences began to merge with local flavors, a new era of Indian mixology emerged.

Modern mixology in India is characterized by a blend of international techniques and Indian ingredients, especially spices and herbs. Bartenders have embraced India's rich culinary history, using spices like cardamom, cinnamon, star anise, saffron, and even garam masala to craft unique cocktails. This fusion has given rise to concoctions that reflect the diversity and complexity of Indian flavors while offering an innovative twist to traditional drinks.

For example, a popular trend has been the use of Indian chai spices in cocktails, creating warm, aromatic drinks that appeal to the local palate. Tamarind, kokum, and jaggery are also increasingly used to add depth and sweetness to drinks. Bartenders are now experimenting with ingredients like curry leaves, green chilies, and even Indian herbs such as tulsi and lemongrass, creating cocktails that not only taste distinctive but also offer a sensory journey through India's flavours.

This transformation has been driven by a growing appreciation for artisanal and craft cocktails, with Indian mixologists gaining

NuTaste

Spice Up Your Menu with Korean Flair!



Explore The Range



Culinary Sauce



Sprinkler



Seasoning



Scan me

Also available wide range of Food, Beverage, Bakery, and Nutrition Solutions

NUTASTE FOOD & DRINK LABS PVT. LTD.

0124-4451940

connect@nutaste-group.com

www.nutaste-group.com

recognition for their ability to balance bold flavors with modern techniques. The result is a vibrant cocktail scene where each drink tells a story, celebrating both Indian heritage and contemporary innovation.

To highlight the new trend of mixologists instead of traditional bartenders, we, at The St. Regis Goa Resort, emphasize how this shift aligns with luxury guest experiences, offering a more personalized and interactive service. Our expert mixologists curate each drink based on individual preferences, ensuring a bespoke experience that caters to refined tastes. Guests can engage with these professionals in exclusive settings such as cocktail masterclasses, mixology classes, and “Make Your Own Feni” experiences. In particular, the Goan Mary—our local take on the classic Bloody Mary—brings a touch of regional flair, blending Feni with traditional spices, embodying the authentic spirit of Goa.”

Perfect Pairing

Today, there is the option of having bottled or canned cocktail. So, one may ask, which is preferable: the ready-made cocktails or the cocktail stirred up by the mixologist? Also, how does one pair perfect food with the cocktail one is savouring to make the dining experience a memorable one?

Kashyap opines, “While both have their place, each serves a different purpose. Canned or bottled cocktails offer convenience and consistency, making them ideal for casual gatherings or when people want to enjoy cocktails on the go. However, cocktails made by bartenders are preferred for the craftsmanship and the personal touch that goes into each drink. Bartenders bring creativity and expertise, tailoring cocktails to suit individual tastes. For premium occasions, where quality and presentation matter, many still opt for handcrafted cocktails.”

Speaking about food & drinks pairing, he says, “When pairing cocktails with Indian food, it’s essential to balance the strong flavours and spices found in traditional dishes. A cocktail that works well is the Vodka Mule, with a twist of ginger and mint. The fresh flavours of ginger and lime complement spicy dishes, while the vodka provides a smooth, clean base that doesn’t overpower the food.”

Shivram states, “Canned and bottled cocktails have become super popular,



Shivram Verma

especially for how easy they are to grab and enjoy. They’re perfect for parties or casual events, where you want something quick and consistent. But cocktails made by a bartender? That’s a different level of experience. Bartenders bring creativity, high-quality ingredients, and that personal touch, which makes for a really special drink. Both have their place, and it really depends on the occasion. Canned cocktails are great for a low-key night, but if you want a unique experience, nothing beats a handcrafted drink.”

As far as pairing cocktails with Indian food is concerned, he explicates, “With Indian food’s bold, complex flavours, you want cocktails that can either balance the spices or refresh the palate. A Mango Mule, with vodka, mango, and ginger, is fantastic—it complements the spices really well. The Masala Margarita, with a chili kick and a touch of garam masala, is perfect for tandoori dishes. For something lighter, a Cucumber Mint Cooler really helps cleanse the palate. Each of these drinks brings something unique to the table, creating a wonderful pairing experience with Indian cuisine!”

Apurav avers, “The preference between canned or bottled cocktails and bartender-made ones often depends on context, convenience, and taste expectations. Canned and bottled cocktails have grown in popularity, especially in recent years, due to their convenience, consistency, and availability. They offer a quick and easy way to enjoy a cocktail without the need for mixing, which makes them ideal for casual gatherings, outdoor events, or when people don’t have access to a skilled bartender.

The rise of premium canned cocktails with artisanal spirits and craft ingredients has elevated their status, making them more appealing to discerning drinkers who want quality without effort.

Cocktails made by bartenders still hold a significant place in cocktail culture because of the personalized experience and artistry involved. A skilled bartender can craft a drink tailored to your preferences, often using fresh ingredients, inventive techniques, and real-time adjustments. Bartender-made cocktails also offer a more immersive experience, particularly in cocktail bars where presentation and interaction with the bartender are part of the enjoyment. In short, while canned and bottled cocktails are favored for their ease and reliability, bartender-made drinks remain preferred for a more elevated and personalized experience.”

He adds, “When pairing cocktails with Indian food, the goal is to complement the bold spices and rich flavours typical of Indian cuisine. Here are a few cocktails that pair beautifully with Indian dishes:

Mango Margarita – The sweetness and tang of mango work wonderfully with spicy Indian food. Its fruity flavour complements dishes like tandoori chicken or biryani.

Gin and Tonic – A classic gin and tonic, with its refreshing citrus and botanical notes, pairs well with many Indian dishes, especially lighter fare like seafood curries or grilled kebabs.

Masala Mojito – This Indian-inspired twist on the classic mojito incorporates spices like cumin or chaat masala along with mint and lime. It pairs beautifully with street food like chaat or rich dishes like butter chicken, offering a cooling contrast.

Whiskey Sour – The tartness of lemon and the warmth of whiskey complement rich dishes like lamb rogan josh or spicy curries. The balance of sweet, sour, and bitter in a whiskey sour play off the complex flavours of Indian spices.

Spiced Rum Punch – Infused with cinnamon, cardamom, or cloves, a spiced rum punch enhances the depth of flavours in Indian meals like biryani, korma, or anything with rich, earthy spices.”

Conclusion

Cocktails are drinks which will continue to be favourites of those seeking something new and enticing.

love macadamia™


Macadamias nuts are a healthy & tasty opportunity for growth. The macadamia industry and the Indian nuts and dried fruits sector are working together to build awareness and consumption of nutritious and delicious macadamia nuts.


Raising awareness



Building the love of macadamias

Advertising, public relations, events, influencers and social channels targeting health-forward consumers seeking new eating sensations that are good for them.

 www.lovemacadamia.in

  @lovemacadamiaindia

Inspiring



Educating



Macadamia nuts are versatile

A perfect snack in their raw form, and enhanced with roasting and flavouring. Macadamias are a popular addition to breakfasts, salads, platters, and as an ingredient in baked goods and dishes, including Indian classics such as biryani, kheer, and poha.

For food manufacturers, macadamias bring healthy and premium cues to new launches, including mixed nuts, snack bars, chocolates and ice cream.

Health professionals share good fats, low carb message

“Macadamia nuts are an excellent choice for weight loss. They are low in carbs and calories, yet high in healthy fats. Macadamias help to keep you feeling full for longer periods of time.”

Dr. Anjali Hooda,
Medicine Practitioner

Cocktail Recipes

Masala Chai Sour

Ingredients:

spiced rum or vodka	2 oz
fresh lemon juice	1 oz
chai syrup (brew strong chai tea, mix with equal parts sugar)	1 oz
Dash of bitters (optional)	
Ice	
Cinnamon stick and lemon wheel for garnish	

Instructions:

In a shaker, combine the spiced rum (or vodka), lemon juice, chai syrup, and bitters (if using).

Add ice and shake well until chilled.

Strain the mixture into a chilled glass or coupe.

Garnish with a cinnamon stick and a lemon wheel. Enjoy!

Cranberry Sparkler

Ingredients:

Fresh cranberries	1 cup
Sugar	1/2 cup
Water	1/2 cup
Vodka or gin	2 oz
Sparkling water or Prosecco	3 oz
Fresh mint for garnish	
Ice	

Instructions:

In a small saucepan, combine cranberries, sugar, and water. Bring to a boil, then reduce heat and simmer for about 10 minutes until cranberries burst and the mixture thickens slightly.

Strain the cranberry mixture through a fine mesh sieve to remove solids, then let it cool completely.

In a glass filled with ice, add 2 oz of the cranberry syrup, followed by the vodka or gin.

Top with sparkling water or prosecco and stir gently to combine. Garnish with fresh mint and a few whole cranberries. Cheers!

Eggnog Martini

Ingredients:

Eggnog (store-bought or homemade)	2 oz
Vodka or spiced rum	1 oz
Cream (optional)	1 oz
Ground nutmeg and cinnamon for garnish	
Ice	

Instructions:

In a shaker, combine eggnog, vodka (or rum), and cream (if using) with ice.

Shake well until chilled.

Strain the mixture into a chilled martini glass.

Garnish with a sprinkle of nutmeg and cinnamon. Enjoy the festive flavors!

Apurav Bhatia, Beverage Manager, The St. Regis Goa Resort

Spiced Cranberry Vodka Punch

Ingredients:

Vodka	45 ml
cranberry juice	30 ml
orange juice	15 ml
A dash of cinnamon	
Fresh cranberries and an orange slice for garnish	

Instructions:

In a shaker, combine vodka, cranberry juice, orange juice, and cinnamon.

Shake well with ice and strain into a festive glass.

Garnish with fresh cranberries and an orange slice.

Rosemary Vodka Fizz

Ingredients:

Vodka	45 ml
fresh lemon juice	15 ml
simple syrup	15 ml
Soda water	
Fresh rosemary sprig for garnish	

Instructions:

In a glass, add vodka, lemon juice, and simple syrup.

Top with soda water and gently stir.

Garnish with a fresh rosemary sprig.

Golden Spiced Vodka Martini

Ingredients:

vodka	60 ml
ginger liqueur	15 ml
apple cider	15 ml
A dash of edible gold dust (optional)	
Cinnamon stick for garnish	
Thin apple slice for garnish	

Instructions:

In a shaker, combine vodka, ginger liqueur, and apple cider.

Add a dash of edible gold dust for a touch of glamour, then shake well with ice.

Strain into a chilled martini glass for a smooth, festive presentation.

Garnish with a cinnamon stick and a thin apple slice, placed on the rim.

Kashyap Salla, Co-founder, Zyto vodka

The Apple Pie

A cocktail that captures the essence of a warm apple pie, with rich bourbon, sweet apple, and spiced cinnamon.

Ingredients:

Bourbon	2 oz
Apple cider	1 oz
Caramel syrup	0.5 oz
Cinnamon	1 dash
Orange bitters	1 dash

Garnish: Dehydrated apple slice and a cinnamon stick

Instructions:

In a shaker, add bourbon, apple cider, caramel syrup, cinnamon, and orange bitters.

Shake well with ice and strain into a rocks glass over fresh ice.

Garnish with a dehydrated apple slice and a cinnamon stick.

This cocktail has warm, comforting flavors with notes of apple and cinnamon that bring to mind a freshly baked apple pie.

Classic Holiday Eggnog

Creamy, rich, and gently spiced, eggnog is a timeless holiday treat. Serve it chilled, with a sprinkle of nutmeg for extra warmth.

