

Food & Beverage

Business Review

Aug-Sep 2025 • Volume XXII Number 6 ₹ 100

Business magazine for food service & food retail professionals

Business Review



Banqueting Traits and Trends During Festivals

The Rise of Mindful, Health Forward Drinking

Designing Menus that Sell

Festival Fiesta

India's Largest & Specialised Manufacturer of Banquet, Hotel & Catering Products

235+ LATEST & EXCLUSIVE RANGE OF FOOD SERVING COUNTERS



CORIAN BUFFET COUNTER WITH WHEEL
(EASY TO MOVE & TRANSPORT)



ARIA BUFFET COUNTER



CHANDELIER BUFFET COUNTER

Call +91 8130000749 To See Our Complete Collection on Live Video Call



“

T&S Brass

A US-based company founded in 1947, T&S is 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 78 years.



KLARCO®

Klarco

Klarco has been designing and manufacturing faucets, prerinse 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.

”



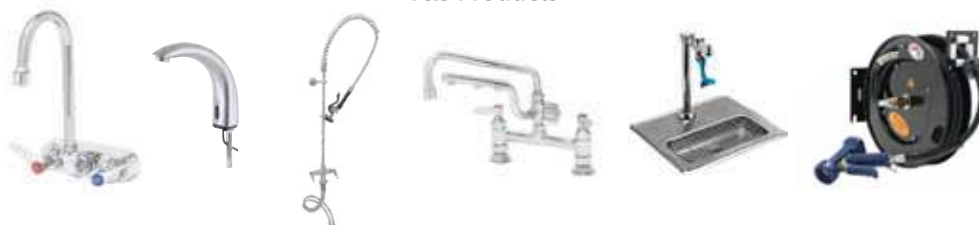
Where Blue meets Green



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.



T&S Products



Klarco Products



Awards



Akash Prasad
India & Subcontinent
aprasad@tsbrass.com
Ph: 7022569150



Yashaswi Anand
Western & Central India
yanand@tsbrass.com
Ph: 7709586000



Amit Verma
North & East India
averma@tsbrass.com
Ph: 9958300651



Dr. Punit
Marketing Coordinator
India & Subcontinent
psingh@tsbrass.com
Ph: 9910953325

For more information





As the monsoon retreats, India gears up for the much awaited festival season. Beginning with Ganesh Chaturthi and Onam, the months ahead bring the joy of celebrating Durga Puja, Dussehra, Diwali, Christmas, and finally the New Year. At the heart of this celebrity spirit lies food, a centrepiece of all celebrations.

Our cover story explores the cultural diversity of festive cuisine, while also reflecting on classic flavors, inventive creative touches, and the evolving trends that are redefining and elevating the overall dining experiences for guests.

The festive season also marks the start of wedding celebrations, bringing a surge in demand for banqueting and catering services. Marriages and festivals alike are celebrated with pomp and grandeur, and our business feature offers insights into how banquet managers and caterers are integrating new cuisines, innovative service concepts, and healthier menu options to elevate the overall dining experience.

Millennials and Gen Z are reshaping India's alcohol culture, favouring mindful, health-conscious drinking over quantity. Our feature explores how hospitality experts are responding with innovative, balanced, and wellness-focused beverages that elevate the drinking experience.

Our story, dedicated to the operations part of the restaurant business, explores how restaurants design menus to engage diners, and create memorable experiences while also driving sales and business growth.

Among the interesting articles, we also present the results of the much-awaited annual pastry competitions held last month during the International Hospitality Expo, Greater Noida. This detailed coverage gives you an insight into three competitions held this year: the 4th edition of the Junior Pastry Indian Cup, the 2nd edition of the Masters Bakers Challenge, and the inaugural edition of the Culinary Challenge.

Rajat Taneja

Food & Beverage

Business Review

Publisher cum Editor
Rajat Taneja
rajathammer@gmail.com

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

Sr. Content Writer
Nikita Madan

Layout & Design
Hari Kumar V

Production Assistant
Simran Gumber

Advertising Sales
Sumesh Sharma

Director Sales
Sanjay Anand
Mobile: +91 9811136837

Please share the press releases and media materials at
info@hammer.co.in

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

© 2025 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 Rajat Taneja on behalf of Hammer Publishers Pvt. Ltd., 206, Samrat Bhawan, Ranjeet Nagar Commercial Complex, 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

AUGUST-SEPTEMBER 2025



COVER STORY

Festival Fiesta

42

BUSINESS

Banqueting Traits and Trends During Festivals

52

FEATURE

The Rise of Mindful, Health Forward Drinking

60

OPERATIONS

Designing Menus that Sell

64

DEPARTMENTS

Event 04

News 24

Appointments 40

Restaurant 58

Interview 67

Chef Voice 68

Product Preview 70



Junior Pastry Indian Cup (JPIC) 2025

A Stellar Showcase of Culinary Creativity



The keenly awaited 4th Junior Pastry Indian Cup (JPIC) 2025 was a big hit. The event was held from 3-4 August 2025, at India Expo Centre & Mart, Greater Noida, NCR, India. Hosted by Hammer Group, publishers of Bakery review, JPIC 2025 was presented by Millac from Lakeland Dairies, distributed and imported in India by Euro Foods and powered by Zion International Food Ingredients Pvt. Ltd., a leading manufacturer of premium cake premixes and bakery essentials. The event was a phenomenal showcase of the pastry artistry by some of the country's brightest

young pastry chefs, who blended flavour, precision and creativity into edible art.

The theme of the competition was Music and Melody, inviting participants to interpret rhythm, harmony and emotion through desserts. From jazz-inspired plated creations to showpieces echoing the elegance of classical symphonies and the energy of rock and opera, the teams produced a breathtaking symphony of flavour and artistry. The challenge demanded technical mastery, originality and storytelling – qualities that the young chefs embraced with passion and confidence.

Talent Showcase

The event was more than just a competition – it was a platform for India's young pastry talent to showcase their potential and prepare for the global stage. Across two days, 21 contestants formed into 7 teams representing leading hotels and institutes from Bengaluru, Pune, Kolkata, Delhi, Gurugram and Jaipur. Over six intense rounds, they presented plated desserts, chocolate and sugar showpieces, miniature pastries and elaborate creations that demanded stamina, teamwork and artistic storytelling. Each team was

BAKERY
Business Magazine for Bakery & Confectionery Professionals
REVIEW



INDIA INTERNATIONAL
HOSPITALITY EXPO
INDIA EXPO CENTRE & MART
AUGUST 3-6, 2025

SIGEP
WORLD

**JUNIORES
PASTRY
WORLD CUP**

supported by a mentor chef, adding guidance and professional insight to the young aspirants.

Judge's Panel

The judging panel consisted of Chef Parvinder Singh Bali, Chef Balendra Singh and Chef Eureka Araujo. The judges brought their expertise, sharp eye for detail and encouragement to the arena, offering feedback that pushed contestants to aim higher. Their presence underscored the event's commitment to international standards and professional rigor. Beyond scoring and evaluation, the jury's mentorship inspired contestants to think critically, refine their techniques and gain confidence in their craft.

The presence of sponsors played an essential role in elevating the event. Millac from Lakeland Dairies, through Euro Foods, served as the presenting partner, while Zion International Food Ingredients powered the competition with their extensive support. Ramanjyot Singh, General Manager of Euro Foods, highlighted the significance of such partnerships, stating that Euro Foods was proud to support JPIC as a platform that celebrates talent, fosters innovation and empowers the next generation of pastry chefs. He emphasised that the creativity and dedication witnessed at the competition reflected the evolving patisserie landscape of India, aligning with the company's commitment to excellence and culinary advancement.

The Winning Team

The team of APCA Gurugram emerged as the champions of the competition. The victorious team featured Chef Karanpreet Singh and Chef Khushi Kaushal, mentored by Chef Sehaj Ghuman. Their work stood out not only for precision but also for how



well they captured the essence of the theme, transforming music into flavourful experiences. For the young champions from APCA Gurugram, the victory is both an achievement and a responsibility. "Winning the Junior Pastry Indian Cup 2025 feels like a dream come true. Competing against such incredible talent pushed us to dig deep and create something truly meaningful. The theme 'Music and Melody' inspired us to express emotion through every element on the plate. Representing India on the world stage in Rimini is not just an honour – it is a responsibility we are proud to carry," they shared. Their words captured the spirit of JPIC – passion, creativity and ambition combined to push the boundaries of pastry.

Awards and Accolades

The winning team APCA Gurugram will represent India in 2026, in an international team competition in Rimini for pastry chefs under 26, with travel and accommodation's expenditure covered.

JPIC 2025 reinforced its importance as more than a contest. It is a catalyst for raising standards, inspiring innovation and shaping the future of India's baking and patisserie industry. By offering a stage that demands creativity, technical skill

and emotional expression, it prepares young chefs not just for competition but for leadership roles in the culinary field. The collaboration between organisers, sponsors, jury members and contestants made the event a resounding success, setting a new benchmark for pastry competitions in India.

Sanjay Anand, Director of Hammer Group, expressed pride in what JPIC 2025 achieved. "What we witnessed was nothing short of spectacular. Each creation wasn't just a dessert - it was a performance, a story, a piece of art. These young chefs proved that pastry in India has moved far beyond decoration; it's a serious craft that combines precision, emotion and cultural expression. We're proud to offer this platform to nurture such talent and prepare them for the world stage," he said. His remarks underlined the vision behind the competition – to nurture emerging chefs and give them a global launch pad.

For the participants, the experience has left a lasting mark, sharpening their skills and expanding their horizons. And for India's culinary industry, the Junior Pastry India Cup reaffirmed that the future of patisserie is bright, bold and ready to take the world by a storm.



Junior Pastry Indian Cup 2025

Participants

ACADEMY OF PASTRY AND CULINARY ARTS, GURUGRAM



Mentor: Chef Sehaj Ghuman

Chef Khushi Kaushal

Chef Karanpreet Singh

ECOLE DUCASSE, ISH GURUGRAM CAMPUS



Mentor: Chef Aabhas Jain

Chef Tisha Nair

Chef Jia Adil Bhamgara

JW MARRIOTT, KOLKATA



Mentor: Chef Manas Kr Das

Chef Gungun Saha

Chef Akankhya Garabadu

ACADEMY OF PASTRY AND CULINARY ARTS, BENGALURU



Mentor: Chef Pratyay Keny

Chef Harshit Vashisht

Chef Kashish Sharma

OBEROI HOTELS & RESORTS



Mentor:
Chef Chinmaya Narasimiah

Chef Pallavi Shyamal

Chef Fatima Khursheed

SYMBIOSIS INTERNATIONAL UNIVERSITY, PUNE



Mentor: Chef Rizwan Yargatti

Chef Swamini Tupe

Chef Zoha Ansari

THE BYKE HOSPITALITY LTD.



Mentor: Chef Gaurav Kokamkar

Chef Rudra Pratap Yadav

Chef Sahil Omale

Jury



Dr Chef Parvinder Singh Bali
Director
School for European Pastry and Culinary Arts



Chef Eureka Araujo
Creative Director
Sivako



Dr. Balendra Singh
Director
Institute of Bakery & Culinary Arts

Junior Pastry Indian Cup 2025



Junior Pastry Indian Cup 2025



Junior Pastry Indian Cup 2025





Master Bakers Challenge India 2025



2025 Title Winner Chef Siddhesh Undire

Master bakers India, 2nd edition was held on 5th August 2025, at India Expo Centre & Mart, Greater Noida. The event was organised by Hammer Group, publishers of Bakery Review and India International Hospitality Expo (IHE Expo). The event saw the corps d'elite of the Indian baking milieu come together to compete in a live, thrilling competition witnessed by a large audience attending the IHE Expo 2025.

Master Bakers India is dedicated to celebrating and promoting the art of professional baking in India. Through competitions and community events. Master Bakers India aims to support and inspire bakers of all levels, fostering a vibrant and a dynamic baking community.

Chef Siddhesh Undire from ITC Maratha, Mumbai emerged as the winner of the Master Bakers India 2025 Challenge. Chef Siddhesh, a bakery

specialist with experience at India's finest luxury hotels, has mastered buffet layouts, viennoiserie and artisan presentations, from brunch setups to chocolate sculptures. Siddhesh impressed the judges with his exceptional skill, creativity and precision. His winning creations, which included Fougasse, Baguette, Bruschetta, Quiche, Sweet Bread and Savoury Bread showcased his deep understanding of baking techniques

and his innovative approach to flavours and presentation. The 2024 winner Chef Sandeep Kumar of the Claridges Hotel also participated in this competition.

The participants were judged on multiple criteria, including texture and consistency, taste/flavours, presentation and creativity, cleaning/hygiene and buffet presentation. The esteemed panel of judges praised the high standards and creativity displayed by all competitors.

Judges Dr. Chef Parvinder Singh Bali, a distinguished culinary professional with over three decades at Oberoi Hotels, Chef Bali is renowned for his innovative approach to gastronomy and his dedication to mentoring aspiring chefs. He opened his culinary and pastry school named School for European Pastry and Culinary Arts in Gurugram in September 2024.

Chef Gaurav Misra, an Executive Chef at Crowne Plaza, Rohini, with over 25 years of luxury hospitality experience. He has led operations at Hilton Jaipur, The Westin Pushkar, The Ananta Udaipur and Carnival Cruise Lines, specialising in menu innovation, team mentoring and pre-opening setups. He began at Leela Palace Goa. He holds an MBA (PGP) from NIM Jaipur, a Hotel Management diploma from IHMCTAN Ahmedabad; advanced culinary training in France.

Chef Satbir Singh Bakshi, a Corporate Chef de Cuisine who oversees culinary operations at Oberoi hotels in India. He started his career 29 years ago at Le Meridien New Delhi, followed by Grand Hyatt New Delhi, and joined the Oberoi group in 2003. He rose up the ladder and became Executive Chef at The Oberoi Mumbai in 2014. He was closely involved in opening of "Cou Cou by Oberoi" (2021) and "Amadeo by Oberoi" (2023).



First Runner-up Diksha Khandelwal of the IBCA

Chef Mohammed Nauman Qureshi, the head Pastry Chef at Paul Bakery, India since April 2021. Over 15 years at premier patisseries like Theobroma Foods and L'Opéra, he led large-scale production of signature cakes and macarons, ensuring consistent quality and innovation. A HACCP authority, he implemented rigorous safety protocols across multiple kitchens, achieving flawless audit results. As a mentor, he's trained and developed dozens of pastry professionals.

Awards and Accolades

The live event, filled with excitement, learning and entertainment, offered attendees a unique opportunity to witness the artistry and precision of India's top bakers. The competition's objective was not only to identify the best professional baking talent but also to inspire and educate visitors about the art and science of baking.

The participants demonstrated their prowess in creating a variety of baked goods, maintaining high standards of hygiene and presentation, and delivering

exceptional culinary experiences. In addition to the accolades and recognition, Siddhesh Undire, the winner of the competition was awarded a paid trip to Malaysia for three days of training at the Academy of Pastry and Culinary Arts Malaysia, covering airfare, stay and training costs. This prize aims to further enhance his skills and provide international exposure to world-class baking techniques. The first runner-up was Diksha Khandelwal of the Institute of Bakery and Culinary Arts. She was awarded one day of advanced training at the School of European Pastry.