Ingredients:

Eggs, separated	4 large
Sugar	1/3 cup (plus 1 tablespoon)
Whole milk	2 cups
Heavy cream	1 cup
Rum	1.5 oz
Bourbon or brandy	1.5 oz

Garnish: Freshly grated nutmeg

Instructions:

In a bowl, beat the egg yolks with 1/3 cup of sugar until thick and creamy.

Slowly add the milk, cream, rum, and bourbon to the yolk mixture, stirring constantly.

In a separate bowl, beat the egg whites until they form soft peaks, then gradually add the remaining tablespoon of sugar and beat until stiff peaks form.

Gently fold the whipped egg whites into the yolk mixture until smooth.

Chill for at least an hour, then pour into glasses and sprinkle with freshly grated nutmeg before serving.

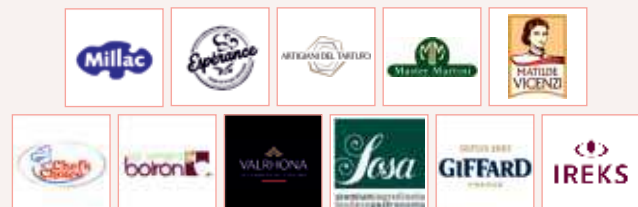
Eggnog's creamy, spiced flavors and hint of spirits make it a cozy, indulgent holiday classic that everyone will love.

Shivram Verma, Asst. F&B Manager, The Orchid Hotel Mumbai



Delivering Quality Food Products For all of your culinary needs...

Euro Foods are the leading importer and distributor of European food stuffs. Our expansive portfolio with a diversified variety of the best, latest and healthiest ingredients makes us a ONE STOP SHOP for our customer needs. Whether you are a nascent gourmet kitchen, a bakery or an experimental bakery, our products are the perfect springboard to help you sculpt your culinary dreams and masterpiece to perfection.



Wide range of Chocolates | Bread Pre-Mixes | Frozen Purees | IQF | Fruit Fillings | Syrups | Canned Fruits and Vegetables Cereals | Dry Fruits, Nuts and Seeds | Dairy Dates | Frozen, Dry Gourmet, FMCG Products, Dates and much more....

EURO FOODS PRIVATE LIMITED

Delhi : 239-240, 2nd Floor, DLF Tower, Shivaji Marg, New Delhi-110015, INDIA

Tel : +911145579574 / +91-11-4557-9576 | E-Mail : info@eurofoods.co.in

Mumbai : 401-C, 4th Floor, Hyde Park, Saki Vihar Road, Opp. Ansa Industrial Estate Andheri (East).

Mumbai - 400072, INDIA Tel : +91-22-28575629 / +91-22-28575977

E-Mail : info@eurofoods.co.in

<https://eurofoods.co.in/>

Tech Takes Over F&B Industry



Technology impacts every facet of our lives. It is reshaping every industry. Artificial Intelligence (AI) and robotics have had transformative impacts on all industries, including the food & beverage sector. Driven by advancements in robotics and AI, routine and repetitive tasks are automated to increase productivity and, thus, enhance profitability. **Ashok Malkani** examines the effects of technology and robotics on the restaurant industry in India.

Restaurant industry in India is highly competitive and with increasing number of restaurants the entrepreneurs need to be creative and also conscious about the benefits of technology that can ensue to the restaurant business. Over time, particularly in recent years, stiff competition has brought about a significant transformation in the F&B sector, fueled by advancement in technology and introduction of Artificial Intelligence (AI).

Arindam Sarkar, General Manager, The Fern Goregaon, Mumbai, disclosed, "Technology is significantly transforming

India's restaurants by enhancing both operational efficiency and customer experiences. With innovations like digital ordering systems, contactless payments, and AI-driven analytics, restaurants can streamline processes, reduce wait times, and tailor services to customer preferences. Online reservation platforms and delivery apps expand customer reach, while social media and review platforms boost visibility. Automation in kitchens, smart inventory management, and data-driven decision-making are optimizing resource allocation and reducing waste. As General Manager, I

see technology not just as an enabler, but as a tool to elevate service standards and meet evolving customer expectations."

Debaditya Chaudhury, Managing Director of Chowman, Co-owner: Oudh 1590 & Chapter 2, claims, "India's restaurant industry relies heavily on technology to improve client experiences and streamline operations. Customers now have quicker and faster access to food through platforms like Zomato and Swiggy, which have greatly increased sales. Additionally, online platforms have made it simpler to gain customer feedback, guaranteeing that

restaurants will be able to improve their menus and services.

One such major development in the restaurant industry is data analytics. Restaurants use this technology to better understand consumer preferences and improve their marketing tactics. Kitchen automation is also improving efficiency, guaranteeing uniform functioning, and simplifying food preparation. Waiting times are further decreased by online reservation systems, improving the overall dining experience. While software technologies for inventory management assist track supplies in real time, decreasing waste, contactless payment choices have improved convenience and safety."

Mehul Sharma, Founder & CEO, Signum Hotels and Resorts, states, "Technology is rapidly transforming India's restaurant industry, bringing innovation to every stage of the dining experience. The adoption of AI and data analytics is helping restaurants tailor their offerings, predict customer preferences, and streamline back-end operations. This not only enhances customer satisfaction but also allows for smarter inventory management, reducing waste and ensuring that customer-favorite items are always available.

With tools like digital menus and QR code-based ordering, restaurants can offer guests a personalized experience with real-time customization options, making dining more intuitive and interactive. Additionally, AI-driven insights allow restaurants to dynamically adjust menu options based on real-time feedback, seasonal trends, and local preferences, creating a more adaptive and engaging dining environment."

He asserted, "At Signum, we've taken these advancements a step further with our in-house AI software, Staiforce, which optimizes inventory management across our properties. By analyzing real-time and historical data, Staiforce enables precise demand forecasting, allowing us to stock ingredients efficiently and avoid waste. It tracks inventory levels, provides automated reordering alerts, and adjusts stock in response to seasonal changes, local events, and guest preferences. The system also integrates with our other operational tools, ensuring up-to-date data accessibility across departments. This intelligent, automated approach not only streamlines our supply chain but also frees our teams to focus more on creating exceptional guest experiences, positioning Signum at the forefront of a tech-driven, sustainable hospitality industry."

Anish Singh - Asst. Food and Beverage Manager, The Fern Residency, Turbhe, Navi Mumbai, avers, "Technology is significantly transforming India's restaurant industry, enhancing efficiency, customer experience, and profitability. Online delivery platforms have expanded restaurant reach by facilitating home delivery and takeaway options. Contactless dining through QR code menus allows for seamless ordering while digital payment methods, such as UPI and e-wallets,

#wewillchangethewayyoucook

"TRUE STONE DOME OVEN"



Model - Leo Mini



Model - F 44



Model - BRICK 127G



Model - 124G Tall

Make Your
Pizza
Even Better
With Us

Guni Hospitality Pvt. Ltd.

171, Ground Floor, Pocket B-6, Sector-8, Rohini, Delhi-110085

Contact: +91-9871666994, 7838383927, 7683028286

Email: sales.gunihospitalityindia@gmail.com | chefsforno@gmail.com

Website: www.chefsforno.com



Debaditya Chaudhury



Mehul Sharma



Anish Singh



Arindam Sarkar

streamline transactions. Artificial intelligence personalizes customer interactions by offering tailored dish recommendations and employing chatbots for efficient customer support. Cloud-based Point of Sale (POS) systems enhance sales, billing, and inventory management, reducing errors and enabling centralized oversight for restaurant chains. Smart kitchen technology and IoT devices improve cooking precision and energy efficiency while minimizing food waste.

Big data analytics empower restaurants to forecast demand, optimize inventory, and launch targeted marketing campaigns. Additionally, blockchain technology fosters transparency in the food supply chain, building customer trust. Social media and digital marketing on platforms like Instagram and YouTube are essential for promoting restaurants, as online reviews on Google and Zomato heavily influence customer decisions. In summary, technology is reshaping India's restaurant landscape, making operations more efficient and transforming the dining and delivery experiences for consumers."

Technologies to Boost Profitability

Investing in technology can help in increasing the profitability by ensuring customer satisfaction. Several smart technologies are designed to be scalable which helps the restaurateur to adopt to the changing needs and ensuring customer satisfaction. So, one may ask, what are the different technologies used in different segments of the restaurant and how does technology help in raising the profitability?

Debaditya disclosed, "Some of the different technologies used across various segments of restaurants to improve efficiency, enhance customer experience, and create a positive brand image are Digital menus, QR code-based ordering, and online reservation systems."

He adds, "The kitchen segment has benefitted from automation tools like smart ovens and food processors, ensuring consistency in preparation. Kitchen display systems streamline communication between staff, reducing errors and speeding up service. Software tracks stock levels preventing shortages and wastage, thus supporting food cost control.

The delivery and takeaway segment rely on delivery apps like GPS. These

technologies enhance customer trust by providing transparency and timely deliveries.

Finally, customer relationship management (CRM) tools collect feedback and analyze preferences, enabling targeted promotions and personalized offers. Together, these technologies not only improve the functioning of a restaurant, but also create a seamless and satisfying customer journey."

Speaking about how technology boosts profitability, he says, "Technology boosts restaurant profitability by optimizing operations, enhancing customer experience, and reducing costs. Automated inventory management systems help minimize wastage and prevent overstocking and spoilage, saving money.

Point-of-sale (POS) systems streamline billing, track sales, and generate reports, enabling better functioning of financial management and quicker decision-making. Online ordering platforms and delivery integrations bring in additional revenue beyond only dine-in customers. Contactless payments and loyalty programs also encourage faster transactions and repeat business.

Data analytics helps restaurants in knowing customer preferences and optimizing menus, leading to higher growth in sales.

These technologies collectively improve efficiency, reduce operational costs, and drive higher sales, ensuring long-term profitability."

Arindam reveals, "We, at The Fern Goregaon, implement a range of technologies across our restaurant operations to enhance the guest experience. Digital reservation systems streamline table management, ensuring seamless seating for our guests. Our online ordering platforms and contactless payment systems improve convenience and safety. Additionally, smart kitchen technologies optimize food preparation and minimize waste, contributing to sustainability—a core value of our brand."

He adds, "Technology plays a crucial role in enhancing our F&B outlet's profitability. By automating reservations, orders, and payment processes, we reduce labour costs and minimize errors. Inventory management systems ensure precise stock control, preventing wastage and over-

ANMARA

*Discover the
Taste of Italy,
Perfected for India!*

Delight your guests' taste buds with Anmara's exquisite range of pasta and sauces

Each product is a testament to our commitment to quality, bringing the rich heritage of Italian cuisine to your kitchen. Perfect for hotels, restaurants, and catering services looking to offer a premium dining experience.



Manisha International Pvt. Ltd.

Ph: +91 93112 60699

Mail: Sales@mijl.biz, anmaraindia@gmail.com | Web: www.anmaraindia.com
1-A, Khasra no.275, First Floor, Westend Marg, Saidulajab, New Delhi, 110030



ordering. Additionally, data analytics help us understand customer preferences, allowing for better menu optimization and targeted marketing efforts. Online ordering platforms and delivery services extend our reach to new customer bases, increasing revenue streams and improving overall operational efficiency.”

Mehul declares, “Technology is transforming every part of the restaurant experience, with each segment benefiting from tailored innovations. In the dining area, digital ordering systems like QR codes, mobile apps, and self-service kiosks empower customers to place orders directly. These systems make the experience more interactive, allowing guests to view detailed menus, select ingredients, and adjust orders with ease. This high-tech approach creates a modern and approachable image, appealing to a tech-savvy customer base.