Organisers of Master Bakers India extended their heartfelt congratulations to Siddhesh Undire and all the participants who made this event a grand success. Their hard work, creativity and dedication have set a high standard for future editions of the Master Bakers Challenge. "We are proud to recognise Siddhesh Undire as this year's champion and his dedication to the craft and ability to push the boundaries of traditional baking truly set him apart. We believe his achievements will inspire many aspiring bakers across the country," said Rajat Taneja, organiser of Master Bakers India, 2025, from the Hammer Group.

Participating Chefs

Diksha Khandelwal, Dinesh Kumar, Kanhaiya Lal Rawat, Mohd. Shahnawaz, Sandeep Kumar, Saurav Singh, Siddhesh Undire and Pradum Yadav.



Participants



Chef Siddhesh Undire



Chef Sandeep Kumar



Chef Saurav Singh



Chef Diksha Khandelwal



Chef Kanhaiya Lal Rawat



Chef Pradum Yadav



Chef Mohd. Shahnawaz



Chef Dinesh Kumar

Jury



Dr Chef Parvinder Singh Bali
Director
School for European Pastry
and Culinary Arts



Chef Satbir Singh Bakshi
Corporate Chef
de Cuisine, Oberoi



Chef Mohammed Nauman Quresh
Head Pastry Chef
Paul Bakery India



Chef Gaurav Misra
Corporate Chef
de Cuisine

Master Bakers Challenge India 2025



Master Bakers Challenge India 2025





“VENUS — Your One Roof
Catering Partner for Every
Hotel & Banquet Need.”



Your ONE ROOF Solution



VENUS INDUSTRIES

WZ-1, Basai Road, Moti Nagar,
New Delhi - 110015

+91-11-43163300

v_khurana@venusindustries.in

www.venusindustries.in

*An exclusive range of premium stainless steel
products designed for everyday luxury*



AgroPure Culinary League 2025

A Celebration of Homegrown Talent



The AgroPure Culinary League 2025 lit up the halls of IHE Expo, Greater Noida on August 6, 2025, with a vibrant showcase of culinary talent from across the country. Co-organised by Hammer Management & Marketing Services & IHE Expo, the one-day live-cooking competition brought together passionate home cooks who transformed the humble besan into dishes of gourmet brilliance.

With the tagline “Battle of Besan,” AgroPure reaffirmed its commitment to placing high-quality staples at the heart of India’s evolving food culture. Designed as a team competition featuring pairs of home cooks, the league went beyond being just an event - it became a platform that celebrated the creativity, determination and skill nurtured in everyday kitchens. A total of eight teams were shortlisted to showcase their talent.

A Jury of Culinary Stalwarts

To ensure credibility and inspire contestants, the competition was judged by some of the country’s most respected culinary experts:

Chef Virender S. Datta – Chief Jury, Founder & Chairman of IICA, a veteran educator and hospitality leader with decades of experience.

Chef Shailendra Singh – Corporate Chef at Pride Hotels, celebrated for his mastery in large-scale kitchen operations and innovative menus.

Chef Anuraag Narsingani – Director of Culinary at JW Marriott, Aerocity, renowned for blending global exposure with Indian authenticity.

Chef Balendra Singh – Director at the Institute of Bakery & Culinary Arts, widely regarded as one of India’s leading pastry chefs and mentors.

Together, the jury brought not just expertise but gravitas, reminding participants

that their efforts were being measured against the highest professional standards.

The Format: Besan at the Heart of Innovation

The competition was designed around three exciting rounds:

Street Food to Signature Dish – reinventing Indian classics with a refined twist.

Global Besan Fusion – drawing inspiration from world cuisines while keeping besan at the core.

Mystery Box Showdown – testing adaptability, creativity and quick thinking under pressure.

Every dish was evaluated on taste, presentation, creativity, technique and the innovative use of **AgroPure Besan**.

AgroPure – The Brand that Powered it All

AgroPure’s role went far beyond



sponsorship. As one of India's most trusted names in pulses and flours, AgroPure positioned Besan as the hero of the event. From the very beginning, participants were challenged to showcase how this versatile ingredient could evolve from street favourites to fine dining.

"Our goal is simple – to remind people that great stories can be told with humble ingredients, if only you have the imagination," said Pransh Goyal from AgroPure. "The Culinary League was about giving home cooks the stage they deserve."

The Winners Who Stole the Show

At the end of a high-intensity day, three teams rose above the rest and took home top honours along with cash prizes, AgroPure hampers, certificates and editorial coverage in leading food and beverage publications.

First Prize: Priya Verma & Bhawana Verma – ₹25,000

Their dishes stood out for balance, boldness and a seamless blend of flavour and finesse. They won the jury's admiration for transforming everyday recipes into plated perfection.

Second Prize: Archana Dave & Simmi Babbar – ₹15,000

The duo impressed with creativity and consistency, turning simple ideas into memorable dishes that carried their personal stamp.

Third Prize: Teena Sharma & Radhika Goel – ₹10,000

Their spirited participation proved that determination and technique go hand-in-hand. They earned their place on the podium with dishes that reflected both heart and skill.

Winners were awarded not only cash prizes but also exclusive AgroPure hampers, certificates, appreciation and visibility. Each Participant carried home the pride of representing countless home cooks who keep India's food traditions alive every single day.

Beyond the heat of the cook-off, the AgroPure Culinary League created a community of learning and encouragement. Contestants shared recipes, exchanged

techniques and built bonds that will last beyond the competition. Visitors at the IHE Expo witnessed not just cooking but storytelling - where every dish carried a piece of home.

The event emphasised inclusivity by welcoming participants who were not professional chefs but everyday home cooks with extraordinary passion. By offering them a national platform, the Culinary League broke barriers between domestic kitchens and the spotlight of professional recognition.

The AgroPure Culinary League 2025 reaffirmed three truths:

Talent Thrives Everywhere – You don't need a restaurant kitchen to create excellence.

Ingredients Matter – AgroPure besan proved how staples can be elevated to gourmet levels.

Community Inspires Growth – Sharing, competing and celebrating together raises everyone's game.

As the curtains came down, the winners were cheered, the jury applauded and AgroPure celebrated a successful mission: turning a competition into a cultural moment. The legacy of this event will continue long after the applause fades. For every contestant, every visitor and every food lover who witnessed it, the AgroPure Culinary League 2025 was not just a competition - it was proof that passion, when given a platform, can shine as brightly as any star.



Culinary League 2025

Participants



Monika Goel



Payal Gupta



Priya Verma



Bhawna Verma



Aishwarya Malhotra



Riya Jindal



Anamika Arya



Tanu Mittal



Mamta Pandey



Manpreet Kaur



Swati Babbar Dang



Neha Gupta



Simmi Babbar



Archana Dave



Radhika Goel



Teena Sharma

Jury



Chef Shailendra Singh
Corporate Chef, Pride Hotels



Chef Virender S. Datta
Founder & Chairman, IICA



Chef Anuraag Narsingani
Director of Culinary, JW Marriott
New Delhi Aerocity



Dr. Chef Balendra Singh
Director
Institute of Bakery & Culinary Arts, New Delhi

Culinary League 2025



Culinary League 2025



Archana & Simmi
Chatpata Kothimbir burger with Lotus stem tikki



Riya & Aishwarya
Chatori amuse - jalebi fafda



Priya & Bhawna
Dal Dhokli



Priya & Bhawna
Indian Chaat



Neha & Swati
The Chorafali Canvas Kadhi Drizzle & Sambharo Madley



Manpreet & Mamta
Besan Gujiya Tarts



Anamika & Tannu
Gourmet Fusion Vada Pav



Riya & Aishwarya
Dadi's Desi Entremet



Payal & Monika
Besan Bomb Chaat



Swati & Neha
cultural Exchange Besan Mousse with Coconut Lace



Archana & Simmi
Tandoori Sizzler Fafda



Payal & Monika
Besan Blossom

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

Sponsors



Euro Foods Pvt. Ltd.

Millac proudly joins hands as the Title Sponsor for the Junior Pastry Indian Cup 2025, reaffirming its commitment to nurturing the next generation of pastry talent in India. This strategic partnership is closely aligned with Millac's mission to support excellence in modern professional kitchens by providing high-performance, reliable ingredients like Millac Gold – a versatile cream crafted for superior results in whipping, cooking and pouring. Imported and distributed in India by Euro Foods, Millac Gold reflects a global standard of quality tailored for the demands of Indian chefs, bakers and foodservice professionals. Through this association, Millac aims to inspire young pastry chefs to innovate with confidence, promote skill-building and creativity and demonstrate the functional versatility of Millac Gold in high-pressure, real-world kitchen environments. By championing this prestigious platform, Millac not only celebrates emerging culinary craftsmanship but also reinforces its position as a trusted ally to the food and hospitality industry across the country.



GPA Capital Foods Pvt. Ltd.

Agropure (GPA Capital Foods Pvt. Ltd.) is a trusted leader in India's food staples sector, renowned for its superior-quality besan. Made from 100% pure chana dal and processed with precision, Agropure Besan is prized for its fine texture, freshness and performance in both traditional and contemporary kitchens. With a legacy spanning 50+ years and a diverse product range including dals, maida, sooji, dalia and premium rice, Agropure serves millions across households and commercial food businesses. Its 800 MT daily milling capacity reflects both scale and consistency. MD & Chairman Shri Ghanshyam Dass Goyal received the Dal Udyog Shree Award at the 2025 Pulses Conclave - a testament to the company's impact and commitment to

quality. As a proud supporter of the Battle of Besan at the Culinary League, Agropure aims to spotlight the versatility of besan and inspire chefs to reimagine its potential in modern Indian cuisine.



Zion International Food Ingredients Pvt. Ltd.

Zion International Food Ingredients Pvt. Ltd., based in New Delhi, is a leading manufacturer of premium cake premixes and bakery essentials. Their state-of-the-art facility produces eggless and egg-based mixes—chocolate, vanilla, red velvet, muffins, brownies—alongside glazes, fondants, non-dairy whipped cream toppings, cake mix improver, decorative colours and other bakery ingredients. Backed by rigorous R&D, stringent quality controls, FSSAI, ISO and Halal certifications, and an efficient national distribution network, they ensure consistent, reliable solutions for professionals, bakeries and home bakers.



MOD Kitchen Equipment

MOD Kitchen Equipment Pvt. Ltd., known as MOD, is a leading provider of complete commercial kitchen and catering equipment solutions. Based in New Delhi, India, MOD specialises in turnkey kitchen projects, serving various industries. MOD is a trusted supplier of bakery and catering equipment to internationally acclaimed hotels, bakeries, coffee outlets, restaurants, educational institutions and industrial units across the country. With a focus on quality and functionality, MOD delivers top-notch products and services to meet the diverse needs of its clients. MOD is a major sales and service provider in India for OZTI, a renowned commercial kitchen equipment brand from Turkey. With a ready stock of spare parts, MOD ensures prompt support for customer requirements. With expertise in manufacturing and importing commercial

kitchen equipment, MOD's design team meticulously plans and designs layouts to optimise space utilisation and facilitate smooth operations. MOD Kitchen Equipment Pvt. Ltd. is dedicated to customer satisfaction and has earned a reputation for excellence. Their commitment to delivering high-quality products, reliable services and innovative solutions has made them a trusted name in the industry. MOD's expertise, strong industry relationships, and customer-centric approach position them as a reliable one-stop solution for all commercial kitchen and catering equipment needs.

Klaus offers world-class commercial refrigeration solutions. Proudly made in Vietnam and brought to India by Mod Kitchen Equipments. Trusted by chefs, built to perform.



RANS Technocrats (India) Pvt. Ltd.

With 27 years of industry experience, RANS Technocrats is a renowned Indian company specialising in the manufacturing of kitchen equipment for the foodservice industry. Their commitment to advanced technology and innovative products has made them a trusted choice for hotels and restaurants throughout India. RANS Technocrats serves customers nationwide, providing dedicated service and support. They pride themselves on their state-of-the-art machinery and a strong emphasis on quality, ensuring that their equipment meets international standards. To offer a comprehensive range of kitchen equipment, RANS Technocrats has developed specialised brands. ULTIMATE, one of their brands, offers a wide selection of baking ovens, salamanders and pizza ovens. ICEDEN, another brand, focuses on commercial refrigeration equipment such as display counters, deep freezers, under-counter refrigerators and freezers. GRATEINOX, their specialised brand, specialises in high-quality stainless steel kitchen floor gratings. Leveraging their expertise in sheet metal fabrication, RANS Technocrats also offers a diverse range of customised commercial kitchen equipment under the RANS brand.

Thank you our Supporters and Associates

Sponsors



Andy Mannhart Verpaco India Pvt. Ltd.

Andy Mannhart Verpaco India Pvt. Ltd., a joint venture between the erstwhile Andy Mannhart AG Switzerland and Verpaco India, was established in 1990. The company has built a reputation for offering one of the most comprehensive portfolios of professional kitchen, buffet and bakery equipment, along with complete tabletop solutions including high-quality cutlery, crockery and glassware. With over 30 years of experience and a product range exceeding 15,000 items, Andy Mannhart Verpaco has successfully equipped more than 100 hotel projects across India.



Monin

With a legacy of over 100 years, Monin is a global leader in premium syrups, fruit mixes, sauces and beverage solutions. In India, Monin inspires creativity behind the bar and in the kitchen, empowering chefs and mixologists with world-class flavours. We are proud to support platforms that nurture young culinary talent and celebrate innovation.



IBCA

IBCA has become an excellent platform for newbies to learn and master the field of Bakery and Culinary Arts in their sophisticated courses. All courses have a standard curriculum to give students guidance in various methods, processes, preparations and building recipes from scratch. We turn newcomers with little or no experience in Bakery and Culinary Arts into dedicated professionals ready to compete in the demanding world of building their careers. IBCA offers them all the resources they need to advance their amateur careers while receiving professional guidance. Over the years,

IBCA has earned one of the top names as bakery institute in Delhi & culinary institute in Delhi.



Windsor Chocolatier

Windsor Chocolatier has emerged as a pioneer in India's premium chocolate segment, crafting artisanal products from bean to bar. With its roots in Gurugram, the brand has become synonymous with quality, innovation and refined taste. It has served discerning clients across hospitality and events, delivering bespoke chocolate creations that blend tradition with modern craftsmanship.



DKG Sales Private Limited

DKG Sales Private Limited, established in 1987 by Dilip Kumar Gandhi, is a premier Delhi-based manufacturing company catering to the Indian hotel and restaurant industry. Specialising in high-quality cutlery, crockery, glassware and kitchen equipment, DKG meets the unique needs of chefs. Their state-of-the-art facility ensures premium quality, innovation and client-centric solutions, helping chefs create exceptional culinary experiences.



The Butler Hotel Supermarket

Established in 1997 in Delhi, The Butler Hotel Supermarket is a premier supplier of professional bakery and hospitality equipment. Offering tools from Pavoni, Chocolate World and others—from bakeware to buffet ware, chocolate tempering machines, display stands and packaging—it serves top institutions like Taj, Marriott, Oberoi and ITC. A reliable partner for pastry professionals.



LOTS Wholesale Solutions

With 30+ years of B2B experience in Thailand, LOTS Wholesale Solutions entered India to meet the evolving needs of its business customers, offering 4000+ products in Delhi NCR at wholesale prices. We cater to HoReCa and other businesses with fresh produce, frozen food, bakery ingredients, dairy, kitchenware, office supplies and more.



Anupam Industries

Anupam Industries, established in 1995, has become a prominent manufacturer and supplier of premium catering counters and related products. The company prioritises innovation and customer satisfaction, offering a wide array of catering solutions, including stylish buffet tables like the AeroSpace and Chinese Buffet Tables. These products are designed to enhance food presentation while delivering practical functionality for various events.

With a strong commitment to ethical business practices, Anupam Industries ensures transparency in all dealings, fostering robust client relationships. Their catering counters are both aesthetically pleasing and specifically tailored to meet the diverse culinary requirements of caterers and event planners. This dedication to quality and service has positioned Anupam Industries as a trusted partner in the hospitality sector.

Under its own brand, Anupam Royals, the company showcases superior craftsmanship and design, reflecting its commitment to excellence and innovation in the catering industry. The product lineup includes elegant catering counters, a variety of chafing dishes to maintain food warmth, an assortment of crockery including platters and bowls, versatile display stands, comfortable banquet chairs and refined cutlery sets to elevate the dining experience.

Commercial Kitchen Hoods



- ® **Makeup Hood**
- ® **UV Hood**
- ® **Mist Hood**
- ® **Vapour Hood**
- ® **Water Wash Hood**
- ® **Front Cooking Station**



Chefmate Technologies P. Ltd.

No. 100, Padmanagar Phase-2

Chintal, Hyderabad-500054

Mobile: +91 9246377652

Email: chefmatetechnologies@gmail.com

www.chefmateindia.com

A Remarkably Traditional Onam Sadhya at Taj The Trees, Mumbai

The eco-friendly Taj The Trees nestled in the quiet, serene complex of Godrej Properties in Vikhroli is a blissful sanctuary for picnics. Their recent Onam Sadhya with a genuinely traditional feast had a fitting reception with chenda melam (Kerala percussion) for the annual visit of Asura King Mahabali. The



lobby sported gorgeous pookalam, green thorans, gleaming kuthu villakus (brass lamps), kalash besides the pathways adorned with fresh plantain plants replete with raw bananas and banana flowers provided a visual treat while being led to the spacious Ballroom.

As the guests were ushered for a sit-down feast to their tables decorated with marigolds, genial ladies in traditional kasavu saris with white-gold border greeted them with arti-tikka. The waiting staff clad in veshti-mundu placed banana-leafed thalis and glasses of cooling sambharam (buttermilk), chukka vellom (warm water) and tangy rasam to stir up the appetite. Pleasantly surprising was the individual food service, reminiscent of authentic Kerala feasts. Starting in the typically traditional order, banana, flavoursome koottu curry, coconut-laced thoran, curdlicious kalan, avial, pachadis and pulisery, were served first followed by spicy chamandis, puli inji, pickles, crisp banana chips and papadams. Matta rice was drizzled with ghee before zesty sambar got poured over it. Ada pradhanam and payasam appeared in bowls with the finale of seasoned creamy curd rice. A hearty, homely tradition-bound Ona Sadhya at Taj The Trees was an immersive experience!

Chef Jugesh Arora Brings India's Culinary Soul to Ho Chi Minh City

Chef Jugesh Arora, known for his mastery of contemporary Indian cuisine and his flair for blending tradition with innovation transformed the Chef's Table Studio Kitchen, Ho Chi Minh City into a theatre of flavours, stories and cultural exchange. As the Director of Chef's Table Studio, he shared the secrets of spice layering, demonstrated precision techniques and spoke with passion about the philosophy behind every dish. The audience was a mix of professional international chefs, aspiring culinary students and passionate



food enthusiasts. He demonstrated the art of blooming cumin, toasting cardamom and grinding coriander seeds. The evening unfolded with a trio of starters, each dish narrating India's love affair with kebabs while subtly incorporating Vietnamese flavour.

The masterclass reached its crescendo with a main course that celebrated India's diverse culinary roots. Indian breads like puri and tawa paratha were showcased as integral companions to the main course. The masterclass closed on a high note with Saffron Phirnee. Chef Arora highlighted saffron's role in Indian desserts, calling it "The colour of celebration, the taste of luxury." His dishes were not fusion for novelty's sake, but a harmonious conversation between traditions. The evening culminated in a communal table where every dish was artfully plated and served.

More intelligent, efficient, simple.
Up to 50%* higher **productivity**,
up to 10%* shorter cooking time,
up to 10%* fewer resources. So
that you can achieve your **desired**
result with complete peace of mind.

iCombi Pro. The new standard.



Reimagined. Reinvented

rational-online.com

* Compared to the
previous model



Arisii Showcases India's Coastal Culinary Heritage

Delhi's culinary landscape welcomes a refreshing wave with the launch of Arisii – The Coastal Indian Kitchen, a restaurant that celebrates the depth, diversity and India's vibrant coastline, where the sea meets tradition and every wave tells a culinary story.

The name Arisii, derived from the Tamil word for rice, the staple grain of coastal communities, symbolises the soul of the region's cuisine, deeply rooted in the bounty of land and sea.

The concept brings together the diverse yet interconnected food traditions from the Konkan shores of Maharashtra and Goa, the spice-rich backwaters of Kerala, the fiery coasts of Andhra and Tamil Nadu, and the delicate flavours of Bengal and Odisha. The menu is thoughtfully curated to showcase fresh seafood, indigenous spices, tropical fruits and heirloom grains, dishes that remain rooted in tradition while



embracing a contemporary edge.

"At Arisii, we bring the coast to the table, fresh, vibrant, and soulful. It is an immersive dining experience that celebrates India's shoreline in a way



Raminder Bakshi

the world has never tasted before." Raminder Bakshi, Empowering Culinary Enterprises

The interiors draw inspiration from the coast itself, earthy tones, natural wood, and subtle maritime accents, evoking the charm of fishing villages and seafaring journeys. Guests are invited into a space that is warm, soulful, and experiential, where food is not just consumed but celebrated.

The restaurant's menu features banana leaf-steamed delicacies, artisanal coastal thalis, seasonal catch-of-the-day dishes and vegetarian specialties, prepared with indigenous spices and traditional techniques. Together, they offer diners an authentic taste of India's diverse coastal cuisine in a contemporary setting.

Diageo India Signs MOU with the Tourism & Hospitality Skill Council

Diageo India (United Spirits Ltd.), signed a Memorandum of Understanding (MoU) with the Tourism and Hospitality Skill Council (THSC) to train 300 students under its 'Learning for Life' programme. The MoU signing was presided over by Praveen Someshwar, MD & CEO, Diageo India, Rajan Bahadur, CEO, THSC, Navdeep Singh Mehram, Vice President- CSR & Sustainability, Diageo India and Vaibhav Verma, Vice President-Industry Engagement, THSC. This initiative reflects Diageo India's commitment to building a diverse, skilled and future-ready workforce, in line with its Spirit of Progress ESG action plan.

The classroom-based training programme will be conducted at THSC-affiliated centres in Bengaluru by certified trainers and assessors. Designed as a short-term skilling initiative for unemployed and underprivileged youth, it is aligned with the National Skill Qualification Framework (NSQF). The curriculum covers technical training, communication, digital literacy and soft skills to prepare candidates for roles in the hospitality, business and service sectors, with the objective of enhancing



employability and bridging industry skill gaps. Upon completion, participants will undergo assessment and certification by THSC, ensuring credibility and industry recognition. With its strong network of over 750 industry partners, THSC will also facilitate placements and apprenticeships, enabling candidates to secure meaningful employment across hotels, restaurants, quick-service chains and allied services.

Praveen Someshwar, MD & CEO, Diageo India said, "The hospitality sector is a vital engine of growth and opportunity. Through "Learning for Life" and with the Tourism and Hospitality Skill Council, we are empowering young talent with the skills and confidence to

thrive, building not just careers, but a more inclusive India."

Rajan Bahadur, CEO Tourism & Hospitality Skill Council said, "We are proud to partner with Diageo India on the 'Learning for Life' initiative, which aligns closely with our mission to skill and empower youth for meaningful careers. The hospitality sector continues to be one of the largest job creators, and this programme will provide participants with practical skills, exposure to industry standards, and a pathway to sustainable employment. At THSC, we believe such collaborations are critical to building a future-ready workforce and unlocking opportunities for India's young talent."

For the Professionals, By the Professionals



Manufacturing Unit: Andheri (Mumbai) & Vasai (Palghar)



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

Trufrost & Butler Raises \$7 Million to Power Foodservice Innovation

Trufrost & Butler, a trusted name in commercial refrigeration and foodservice equipment is a leading innovator in commercial cooling and foodservice solutions announced a capital infusion of ₹62 crores (\$7 million) from private equity firm Carpedium Capital, a growth-stage investment firm that supports companies building category-defining products and services for a minority stake in the company. "This isn't just capital—it's fuel for the dreams of every café owner, chef and entrepreneur we've had the privilege to serve," said Neeraj Seth, Co-Founder & Managing Director of Trufrost & Butler. The new funding will be deployed to double down on innovation and service infrastructure, accelerate manufacturing and R&D initiatives, enhance beverage and culinary support programmes, expand commercial cooling and food service platforms and explore strategic entry into global markets.



L-Neeraj Seth, R-Satish Dudeja

"This capital infusion comes as a strong endorsement of our ability to deliver exceptional value and highlights the role played by the company in driving innovation within the food service sector," Seth added. "We are pleased to welcome Carpedium Capital as an investor to support and accelerate our next phase of growth." Hithendra Ramachandran, Managing Director of Carpedium Capital, said: "In just over six years, Trufrost & Butler has revolutionised the food service equipment industry with its innovative, low-capex product range and a distinctive experiential model. We look forward to supporting the team as they continue their impressive growth trajectory."

Microbreweries Get Green Light in Telangana

The State Excise Department has released a fresh notification permitting the establishment of microbreweries beyond Greater Hyderabad. It has also started accepting applications from entrepreneurs, with the window for submissions open until September 25. Interested applicants must file a proposal along with a non-refundable fee of ₹1 lakh.

Until now, only 18 microbreweries operated within the Greater Hyderabad limits. The new order broadens eligibility to all municipal corporations across the state, including the Telangana Core Urban Region (TCUR). Under the notification, microbreweries can now be set up in hotels and restaurants, 2B bars, elite bars, C1 clubs and TD1 and TD2 licensed establishments.

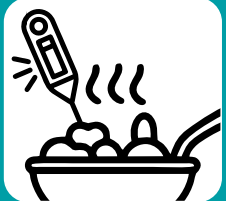


Each unit must function from premises with a minimum area of 1,000 square metres. Applicants in TCUR must submit proposals at the Excise Commissioner's office, while those in other municipal corporations are required to apply through the respective Deputy Commissioner's office.

STELLA[®]DEXIN

QUALITY....PRECISION....CLASS!

TS-3501TPX
WITH FOOD
TEMPERATURE PROBE



INDIA'S TOP SELLING COMMERCIAL INDUCTION COOKERS



TS-3501TPX



TS-3501



TS-50C01A



TS-3503

P&I[®]

FOR ENQUIRIES CONTACT

PRODUCTS & IDEAS (INDIA) PVT. LTD.

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

Tel: +91 9650366044, +91 9650366022, +91 9599890055, +91 9560480111, +91 9650366033

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

LOTS Wholesale Solutions Launches India's Artisanal Cheese

LOTS Wholesale Solutions hosted an exclusive showcase to launch its much awaited Indian Artisanal Cheese Collection. The event welcomed leading figures from the HoReCa industry, Executive Chefs from five-star hotels, celebrated restaurateurs, gourmet caterers and culinary leaders, who came together to experience India's evolving cheese culture.



The event was hosted at School of European Pastry & Culinary Arts and the highlight was an exquisite menu curated by Dr. Chef Parvinder Singh Bali. Known for his mastery in blending technique with innovation, he crafted signature dishes that showcased the depth, versatility and professional applications of the new

cheese collection. Guests enjoyed a sensory journey through live tastings, artisanal pairings and conversations with cheese makers, discovering how Indian-made cheeses can rival international selections while carrying a uniquely local identity.

The collection reflects LOTS' commitment to championing home grown excellence and supporting 'Made in India' products, while offering HoReCa professionals premium, professional-grade ingredients. With a focus on

sourcing from across the country, LOTS continues to empower local producers and bring authentic, high-quality ingredients closer to India's chefs, hotels and restaurants.

The launch marks LOTS' ongoing commitment to being a trusted sourcing partner for hotels, restaurants and caterers, offering curated, professional-grade solutions.

The Indian Artisanal Cheese Collection is now available at the LOTS Sarita Vihar store and on LOTS' online platforms, making it easily accessible to chefs and businesses across Delhi-NCR.

Gordon Ramsay Street Burger Arrives in Delhi

Gordon Ramsay Restaurants Global and Travel Food Services Limited (TFS) unveiled their first restaurant in India, Street Burger at Terminal 1 of the Indira Gandhi International Airport. The restaurant is a collaboration between Gordon Ramsay Restaurants' and Travel Food Services Limited (TFS) that operates food courts and lounges across 18 Indian airports.

The 60-seater restaurant offers a roster featuring gourmet burgers, seasoned fries, and soft drinks from the chef's brand. The bold flavours at Street Burger's Delhi airport outlet not only stand true to the brand but very well represent the Indian customer's palate.

The specially curated menu here features Tandoori Paneer Burger, Butternut Bhaji Burger and the global fan favourite Gordon's Fried Chicken (GFC) Burger. The menu also includes Hotter than Hell Fries, Crisp Vegan Bites, salads, Sticky Toffee Pudding, milkshakes and cocktails.

On this opening, Andy Wenlock, CEO of Gordon Ramsay Restaurants Global, said, "India's passion for its rich culinary heritage makes it a natural home for Street Burger. We are pleased to be partnering with TFS to bring the Gordon Ramsay Restaurants Global experience to India, serving our signature



flavours and inspired new dishes at the very gateway to the nation."

Varun Kapur, Managing Director & CEO, Travel Food Services Limited, said this new launch showcases the growing demand for global-quality dining at Indian airports. He added that it combines operational expertise with Gordon Ramsay's culinary excellence.

After winning hearts at London, Hong Kong and Doha airports, Gordon Ramsay Street Burger has now touched down in Delhi, with Mumbai next in line.

Loom Crafts

ALL WEATHER OUTDOOR FURNITURE



Preferred by Restaurants, Cafes, Lounges, Pubs and other Hospitality Houses across the globe

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

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

B2B / Projects / Architects / Designers Enquiries

North & East Zone: Gaurav Bhati +917838652360. gaurav.bhati@loomcrafts.com

South Zone: Robin V +917022444918, robin.v@loomcrafts.com

West & Central Zone: Bankim Shah +919833394099, bankim.shah@loomcrafts.com



NCHMCT Introduces Pan-Asian Curriculum with Specialised Thai Cuisine Training

Looking at the evolving market and trends in Pan-Asian cuisine, National Council for Hotel Management and Catering Technology (NCHMCT) changed the culinary curriculum after JNU degree accreditation. The administration decided to put a full Pan-Asian centric module in the course so that the students are at par with the hospitality trends in the market.

The sessions were held by the Pan-Asian experts from the hospitality sector whose main agenda was to display the authentic preparation style with culture & geographical diversity.

The 40 faculty members of IHM participated in a specialised Thai Cuisine Skill Development Session conducted by Chef Vaibhav Soni, a Pan-Asian culinary expert with over 15 years of rich experience in the hospitality and FMCG industries began the session by introducing the essence of Thai gastronomy, focusing on the four S'



of Thai Cuisine - Sweet, Salty, Sour and Spicy. The session also explored the cultural influences that have shaped Thai cuisine over centuries such as the Chinese cuisine with its wok cookery, noodles and stir-frying, Indian with its spices and curry, Burmese with its use of herbs and slow cooking traditions and Malaysian with its coconut milk and tropical ingredients.