In the kitchen, advanced technologies like AI-driven inventory management, IoT-enabled appliances, and automated cooking systems ensure efficiency and consistency. AI inventory tools help predict demand, avoid overstocking, and minimize waste, while IoT sensors maintain optimal conditions for cooking, refrigeration, and storage. Meanwhile, automation in food preparation speeds up service without compromising quality, helping the kitchen meet peak demand. These innovations not only improve food quality and safety but also reinforce the restaurant’s reputation as a reliable and efficient establishment.

He adds, “Technology contributes to profitability of restaurants in several

innovative ways. One significant area is through point-of-sale (POS) systems, which streamline transactions, track sales data, and manage employee hours. Modern POS systems integrate with other tools, providing insights into peak sales times, popular dishes, and customer preferences. Additionally, online reservations and table management systems help optimize seating arrangements, reducing wait times and increasing table turnover rates. Restaurants can thus maximize capacity during busy hours while maintaining a positive guest experience, ultimately boosting revenue.

Moreover, embracing online ordering and delivery platforms expands market reach, allowing restaurants to tap into a larger customer base, generating additional revenue streams without the overheads of maintaining a physical presence. Customer relationship management (CRM) software also plays a critical role, enabling restaurants to track guest interactions and preferences for personalized marketing efforts. Labor management software optimizes staffing schedules based on predicted foot traffic. Finally, implementing data analytics tools allows restaurants to analyze trends and customer behaviours, providing actionable insights that inform menu design, pricing strategies, and marketing campaigns. By leveraging these technologies, restaurants can drive long-term profitability.”

Anish avers, “Technology is transforming various segments of the restaurant industry, significantly enhancing the Food and Beverage (F&B) outlet's image. In the front-of-house (FOH), innovations like

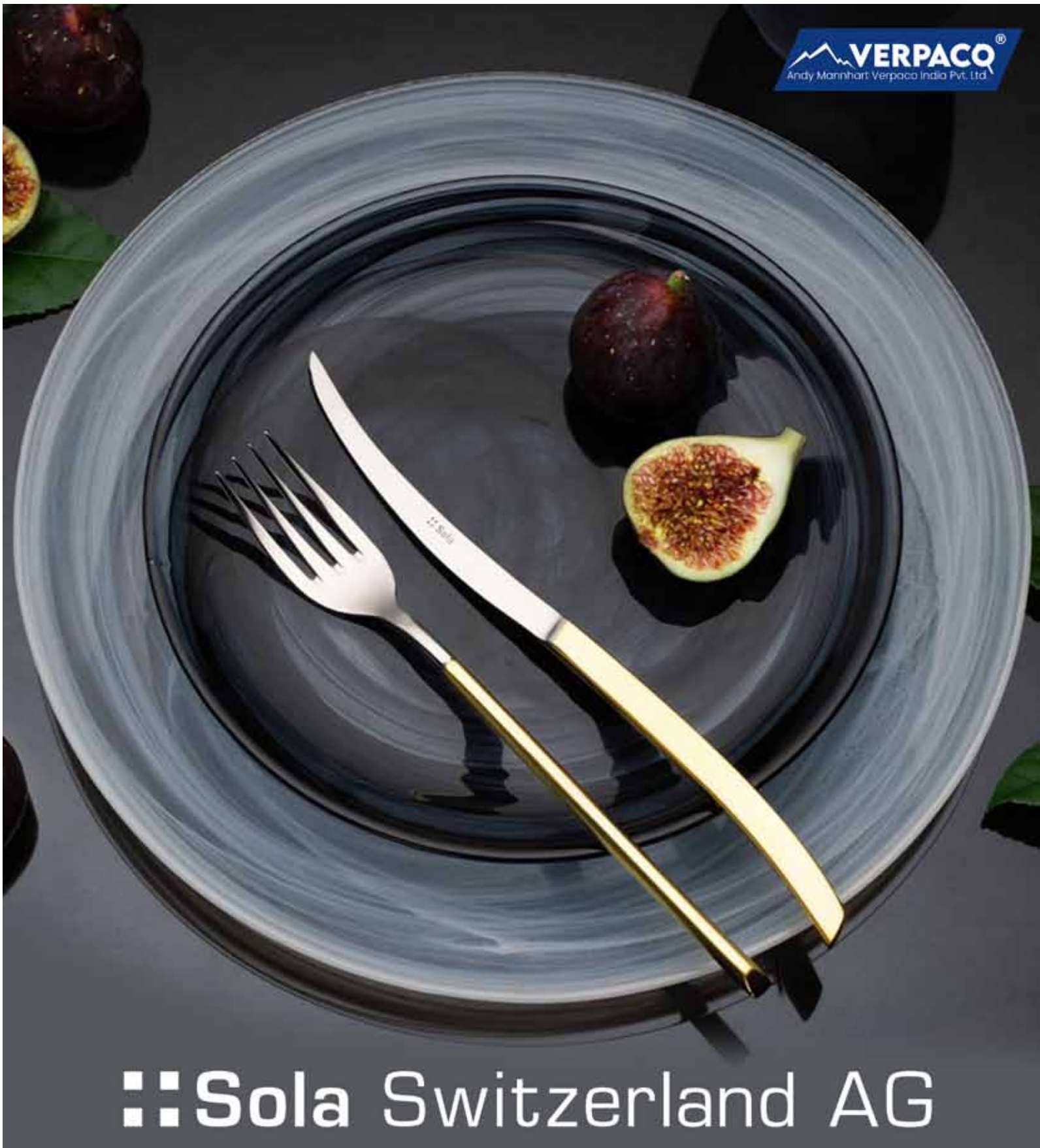
integrated Point of Sale (POS) systems, online reservation platforms, self-service kiosks, digital menu boards, mobile ordering apps, and Customer Relationship Management (CRM) systems improve the customer experience. These tools facilitate faster order processing, personalize dining experiences, and streamline reservations, leading to higher customer satisfaction and retention.

In back-of-house (BOH) operations, efficiency is key. Kitchen Display Systems (KDS) enhance order tracking, while inventory management systems minimize food waste. Food safety technologies ensure hygiene compliance, and employee scheduling software optimizes staffing. Third-party delivery platforms and in-house management systems optimize deliveries, while ghost kitchens focus solely on efficiency. Timely deliveries boost convenience and brand loyalty, with transparent tracking enhancing trust.

For marketing, restaurants use social media management tools to promote their brands. Email marketing and loyalty programs reward frequent customers. Chatbots and AI assistants streamline customer support, improving brand visibility and engagement. Sustainability is also vital, as consumers prefer eco-friendly options. Sustainable packaging enhances a brand's eco-friendly reputation.”

Speaking about profitability, he says. “Technology plays a crucial role in enhancing the profitability of restaurants by improving efficiency, customer experience, and cost management. Streamlined operations are achieved through modern Point of Sale (POS) systems. Cost management is supported by inventory management software that monitors stock levels. Automated procurement tools track purchasing trends for better negotiation, and energy management systems optimize usage, leading to lower utility bills.

Mobile ordering and delivery platforms expand sales opportunities, and personalized marketing through Customer Relationship Management (CRM) tools encourages repeat business through targeted promotions. Labour optimization is achieved with scheduling software. Automated training platforms reduce in-person costs. Some restaurants use robots and AI for tasks like delivery or cooking



⌘ Sola Switzerland AG

“ Cutlery Creator Since 1866 ”

Sola Switzerland AG has its roots as a creator and a manufacturer of the finest cutlery since 1866. For five generations, Sola cutlery has been created by the purest Swiss touch and know-how and remains until today fully in line with quality, professionalism and service spirit of the founders of Sola.

SEEKING DEALERS ACROSS INDIA | EMAIL US AT [INFO@VERPACO.COM](mailto:info@verpaco.com)

Andy Mannhart Verpaco India Pvt. Ltd.

✉ info@verpaco.com

☎ +91-11-46038686

🌐 www.amverpaco.com

assistance.

Data-driven decision-making is facilitated by analytics tools that offer insights into peak times and customer preferences, enabling informed management decisions and dynamic pricing strategies to maximize revenue. Effective marketing is supported by social media management tools and online review monitoring, driving overall profitability."

Robotics?

One of the latest developments in the restaurant industry is the implementation of Artificial Intelligence (AI) which encompasses a wide range of technologies and applications which enable machines to exhibit human-like intelligence.

There is an increasing trend of utilising robots for a variety of tasks, including serving food and cleaning tables. The first restaurant in India having robotic waiters is located in Noida, Delhi-NCR.

Debaditya informs, "Artificial Intelligence (AI) has revolutionized the restaurant business in India by enhancing efficiency, customer engagement, and profitability. AI-powered chatbots manage customer inquiries, assist with reservations, and take online orders, providing 24/7 support and reducing dependence on human staff only."

He adds, "Personalization algorithms analyze customer data to recommend menu items based on preferences, increasing order value and improving customer satisfaction.

In the kitchen, AI-based demand forecasting predicts peak hours and ingredient requirements, Robots and smart devices further automate repetitive kitchen tasks, ensuring consistency and speeding up service.

AI also optimizes delivery routes using GPS and machine learning, enabling faster deliveries and enhancing the customer experience.

He continues, AI-driven recommendation engines personalize the dining experience by suggesting menu items aligned with individual tastes, previous orders, and seasonal trends. In delivery services, AI optimizes route planning, ensuring faster deliveries."

Speaking about introduction of robots in restaurants he says, "Robots can take on specific roles in the restaurant business, though they are more likely to complement



rather than fully replace human staff.

"Here are some ways robots have replaced humans in restaurants:

Service Robots: Robots act as waiters, delivering food to tables. Many restaurants in India and abroad have adopted this technology and it is fast pacing

Automated Food Preparation: Robotic devices handle tasks like flipping burgers, making pizzas, or brewing coffee with precision and speed.

Robotic Bartending: Some cafes and bars use robots to prepare and serve beverages, attracting customers with the novelty of robotic bartending in the ever-evolving industrial advancement.

Order-taking Kiosks: Touch-screen kiosks and AI-powered robots reduce the need for human cashiers by enabling customers to place their own orders.

Cleaning and Sanitization Robots: Using autonomous cleaning robots is one of the biggest innovations in hospitality cleaning. Nowadays, a lot of eateries, both in India and overseas; use robots for the purpose of cleaning. "

Arindham avers, "Artificial Intelligence and robotics has transformed restaurant business in India. From AI powered chatbots to smart data analytics, it has made things a lot more efficient for restaurateurs as well as customers."

He asserts, "AI has been a game-changer for our restaurant"

Speaking about robotics in restaurants he states "Robots are making their mark in the restaurant biz! Some restaurants use robotic servers to take orders and serve

meals, enhancing efficiency and reducing wait times. Plus, robots can assist in food prep, ensuring consistency and precision. However, while they're great for routine tasks, the human touch in hospitality-like personalized service and genuine interaction-remains irreplaceable. It's all about finding the right balance!"

Mehul declares, "Artificial Intelligence (AI) has significantly transformed the restaurant business in India by enhancing operational efficiency, personalizing customer experiences, and improving decision-making processes. AI-driven tools allow restaurants to analyze vast amounts of data, enabling them to understand customer preferences, optimize menu offerings, and forecast demand accurately. This has resulted in reduced food waste, increased customer satisfaction, and ultimately, improved profitability. Additionally, AI-powered chatbots and virtual assistants facilitate seamless interactions with guests.

One of the primary ways AI improves customer experience is through personalization. By analyzing customer data, including previous orders, preferences, and dining habits, AI systems can recommend menu items tailored to individual tastes. This personalized approach makes guests feel valued and understood, encouraging them to explore new dishes and return for future visits. Additionally, AI streamlines the ordering process through chatbots and voice assistants, which can handle reservations, take orders, and provide instant responses to customer inquiries.