As part of the practical component,

Chef Soni guided the faculty through an extensive repertoire of Thai dishes including Som Tam, a refreshing raw papaya salad with chili, lime and peanuts, Larb Kai, a vibrant minced chicken salad with fresh herbs and lime, Tom Kha, a creamy coconut and galangal soup, Thai Penang Curry, Chicken Krapao, Tab Tim Krob and many more. The interactive format encouraged questions, tastings and group discussions, leaving faculty with a deeper appreciation for Thailand's culinary heritage and confidence to recreate authentic Thai flavours.

Poetry by Love & Cheesecake Unveils "Scoops", at Eros Theatre Building, Mumbai

Poetry by Love & Cheesecake, the visionary brand founded by Ruchyeta Bhatia and Chef Amit Sharma in 2012 invited guests to experience a muse reborn in the heart of Mumbai's Art Deco landmark, the Eros Theatre Building, now home to its latest outlet and the birthplace of an unprecedented dessert revolution: Scoops, the world's first scoopable cheesecake. At a dedicated counter, customers can select from up to three creamy cheesecake bases, which will be freshly scooped, not sliced, to order, just like a gourmet frozen dessert. This creamy portion is then crowned with customisable toppings, allowing each guest to design their own edible masterpiece.



to launch Poetry's next chapter. With 'Scoops,' we're bringing innovation to tradition by giving our customers a brand-new way to enjoy cheesecakes while staying true to our promise of quality, craft, and obsession with detail," says Ruchyeta Bhatia. Chef Amit Sharma adds, "Creating a cheesecake that can be scooped while



retaining our signature texture and richness was a technical and creative challenge. After months of R&D, we've perfected a format that is creamy, stable and indulgent, while giving customers the joy of customisation. 'Scoops' is not just a dessert; it's an experience." Guests can craft their own combinations from 8 exciting flavours from Avocado, Matcha, Lotus Biscoff, classic New York, Chocolate Brownie and more. This new dessert experience is deeply personalised, inviting patrons to choose their base, select one, two or three scoops, and add up to three complementary toppings, with additional toppings available for those seeking an extra indulgence.

Energy in Excellence
CORNELL[®]
India's favourite Food Service Equipment



in Quality.
in Service.
in Trust.

Dependable.

Designed,
Engineered & Manufactured
@ CORNELL INDIA



**THINK INDIAN
CORNELL**



MADE IN
OUR INDIA

Energy in Excellence

CORNELL®

INDIA's #1 Food Service Equipment



CORNELL Dual TempPlate

Present both hot and cold food seamlessly with our Dual TempPlate – a truly versatile drop-in solution that combines a frost top and hotplate in a single unit.

Fueling Culinary Creativity in
Food Service Equipment.

Efficient.
Reliable.
Affordable.
Sustainable.



CONTACT US

CORNELL INDIA

82 96 22 33 77

96 06 42 33 77

reachus@cornellindia.in

www.cornellindia.in





Frozen Vegetarian Gourmet Delights



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



Grover Vineyards Expands Portfolio with Misfit Spritzers

On 16th September 2025, Misfit by Grover Vineyards unveiled the perfect fuel to spark a bold new wave of self-expression. Making its debut in Bengaluru, Karnataka, Misfit is India's first, crafted sparkling cocktail RTD.

Born from the recipes of Grover Vineyards—India's pioneers in wine making—Misfit invites you to enjoy cocktail spritzers on your own terms. Breaking away



from the pretense of traditional drinking culture, Misfit blends the vibrancy of classic cocktails with a modern, light and refreshing twist. Sumit Jaiswal, Chief Operating Officer of Grover Zampa Vineyards, India's longest-standing wine producer and leading exporter said, "We noticed a rush to conform just to ace the algorithm. That's precisely why we created Misfit, a spritzer that cuts through the conformity and encourages consumers to embrace their individuality."

FIFI Invited by Chilean Government to Boost India–Chile Agrifood Ties

The Forum of Indian Food Importers (FIFI) has further propelled the India–Chile bilateral trade following the signing of a landmark Memorandum of Understanding (MoU) with ProChile during the state visit of President Gabriel Boric Font to India earlier this year.

Amit Lohani, Founder Director of FIFI, was accorded the honour of being a State Guest by



the Chilean Government for a high-level visit to Santiago and other key commercial hubs. His presence was marked by strong diplomatic and business engagements, beginning with the inauguration of Enexpro 2025, where H.E. President Gabriel Boric Font graced the stage with him and extended heartfelt thanks for FIFI's pivotal role in strengthening trade relations.

India–Chile bilateral trade has seen a strong rebound and sustained growth in recent years. As of FY 2024–25, total trade surged to approximately USD 3.76 billion, marking a significant rise from around USD 2.70 billion in FY 2023–24. India exported goods worth roughly USD 1.15 billion, including motor vehicles, pharmaceuticals, chemicals, textiles and electrical machinery, while imports from Chile reached about USD 2.60 billion, driven by commodities such as copper, fruits, nuts and others.

Commenting on his visit to Chile, Amit stated, "Through FIFI's partnerships, we are opening doors to varied trade channels and remain committed towards shared prosperity." He further added, "These strategic conversations affirm FIFI's role as a neutral trade forum and a strong advocate for business."

Nukkad Café & Bar: Flying Sparrow Hospitality Brings Nostalgia in GK2

On 2nd September 2025, Flying Sparrow Hospitality, helmed by the perennially inventive Kanishk Tuteja, unveiled Nukkad Café & Bar, an inspired homage to the 90's gaming era, in M Block market, GK 2, New Delhi.

Nukkad Café & Bar is more than a dining enclave; it is a sensory voyage through time. Here, the past is not merely recollected, it is relived, recalibrated and elevated. Expect a visual symphony of 90s nostalgia, where every element, from lightning to furniture, is an affectionate nod to the era's iconic visual language. Relish comfort food, incisively crafted to taste childhood favourites with the chef's twist, matched by inventive cocktails that reward the curious. In Tuteja's own words: "With this new Nukkad at GK2, we wanted to take nostalgia a step further by celebrating the 90's gaming culture that many of us grew up with. From Snake and Ladder on the staircase to the gaming parlour bar and Mario-themed outdoors, every element invites our guests to relive those



joyful moments in a fresh, modern setting. It's about creating a space that's playful, immersive and emotionally resonant, where memories and good times come together."

Flying Sparrow is a dynamic F&B company based in the vibrant city of Delhi who has been dedicated to offering an exceptional culinary experience to its customers, while providing quality ingredients and innovative recipes.

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. The secret to these kitchen superstars lies in exclusive **Structured Air Technology®** that delivers unmatched food quality and consistency.

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

Vector H-Series Multi-Cook Ovens

ALTO-SHAAM®



Raiya Debuts in South Delhi With a New Fusion Dining Concept

Raiya, a cosmopolitan dining concept fusing global flavours with modern Indian artistry, has officially opened its doors in South Delhi. Raiya thrives on the idea of duality, expressed through both its food and design. Raiya's interiors are a manifestation of its philosophical ethos of fusion, presenting a dichotomy of aesthetic



experiences that coexist in harmony. One aspect of the design pays homage to Indian opulence, in the grandeur of ancient temples and palaces and the other side, embraces European sophistication with arches, soft lighting and vintage aesthetics.

The menu presents a re-interpretation of cosmopolitan fare. Standout dishes include Mooradabadi served with thinly sliced sourdough and Pinwheel Ravioli—an Indo-Italian fusion of ghee-roasted mushrooms and handcrafted pasta. At the bar, cocktails become a cinematic journey with Mystic Gold, a sparkling elderflower delight; The Hidden Gem, unveiled in a smoky treasure box and Elixir of Gold, Raiya's signature drink dusted with edible gold glitter. Commenting on the launch, Priyam Chauhan, Founder, Raiya said, "For me, it is a dream turned into a treasure, built from passion and a deep love for storytelling through food and design."

Chef Brendan Dewar



JW Marriott New Delhi Aerocity has appointment Chef Brendan Dewar as the hotel's new Executive Pastry Chef. Chef Brendan began his culinary journey at just 15, honing his skills in traditional bakeries before going on to work with iconic names such as Pierre Hermé in France and Lindt & Sprüngli in Switzerland.

With over 30 years of experience, his professional highlights include leading pastry operations at prestigious luxury hotels including Pan-Pacific Hotel Singapore, Shangri-La Sydney and

InterContinental Hayman Island, in addition to owning two acclaimed patisseries in Sydney's CBD.

At JW Marriott New Delhi Aerocity, Chef Brendan will spearhead the hotel's pastry and bakery programme across all outlets and banqueting, curating elevated dessert experiences and driving innovation in presentation, technique and guest engagement.

Chef Brendan is especially inspired by the precision of Japanese pastry, the elegance of French patisserie and the evolving ingenuity of the Australian culinary scene. JW Marriott New Delhi Aerocity looks forward to a new chapter of sweetness under Chef Brendan's direction.

Chef Gilbert Mandumpal Babu



The Westin Gurgaon, New Delhi has appointed Chef Gilbert Mandumpal Babu as Chef de Cuisine. With over a decade of diverse culinary experience, he brings a globally inspired approach and a deep commitment to precision, sustainability and innovation in the kitchen.

Prior to joining The Westin Gurgaon, Chef Gilbert served at the Hatherley Manor Hotel & Spa (UK), Disney Cruise Line (USA), Famous Dave's Bar-B-Que (UAE) and The Grand New Delhi, where he honed his expertise in multi-cuisine operations,

menu engineering and team leadership.

In his new role, Chef Gilbert will be part of culinary operations across the hotel's signature venues, curate bespoke dining experiences and elevate the gastronomic narrative with a focus on wellness, innovation, and guest delight.

He holds a Bachelor of Science in Hospitality and Catering Management from Sikkim Manipal University and is certified in HACCP, Food Safety & Hygiene.

With this strategic addition, The Westin Gurgaon, New Delhi continues to redefine culinary excellence, merging international expertise with local authenticity to offer thoughtfully crafted, elevated dining experiences.



ESSENCE OF DINING

CERRAGLOBE is a one-stop shop for all tableware, buffetware and cookware requirement of hotels & restaurants. CerraGlobe is where you find your Crockery, Dishes, Glassware, Cutlery, Chafing dishes, Buffet display items, Cooking pans, Cast iron products and other accessories.

Over years Cerraglobe has partnered with the best Tableware brands across the world for Porcelain, Cutlery, Glassware and Buffetware.

From classic to on-trend designs, we have products that suit every taste and environment.



New Delhi Office:

#A-44, 3rd Floor, Above Natural Ice Cream, Lajpat Nagar-II, New Delhi-110024, India.
T: +91 9319149955

Bangalore Office:

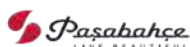
#14, Langford Garden, Ground Floor, Off Richmond Road, Bangalore-560025, India.
T: +91 9686860482

Mumbai Office:

#206, Lodha Supremus, Off Mahakali Caves Road, Andheri East, Mumbai- 400069, India.
T: +91 9606489562

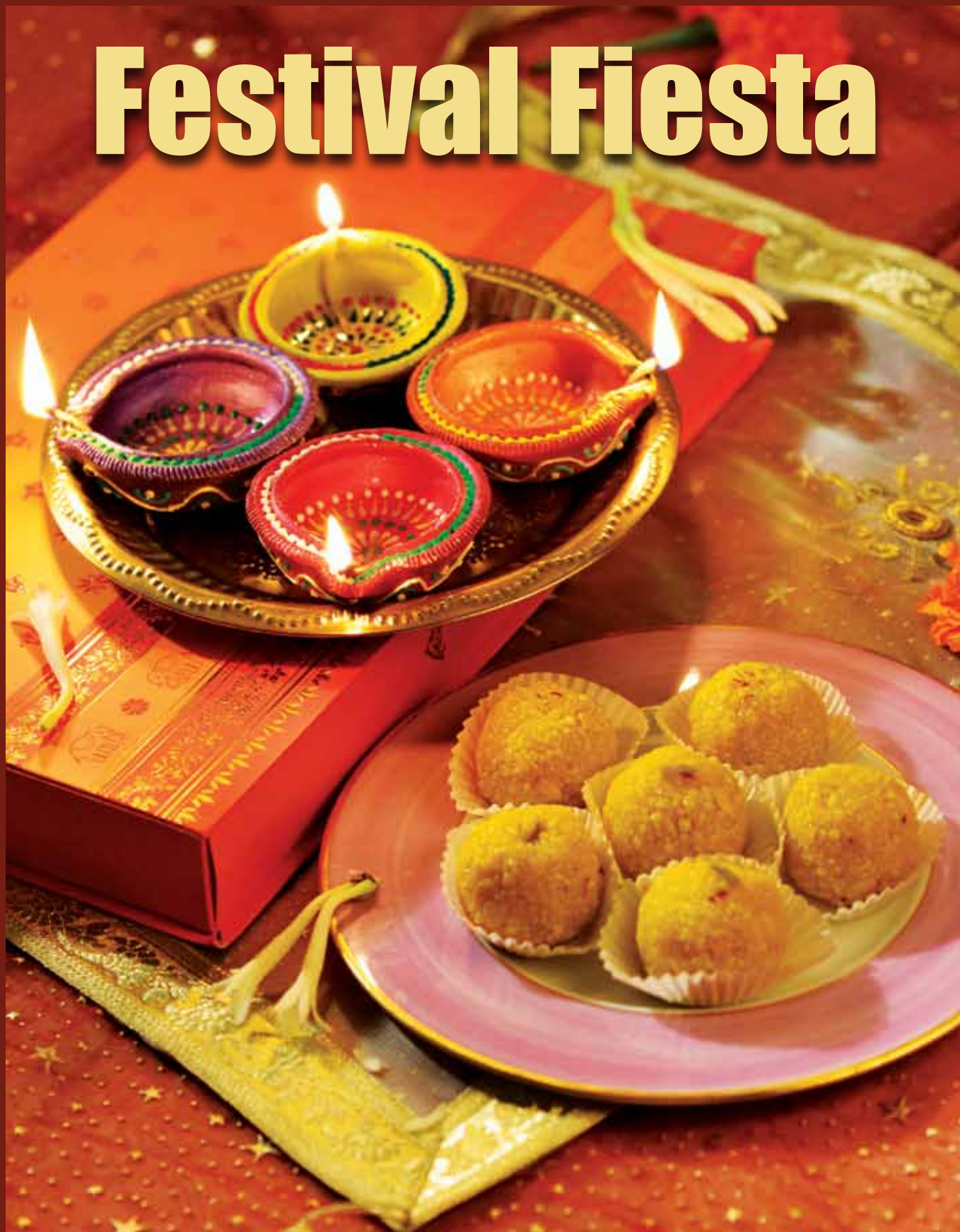
Chennai Office:

#206, Lodha Supremus, Off Mahakali Caves Road, Andheri East, Mumbai- 400069, India.
T: +91 9606489562



Download
Catalogue

Festival Fiesta



The festive season, every year, is an occasion where people celebrate every festival with gaiety and galore. And food is an essential element for every festival! To make every moment memorable, delectable sweets have become a norm at all festivals. **Ashok Malkani** delves on several aspects of the food served during the festivals and the changes that are taking place to elevate the experience of the diners.

The festive season, in India, has just begun and will continue for the next few months. Ganpathy festival has just got over and everyone is eagerly looking forward to the celebrations for Navratri, Dussehra, Diwali, Christmas and finally the New Year. This time of the year, besides bringing in a lot of light, laughter, fun, togetherness and an ever-present celebrity mood also it is the time when food is spread all over the tables. Food is an inseparable part of all celebrations. It has always played an important role in festivals. For, as all say: "Food is the language of love."

Dinkar Sardesai, Executive Chef, ITC Windsor Bengaluru, claims, "Food has always been at the heart of celebrations, acting as a symbol of togetherness, culture and memory. In festive traditions, it is much more than just a meal – it is an expression of heritage, hospitality and shared joy. Each dish carries stories of customs passed down through



generations, reflecting regional flavours and community spirit. For ITC Windsor, festive food is not only about recreating these classics but also about elevating them with thoughtful presentation, healthier ingredients and innovative

twists. It becomes a way to connect guests with the authenticity of tradition while offering a memorable dining experience that captures the warmth and essence of the celebration."

Ganeshram Iyer, Hotel Manager, ibis Styles Mysuru, avers, "In India, no festival is complete without food. From the crackle of *diyas* to the sparkle of fireworks, it is the aroma of festive delicacies that truly binds the spirit of Diwali together. Food plays an irreplaceable role in traditions—it is the language of love, hospitality and celebration. Every recipe is a legacy passed down through generations, and every bite carries memories of family, togetherness and abundance."

Bhanwar Singh Rathore, Executive Chef, WelcomHeritage Cheetagarh Resort & Spa, Rajasthan, states, "Food is at the heart of every Indian festival. It carries the spirit of togetherness, nostalgia and joy. At WH Cheetagarh, we believe food is not just about taste but about memory and celebration—each dish reconnects people with their roots and traditions. It becomes a language of love, bonding families and communities during festivals."

Favoured Foods

Festivals, in India, are not just celebrated. They are tasted! Be it colour riot of Holi or the shimmering lights of Diwali, each festival is steeped in age-old culinary traditions, reflecting the culture and heritage of the region. The different festivals in India are celebrated with an array of favoured foods ranging from



Pic Courtesy: ITC Grand Central Mumbai

Gulab Jamuns, Ladoos and Gujiyas to Samosas and Biryanis.

For tourists, tasting festive dishes is one of the richest ways to experience Indian culture.

Ganeshram Iyer, declares, "Food is more than nourishment during festivals—it is tradition, emotion and memory. Every *mithai* tells a story; from the ghee-laden *laddoo* that marks prosperity to crispy *murukkus* that bring families together over late-night conversations. Diwali thalis brim with richness, featuring sweets like *kaju katli*, *gulab jamun*, *jalebi* and regional specialties such as *Shankarpali* in Maharashtra, *Mysore Pak* in Karnataka, and *Sohan Papdi* in North India."

Bhanwar Singh Rathore, states, "Diwali festival is synonymous with sweets and savouries. *Mithai* like *laddoos*, *barfis*, *kaju katli* and *gulab jamun* are always present, alongside savoury snacks such as *namak pare*, *chakli* and *mathri*. At Cheetahgarh, we recreate these traditional delights but also add regional Rajasthani touches—like *ghevar* and *mawa kachori*—which bring a local authenticity to the Diwali spread."

Dinkar Sardesai, says, "Diwali, the festival of lights, is celebrated with an abundance of sweets and festive delicacies that symbolise prosperity and joy. Traditional *mithai* such as *laddoos*, *barfis*, *gulab jamun* and *jalebi* take centre stage, often prepared at home and shared with friends and family. Savouries like *namak pare*, *mathri*, *chakli* and *samosas* add a crunchy balance to the sweetness. Regional specialties also shine



Chef Bhanwar Singh Rathore

— from *Karanji* in Maharashtra to *Mysore Pak* in South India and *soan papdi* in North India. These foods are not just treats but tokens of celebration, offered to guests as a gesture of warmth and hospitality, making Diwali a festival where culinary traditions are as important as the rituals themselves."

Favoured Flavours

Festive time is the opportunity for giving a twist to the regular dishes. Special foods are prepared which are not only eye-catching and flavourful but also delicious. Diwali is not just the festival of lights—it is also the festival of food. This festival of flavours is celebrated across the nation in different ways relishing some of the most smacking dishes.

Bhanwar Singh Rathore disclosed, "This festive season, we see a strong demand for traditional flavours like saffron, cardamom, pistachio and rose.

However, there is also a curiosity for modern reinterpretations. For example, instead of the classic *gulab jamun*, we might serve saffron-infused *gulab jamun* cheesecake or a chocolate *ghevar* tart. These modern twists respect the traditional palate but add surprise elements, making celebrations memorable."

Dinkar Sardesai reveals, "This year's festive season is set to bring a blend of timeless traditional flavours and contemporary innovations. Classics like cardamom, saffron, rose and ghee remain at the heart of festive dishes, as they carry cultural significance and a sense of nostalgia. However, there is a growing demand for modern twists—fusion *mithais* infused with chocolate, coffee or savouries crafted with global spices and healthier ingredients like millet and jaggery."

He adds, "Hotels and restaurants are increasingly re-imagining festive menus by presenting traditional favourites in fresh formats—such as bite-sized portions, sugar-free options or plated desserts that combine Indian flavours with international techniques. This evolution doesn't take away from the authenticity but rather enhances the dining experience, offering guests both the comfort of familiarity and the excitement of something new. The result is food that tastes indulgent, yet feels contemporary and relevant to today's lifestyle."

Ganeshram Iyer states, "This year's festive season promises to be an exciting blend of old and new. Classic flavours—cardamom, saffron, rose, pistachio, and jaggery—will continue to dominate, but chefs are infusing them with contemporary twists. Picture a saffron panna cotta, a rose cheesecake or even chocolate-laced *barfis*. These innovations don't take away from the nostalgia of tradition; instead, they elevate taste profiles for a younger, globally minded audience."

Health Consciousness

Festive food, during festivals, comprises mostly of sweets and fried cuisine. For the health-conscious present generation, it is difficult to avoid these tempting delicacies. But they satisfy their craving





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



BLUE STAR

MOD KITCHEN EQUIPMENT PVT. LTD

3A, Street No.4, Block no. RZ Anand Parbat Industrial Area, New Delhi 110005

Tel.: 91-28762343 Mobile: +91 9811085683

Email: modequipment@yahoo.co.uk Website: www.modequipment.com

Imported Equipment Marketed in India

KLÄUS
INNOVATIVE IDEAS - STYLISH DESIGNS

VET Hong Kong
Food & Service Equipment
Chinese Wok Range

machines
caplain France
Electric Dough Sheeters

SPAR aluron
Spar Mixer

Electrolux Italy
Refrigeration Equipment



FAGOR
PROFESSIONAL

PRECISE
C.O. Cooney Equipment Co. Ltd
Induction Hobs & Woks

Eagle Malaysia
Stainless Steelware
Hi-Light Infrared Cooker

JENDAH Taiwan
Bakery Oven

ozti Turkey
Salamander

SIRMAN Italy
Meat Mincer

SCHOLL Germany
Plate Warmer

williams Hong Kong
Display Sushi Case

BERTO'S
CHEF SOLUTIONS

Other Overseas Partners

Kolb

Navati

Hatco

VIANEN
WE CLEAR THE AIR

robot coupe

S+ELLA 德昕
Commercial Induction

for festive food by periodising nutritious food (using natural sweeteners and whole grains and, also, baking instead of frying).

Dinkar Sardesai informs, "During festivals like Diwali, sweets are an integral part of celebrations, but rising health consciousness is changing the way people enjoy them. F&B outlets at ITC Windsor are innovating to offer healthier yet indulgent options, without compromising on tradition or taste. Classic *mithais* are being re-imagined using natural sweeteners like jaggery, low-fat ingredients and nutrient-rich additions such as nuts, seeds and dry fruits. Smaller, elegantly presented portions allow guests to savour the flavours guilt-free, while options like vegan, gluten-free and low-sugar sweets cater to diverse dietary preferences. With these thoughtful adaptations, festive indulgence becomes both joyful and mindful, allowing people to celebrate Diwali with delicious sweets while staying health conscious."

He adds, "In today's health-conscious world, even festive celebrations are evolving to embrace wellness alongside tradition. ITC Windsor is increasingly redesigning their festive menus to offer healthier alternatives without compromising on flavour or the celebratory spirit. Traditional sweets and rich curries are being re-invented using natural sweeteners, low-fat dairy, whole grains and fresh seasonal vegetables and fruits. Cooking methods are also being adapted, with more steaming, grilling and baking rather than deep-frying. Portion sizes are carefully considered, and menus often feature options for special dietary needs such as vegan, gluten-free or sugar-conscious choices. Additionally, presentation has become an important element, dishes are now served in ways that highlight freshness and nutritional balance, making the meal both visually appealing and wholesome. This trend reflects a larger shift in dining culture, where indulgence and health co-exist, allowing guests to celebrate festivals with enjoyment, mindfulness and well-being in perfect harmony."

Ganeshram Iyer states, "Sweets will always remain at the heart of Diwali—but yes, people now prefer guilt-free versions. Instead of avoiding *mithai*, they



Ganeshram Iyer

look for healthier ones. F&B outlets are already adapting with low-sugar recipes, vegan *mithai*, lactose-free desserts and sweets enriched with superfoods like chia, flaxseeds and quinoa. The result? Everyone gets to enjoy *mithai* without the guilt."

He adds, "Health consciousness is reshaping festive menus. Guests want balanced indulgence with wellness. Restaurants will feature sweets made with jaggery, dates and honey instead of refined sugar, millet-based snacks instead of refined flour and baked or air-fried savories in place of deep-fried ones. The festive table will still be rich, but smarter, lighter and more inclusive for mindful eaters."

Bhanwar Singh Rathore avers, "Sweets remain non-negotiable during Diwali, but people are choosing quality over quantity. Instead of a platter full of heavy sweets, guests prefer artisanal, portion-controlled desserts made with natural ingredients. At Cheetaagarh, we are introducing sugar-free *anjeer barfi* and



Chef Dinkar Sardesai

almond-date *laddoos*, which are both festive and wholesome."

He continues, "With people being more health conscious, we find guests are more mindful of sugar intake, portion size and ingredient sourcing. At our resort, festive menus feature baked instead of fried savouries, low-sugar sweets, millet-based snacks and use of natural sweeteners like jaggery, honey or dates. This shift ensures indulgence without guilt."

Healthy Menus

With people becoming more health conscious there is going to be a shift in the dessert menus too.

Ganeshram Iyer informs, "Health consciousness is reshaping festive menus. He adds, "A few desserts that are delectable as well as healthy that could be included in the menu are:

- *Ragi Manni* with *Jaggery* – rich in iron and fibre, naturally sweetened.
- *Elaneer* (Tender Coconut) *Payasam* – hydrating, light and dairy-light.
- Saffron Chia Pudding – omega-3 rich, gluten-free and festive in flavour."

Bhanwar Singh Rathore states, "We are already seeing the trend of health food in festive menus.

Some of the desserts in our festive menu include:

- Date & Nut *Laddoo* – sweetened naturally with dates, rich in iron and fibre.
- Jaggery *Til Chikki* with Dark Chocolate Drizzle – calcium-rich sesame seeds with antioxidant-packed chocolate.
- Quinoa *Kheer* with Almond Milk – a light, gluten-free version of the traditional favourite. These desserts allow guests to indulge without compromising on health."

Dinkar Sardesai disclosed, "In today's health-conscious world, even festive celebrations are evolving to embrace wellness alongside tradition. ITC Windsor is increasingly redesigning their festive menus to offer healthier alternatives without compromising on flavour or the celebratory spirit. Traditional sweets and rich curries are being reinvented using natural sweeteners, low-fat dairy, whole grains and fresh seasonal vegetables and fruits. Cooking methods are also being adapted, with more steaming, grilling and baking rather than deep-frying. Portion

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



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



sizes are carefully considered, and menus often feature options for special dietary needs such as vegan, gluten-free or sugar-conscious choices. Additionally, presentation has become an important element—dishes are now served in ways that highlight freshness and nutritional balance, making the meal both visually appealing and wholesome. This trend reflects a larger shift in dining culture, where indulgence and health co-exist, allowing guests to celebrate festivals with enjoyment, mindfulness and well-being in perfect harmony.

The festive menu will feature desserts that are both indulgent and health-conscious, allowing guests to enjoy sweet treats without guilt. Offerings include:

- Hazelnut *Besan Laddoo*, made with roasted *besan* and hazelnuts for a boost of protein, fiber and healthy fats;
- Pista Pumpkin Seed *Barfi*, rich in antioxidants, minerals and heart-friendly fats;
- *Badam Khajur Barfi*, naturally sweetened with dates to provide fiber and essential nutrients while avoiding refined sugar;

Badam Jowar Laddoo and Millet *Laddoo*, made with ancient grains like *jowar*, *ragi* or *bajra* combined with nuts and natural sweeteners to provide protein, fiber, and slow-release energy.

By blending traditional flavours with nutrient-rich ingredients, these desserts are designed to be both delicious and nourishing, making them perfect for a

festive celebration that balances taste and wellness.”

Global Influence

Indian cuisine is embracing global influences, with dishes incorporating flavours from around the world. There is an increasing influence of global dishes – even on festive food – particularly with the young generation opting for international cuisine. International cuisine has significantly influenced Indian festival foods by introducing new ingredients, techniques and flavour profiles that have led to the creation of fusion dishes and the evolution of traditional recipes.

Dinkar Sardesai disclosed, “Food has always been central to festive traditions, and mithai continues to hold a place of pride in Diwali celebrations. What makes this season exciting is the way traditional sweets are being re-interpreted with contemporary flavours and premium ingredients. Classics like *Besan Laddoo* or *Barfi* are being elevated with global notes, resulting in creations such as Hazelnut *Besan Laddoo*, Pista Pumpkin Seed *Barfi*, *Badam Khajur Barfi* and *Badam Jowar Laddoo*. Alongside, refreshing innovations like *Kaju Cranberry Sheer*, *Aam Kesar Sheer*, *Khubani Ramdana Laddoo* and *Moongphalli Dodha Barfi* bring a modern flair to the festive platter.

These *mithais* exemplify the evolving palate of today’s celebrants—where authenticity is preserved, yet experimentation is welcomed. By combining familiar Indian

textures with global inspirations and healthier ingredients, these sweets become more than just indulgences; they turn into expressions of luxury and culinary craftsmanship. For the hospitality industry, such innovations are a way to connect with both tradition-loving guests and younger audiences who seek novelty, making festive dining a holistic experience that is memorable, indulgent and culturally rich.”

Bhanwar Singh Rathore, believes that due to increased influence of global dishes, Indian food would incorporate international flavours. He affirms, “Today’s younger guests enjoy fusion as much as authenticity. At Cheetahgarh, we blend Indian *mithai* flavours with global formats—think tiramisu layered with filter coffee and cardamom or *rasmalai panna cotta*. The key is balance: retaining the soul of Indian flavours while embracing global inspiration.”

Ganeshram Iyer asserts, “Fusion is the way forward. Indian cuisine is resilient yet versatile—it absorbs international influences beautifully. Tandoori cottage cheese tacos, *mithai*-inspired macarons, and *gulkand* tiramisu are now finding a place on festive menus. The magic lies in balance—retaining the essence of Indian cuisine while borrowing global creativity to surprise diners.

These integrations allow us to keep the cultural soul intact while making Indian food relevant for global-minded millennials and Gen Z diners.”