At Signum, we harness the power of



EXCELLENCE IN EVERY DETAIL FOR HOSPITALITY



ENHANCING DINING AND AMBIANCE FOR LEADING HOTELS & RESTAURANTS.

NEW DELHI

F-2-8, Okhla, Pocket F,
Okhla Phase I, Okhla Industrial Estate,
New Delhi 110020

+91 9810000754

MUMBAI

119 First Floor, T.V Industrial Estate, Sudam Kalu
Ahire Marg, behind Doordarshan Building,
Worli, Mumbai,
Maharashtra 400030

+91 9810000754

BENGALURU

86/6, Richmond Rd, Shanthala Nagar,
Langford Gardens, Bengaluru,
Karnataka 560025

+91 98102 44900

BHIWADI

No. A146G, Phase 1, RIICO Industrial Area
Bhiwadi, Bhiwadi 301019

+91 91161 36707



mail@feathertouch.co.in | sales@feathertouch.co.in



www.feathertouch.co.in

Benefits of AI in Restaurants



Cut costs



Reduce errors



Customize orders



Improve guest service



Find new customers

our in-house AI software, Staiforce, to streamline operations across our hotels and restaurants. Staiforce plays a critical role in controlling various aspects of our operations, from inventory management to staff scheduling. By analyzing data from multiple sources, Staiforce enables precise demand forecasting, helping us maintain optimal stock levels and reduce waste. Furthermore, it integrates with our restaurant management systems to monitor guest feedback and dining trends, allowing us to make data-driven adjustments to our menu and service offerings. This level of operational control helps in positioning Signum as a leader in leveraging AI technology within the hospitality industry.”

Speaking about usage of robots he states, “While robots are increasingly being integrated into the restaurant business, they cannot fully replace humans. Robots have made significant inroads in specific tasks such as taking orders through kiosks, delivering food to tables, and even preparing certain types of meals. For instance, robotic systems can efficiently handle repetitive tasks like assembling burgers or mixing cocktails with precision and speed. Additionally, some restaurants use robotic servers to navigate through dining areas, delivering orders directly to customers, thereby streamlining operations and reducing labor costs.

However, the unique touch of human interaction is irreplaceable. While robots can manage tasks such as order taking and food delivery, the level of personalization

and warmth that human staff provide is essential for creating a welcoming dining experience. Greeting guests, ensuring their comfort, and catering to specific needs require empathy, emotional intelligence, and an understanding of nuanced social cues that robots cannot replicate. For instance, a server can sense when a guest is unhappy and respond accordingly, or they can engage in friendly conversation that enhances the overall experience. Therefore, while robots can enhance efficiency and manage certain operational tasks, the personal touch and genuine hospitality offered by human staff remain irreplaceable in the restaurant industry.”

Anish affirms, “Artificial intelligence (AI) has profoundly transformed the restaurant business in India, enhancing efficiency, customer experience, and profitability. One major impact is the personalization of customer interactions through AI-driven chatbots that provide 24/7 support, handle inquiries, and take orders. Recommendation engines analyse past orders to suggest personalized menu items, improving customer satisfaction.

AI also optimizes operations by predicting order demand during peak times and using route optimization algorithms in delivery apps like Swiggy and Zomato to enhance delivery speed. In the kitchen, AI tools streamline inventory forecasting, reducing food waste and ensuring consistent quality through smart monitoring of cooking processes. Predictive analytics help identify trends and anticipate customer behaviour, facilitating effective promotional planning.

AI enhances customer feedback analysis by reviewing social media and delivery app comments, allowing restaurants to respond swiftly to negative feedback.

With the rise of contactless dining post-pandemic, many restaurants have implemented AI-enabled QR code ordering systems and voice assistants for a hygienic, convenient experience. Some establishments also use dynamic pricing models to adjust menu prices based on demand patterns. In premium settings, AI-powered robot waiters offer a unique dining experience while reducing labour costs. Hence, AI has become essential in the Indian restaurant industry, enabling businesses to optimize operations, deliver personalized services, and maintain competitiveness in a tech-savvy market.

AI significantly enhances the customer experience in restaurants through several innovative approaches. One key feature is personalized recommendations, where AI-powered apps and digital menus analyse customer preferences, order history, and dietary restrictions to suggest tailored dishes, increasing satisfaction and encouraging repeat visits.

Additionally, smart kiosks and digital menus enable self-service ordering, further minimizing delays and providing real-time updates on promotions and inventory.

As far as robots are concerned, I may state that they provide significant assistance, but they cannot fully replace humans in all areas. There are numerous ways in which robots are being utilized. In customer service, AI-powered kiosks and



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

tablets enable self-service order placement in fast-food chains, reducing reliance on front-line staff. Additionally, AI-driven chatbots manage online orders, inquiries, and reservations, streamlining interactions.

In food preparation, robotic chefs like Flippy by Miso Robotics can grill burgers and fry chicken with high consistency, while pizza-making robots such as Pazzi and Piestro automate dough preparation and baking. Additionally, robots also assist in food and drink delivery. Service robots transport food from kitchens to tables, freeing up human staff, and companies like Starship Technologies deploy autonomous delivery robots for contactless service. For cleaning and maintenance, robotic floor cleaners and dishwashers improve efficiency and hygiene in restaurant operations. In inventory management, smart sensors and robotic systems help monitor stock levels and reduce waste.

The numerous advantages of using robots include enhanced consistency, speed, cost savings, and the ability to provide contactless service, particularly valuable during pandemics. However, robots struggle with complex, personalized services like handling complaints or emotional interactions, which are strengths of human staff. As a result, many restaurants use robots to assist rather than completely replace human employees, fostering a collaborative environment."

Future Forecast

With continued advance in AI technologies the future of Artificial Intelligence in the restaurant industry looks promising. Automation in various aspects of the industry has a promising future in the F&B industry. From robotic chefs to AI powered recommendation engines restaurants are expected to have tools for delivering exceptional experiences in the future.

Arindam exclaims, "The future of technology and AI in the restaurant industry is super exciting! We're looking at smarter systems for managing reservations and inventory, personalized dining experiences through data analysis, and even AI-powered kitchen assistants. It's all about enhancing efficiency and creating memorable moments for our guests."

Mehul affirms, "The future of technology and AI in the restaurant industry is poised

for transformative growth, driven by advancements in automation, data analytics, and customer engagement. One of the most significant trends will be the widespread adoption of AI-powered solutions that enhance operational efficiency and personalize the dining experience. Restaurants will increasingly rely on AI for inventory management, predicting demand, and optimizing supply chains, ultimately reducing waste and lowering costs. Predictive analytics will allow restaurants to tailor their menus and offerings based on customer preferences and trends, ensuring that they meet evolving consumer demands.

Moreover, advancements in robotics and automation will further revolutionize restaurant operations.

We can expect to see more robotic systems handling food preparation, cooking, and even serving, which will streamline processes and minimize labor costs. This automation will complement human staff rather than replace them, focusing on enhancing efficiency while maintaining the personal touch that guests value. Additionally, the integration of AI in customer interactions will create a more engaging dining experience. Overall, the future of technology and AI in the restaurant industry promises to create a more efficient, personalized, and enjoyable dining environment."

Anish asserts, "The future of technology and AI in the restaurant industry is set for significant advancements that focus on improving efficiency, personalization, and the customer experience. Automation and Robotics will be central, with robotic chefs and servers speeding up food preparation and ensuring consistency. Self-service kiosks will allow customers to place orders and pay without human interaction, reducing wait times. AI-powered smart inventory management will track stock levels, predict demand, and automate reordering.

AI-Powered Personalization will enhance engagement by analysing customer behaviour to provide tailored menu suggestions and customized promotions. AI chatbots and virtual assistants will streamline reservations and order management through apps and smart devices. Predictive Analytics for Operations

will help optimize staffing and resources by forecasting peak dining times and adjusting menu prices in real time based on demand. IoT sensors will monitor kitchen equipment, sending alerts for maintenance to reduce downtime.

Enhanced Customer Experience will involve AI tools like chatbots for booking and order tracking, as well as AI-driven feedback analysis to improve menus and service quality. Augmented reality (AR) menus may allow guests to preview dishes virtually. Contactless and Cashless Solutions will include AI-powered mobile ordering with voice activation and QR code menus for safe, efficient transactions. Facial recognition may also facilitate faster checkouts. Sustainability and Waste Reduction will focus on tracking food waste and optimizing portion sizes.

Virtual and Cloud Kitchens will grow, with AI streamlining operations in delivery-only settings and suggesting new menu items based on local trends. Collaborative virtual dining experiences using VR and AR may offer unique engagement opportunities.

As these technologies evolve, restaurants will need to balance automation with the human touch to maintain meaningful connections with their guests.

Debaditya declares, "The future of AI in the restaurant industry will see even deeper integration. AI-powered chatbots and virtual assistants will likely evolve, offering hyper-personalized dining experiences. Voice-activated ordering systems may also become more common, enhancing convenience.

In kitchens, robot chefs and smart appliances will automate more complex cooking processes, ensuring speed. Augmented reality (AR) menus and immersive dining experiences could become popular, allowing customers to explore dishes visually before ordering.

The rise of fully automated restaurants, where robots handle everything from cooking to delivery, is a possibility, especially for fast-casual and quick-service formats. AI-enhanced using drones or autonomous vehicles could revolutionize food delivery, ensuring faster service and lower operational costs.

Sustainability will be a major focus, with AI helping optimize energy usage and monitor carbon footprints."

ULTIMATE

COMPACT, VERSATILE AND EFFICIENT

Features

Modular deck oven available in single, double, and triple deck configurations

Each deck model offers 2-tray, 3-tray, and 4-tray per deck options

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

Stream and Stone options Available.

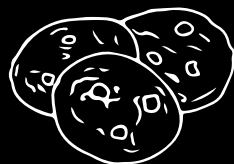


Essential modular deck ovens for

pastry



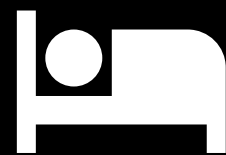
bakery



gastronomy



hotel



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



Cloves – Strong & Zesty!

By Sharmila Chand

Cloves are flower buds harvested before they flower and their tree belongs to an evergreen variety, aptly named as the clove tree, a part of the Myrtle plant family. This tree blooms well in hot, humid, and tropical locations like India, Zanzibar, Sri Lanka and more. It is said that Indonesia has the maximum growth of this spice. After the harvesting period, the green, immature buds are dried, until they turn into deep, dark reddish-brown color. The buds are small, only about 1 centimeter long, in the shape of a little spike with a bit of a bulbous top.

History and Culture

It is said, cloves were named after the French word "clou", meaning "nail" as after the drying process, they resemble tiny nails. Their rich culinary and medicinal history spans thousands of years and several continents. In ancient China, cloves were used in perfumery and in medicine besides cooking.

Health Benefits of Cloves

Cloves have been traditionally used in

natural medicinal practices, like Ayurvedic medicine and Chinese medicine, for thousands of years. With antibacterial and antimicrobial properties, cloves can help improve digestion and reduce inflammation. Cloves also contain beneficial vitamins and minerals, including Vitamin C, Vitamin K, Manganese, and Fibre.

Culinary Uses of Cloves

Cloves' aroma tells its flavour which is strong, distinct and intensely warm. The taste is bittersweet and last long on the palate, hence advised to use the spice sparingly.

As an important ingredient for making five spice masala, commonly called as garam masala, cloves have a significant role

Did You Know?

In ancient China, Cloves were used not only in cooking, perfumery, and medicine, but also as an oral antiseptic for anyone meeting with the emperor in order to guarantee their breath was as fresh as possible.



to play. In Vietnamese cuisine they're one of many spices used to make Vietnamese pho, and they are crucial for preparing whole-baked hams and pots of German braised red cabbage.