Artisanal Sweets

While festive season tempts people to indulge in sweets, it may be mentioned that artisanal sweets are becoming increasingly popular. This could be attributed to their enhanced taste, premium ingredients, innovative flavours and thoughtful packaging. This makes them ideal for gifting as well as personal enjoyment. So, would artisanal sweets be on festival venues’ menu? If so, what would be the dishes and how would they differ from the normal sweets?

Bhanwar Singh Rathore states, “Artisanal sweets are gaining popularity. These are handcrafted, use premium ingredients, and often come with creative plating. For instance, at WelcomHeritage Cheetagrah Resort & Spa our pistachio



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

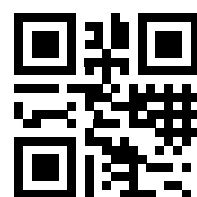
SINCE
1970



**Bringing the
Farm's Best to
Your Kitchen**

GPA FOODS PVT. LTD.

✉ agopure@agopure.net 🌐 www.agopure.net ☎ 011 - 47820000



Scan the QR Code to
open the website

rose *peda* with edible gold leaf is elegant and festive, while coconut-jaggery *laddoos* rolled in chia seeds give a modern superfood twist."

Ganeshram Iyer says, "Artisanal sweets are gaining popularity. They are handcrafted, premium and made in small batches with great attention to ingredients and presentation. Unlike mass-produced sweets, these are experiences in themselves. For example:

Single-origin Chocolate *Pedas* with a rich cocoa depth.

Rose & Pistachio Baklava-inspired *barfi*.

Blueberry *Rasgullas* with natural fruit

infusion.

They differ from normal sweets because they're personalised, premium and often beautifully packaged—ideal for gifting and gourmet indulgence."

Dinkar Sardesai declares, "The festive menu will feature a selection of artisanal sweets that go beyond the conventional offerings. These handcrafted delicacies are made with premium ingredients, innovative pairings and meticulous attention to detail, setting them apart from regular sweets. Guests can look forward to unique creations such as Hazelnut *Besan Laddoo*, which blends the nutty richness of hazelnuts with the comfort of traditional *besan*; Pista

Pumpkin Seed *Barfi*, a modern take that adds crunch and nutrition to a classic *mithai*; *Badal Khajur Barfi*, naturally sweetened with dates and delicately flavoured for a wholesome twist; and *Badam Jowar Laddoo*, where almonds meet the goodness of ancient grains for a guilt-free indulgence. These sweets are designed not just to satisfy the festive sweet tooth, but to offer a more refined, balanced and premium experience."

Conclusion

The festive season is witnessing several changes in the cuisine but every festival is going to be a memorably sweet occasion! ■

Recipes to Make the Festivals Sweet

Amaranth & Jaggery Ladoo

Ingredients

Popped Amaranth	1 cup
Jaggery grated	¾ cup
Ghee	¾ cup
Grated coconut	¾ cup
Mixed nuts chopped	2 tbsp
Raisins	2 tbsp
Cardamom Powder	½ tsp

Method

On a medium flame, heat a pan.

Dry roast a millet until popped.

Cool the dry roast millet.

Grind the millet into a fine Powder,

In separate pan, add grated jaggery and 2tbsp spoons of water.

Heat at a medium flame until jaggery melts.

Strain the above mixture and set aside.

In a mixing bowl, combine the millet powder, grated coconut & cardamom powder.

Take a previous pan that was used for roasting millet and heat ghee, chopped nuts, raisins and fry until it turns golden and raisins puffed in it.

Pour the hot ghee mixture into the millet mixture.

Mix well.

Add the strained melted jaggery in to millet mixture.

Mix thoroughly till well mixed.

Grease your palm with little ghee.

Take a small portion of mixture and shape into round laddoo.

Repeat the same process with rest of the mixture.

Allow the laddoo to completely set cool before serving it.

(Chef Dinkar Sardesai, Executive Chef, ITC Windsor Bengaluru)

Jaggery & Sesame Pannacotta

Ingredients

Fresh cream, milk, organic jaggery, roasted sesame paste, agar-agar.

Method

Heat cream with jaggery, mix with sesame paste, set with agar-agar, chill, and serve with sesame brittle.

Twist: Combines Italian finesse with Indian festive flavors.

Rose & Pistachio Phirni Tart

Ingredients

Phirni base (rice, milk, sugar, rose essence), baked tart shells, pistachio garnish.

Method

Fill phirni into tart shells, chill, garnish with pistachios and rose petals.

Twist: Traditional phirni presented in an elegant French-inspired tart format.

(Ganeshram Iyer, Hotel Manager, Accor Hotels)

Saffron & Almond Quinoa Kheer

Cook quinoa in almond milk until creamy.

Sweeten with jaggery or honey.

Flavour with saffron and cardamom.

Garnish with roasted almonds and pistachios.

Chocolate Ghevar Tart

Use traditional ghevar base as tart shell.

Fill with rich dark chocolate ganache.

Top with candied nuts and rose petals for festive appeal.

(Bhawar Singh Rathord, Executive Chef, WelcomHeritage Cheetagrah Resort & Spa)



Professional Buffet Solutions for Hotel and Gastronomy



Juice and Milk Dispensers with Patented Dripless Faucets, Cereal bowls, Jam Pots, Cold Display Units for cheese and Fruits, etc .

Visit: www.frilich.com

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

Andy Mannhart Verpaco India Pvt. Ltd.



Banqueting Traits and Trends During Festivals

As in the case of restaurants, so is it in the case of wedding and festive venues. The ambience and the food served makes the event a success with the guests! The banquet managers and caterers have to bring joy, gaiety and vibes in the environment to ensure that the guests leave the venue in a cheerful and contented mood, leaving the organisers of the event feel blessed and exultant, With the festive and wedding season around the corner, *Ashok Malkani* views the constant innovations being introduced by the caterers to ensure novelty, originality and uniqueness in their services as well as offers advice, based on experts for the industry to upgrade.

With the approaching festive and marriage seasons, banquet managers, caterers as well as the participants are excited. The season for celebrations is a prime time for friends and families to come together. Marriages and festivals are occasions which are celebrated with pomp and splendour. Besides the joyous ceremonies there is a lavish spread of delectable cuisine amid spectacular décor which sets every event apart.

Speaking about weddings, it is common knowledge that at the weddings, while the couple celebrate love, joy and new beginnings,

for guests, it's an opportunity for the guests to dress up in festive attire and participate in joyous ceremonies.

For the banquet managers and caterers, marriages and festive celebrations, are occasions for them to display their talent and acumen not only across their knowledge of cuisine but also décor and display.

The banquet managers, with their acumen, often come up with décor ideas which leaves one gaping with wonder and awe!

The festive venues' décor, today, emphasises sustainable design, with natural elements like living walls and reclaimed

materials and immersive experiences through dynamic LED projection mapping and interactive digital art. Other popular trends include lush biophilic designs, creating warm, inviting atmospheres with abundant greenery, bold and maximalist aesthetics. It may be mentioned that decorating venues for special occasions involves careful coordination of lighting, floral arrangements, furniture and decorative elements aligning with a theme that has often been chosen after careful consideration.

As far as wedding venues are concerned, often the scent of fresh flowers around it add



Pic Courtesy: The Westin Chennai Velachery

to the elegance and sophistication. From delicate roses to perhaps vibrant peonies, the options for floral decorations are indeed endless. The focus, often, is on the grand floral reception stage.

Sugar Taylor, a Washington D.C. based multimedia designer who focuses on event design, branding and interiors, speaking about marriage festivity, claims, “Wedding ceremony is a manifestation of your love, and visual proof you’re at a celebration. It communicates the joy of being together.” And since this joy begins from the wedding venue, it must have a décor that would be everlasting!

The décor of the venue, for an event manager, sets the tone and creates lasting memories for the attendees as well as the organisers.

It must be remembered that the right décor for any event – be it a wedding or a get-to-together or any other celebrative occasion – ensures everlasting memories for all concerned.

For festive occasions like Onam, Dussehra, Diwali, Christmas, New Year, etc. The décor emphasises the importance and the significance of the occasion. The venues for celebrating these occasions are normally decorated using themes of light, colour and nature, incorporating traditional elements like rangoli and diyas for Indian festivals, alongside festive trees and ornaments. For Christmas or New Year, rich fabrics, floral arrangements and string lights are used to create vibrant, culturally relevant and welcoming ambiances.

Catering as a Centrepiece

As far as weddings are concerned, besides the décor, catering is a major concern at Indian weddings. According to Daily Guardian, the wedding industry is estimated at Rs 6 lakh crore per annum.

Catering – be it for wedding or any other occasion, including company meetings – plays a major role in the success of the event. In this case it may be mentioned that in keeping with the evolving trends, catering too is adapting to the changing era. As far as festive occasion or a wedding ceremony is concerned, catering for the event once involved mass-produced food served in large quantities. Today, however, caterers are focussing on creating memorable dining experiences. One example of this is the “live-cooking counters”. This is a trendy feature at upscale special occasion ceremonies! Here the guests can watch their food being prepared in front of them. These live-stations have become immersive entertainment experience for the guests as it transforms



30+ Years of Expertise | 65+ Skilled Engineers

A service specialist company established in the early '90s by **Mr. Phool Chandra**, now bringing together a range of services and products under **PCNS Engineers Pvt. Ltd.**

We offer end-to-end solutions for the **Commercial Kitchen, Laundry & Hospitality** sectors - **trusted for after-sales support, preventive maintenance, and complex repairs** across all **major imported and indigenous brands**.



Expert Repair & Maintenance Services with OEM Spare Parts Support



Preventive Maintenance (AMC & CAMC)

With a team of 65+ expert technicians we ensure Priority Support, Cost Savings on Repairs, Reduced Equipment Downtime, Improved Efficiency and Extended Equipment Life.



Conversion / Remanufacturing of Equipment

we convert / re-manufacture your old but sound equipment using OEM components and parts with offering of 6-months warranty.

CONTACT US today to learn how we can support your business!

9811625827, 9811437558, 9811622587, 9990058517

Khasra No. 173, G Floor, Behind SBI Bank Rithala, New Delhi 85

info@pcns.co.in

www.pcns.co.in



food into an interactive experience for the guests.

People organising the celebrations today, are opting for gourmet catering, often comprising of international cuisine and fusion dishes. This creates a tailored dining experience for the guests.

As far as wedding catering are concerned, it is found that In almost all metropolitan cities (like Mumbai, Bangaluru, Kolkata, etc.) it has transformed dramatically over the last few years. The once straightforward traditional buffets have transformed into sophisticated culinary experience reflecting the couple's personality.

Last year (2024), there was a rise in personalised dining experience and interactive food stations. While these trends continue this year (2025) and, possibly the next year, it is found that the trend has extended beyond merely serving food. It has shifted to not only satiating the appetite but creating memorable dining experiences that becomes the talk of the wedding celebration.

A catering trend that has proved extremely popular are food stations. They are way ahead of the basic live-counters. These food stations are more elaborate and theatrical as compared to the live-food counters. Here chefs create dragon's breath desserts with liquid nitrogen. At these stations guests can have personalised *pani puri* by choosing not only their own fillings from a vast variety available but also their own variety of multiple flavoured water available at the food station. These interactive experiences create natural gathering spots for the guests, encouraging them to mingle with each other, while waiting

for their customised creations.

The trend for these memorable interactive food stations, which offer a perfect blend of culinary excellence and entertainment is expected to grow more sophisticated during this festive season and further in the future.

Fusion Cuisine on the Rise

Food is something that has, transcended geographic boundaries. It has always brought people together. An outcome of this love for food has evolved into fusion cuisine which is, today, becoming a favourite with the people and is proving popular with the caterers. Fusion cuisine combines the culinary traditions of two or more nations to create innovative dishes that celebrate multicultural backgrounds.

Fusion today is not just a culinary experiment, it's a statement. Madhav Sukhija, Head Chef, Pastiche, has gone on record, stating that fusion serves to create an experience that reflects our globalised, layered identities. He has further stated that every dish offered a story, a sense of culinary adventure that resonates with well-travelled, curious diners.

The popularity of fusion cuisine is growing for special occasions due to its ability to offer creative, personalised, and diverse culinary experiences. There are various factors for the popularity of this cuisine for special events. Some of them are:

Reflection of Cultural Diversity: At weddings of couples having diverse backgrounds a fusion menu can symbolize the blending of their cultures in a modern and meaningful way by featuring the culinary

traditions of both families

Satisfying Evolving Tastes: The growing exposure of the younger generation to international cuisines, has increased the desire among guests for fusion cuisine.

Creative and Appealing: Fusion food is encouraging chefs to innovate new recipes as well as display and present the creations in a visually appealing format. These "Instagram-worthy" dishes increase the event experience.

Balancing Novelty and Familiarity: A fusion dish combines familiar elements with exotic flavours and techniques providing the diners a sense of comfort while at the same time offering a fresh and exciting culinary experience.

Accommodating Diverse Nutritional Needs: The adaptability of this cuisine makes it easier to incorporate elements in keeping with the general dietary trends. It successfully caters to vegetarian and gluten free diets.

Caterers are increasingly introducing fusion food in India, blending Indian and international cuisines to offer innovative dishes like Sushi *Idli* or dishes with an Indian ghee roast masala twist.

Chefs are meticulously fusing two cuisines from different worlds to serve dishes that never existed. Sarika Kamble Chef de cuisine at Hyatt Regency, Pune has disclosed that lot of expats want to try Indian food but with fewer spices. Thus, though fusion food is not listed on the hotel's menu, chefs have come up with dishes like Thai curry dosa, which is the typical South Indian dosa mixed with a base of Thai curry for satisfying guests' desire for something new. Other experiments, she reveals, include the Indo-Oriental paneer tikka with subtle flavours of lemon-grass, passion fruit rasgullas and gajar halwa stuffed dim sum, a fusion Indo-Cantonese cuisine.

A few examples of fusion food dishes are:

Indo-Italian Fusion: This includes dishes like paneer tikka pizza, masala pasta and Indian-style lasagna.

Korean Tacos: A modern street-food favourite that combines the flavours of Korean barbecue (like bulgogi or kimchi) with the form of a Mexican taco.

Middle Eastern-American Fusion: This includes ingredients like tahini, sumac and falafel paired with American techniques. Some popular dishes include za'atar-spiced lamb burgers or falafel tacos.



CUTLERY BRAND IN INDIA*



Premium Dining



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

FNS INTERNATIONAL 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

"Source : Euromonitor Intl; Home and Garden, 2025 edition; GBN retail sales value terms; 2024 data."

FOLLOW US ON:





Pic Courtesy: Feathers Hotels Chennai

Sushi Burritos: This combines the fresh ingredients of sushi with the portable, handheld format of a Mexican burrito.

Fusion Chaats: The popular Indian street food – chaat – is given an international twist in the form of "pasta chaat" or "nachos bhel".

Chef Irfan Pabaney, country head of the SodaBottleOpenerwala (SBOW) chain of restaurants which is part of the Olive Group, avers, "True fusion food evolves over time when two different ethnic cultures meet and it may take decades or even a century to come about."

Health-Conscious Banqueting

Today, health consciousness is becoming an important and popular trend in banquets. Therefore, banquet managers are including healthier choices like plant-based dishes, low-calorie options and options with high nutritional value in their menus.

The banquet managers' health-focused menu normally has a selection of food and beverage options specifically designed to cater to health-conscious customers. These menus prioritise nutritional value and healthy eating habits while also ensuring delicious flavours. Key characteristics of a health-focused menu include:

Nutrient-Rich Ingredients: Incorporation of whole, unprocessed foods that are high in essential nutrients like vitamins, minerals, fibre and healthy fats. This often means plenty of fruits, vegetables, whole grains, lean proteins, and healthy fats.