One of the most common uses of this aromatic spice is flavouring hot drinks, like mulled wine and hot apple cider. Also in flavouring sweet dishes like stewed apples and pears, pumpkin pie, and gingerbread, cloves are quintessential. Not to forget their main presence in Worcestershire sauce, certain fruit jams and pickles.

Flavour a soup or marinade the meat, cloves are your best friends while ground cloves are preferred in desserts and baked goods, especially for the classic pumpkin pie, gingerbread, and other cookies.

Recipes

Classic Mocktail - Laung Gavacha

By Chef Deep Chand, Brand Chef - Daryaganj

Ingredients

Clove: 2-3

Fresh Orange Juice: 150 ml

Lime Juice: 30 ml

Ice Cubes: 3 (for serving) + 5 (for shaking)

Instructions:

Prepare the Glass: Rim a wine glass with clove powder for garnish.

Prepare the Cocktail: Add clove to a cocktail shaker and muddle.

Add Liquids and Ice: Pour in the fresh orange juice and lime juice.

Add 5 ice cubes to the cocktail shaker.

Shake and Strain: Shake the mixture vigorously for 10 seconds.

Double strain the contents into the prepared wine glass with 3 ice cubes. Serve cold.



Vegetable Curry with Coconut Milk and Clove

By SK Aman Islam, Executive Chef, Niraamaya Retreats

"In our Vegetable Curry with Coconut Milk, clove is the star ingredient that transforms the dish. Its warm, slightly spicy aroma deepens the creamy coconut base, creating a harmonious blend of Indian curry flavors and continental fusion. Clove not only adds a distinctive depth but also enhances the richness of this unique culinary experience."

Ingredient:

1 tablespoon olive oil

1 onion, chopped

2 cloves garlic, minced

1 inch piece ginger, grated

1 teaspoon ground cumin

1 teaspoon ground coriander

1/2 teaspoon ground turmeric

1/4 teaspoon ground cloves

1 can (14.5 oz) coconut milk

1 cup vegetable broth

1 tablespoon curry powder

1 pound mixed vegetables (Carrots, potatoes, broccoli, cauliflower)

Salt and pepper to taste

Fresh cilantro, for garnish

Method:

Heat the olive oil in a large pot

Add the onion, garlic, and ginger. Saute until light brown.

Stir in the cumin, coriander, turmeric, and cloves. Cook for 30 seconds.

Pour in the coconut milk and vegetable broth.

Bring to a simmer.

Add the mixed vegetables. Simmer until the vegetables are tender.

Season with salt and pepper to taste. Garnish with fresh cilantro.



INDIA-ITALY:
SHAPING THE FUTURE TOGETHER

Pride Kitchen Equipments Pvt. Ltd.

ICEMATIC

WORLD'S LARGEST
ICE CUBE MANUFACTURING CO



Ice Cube Making 24 kg / 24 Hr to
5000 kg /24 Hr in Variable Shapes

DIHR
we mean clean

Glass Washer/ U/C Dishwasher/
Hood Type/Convenor/ Granule Dishwasher



Pride Kitchen Equipments Pvt. Ltd.
Complete Solution For Commercial & Industrial Kitchen Equipments

Our Prestigious Global Brands



5050/12, First Floor, Netaji Subhash Marg, Main Road Daryaganj, New Delhi - 2

011-41541070, 9711241541, 9654635550, 9873009507

info@prideequipment.in | info@pridekitchenequipments.com

www.prideequipment.in

Indian Ethnic Flavors: A New Wave in Beverage Trends

By Rajni Soni



As the world of beverages continues to evolve, a powerful new trend is emerging, reshaping the landscape of drinks with bold, authentic, and distinctly Indian flavours. This latest fascination with Indian ethnic flavours is drawing an enthusiastic response from drink aficionados, who crave unique, vibrant tastes that elevate their drinking experiences. A range of spices, fruits, and traditional elements make these beverages not only flavourful but also culturally rich, connecting drinkers to the soul of Indian culinary heritage.

From roadside stands to modern cafes, Indians have long enjoyed a variety of traditional drinks, each with its own unique blend of spices and ingredients. Today, these flavours are stepping into the spotlight on a global scale, captivating audiences who seek a sensory journey beyond the ordinary. What was once

a staple of Indian street food culture is now becoming a favoured choice in international markets, with more and more people embracing the depth and complexity that Indian ethnic flavours bring to beverages.

The Power of Authenticity: Reimagining Traditional Flavours

At the heart of this trend lies the appeal of authenticity. Consumers are gravitating toward experiences that feel real and culturally rooted, and Indian ethnic drinks deliver just that. These beverages have deep cultural significance, often tied to specific regions, festivals, and traditions in India. They bring together spicy, tangy, and sweet flavours that are unlike any other, providing a drink that feels familiar to some and wonderfully adventurous to others.

Some of the flavours leading the charge in this trend include Imli Banta (spicy

tamarind), Chilli Guava, Soda Shikanji (spicy lemonade), and Kala-Khatta (spicy jamun). Each of these flavours is packed with punch and personality. Imli Banta, for example, combines the zesty tang of tamarind with a hint of spice, resulting in a refreshing and flavourful drink that leaves a lingering taste on the palate. Masala Lemonade is another crowd favourite, with its fusion of lemon, black salt, and spices creating a perfect thirst-quencher with a uniquely Indian twist. The appeal of these drinks lies in their versatility—they can be enjoyed as refreshing mocktails or infused into cocktails to add a hint of exotic flavour.

A New Generation of Flavours: Bold and Spicy Twists

For those looking to experiment, flavours like Chilli Guava or Spicy Jamun offer a bolder experience. The Chilli Guava

Zänuff[®]
FOOD SERVICE PRODUCTS

CORVŪS[®]
SERVE YOUR BEST



**CHAFING DISHES | GASTRONORM PANS | ICE CREAM PANS
COMBI OVEN ACCESSORIS | FRYING PANS | COOKPOTS**

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



Scan QR Code to visit website



offers a sweet and spicy combination that balances the natural sweetness of guava with a surprising kick of chili. Spicy Jamun or Kala-Khatta, on the other hand, brings together the earthy taste of Indian blackberry (jamun) with spices, creating a drink that is both fruity and fiery. These flavours have become a talking point in bars, cafes, and restaurants, providing an excellent base for drinks that are deliciously unconventional.

Such flavours are not only popular in India; they're also resonating with global consumers. The uniqueness of Indian flavours—where each sip packs layers of taste and aroma—is striking a chord with a new generation that values experimentation and discovery. Modern drinkers are increasingly adventurous, seeking drinks that go beyond the standard sugary sodas

and predictable fruit juices. The use of spices like cumin, chili, and black salt introduces an unexpected complexity to beverages, which many find exciting and refreshing.

The Rise of Functional Beverages: Energy and Flavour Combined

While Indian ethnic flavours have their own appeal, the trend doesn't stop at taste alone. Consumers are also showing interest in beverages that offer functional benefits, leading to an innovative category of drinks that not only taste good but provide a purposeful boost.

A standout example in this category is the Energizers –a unique addition to the beverage scene that can be enjoyed on its own or mixed with other flavours. Known for its high caffeine content, Energizer is versatile; it serves as a standalone drink

for those in need of an energy lift, or it can be paired with other flavours like Chilli Guava or Kala-Khatta for a drink that's both stimulating and flavourful. This new approach is pushing the boundaries of what a drink can be, moving beyond refreshment to offer functionality that fits into today's busy lifestyles.

Indian Ethnic Beverages: A Trend That's Here to Stay

This exciting trend isn't merely a passing fad; it's a full-fledged movement that speaks to a deeper shift in consumer preferences. The growing popularity of Indian ethnic flavours reflects a desire for beverages that are rich in history, taste, and character. As these flavours continue to make their mark on the beverage scene, they're sure to inspire more creativity, bringing fresh, bold options to consumers everywhere.

With the popularity of Indian ethnic flavours showing no signs of slowing, leading food and beverage companies are jumping on board to bring these trend-forward tastes to a broader audience. NuTaste is one such company embracing the shift, offering a vibrant range of Indian-inspired flavours that perfectly capture the essence of this rising trend in modern beverages.

The author is the AVP of Marketing & Communication at NuTaste Food and Drink Labs P. Ltd.





Scan the QR Code to open the website

AgroPure®

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



Five Decades of Trust & Quality



GPA FOODS PVT. LTD.

☎ PH.: 011-47820000 | ✉ EMAIL: agropure@agropure.net | 🌐 website : www.agropure.net



Strong Aromas of Blue Cheese

There is no way you can forget your first view, first smell and first taste of any Blue Cheese. The milk could be that of a cow, sheep or goat but the final product is spotted or veined throughout with either blue, greyish blue or blue green stuff that looks and is a form of mould. As for the process it could be that the cheese is injected with spores before the curds form and others have spores mixed in with the curds after they form. Typically, these cheeses are aged in a temperature controlled environment, maybe a cave or manmade area.

Cheese Platters

Gone are the days when only big hotels had a small platter of cheeses in their buffets. Nowadays of course five star hotels have a wider selection including varieties of Brie and sometimes more than one options of the blue cheese too. A recently enjoyed cheese platter at a hotel had an enviable selection of Brie, Cheddar, Ementhal and above all favourite Roquefort blue cheese.

Then there are stand alone restaurants that have not only cheese platters served with crackers and/or breads but even blue cheese base dishes like fondue have become popular.

Demand and supply feed off each other. As demand increases outlets stock

up more; on the other hand as supply chain gets better managed and more is available to experiment with, people enjoy more varieties and the demand is created because the supply was there.

Ways to Enjoy Blue Cheese

Apart from adding it to food there are other ways to enjoy all cheeses and especially the blue cheese with its strong flavour and different texture. Try any of these:

- On crackers
- With crusty bread
- With fruit – fresh or the Italian candied style
- With wine especially the sweeter dessert wines give it a different dimension.
- With robust and good red wines too
- Definitely Stilton with Port
- Just on its own

Additional ways to enjoy it in different seasons:

- Potato puree with a big spoon of Roquefort melted in it
- A slice of Roquefort with whole grain bread, or German type of bread, a glass of Banyuls.
- Turkey breast roasted with a gorgonzola sauce, few grilled veggies and a glass of Italian sparkling red wine (Brachetto)
- Stilton with English Beer...and good

friends

When speaking of enjoying these cheeses in summer, expert admits that as all these cheeses are somehow heavy and have high fat content it would be best to use it the way the chefs prepare salads with feta, with cucumbers, fresh tomatoes, and more vegetables.

Alternatively, it is also very refreshing in sandwiches with thin slices of bleu des basques, green salad and a glass of fresh Indian lassi. Last but not the least, how about 'a vegetarian burger just replaces the slice of processed cheese by any blue; don't forget the green salad and a light white wine.

Popular Brands

Each region of Europe would have its favoured blue cheese originating from UK, France and Italy or even other local brands. It would be near impossible for anybody to have tasted them all though some names could be gathered from any internet site dedicated to chesses. However, the three main varieties recognised all over the world could be said to be Stilton, Roquefort and Gorgonzola from UK, France and Italy respectively. Here we talk for these three recognisable names.

Gorgonzola - is made from un-skimmed cow milk. In texture it can be buttery or firm; crumbly or not but is almost

Celebrating
59 years
of handcrafted excellence



ENHANCE THE LIFE OF TANDOOR

and Upgrade the Cooking Experience

Feel Free to Call or Whatsapp at
+91 93552 39292



MUNNILAL

— T A N D O O R S —

CLAY TANDOOR | COPPER HAMMERED TANDOOR | COPPER MIRROR FINISHED TANDOOR | STAINLESS STEEL ROUND TANDOOR | STAINLESS STEEL SQUARE TANDOOR
MILD STEEL ROUND TANDOOR | MILD STEEL SQUARE TANDOOR | WOOD FIRED OVEN | HOME TANDOOR | SIGRI

All tandoors are available in various shapes and sizes. They can also be customised as per requirement.

Munnial Tandoors Pvt. Ltd.

Registered Office:
Pocket H-19, H.No. 139, Sector - 7, Rohini, New Delhi- 110085,
Mob: +91 98103 63638, +91 98113 63638

Manufacturing Unit:
C-7, Swami Sharda Nand Park, Near Bhalaswa Dairy, Opp. Sanjay Gandhi
Transport Nagar, New Delhi- 110042, Ph: 011-27812306, 011-27812435.



Please scan the
QR code to
visit our website

CALL CUSTOMER CARE:
927 TANDOOR
8203067

e-mail: sales@munnialtandoors.com, website: www.munnialtandoors.com

DEALERSHIP APPLICATION INVITED

always quite salty and the blue vein has a strong 'bite'. It is known to have the greenish blue mould marbelling since the 11th century and the name comes from a small town of the same name near Milan, where the cheese was first made in 879 AD. This cheese is made in Piedmont and Lombardy. After the whey is removed, it is aged at low temperatures and metal rods are inserted during the ageing process. This allows air channels so mould spores to germinate and create the veining.

Typically Gorgonzola is aged for 3 to 4 months; a firmer Gorgonzola is the result of longer ageing and crumbly cheese result means shorter ageing. Locally, for routine consumption it may be melted in a risotto, served with polenta or added to shorter pasta. It is frequently also used as a topping on pizza.

Roquefort - is made of sheep milk and comes from Southern France. As per the EU laws a cheese may be called Roquefort only if it has been aged in the natural Combalou caves of Roquefort-sur-Souzlan. It is often called the King of Cheeses (a term also used for Stilton, Brie de Meaux and Epoisses de Bourgogne).

White in colour, crumbly and moist Roquefort has distinctive veins of green and a very pungent characteristic odour and flavour. There is a sharp tang in the green veins and technically the overall flavour begins mild, waxes sweet and then smoky to finally fade to a salty finish. It has no rind and it is high in fat, protein, and minerals notably calcium.

Roquefort legends are as dramatic and romantic as the French themselves. Legend has it that a young shepherd was eating his lunch of bread and ewes milk cheese when he saw a beautiful girl. Abandoning his meal in a cave he ran to meet her. When he returned a few months later, the mould had transformed his plain cheese into Roquefort. Traditionally the cheese makes left bread for 6 to 8 weeks in the caves until it was consumed by the mould. The interior of the bread was then dried to produce a powder used in the cheese. Nowadays it is produced in a laboratory allowing for greater consistency.

Stilton - is the cheese of England and if you are there for Christmas a combination of Stilton and port is as natural as Christmas carols. Stilton could be well

known blue variety or white which is not that well known but both are protected designation of origin by the European Commission. Only cheese produced in the three counties of Derbyshire, Leicestershire and Nottinghamshire according to a strict code may be called Stilton.

To be called Blue Stilton a cheese must qualify on all following counts:

- Be made only in the 3 counties from local milk, pasteurised before use.
- Made in traditional cylindrical shape.
- Be allowed to form it's own crust or coat.
- Be un-pressed
- Have delicate blue veins radiating from the centre and
- Have a typical taste profile of Stilton

The ever smart trader that the English are, pioneer of blue Stilton was Cooper Thorhnull, owner of the Bell Inn on the Great North Road in the village of Stilton. The cheese he discovered in rural Leicestershire and took exclusive marketing rights to blue Stilton. He could market it well as the stagecoach route from London to Northern England passed through the village of Stilton.

Today, Stilton is the only British cheese to have received the legal protection of quality and origin of the cheese. There are currently just 8 dairies licensed to make Stilton and interestingly, this cheese was never made in Stilton though!

Blue Stilton is often eaten with celery or pears; or may be added to vegetable soup. Alternatively it may be enjoyed with crackers, biscuits and bread. As the rind is naturally formed during ageing, it is edible though some people may prefer not to eat it.

Challenges for Blue Cheese

Blue cheese is definitely an acquired taste and many Indians could be put off by the strong smell. Few people likening the smell of Stilton to old rotting socks did not deter people from enjoying who admires blue cheeses. Technically too it is a fungus and the idea of eating and enjoying it might be impossible for some.

People who travel abroad and are able to try different products might find they like one type of blue cheese but not the other but with international travel comes increase of taste spectrum and desire to

try and accept new flavours.

Shelf life of something as perishable as cheese is always an issue. The cheese 'must be kept at 4 to 6 degrees temperature. There is a maturation time and when cheese is ready to be eaten in its packaging the shelf life could be 75 to 90 days, but once opened, it will become dry, darker and unattractive.' It is definitely true that lack of knowledge on the part of the service staff selling and handling this product is a major hindrance in its availability and sale.

Promoting Blue Cheese

We the Indians are learning about new cuisine and ingredients constantly, sometimes also Indianising the product on the way. We definitely need more education about cheese and blue cheese in particular. It would be enhanced by sharing recipes and live stations in maybe the key shops, but the cost is high to hire a chef and to put the material in place'.

Even in shows, the target has to be the right person, for these are imported goods and would never be too reasonably priced. To be honest, they are not cheap even in Europe.

Even if you get a large pack, if it is close to expiry date what to do with it, how to make it last longer - these and other questions can confuse the consumer. Here are a few thoughtful pointers shared by an expert chef, work as well for the Chef as for a homemaker.

- Do not obsess about expiry date for unopened cheeses, it can easily last a few more days.
- To freeze blue cheese does not give good result, but if you must, do it when you purchase it. Cut into portions of 150 or 200 grams which makes it easier to use it later.
- Cook pasta. In a pan add 50 or 80 grams of your blue cheese with some Amul cream, heat it up, stir it, add some fresh crushed black pepper, some coriander and pour over the pasta.
- Grill ordinary bread toasted with blue cheese in an oven.
- Make a salad, corn, eggs (boiled) one tomato and crumble the left over blue cheese, a spoonful of olive oil and add some crispy kurkure to totally Indianise it. ■

SIAL

INSPIRE FOOD BUSINESS

in India

New Delhi



5-7 DECEMBER 2024

IICC (YASHOBHOOMI), DWARKA, NEW DELHI

6th Edition of the Biggest Food Innovation Exhibition

300+ EXHIBITORS

10,000+ VISITORS

30+ PARTICIPATING COUNTRIES

REGISTER NOW:



Don't Miss the Opportunity to Witness the most Activity Oriented B2B Food & Beverage Exhibition.

SIAL
CONFERENCE

SIAL
HOSTED BUYER PROGRAM

SIAL
INNOVATION

SIAL
TECH



BOOK YOUR SPACE

EXHIBITOR QUERY

Doly Sharma
9139464646
contact@interads.in

VISIT THE SHOW

VISITOR QUERY

Gayatri Chibba
9810591686
gayatri@interads.in

EXPORT PROMOTION PARTNER



ORGANIZED BY:

COMEXPOSIUM

SIAL, a subsidiary of Comexposium Group



INTER ADS
EXHIBITIONS PVT. LTD.

MEDIA PARTNER:

Food & Beverage
Business Review

Business magazine for food service & food retail professionals

Of the Sheep

The features of a goat's and that of a sheep's meat are almost similar and are not readily identifiable. Sheep's meat is considered best when it is young. Lamb meat, to be specific, is referred to as the meat of young sheep. It is also more expensive and has certain taste, which is sometimes not acceptable locally.

A lamb is a sheep that is typically less than one year old. There is little fat on lamb, and the meat can vary in colour from a tender pink to a pale red. Lamb less than three months of age is called spring lamb. Spring lamb is extremely tender but has a milder flavour than lamb.

Mutton is meat from a sheep that is older than one year, ideally three years old. It is an intense red colour and contains a considerable amount of fat. Its flavour is very strong, and you might have to acquire the taste before being able to enjoy a meal of mutton.

The word mutton is used for the meat of a grown-up sheep and goat, usually after they achieve the age of one year or so. "In the Indian context, as far as the independent and small restaurants are concerned, it is considered as 'understood' from the customers' perspective that wherever lamb is mentioned in the menu, it is the goat meat and not the lamb meat. However, it is interesting to see that in restaurants of hotels, goat meat is served wherever lamb is mentioned, with few exceptions," asserted a Chef.

Meat Specifics

Lamb and mutton are graded by two grading systems: quality grading and yield grading. The purpose of the grading is to facilitate in ranking of the lamb, both as live animal and as meat product. Using the grading systems, products can be more easily priced and marketed according to given values.

Quality grades help in distinguishing the predicted palatability of the meat product. Yield grades determine differences amongst carcasses between the amount of proportional trimmed meat in comparison to fat and bone in the carcass. There are five yield grades, between one and five. The lower the yield grade the better, as this means that the carcass most likely exhibits more of meat



as compared to waste (fat, bone, unused by-products).

The fat content of sheep meat imparts it with a particular taste for which it is savoured all over the world. In the process of ageing, the chemical composition of the meat changes slowly and the texture becomes more tender.

Taste Quotient

The Indian meat market, even after vegetarianism revolution, has remained at a moderate level with demand not faltering in a significant manner. Especially in mountain regions, sheep is reared for meat and is one of the preferred ways to counter heat for its meat being hot to counter the chilly weather conditions.

If meat is processed and blast frozen, the quality gets affected only marginally though constant thawing and freezing spoils the meat. Indians prefer goat meat to sheep, as there is a certain degree of negative variance about the quality of sheep meat that can be felt on tasting so. However, in Indian food preparations we generally use a wide variety of spices and pastes due to which it is often not possible to figure out whether lamb or goat meat has been used in the preparation.

This becomes evident when people in this business give their opinion about sheep meat. Most meat suppliers believe that the quality of sheep meat is far inferior to that of goat meat. They are of the opinion that the use of lamb is extensive because it is superior quality meat that is used in various cuisines, both Indian and international. But as the lamb grows into an adult sheep, the quality of the meat deteriorates. Goat meat is also redder as compared to sheep meat.

Consumption Pattern

Sheep are also reared because they are a

source of wool to us. The locals of the regions of Himachal Pradesh and J&K prefer the meat of sheep to goat and similar trends could be found in the regions of north-east India. But, in the plains, goat meat is preferred to sheep meat.

People are not ready for sheep meat yet. Its consumption is restricted to only lamb for delicacies like kebabs and other roasted meat preparations, primarily snacks, believe the experts.

Actually, there are no prominent preparations of lamb as such, however there are specific regions in the hills which prefer lamb to goat meat. It is also believed that so is the case in other parts of India as well.

The Cooking Method

The most common cooking methods for lamb are grilling, braising, and roasting. Grilling (or barbecuing) over hot coals is normally used for burgers and lamb chops. Dry brining and salting the meat for about 40 minutes before cooking to help break down the proteins.

Braising is where meat is first browned in fat and then cooked slowly in a covered pan with a small amount of liquid. This can be done on the stovetop or in the oven, and this method is best for tougher cuts such as the shoulder.

The dry heat of oven roasting is best for more tender cuts like the rack or the leg. The meat is cooked uncovered and produces a brown outside and moist interior. Because mutton is tougher, a slow-cooking method like stewing helps to tenderize the meat and bring out the flavour.