Foods Low in Unhealthy Fats and Sugars: Minimising or avoiding ingredients that are high in unhealthy fats (like trans fats), excess salt and added sugars.

Portion Control: Offering well-balanced portion sizes that satisfy hunger without

leading to overeating.

Dietary Variety: Catering to various dietary needs and preferences, including vegetarian, vegan, gluten-free and low-calorie options.

Cooking Techniques: Utilising healthier cooking methods such as grilling, steaming, roasting or baking instead of frying, which helps reduce the use of excess oils and fats.

Focus on Freshness: Emphasising fresh and locally sourced ingredients, which not only supports local agriculture but often means higher nutritional value due to reduced time from farm to table.

To cater to health-conscious diners, the strategies for banquet managers to follow are:

- Plan meals with a balanced mix of essential nutrients, incorporating more plant-based proteins like lentils and beans, vegetables, fruits and whole grains.
- Prioritise the use of fresh, high-quality, and often organic ingredients to enhance both the nutritional value and flavor of the dishes.
- Be mindful of cooking processes as they can affect the nutritional content of food. Favour healthy preparation techniques.

It may be mentioned that some of the best catering services are, today, incorporating not only farm-to-table concepts in their wedding and festival menus but also observing Zero-waste catering.

Some new and exciting suggestions by dieticians, that could be incorporated by caterers in the menus for festivals and weddings of people who are health conscious are:

Noodle Station: Here the guests can tailor their own meal with a selection of vegetables and low-fat sauces

Artistic Fruit Arrangement: Artistically sculptured fruit, which is a healthy option to

satisfy your hunger, can also double up as decorations or edible centre pieces for the tables. Try presenting individual fruits as a starter or dessert by carving or creating them into new creations such as flowers. You can try ideas such as strawberry roses, tomato tulips or apple hearts.

Healthier Alcohol: If you are serving alcohol at an event, you could opt for options like gluten free wine, light beer or soda mixes. These are appealing for those with special dietary requirements.

Soups: They are not just easy starters for dinners but can also be a part of a conference menu. For the health conscious, the caterers should avoid cream-based soups and choose a recipe bursting with vegetables and flavour.

Salads (shaken, not stirred): Caterers could serve side salad in martini glasses for an extravagant, evening twist or, for afternoon events. Serve them in teacups. Creating interesting and quirky ways to serve traditional healthy food can make it seem more appetising and makes a plain salad fun and attention-grabbing.

Cucumber Cups: Depending on the size you could add different fillings, ranging from cheese to chocolate. They can serve as interesting finger foods.

Seafood Starters: Seafood and fish is a popular choice for a starter. Seafood such as salmon, cod, tuna or even oysters do not have much calories.

Wraps: A simple way to reduce the breaded products is to simply use wraps. Vegetable, meat and fish wraps can be a better choice than bread offerings. Wraps look more interesting when set out on a buffet table and can create a more up-market feel than offering old-school sandwich staples.

Antipasto: This is an Italian idea involving healthy salads combined with selective meats and light cheese. They make excellent combinations on platters or stations or even on skewers if you are looking for a lighter option for smaller events.

Coconut Whip: For the health conscious, caterers are advised to substitute the thick cream at dessert with a coconut whip. Besides being just as delicious as cream, it is less heavy and has a ton of health benefits. It goes well with cake, fruit and ice cream and is a healthy substitute for whipped cream. It also makes a great dip option.

Stuffed Peppers: Peppers can be an excellent base for carrying healthy food



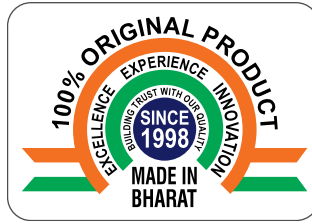
Follow us



Catalog

AKASA®

Unbeatable Commercial Range



CE Certified

**Spare Parts Available
Complete Indigenous**

**29 States
333 Cities
100+ Products**



Deep Fryer Digital



Food Warmer



ACB VS



Food Warmer



Waffle Machine



Crepe Machine



Griddle Plate



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. Pillar 248, New Delhi-110008

Phone : +919811117464, +919811117438

E-mail : info@akasainternational.in

www.akasainternational.in

Branch Office: 210, Neo Corporate Plaza, Ramchandra Lane Maeve road, Malad West, Mumbai-400064

options and they can be cooked for different times to suit the course. One can even serve whole peppers, stuffed with quinoa or rice, as main course. Peppers are colourful and dynamic and a great way to bulk out and liven up a buffet table.

Stuffed Mushrooms: Mushrooms can be even eaten raw and can be served as small hors d'oeuvres. You could also stuff them with quinoa, rice or pate.

Coconut and Almond Popsicles: This is a healthy dessert option which can combine with superfoods and nuts. A caterer can swap the ice cream bar with a decorate-your-own Popsicle stand and provide chopped nuts, honey, berries and other healthy items for the diners to make their own unique and delicious dessert.

Vegetable Cakes: People are aware of carrot cake as a healthy option, but other vegetables can also make scrumptious cakes. An enterprising chef can try banana, chilli, orange, beetroot, courgettes, pumpkin, parsnip.... the list is endless. One can also add dry fruits, nuts- and even spices- to the cake mixture and even experiment with different flavourings for frosting.

Technology Caters to Needs of Caterers

Chefs and caterers are using technology to ensure better service at events. Technology is playing an important role in successful event management. Today, caterers and banquet managers are heavily relying on technology to ensure success at event management. It streamlines communication between event planners and vendors.

Technology is an invaluable tool for achieving success as it streamlines operations, enhances engagement and provides data thus increasing efficiency. True



success hinges on event planners' strategic application of technology to meet event goals and attendee needs. It helps caterers and event planners by streamlining administrative tasks, improving communication, enhancing event promotion and providing tools for data-driven decision-making, all while boosting operational efficiency and client satisfaction.

Technology helps in enhancing and easing the performance of caterers and event planners in different ways. For caterers it helps in following ways:

Operational Efficiency: The menu and recipe software allows caterers to create, customise, and manage menus efficiently. It can automatically calculate ingredient quantities and costs based on the number of guests, reducing waste and ensuring profitability.

Inventory and Supply Management: Technology helps in tracking ingredients, supplies and equipment. While automated reordering alerts prevent shortages, systems like FIFO (First In, First Out) management minimise food waste.

Staff Management: Scheduling software helps managers in assigning staff to different events and tracking work hours.

Managing Menu: Menu management software helps in precise quantity estimations and inventory management systems reduce waste and control costs.

Smart Inventory Management Systems and Technology: These help in waste reduction, aiding caterers to operate more sustainably, aligning with eco-conscious client values.

Data Driven Decisions: Software for analysing data from sales, feedback and inventory helps caterers identify trends optimise menus, and tailor services to client preferences.

In short, technology helps promote eco-friendly practices by reducing the need for paper materials. Using digital apps for schedules and tickets and hosting virtual components can minimise an event's carbon footprint.

Conclusion

As the festive season (with major festivals like Dussehra, Diwali, Christmas and New Year) as well as the marriage season around the corner there are going to be a plethora of events taking place making it a busy tenure for the event planners, banquet managers, caterers, etc. The event management industry is expanding at lighting speed and the market size, which was estimated at about \$ 5.23 billion, is expected to reach \$ 7.80 billion by 2029.

In India, the field of event management has a broad and rapidly expanding employment scope. Studies show that the events and activations sector is expanding at a compound annual growth rate (CAGR) of 8.31%. The industry is poised for strong, multi-billion dollar growth as the demand for curated experiences at weddings and corporate events increases.



FLOUR THAT CARRIES THE FLAVOUR OF EUROPE



Pure Flour from Europe offers the authentic touch behind the food you love — From the perfect pizza base to delicate pastas and crusty breads, the Mediterranean kitchen begins with pure, organic flour.



Co-funded by
the European Union

THE EUROPEAN UNION SUPPORTS
CAMPAIGNS THAT PROMOTE HIGH
QUALITY AGRICULTURAL PRODUCTS.



www.pureflourfromeurope.com

Views and opinions expressed are however those of the author(s) only and do not necessarily reflect those of the European Union or the European Research Executive Agency (REA). Neither the European Union nor the granting authority can be held responsible for them.

Follow us on





The Rise of Mindful, Health Forward Drinking: The Trends Reshaping the Alcohol Industry

By Sharmila Chand

There is a sober movement trend in the beverage industry - Millennials inclining towards mindful and health conscious drinking. They strive to balance work, family and social life by cutting back on alcohol consumption. The focus is on health, choosing practical alternatives that align with their goals.

The question is no longer about "how much?" to drink but about how valuable qualitative moments can be experienced to enjoy alcohol in a way that aligns with their overall health, wellness and social values.

The key trend is - Millennials are drinking less than previous generations

and do not consider alcohol consumption as an essential component of socialising. Instead, they embrace a more balanced perspective - prioritising mindfulness, holistic health and moderation.

Here we have experts speaking on how the hospitality industry is witnessing and redefining the beverage culture in India.

Madhumita Maltesh, Executive Mixologist, JW Marriott Hotel Bengaluru
A Shift Toward Mindful, Health-Forward Drinking

"We are seeing a change towards attentive, health-conscious drinking across all guests categories, but Gen Z

is leading the way. They are significantly more careful of what they consume and seek drinks that provide both an enjoyable experience and a sense of well-being. It is no longer simply about the alcohol content or classic cocktails; it is about balance, fresh ingredients, and authenticity.

Drinks with Fresh Herbs from JW Garden

"Adhering to the trend, at the JW Marriott Hotel Bengaluru, we have been creating drinks with fresh herbs such as basil, coriander and ginger from our brand pillar JW garden. These components not only enhance flavour but also reflect the increased demand for wellbeing and

mindfulness. We see this as an exciting chance to redefine cocktail culture for today's drinkers.

For instance, we have two specially curated cocktails that are light on alcohol but high on wellness - 'Golden Hour'. It is a vibrant, digestive-friendly cocktail inspired by Ayurvedic roots. It has key fresh turmeric juice, kaffir lime and ginger honey. Soda and ginger completes the drink. The second one is 'Green Muse' - a calming, low-ABV cocktail inspired by tea rituals and spa infusions like Elderflower liqueur and Jasmine green tea reduction."

Deewakar Mehra, Head Mixologist at Loya, Taj West End, Bengaluru

"The shift towards mindful, health-forward drinking aligns perfectly with the approach to cocktail craftsmanship at LOYA, Taj West End Bengaluru. At LOYA, we approach cocktails with a meticulous attention to detail.

The ingredients are carefully chosen to prioritise the story they tell - spices that evoke the warmth of the North, botanicals that awaken the senses and house-made infusions that balance flavour with aroma.



" At JW Marriott Hotel Bengaluru, we have been creating drinks with fresh herbs such as basil, coriander and ginger from our brand pillar JW Garden- adhering to the current focus on mindful drinking."

- Madhumita Maltesh, Executive Mixologist, JW Marriott Hotel Bengaluru

This philosophy transforms our cocktails into more than just drinks; they become immersive experiences that invite guests

to savour and connect with the origins of each ingredient.

'Every beverage is a narrative of thoughtfully selected ingredients that carry both cultural significance and sensory depth.

For instance, 'The Mulethi & Passionfruit Gin Cooler' is a perfect example, combining ingredients known for their calming, antioxidant-rich properties, making it a refreshing yet health-conscious choice.

Meanwhile, the 'Malwa Highball' brings together vibrant, natural elements that are both revitalising and light, offering a crisp, clean sip while delivering a burst of refreshing flavours. Both cocktails are designed to provide a more balanced drinking experience, allowing you to indulge mindfully."

Dinesh Arora, Founder, Qavalli, Chica, Roma

"Over the years in the hospitality business, we've seen countless trends come and go. But what Gen Z is driving right now feels different, it's not just a trend; it's a mindset shift.

At our establishments, I'm seeing



Crafting Culinary Masterpieces, One Ingredient at a Time

With 19 years of collective experience, Euro Foods is your gateway to gourmet, globally sourced ingredients. For us, distance doesn't matter — we deliver across the globe.

Chocolates | Bread Pre-Mixes | Frozen Purees | IQF Fruit Fillings | Canned Fruits & Vegetables
Cereals | Dry Fruits, Nuts & Seeds | Dairy | Gourmet Food & FMCG



Delhi (Corporate Office)
Euro Foods Pvt. Ltd.
239-240, 2nd Floor, DLF Tower, Shivaji Marg, New Delhi-110015, India
+91-11-4557-9574 / +91-11-4557-9576

Mumbai (Branch Office)
No. C/401, 4th Floor, Hyde Park, Saki Vihar Road,
Opp. Ansa Industrial Estate, Andheri (East), Mumbai-400072, India
Tel: +91-22-28575629 / +91-22-28575677

   [eurofoodsindia](https://eurofoodsindia.com)


Scan
For E-Catalogue
eurofoods.co.in



"At LOYA, our cocktails are thoughtfully crafted to align with the principles of mindful drinking – prioritising wellness without compromising on flavour"

Deewakar Mehra, Head Mixologist at Loya, Taj West End, Bengaluru

more young diners who aren't just looking for a drink, they are looking for an experience. They want something that feels good, tastes great and aligns with their lifestyle. This generation is incredibly conscious about what they consume. They are drinking less, but when they do, it has to be meaningful. Curated cocktails made with healthy, functional ingredients are the future and honestly, I love it. It challenges us, as restaurateurs, to innovate. We are not just bartenders anymore – we are 'Wellness Curators'. We get to tell a story with every glass, and that's exciting. There's a certain beauty in mixing ingredients that not only spark flavour but also nourish. It's a win-win: guests leave happy, and they feel good the next day too.

Every Ingredient, Every Aroma, Every Sip Matters

"When we sat down to design our cocktail list, I knew one thing for sure: it had to reflect the new wave of mindful drinkers as they want a connection.

So we crafted cocktails that don't just deliver on flavour, but on feeling. Here are two that embody that ethos:

Ustaad's Highball - Bold, balanced and refreshingly refined. It is for those who want that classic highball sophistication – but with a soulful, Indian twist. The cold brew Himalayan tea gives it depth and

calm energy, the honey brings warmth, and the bubbles lift it all up. It's light, clean, and goes easy on the alcohol, making it a perfect companion for long conversations and easy evenings."

The other one which needs a mention is 'Q'Navrattan' - a cocktail that tells a story in every sip.

It is truly special. Inspired by the rich tapestry of Indian flavours, Q'Navrattan is complex yet harmonious. The smokey chocolate dances with the sharp citrus, while the oak tart grounds it with a woody richness. And the finish? That hint of mukhwas – it's nostalgic, unexpected, and unforgettable. Despite its bold flavour profile, it's designed to be sipped mindfully, not rushed just like a good conversation.

Both these cocktails represent what I truly believe in: drinks that feel good, taste incredible and leave an impression without leaving you drained. This is the future of drinking – intentional, curated, and full of soul."

Nadia Sood, Co-founder, Bebid Hospitality Private Limited

"The beverage industry is undergoing a fundamental shift, led largely by Gen Z,



"The trend is not just a decline in alcohol consumption, but also the rise of 'mindful drinking', a movement that celebrates moderation, sophistication, and well-being without compromising on taste"

Nadia Sood, Co-founder, Bebid Hospitality Private Limited

a generation that is hyper-aware, health-conscious and experience-driven.