Elements

According to the conventional style of cookery, the types of cuts from the carcass of lamb are shoulders, legs, breasts, middle neck, scrag end, best end and saddle. In a single carcass the shoulder, leg and breast cuts contain two pieces each.

When we go to a butcher's shop, we usually see the hanging carcasses of dead animals. According to expert meat supplier, the features of a goat and that of a sheep's meat are almost similar and are not readily identifiable, from a layman's point of view.

Discover an intelligent ally for your business

A line-up of magazines providing comprehensive information on fast changing Indian marketplace

SUBSCRIBE TO



ANNUAL SUBSCRIPTION OFFERS INCLUDE 6 ISSUES

SUBSCRIPTION FEE

- 1-year Rs. 600 • 2-year Rs. 1000 • 3-year Rs. 1500

Each subscription of the magazine delivered to your home or office
Unlimited access to the digital edition available to download for iPad, Android

To subscribe call 45084903, 45093486 E-mail: info@hammer.co.in or visit www.hammer.co.in

"Consistent Learning and Innovation are Essential to My Cooking Philosophy"

Chef Balwant Kumar, Executive Chef, Cosy Box Delhi



As a seasoned hospitality professional with nearly two decades of experience, chef Balwant Kumar, brings expertise in Food and Beverage production, culminating in exceptional culinary experiences at The Cosy Box.

With a diploma and bachelor's degree in Hotel Management, he has honed his skills in esteemed establishments like Cosy Box, Plaka, Town Hall, ITC Maurya Sheraton and Royal Caribbean International. Over the years, he has inculcated a deep understanding of the intricacies involved in creating exceptional dining experiences, from menu development to service execution. As an Executive Chef, he has successfully led teams in high-pressure environments, ensuring the seamless operation of kitchen workflows while upholding the highest standards of food quality and hygiene.

His expertise lies in optimizing food production schedules, managing inventory effectively, and implementing cost-saving measures without compromising on quality. He has a sense of fulfillment on his ability to foster a customer-centric culture, consistently obtaining

feedback to refine service delivery and enhance guest satisfaction. His comprehensive knowledge of health, safety, and hygiene regulations ensures a safe and compliant working environment, while his strong leadership skills enable him to motivate and mentor team members.

Chef Balwant is also adept at analyzing market trends and integrating innovative culinary techniques, which has allowed him to introduce successful new dishes and enhance existing menus. With a proven track record of achieving financial targets and maximizing departmental performance, he is dedicated to delivering memorable dining experiences that delight guests and elevate brand reputation.

In an informal conversation with **Sharmila Chand**, he talks about his work philosophy and more....

What is your philosophy of cooking?

Continuous learning and innovation are essential to my philosophy. I am inspired by culinary traditions from around the world, but I also strive to push boundaries, experimenting with techniques and flavours to create unique dishes. This adaptability allows me to respond to evolving tastes while maintaining a sense of authenticity.

What is your area of expertise?

European and Asian cuisine, especially Japanese.

Had you not been a chef then what?

Quite difficult to say, I can only think of myself as Chef.

What is your source of inspiration?

My mother was physically challenged and hence I would help her out in kitchen as much as I could from an extremely young age. So my mom is my first inspiration. After completion of my Hotel Management, I was

very much inspired by British Chef Marco Pierre White.

What has been the most rewarding moment in your career?

As a chef the most rewarding moment in my career has been getting positive feedback from a guest who had a truly memorable dining experience at one of my restaurants. He and his group shared how the meal not only delighted their palate but also created a special moment for their celebration.

How has the journey been so far?

Journey has been fantastic so far with lots of fulfillment and memorable experiences.

What skills are necessary to be a good Chef?

First of all, you need to be focused and dedicated towards your profession. You have to be aware of latest trends & techniques

and you should know your ingredients wisely.

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

Music is best medicine to de-stress myself.

What is your favourite ingredient and why?

Thyme, Thyme has a unique blend of earthy, slightly sweet, and minty notes, adding depth and complexity to dishes. Its robust flavor can enhance both savoury and sweet recipes.

What is your favourite cuisine?

Asian cuisine.

What is your favourite spice and why?

Black Pepper - The "king of spices," black pepper enhances the flavour of almost any dish, adding a subtle heat and complexity.

Do you have any favourite equipment?

Plating Tweezer - Plating tweezers can

be used for a variety of tasks, including arranging food, picking up small items, and adding finishing touches to a dish. This versatility makes them a must-have in professional kitchens.

Which is your favourite restaurant?

Bukhara in ITC - Most authentic North-West Frontier food.

Which is your favourite culinary destination?

Osteria Francescana by Chef Massimo Bottura in Italy, the best combination of innovation and tradition with dishes that explore the deep root of Italian cuisine.

What is the best compliment you have ever received and from whom?

One of the best compliments I have ever received from Michelin star Chef Gagan Anand. He said, "every dish you have made me try is a perfect balance of flavour and artistry".

What is your work philosophy?

I am dedicated to maintaining a strong work ethic, balancing diligence with creativity. I believe that a positive attitude and enthusiasm are contagious, and I strive to create an inspiring atmosphere where teammates feel motivated to contribute their best.

What are the lessons you have learnt in the kitchen?

Chef is right. Chef is always right. If Chef is wrong, then apply first & second rule... jokes apart. I have learnt to be always humble & strive to learn consistently as keeping pace with changing times is inevitable and essential key to success.

Last meal on Earth: What would you choose?

Nihari & Mutton Biryani.

Where do you see yourself 10 years from now?

In ten years, I envision myself continuing to grow and evolve within the culinary world. I see myself as a leading chef, perhaps running my own restaurant that embodies my culinary philosophy, showcasing innovative dishes that blend tradition with modern techniques.

What are your future plans?

To become an entrepreneur in the hospitality industry.

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

The best career advice for aspiring chefs is to cultivate a genuine passion for cooking and commit to lifelong learning. Start by mastering foundational skills and techniques, as they form the backbone of your culinary journey. Stay curious and open to experimenting with new flavours and trends, while maintaining high standards of hygiene and safety.

Always prioritize your work no matter what the situation is.

How would you like to define yourself?

As a chef, I define myself a passionate and dedicated culinary artist who thrives on creativity and innovation. I prioritize quality ingredients and sustainable practices, believing that food should not only taste great but also be ethically sourced.

I always try to connect people through food, and continuously evolving my skills and knowledge in this dynamic industry.

Highly Sophisticated Kitchen Tools



Atlantic Chef 六協 NSF

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



Cooper ATKINS NSF Certified

DFP450 DPP400 DPP800



pavoni ITALIA Professional Pastry Moulds



IQUIP™

Sturdy & durable metal construction with metal gears

4 Preset programs to avoid any mishandling and overload

Professional Tilt Head Stand Mixer

Available in 5.0 L & 7.0 L



STEC HOTELWARES LLP

#1, The Bombay Cotton Mills Estate (Hakoba Compound), 77, Dattaram Lad Marg, Kala Chowki, Mumbai- 400 033
 Phone : +91 22 4002 5511 / 22 / 33 / 2370 9141 / 42
 Email : sales@stecindia.co.in
 Web : www.stecindia.co.in



Dealer's Enquiry Solicited
Importers • Distributors • Stockist



Debunking Cancer Nutrition Myths

By Dr. Ritika Samaddar

Good nutrition is especially important during the treatment of cancer as it helps to tolerate chemotherapy, radiation and surgery better. Eating well entails eating a variety of healthy food products to get the requisite combination of nutrients through protein, carbohydrates, fat, water, vitamins, and minerals.

The body needs all of these in right dosages to fight cancer effectively. In fact, they are needed in right dosages in normal circumstances too, but their intake in right dosages is especially crucial during cancer treatment. Holistic eating will help get more energy, which will help withstand the cancer treatment-related side effects better, and also lower the risk of infection, and make the process of recovery faster.

Here it deserves a mention that one can reduce the risk of cancer or cancer recurrence by eating a balanced diet comprising a variety of fruits and vegetables and whole grains and limiting the intake of refined sugar and

processed foods. Avoiding smoking and limiting alcohol intake are also helpful in preventing cancer.

Although good diet and nutrition forms the cornerstone in the treatment of cancer, it is an under recognised challenge for most cancer patients in India. Dietary information found in many popular books, blogs, websites and fad diets often cause unnecessary weight loss, disrupt treatment, and sometimes make outcomes worse.

Cancer patients and even people in general need to be cautioned about various popular cancer diet related myths. Instead cancer patients need to be guided by their oncologist and nutritionist about the importance of eating good healthy food and its effects on cancer treatment. The food & beverage industry and the food service industry could also take into account of these aspects and could promote these to educate their guests, which would help them stand in good stead in these health conscious times.

While there is a plethora of information

about cancer, there are still many myths surrounding diet and cancer treatment. Let us debunk some of these myths related to diet in cancer treatment.

Myth: Sugar Feeds the Cancer Cells

Fact: There is no scientific evidence to suggest that eating sugar or sweet food products will worsen cancer. Sugar is a source of glucose which provides energy; essential for all cells whether normal or abnormal.

However, a diet high in sugar should be avoided. A diet high in sugar can cause you to gain excess weight and increase your risk of diabetes. People who are obese or have diabetes have a higher risk of developing certain cancers. So we do recommend to decrease consumption of refined sugars found in food products like aerated drinks, sweetened beverages, refined carbs like white breads, buns, biscuits, croissants, etc.

Myth: Drinking Dairy Causes Cancer

Fact: Studies looking into the link

between cancer and dairy products have not shown clear results. Milk on the other hand is a good source of calcium and protein, which is required for good health and recovery. But make sure that the milk one is having is safe and pure.

Myth: Eating Meat Causes Cancer

Fact: Lean meats are a good source of protein and other micronutrients, which are essential in the treatment of cancer. Hence there is no harm in taking good amounts of both vegetarian and non-vegetarian proteins daily. But limit consumption of red meat and avoid processed meats. The term processed meat refers to smoking, curing, salting or addition of preservatives in meat, which again is one of the precipitating factors for causing cancer.

Myth: Fats are Bad for Us

Fact: Dietary fats are an important part of a healthy balanced diet. Adding fats and oils in one's diet gives taste and satiety besides facilitating absorption of essential fat soluble vitamins like vitamin A, D, E and K. Omega 3 and MUFA rich fats which actually prevent certain cancers need to be taken from the diet. Shunning all fat from diet can be dangerous, since body needs a certain amount of fats to be healthy. But certain fats like saturated fats and trans fat have been shown to be detrimental to health – a little won't kill, but avoid excess of them.

Myth: Organic Food Cures Cancer

Fact: There is no scientific study to prove that eating organic food prevents or treats cancer. Organic food are grown without the use of fertilizers and pesticides, whereas the non-organic food use them. However if the conventional food products are washed properly, the level of pesticides in them becomes significantly lower. Both organic and inorganic food products tend to have similar amounts of vitamins and minerals, which can reduce the cancer risk. So just be sure of the quality of the fruits and veggies and eat them fresh.

Myth: Stop Eating Raw Fruits, and also Veggies

Fact: On the contrary eat a lot of fruits,



vegetables, whole grains and legume. Plant food give important nutrient called phytochemicals, which are antioxidants that help to neutralise and remove the toxins from the body. But eat clean food, which means it should be hygienic and free of microorganisms. So thoroughly wash all fruits and vegetables and eat fresh always to prevent infection.

Myth: Breast Cancer Survivors Should Avoid Soy and Flax

Fact: Studies have shown that moderate consumption of soy and flaxseeds (1-2 servings/day) does not have interaction with anti-estrogen medication and also doesn't increase the risk of cancer recurrence.

Myth: Antioxidants and Supplements Stop Cancer Cells from Growing

Fact: Eating fruits and vegetables which are rich sources of antioxidants prevent against certain cancers. However, there is no evidence to show that eating them in high amounts or as supplements will destroy or stop the cancer cells from growing.

Hygienic Tips

Besides avoiding the practice of these myths, and adhering to holistic nutrition, also follow some hygienic practices. They will not only help one in cancer treatment, but these hygienic measures should be

adhered to by the healthy persons also to keep food-borne infections at bay. The food service establishments should give adequate importance to them.

Thoroughly wash hands and kitchen surface often as bacteria can spread throughout the kitchen and get onto cutting boards, utensils, counter tops and food. Wash hands in warm soapy water for at least 20 seconds, before and after touching food. Wash cutting boards, dishes, forks, spoons, knives and counter tops with hot soapy water. Do this after working with each food item. Clean the lids on canned good before opening.

Cross-contamination occurs when bacteria are spread from one food product to another. This is especially common when handling raw meat, poultry, seafood and eggs. Thus keep raw meat, poultry, seafood, and eggs away from other food. Do this in shopping cart, bags, and fridge also. Use a special cutting board or plate for raw food products only.

Cooking to proper temperatures is very essential for healthy eating. Cook eggs until the yolk and whites are firm. Bring sauces, soups, and gravy to a boil when re-heating. When cooking in a microwave oven, stir and rotate food.

Keeping the refrigerator temperature within 0 -5 degree centigrade and freezer at minus 18 degree centigrade is one of the most effective ways to reduce the risk of food-borne illness.

Hospitality Attire

Since its inception in 1988, Lords Wear Private Limited has been a name synonymous with quality, innovation, and reliability in the manufacturing of premium uniforms and linens for the hospitality industry. Over the past three decades, the company has revolutionized the landscape of hospitality attire, earning the trust of chefs, restaurant managers, hoteliers, and professionals across the food and beverage sector, including cloud kitchens, bars, and caterers.

Lords Wear has two factories, one in Nagpur and the other in Delhi, from where it takes care of the massive production via a cutting-edge 20,000 sq. ft. facility equipped with world-class machinery, which ensures that every product meets stringent standards of durability, craftsmanship, and design excellence. From chef coats and aprons to bed linens and steward uniforms, each item reflects a commitment to blending practicality with aesthetics, catering to



the unique demands of the hospitality industry.

What sets Lords Wear apart is its expansive product range, designed to serve diverse needs across the sector. Its offerings include premium chef wear, utility uniforms, bed and bath linens, steward uniforms,

and aprons, as well as bespoke solutions for specific requirements. The company's attention to detail and use of high-quality materials have established its products as the preferred choice for professionals who seek performance, comfort, and style.

The company boasts an impressive clientele, including renowned brands like Taj Hotels, Radisson Group, and Mahindra Holidays. Beyond the hospitality giants, Lords Wear caters to institutions such as the Indian Railways Catering and Tourism Corporation (IRCTC) and Kerala Tourism, further solidifying its credibility.

Its ability to deliver customized solutions on time and with precision has made it a trusted partner across the hospitality and service sectors.

By delivering consistent quality and adapting to the ever-changing demands of the industry, Lords Wear Private Limited remains an unwavering pillar in the hospitality domain. It is not just a supplier but an ally, empowering professionals with attire that reflects their excellence and ambition. For those who value quality and reliability, Lords Wear continues to set the gold standard in hospitality wear.

Lords Wear Private Limited
delhi@lordsindia.com

Food Display Solutions

Inline Series from Future Products Group (FPG), New Zealand, are classic, proven performers in food display technology. Complementing any interior design, Inline Series cabinets excel at food presentation to lift sales. Create an impressive line-up of cabinets - refrigerated, controlled ambient, heated and ambient - to showcase a wide variety of delectable delights.

Inline - premium food display cabinets that stand the test of time. Crafted from a blend of stainless and mild steel with a sleek brushed finish, these cabinets not only enhance food presentation but also contribute to boosting sales and engaging customers effectively. For service flexibility, the Inline Series offers a fixed front for serve-



over service, sliding doors for self-service, and an open front for pre-packaged food.

Designed & Engineered in New Zealand and manufactured in India by Antarctica Equipment Private Limited, the licensed

manufacturer for FPG, New Zealand, the FPG Inline Series ensures top-notch quality and service for your business needs.

Antarctica Equipment Private Limited
sales@antarcticaequipments.com

		 +91-9810023928 remingtonsteelarts@yahoo.com +91-9910017678 www.remingtonsteelarts.com		

ADVERTISER'S INDEX

COMPANY	PAGE NO.
AKASA INTERNATIONAL PVT. LTD.	23
ALTO-SHAM INDIA PVT. LTD.	27
AMPRO MARKETING	43
ANDY MANNHART VERPACO INDIA PVT. LTD.	51
ANUPAM INDUSTRIES	FIC
CARNIVORE FOODS PVT. LTD.	BIC
CORNELL INDIA	17
COUNTERLINE LTD.	39
D K G SALES PVT. LTD.	15
EQUIPSOL INNOVATION	19
EURO FOODS PVT. LTD.	45
FNS INTERNATIONAL PVT. LTD.	13
GPA FOODS PVT. LTD.	63
GUNI HOSPITALITY P. LTD.	47
HOLYLAND MARKETING PVT. LTD.	21
HOSPITALITY APPLIANCES PVT. LTD.	16
I2I CONSULTING	29
KING METAL WORKS	11
LOOMCRAFTS FURNITURE INDIA PVT. LTD.	25
MANISHA INTERNATIONAL PVT. LTD.	49
MOD KITCHEN EQUIPMENTS PVT. LTD.	31
MUNNILAL TANDOORS P. LTD.	65
NAVIN POLYCON	14
NUTASTE FOOD AND DRINK LABS P. LTD.	41
P LAL & SONS	55
PRIDE KITCHEN EQUIPMENT PVT. LTD.	59
RANS TECHNOCRATS INDIA PVT. LTD.	57
RATIONAL INTERNATIONAL INDIA PVT. LTD.	09
REMINGTON STEEL ARTS	74
R R HOSPITALITY SOLUTIONS	12
SHAN TABLEWARES PVT. LTD.	53
SIAL INDIA 24	67
STEC HOTELWARE LLP	71
STERLING SOLUTIONS	07
THE NEW INDIA ELECTRIC TRADING CO	75
TS BRASS AND BRONZE WORKS PRIVATE LIMITED	01
VRB CONSUMER PRODUCTS PVT. LTD.	BC
WINTERHALTER INDIA PVT. LTD.	05
ZANUFF INDUSTRIES LLO	61



Restaurant Pasta Machine



Pasta Fresca



Classic 200
Classic 260



Ravioli Mould

Corzetti Stamp

Atlas 150 / 180



Ravioli Stamp

Ravioli Stamp

Pasta Presto



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 • nietco@hotmail.com

www.pastamachine.in

"I believe in creating a supportive, growth-oriented work environment"

Rana Shil, Food and Beverage Manager, Novotel Goa Panjim



With over a decade of experience in the hospitality industry, Rana Shil brings fresh energy and enthusiasm in his new role as the Food and Beverage Manager of Novotel Goa Panjim at the recently launched Accor property. Rana started his career in 2013 as a Food & Beverage Assistant at Mercure Lavasa & International Convention Centre. Earlier he held responsible position at Holiday Inn Goa Candolim, where he played a key role in boosting beverage sales through upselling techniques and promotional events. His efforts in cost optimization, staff training, and guest service have consistently resulted in enhanced customer satisfaction and operational efficiency. His passion for experimenting with new ideas, dedication to R&D, and his ability to deliver exceptional guest experiences align seamlessly with the vision of the hotel. As he takes on his new role, Rana aims to further elevate the dining experiences by introducing creative culinary events, improving service standards, and fostering a motivated team.

In an informal conversation with **Sharmila Chand** he talks about his work philosophy and more....

What do you enjoy most about being a F&B head?

As a F&B head, I enjoy the opportunity to blend creativity with strategic planning and find joy in understanding and embracing cultural diversity. It's a privilege to shape and deliver unique experiences that resonate with our brand's values. My passion lies in anticipating and elevating our guests' experiences, transforming each visit into a memorable F&B journey. Additionally, I thrive on the challenge of driving revenue, especially in a competitive market like Goa, by introducing innovative concepts and initiatives that reflect the essence of our destination.

What are your plans to introduce in your present role?

In my current role, especially as it's an opening project, my vision is to introduce a series of F&B experiences that capture the spirit of Goa. This includes specialty dining options centred around locally sourced ingredients and global trends. I also aim to create interactive and immersive events to boost guest engagement. Among my upcoming projects is a specialty restaurant called 'Nora's Cantina'-a modern Spanish & Portuguese Tapas Bar featuring a diverse selection of single malts and innovative food, making it a one-of-a-kind destination in Goa's dining scene.

How challenging is your current position?

As F&B head, my job role does come

with its set of challenges, especially when managing a diverse team from all over India. Additionally, Goa's competitive hospitality scene makes revenue generation particularly demanding. But I view these challenges as opportunities to inspire my team, continuously refine our operations, and elevate the guest experience.

What is the USP of your F&B outlet?

Our team is our primary USP—they deliver the personalized experiences that define our brand. Each of our outlets has its unique appeal: one features a dedicated "dream bar" concept, which is exclusive to our hotel and offers an ambiance that can't be found elsewhere in Goa. Another highlight is our single-malt bar, with an extensive selection for connoisseurs. These elements, combined with our focus on innovative service and showcasing local Goan flavours, truly set us apart.

What is your working philosophy?

My working philosophy is rooted in three key principles: passion, patience, and people. Passion for hospitality drives everything I do, from attention to detail to empowering my team. Patience helps me navigate the complexities of operations and problem-solving, while people—both my team and our guests—are at the core of my work. Success, to me, stems from genuine enthusiasm for the industry, an eye for detail, and a collaborative spirit.

How has your journey been in the culinary field?

My culinary journey has been both challenging and rewarding. I've had the opportunity to open multiple international properties in Goa, and I take pride in creating memorable experiences that align with each property's vision. It's fulfilling to witness the impact our efforts have on both guests and the broader hospitality landscape in Goa.

What has been your most rewarding moment at work?

One of my most rewarding moments was witnessing the successful launch of a new restaurant, which quickly became a local dining landmark. Goa's dining scene is competitive, so the recognition and positive feedback from our guests and team were incredibly validating. It affirmed our commitment to delivering a high-quality experience and raising the bar for the hospitality industry in the area.

In the F&B industry, what do you think is the mantra for success?

According to me, the mantra for success in the F&B industry is adaptability, a commitment to guest experience, and innovation. Staying open to change and constantly learning helps maintain a fresh perspective, while an unwavering focus on guest satisfaction ensures memorable dining journeys. Innovation, paired with a respect for authenticity, creates experiences that leave a lasting impression on guests.



CARNIVORE[®]

the meat lovers



Buy now from your nearest departmental stores and meat shops!



Facebook



Instagram

Scan QR Codes to follow us on social media
And Visit - www.carnivoreindia.com

MEAT LOVER'S DELIGHT

Presence Across India

CONTACT US AT
sales@carnivoreindia.com



Order Now





ELEVATE YOUR MEALS TO LAVISH SPREADS

with our range of blister packs.



Orange Marmalade • Strawberry Spread • Mixed Pickle
Mixed Fruit Jam • Honey

Offers amazing taste and great quality



Perfect Portions



Great Taste



Delivery and Takeaway Friendly



Easy Inventory Management

Glass Jars

Also Available

Sachets

For further details refer to the pack.



CREATIVE VISUALISATION
SERVING SUGGESTION