At Copenhagen Sparkling Tea, we believe that conscious indulgence should never come at the cost of flavour or flair. Our specially curated cocktails are crafted to elevate the drinking experience while staying aligned with the rising demand for wellness-forward choices.

'The emphasis is on ingredients, experience and intentional choices, not just alcohol content.

A great example is the Berry Earl Spritz, a vibrant, low-ABV cocktail that blends Copenhagen Sparkling Tea BLÅ with fresh seasonal berries, Earl Grey syrup and a splash of lemon. It offers a perfect balance of fruity tartness and floral notes from the tea, all while being refreshingly light on alcohol and calories.

Another crowd favourite is the Sparkly Passion, a tropical, zero-proof cocktail that uses Copenhagen Sparkling Tea LYSEGRØN as a base, combined with passionfruit puree, fresh mint and a dash of honey or agave. It's a revitalising drink that feels indulgent but is packed with natural antioxidants and no added spirits.

Both these cocktails exemplify the shift towards sophisticated, health-forward drinking." ■



"We are not just bartenders anymore — we are 'Wellness Curators'. We get to tell a story with every glass, and that's exciting. There's a certain beauty in mixing ingredients that not only spark flavour but also nourish. It's a win-win: guests leave happy, and they feel good the next day too"

- Dinesh Arora, Founder, Qavalli, Chica, Roma



*“The Art of
PIZZA, PERFECTED.”*

From Backyard Feasts to Professional Kitchens,
We've Got Your Fire

Explore Our Full Range of Pizza Ovens

From Home Kitchens to Professional Kitchens, We've Got You Covered!



Get in touch:

📷 chefs_forno

🌐 chefsforno.com

☎ +91-98716 66994

✉ sales.gunihospitalityindia@gmail.com



Designing Menus that Sell: From Concept to Customer Delight

By Harsha Masand

In the highly competitive world of food and beverage, a restaurant's menu is much more than a simple list of offerings. It serves as the primary touch point between a brand and its guests, the canvas through which a restaurant tells its story, evokes emotions and drives commercial success. But crafting a menu that sells is not a mere exercise in culinary creativity; it is a calculated strategy, meticulously designed to engage the diner's senses, reflect the brand identity and maximise sales.

In today's dynamic market, where customer expectations shift rapidly and competition intensifies, the menu must be both timeless and agile. From layout and pricing structure to selection of dishes and ingredient sourcing, every element plays a pivotal role in creating a compelling and profitable dining experience. Behind the scenes, restaurateurs, chefs and brand strategists collaborate to design menus that resonate emotionally, deliver operational feasibility and satisfy the evolving palates of modern diners.

"A restaurant's menu is more than a catalogue of dishes; it is the single most

powerful communication tool between the chef, the brand and the guest. Over the past two decades of working with diverse F&B formats in India and overseas, I have witnessed the dining landscape here evolve rapidly—from the days when familiarity ruled, to the present, where diners are equally hungry for authenticity and global innovation. In such a setting, a well-designed menu must do more than list offerings; it must engage, persuade, and ultimately drive sales."— Jaideep Aurovindo Gupta, Director, Hospitality Consultants.



Jaideep Aurovindo Gupta

The Aesthetic Significance of the Menu

A well-designed menu transcends mere dish listings; it crafts a complete experience. The visual design, structure, and language must reflect the brand's identity while simplifying the customer's decision-making journey. Typography, imagery and evocative prose transform the menu from a transactional document into a narrative that sparks anticipation.

Every detail is purposefully designed, from the wording that highlights the dish's flavour profile to the strategic positioning of high-margin items. Visual psychology plays a critical role: studies indicate that diners' eyes naturally gravitate toward the top-right or central areas of the menu page. Placing signature or high-margin items in these prime zones subtly guides customers' decisions.

Menus also function as a visual manifestation of the brand's philosophy. Whether it's a sleek, minimalistic layout for a fine-dining experience or a playful, vibrant design for a casual café, the aesthetic must align seamlessly with the restaurant's identity.

"If a dish is popular, sparks repeat orders, and our chefs enjoy preparing it, it remains on the menu. When something doesn't resonate or proves impractical, we phase it out. Interestingly, when we've brought back retired favourites as limited-time specials, they've created a buzz that drew guests back with excitement." Guitry Velho, Director and Vice President, Heritage Village Resorts and Spa, Goa.

This insight underscores the evolving nature of an effective menu, one that adapts based on customer preferences, operational realities and market trends, while maintaining the brand's essence.

Strategizing Menu Content

A restaurant's menu does more than showcase culinary expertise; it reflects a strategic market understanding. Designing an impactful menu demands a careful balance between creativity and practical constraints such as kitchen capacity, ingredient availability and pricing dynamics. The temptation to offer an exhaustive list must be resisted, as it risks overwhelming customers and complicating kitchen operations.



Chef Jasjit Singh Keer

"The biggest mistake is not focusing on their niche and instead trying to offer too much variety. A larger menu demands more raw materials and ingredients, which makes it harder to maintain consistency. Over time, this affects quality and eventually reflects in customer reviews. The best menus, in my opinion, are simple, focused and straightforward—designed to deliver high-quality food every time.", Shaunak Shah, Director of Operations at International Food Company.

A well-curated menu enables high operational standards, reduces kitchen

complexity and strengthens the brand's positioning as an expert in its niche. Clear sections, such as health-focused options, Jain food or regional specialties, enhance the guest experience, pricing, enabling easier decision-making and supporting repeat visits.

"Price them as per the competition that you intend to compare your establishment with (in every sense, the ambience, value of money, the target consumer, location etc). Pricing is important, but what is more important is you really should know whom you are catering to.", Binny Varghese, Co-Founder, Zura Bevcraft.

Pricing strategy extends beyond covering costs or maximising margins; it is a deliberate positioning tool. Understanding the target demographic helps balance high-margin signature dishes with affordable staples, using techniques like psychological pricing to shape perceived value. Additionally, seasonal menus and limited-time offers are powerful strategies for creating urgency, generating social media buzz, and allowing restaurants to experiment with innovative concepts without permanent commitment.

Door Hardware for Cold Rooms & Commercial Refrigeration Equipment



SS304 Drawer Slides



Magnetic Latches and Cold Room Hardware

We import Hardware Accessories for Cold Rooms and Commercial Refrigeration Equipment, Distributing products from some of the World's Leading Manufacturers.

Our Product Range:

» Telescopic Stainless Steel Slides » Cold Room Handles & Hinges
Door Gaskets » Drain Heaters & Door Heaters » PVC Coving » Magnetic Latches

Authorized India Distributors for :  **FERMOD**
INNOVATION since 1934  **KASON**  **mpm**
PLASTIC PROFILES  **compeX**TM

Fci
Freeze Controls (India)

CONTACT US : D-19 Ranjit Nagar Commercial Complex,
Ranjit Nagar, New Delhi - 110008
Tel : 011-45034975 / 9810097151 Email : tarun@freezecontrols.com



Binny Varghese

Crafting Appetite through Language, Placement, and Design

Words are far more than neutral descriptors, they are powerful tools that shape perception, enhance desire and drive sales. A strategic menu does not simply list items; it tells a story. Descriptive prose that highlights provenance, preparation techniques, and sensory experience elevates a dish in the eyes of the guest.

For example, "charcoal-grilled chicken with Kashmiri chilli glaze" conveys a sense of craftsmanship and unique flavour far more effectively than the generic "chicken tikka." Such descriptions communicate care, authenticity and culinary expertise, inviting diners to partake in a richer experience.

Beyond language, the physical structure and design of the menu play a pivotal role. Behavioural studies show that diners' eyes naturally gravitate toward certain sections of the menu, most notably the top-right and central portions of a page. Strategically positioning high-margin or signature dishes in these areas subtly increases their visibility and sales.

Visual emphasis, icons, bold text or boxed highlights, can be used effectively to showcase chef's specials, new additions, or high-margin items without appearing aggressive or pushy.

"A restaurant's menu is more than a catalogue of dishes; it is the single most powerful communication tool between the chef, the brand and the guest.", Jaiveep Aurovindo Gupta, Director, Hospitality Consultants.

This fusion of evocative language and intelligent design ensures that the menu serves as a seamless, intuitive guide, driving both emotional and commercial outcomes.

Seasonality, Storytelling and Authenticity

India's dining culture is intrinsically linked to its festivals, climate cycles and regional produce availability. A seasonal menu that reflects these rhythms not only enhances the guest experience but reinforces the brand's authenticity and connection to local traditions.

"The Indian diner in 2025 is rooted in local comfort food yet curious about global flavours. A successful menu bridges these worlds, presenting food that is both familiar and aspirational, without overwhelming the guest.", Jaiveep Aurovindo Gupta, Director, Hospitality Consultants.

Incorporating seasonal dishes, such as a monsoon *khichdi* adorned with truffle oil or a summer mango salad, demonstrates the brand's agility and inventiveness, while anchoring the experience in local context. Limited-time seasonal offerings also serve as marketing drivers, creating urgency and prompting social media engagement.

Authenticity and uncompromising quality remain non-negotiable pillars. Consumers increasingly demand transparency about ingredient sourcing, preparation techniques and sustainability practices. Every dish should reflect the brand's philosophy.

"Menu reflects our brand story fresh, clean and quality. Every dish or sauce reflects that philosophy. If a dish or sauce doesn't fit that then it doesn't make it on the menu. We avoid shortcuts like artificial preservatives, flavouring or overly processed ingredients, which builds trust with customers.", Chef Jasjit Singh Keer, Founder of Oh! My Sauce.

Such integrity builds long-term trust and distinguishes a restaurant in a crowded marketplace. The ability to balance local comfort with global innovation and tradition with modernity, becomes a strategic differentiator.



Guitry Velho



Shaunak Shah

Beyond the Dishes: The Holistic Experience

A menu should be treated as more than just a decision-making tool; it should reflect the restaurant's overall personality, from ambiance to service style. The choice of paper stock, typography and layout should mirror the brand's positioning and values.

Modern digital solutions, QR code-based ordering, dynamic digital pricing and interactive apps, add a new layer of flexibility, allowing real-time updates and customer-driven customisation. Yet, even in digital formats, the principles of clarity, engagement and intuitive structure remain essential. Guests should be able to navigate easily, understand offerings at a glance, and make confident choices without decision fatigue. Ultimately, a menu should do more than list offerings; it should invite the guest into a story, one of passion, authenticity and culinary craftsmanship.

Conclusion: The Living Document of Growth

A restaurant menu is a living document. It evolves in step with market trends, seasonal produce availability, customer expectations and the brand's strategic direction. The most successful menus are those that continuously adapt while remaining true to the brand's core philosophy.

Designing menus that sell is not just about listing dishes, it is about strategically curating an experience that reflects authenticity, understands the target market, uses pricing intelligently and offers a balanced flavour profile that appeals to both local and global palates.

In the end, a restaurant menu is a mirror to the brand's identity, clean, compelling and designed to sell. ■

"I am Passionate about My Role in Curating Exclusive Experiences"

Chandan Thakur, Assistant Director of Food & Beverage, Grand Hyatt Gurgaon

By Sharmila Chand



Chandan Thakur is a seasoned hospitality professional with over 18 years of dedicated experience with the Hyatt brand, currently serving as the Assistant Director of Food & Beverage at Grand Hyatt Gurgaon. With a deep-rooted understanding of luxury service standards and a passion for creating memorable dining experiences, Chandan has established himself as a strategic leader in the food & beverage domain.

Known for his calm leadership style and hands-on approach, Chandan brings a blend of operational expertise and creative vision. He has curated and executed a wide range of high-profile events, including international bar takeovers, wine pairing dinners, thematic brunches and seasonal pop-ups. His ability to seamlessly collaborate with culinary teams, beverage partners and brand marketers has resulted in consistently high guest satisfaction and strong business results.

In an exclusive interview he talks about his work philosophy and more....

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

I enjoy the dynamic nature of the role as every day presents a new opportunity to create memorable experiences, both for guests and the team.

I find great satisfaction in curating moments that go beyond a meal, be it through thoughtful service, a well-executed event, or an unexpected culinary surprise.

What are the key trends you are showcasing and focusing on in your Food & Beverage spaces?

At Grand Hyatt Gurgaon, we're aligning our Food & Beverage offerings with evolving guest preferences through innovation, authenticity and experience-driven concepts. Key focus areas include: modern asian at maison maiya; locally sourced, seasonal ingredients at Cena Pranzo; craft beverage culture at Bar Musui; wellness-focused dining at Parlour and immersive culinary experiences at all outlets.

How has your journey been in hospitality so far?

My journey in hospitality has been

incredibly rewarding and deeply enriching. With over 18 years in Food & Beverage, all with the Hyatt brand. I've had the privilege to grow through diverse roles, challenging environments and inspiring mentors. Each assignment, from Hyatt Regency Delhi to now as Assistant Director of Food & Beverage at Grand Hyatt Gurgaon, has strengthened my belief in the power of people, purpose and genuine care. It's a dynamic industry that constantly evolves, and that's what keeps me motivated, the ability to create meaningful experiences, lead passionate teams, and keep learning every single day.

What are your dreams to be fulfilled?

My dream is to continue growing as a purpose-driven hospitality leader, someone who not only delivers exceptional guest experiences but also builds strong, inspired teams that thrive on culture and care. I aspire to take on larger leadership roles within the industry, where I can influence brand strategy, mentor future talent, and contribute meaningfully to the evolution

of Food & Beverage in India and beyond.

What is your working philosophy?

Consistency, and people-first leadership. I believe in leading by example, staying hands-on and creating a culture where empathy, accountability and excellence go hand in hand.

Anything else you would like to say?

Hospitality has shaped who I am. It's a profession built on passion, care and constant learning. I'm grateful for the journey so far and remain committed to creating meaningful guest experiences, empowering teams and staying true to Hyatt's purpose of caring for people so they can be their best.

Lastly, how would you like to define yourself?

I define myself as a passionate and people-focused hospitality leader. I'm driven by purpose, grounded in values and constantly striving to grow, both as a professional and as a mentor. I believe in leading with empathy, delivering with consistency and always staying curious and adaptable.

"The True Essence of Being a Chef is not Just about Cooking, but in the Stories, People and Moments that Make the Journey Worthwhile"

Chef Pawan Bill, Corporate Chef, Ophelia, Delhi

By Sharmila Chand



With an illustrious career spanning more than 22 years, Chef Pawan Bill specialises in crafting menus that embody a seamless blend of traditional flavours and modern culinary artistry.

His ability to marry creativity with discipline has consistently translated into dishes that are as visually stunning as they are flavourful. At Ophelia, Chef Bill leads the culinary vision with innovation and precision, curating experiences that go beyond dining. His role as Corporate Chef extends far beyond the kitchen - he oversees menu design, quality control and the training of his team to ensure every guest enjoys a world-class gastronomic journey.

Through his leadership and artistry, Chef Pawan Bill continues to shape Ophelia's identity as a destination for exceptional dining and setting new benchmarks in culinary excellence.

In an exclusive interview he tells us how his cooking philosophy is deeply rooted in cultural heritage and personal experiences.

How do you define yourself?

As a chef, I've had the privilege of dedicating my life to a profession that brings me immense joy and fulfillment.

Seeing the joy and satisfaction on my guests' faces is what drives me to continue pushing the boundaries of culinary excellence and to keep innovating in the kitchen.

What is your philosophy of cooking?

My cooking philosophy is deeply rooted in my cultural heritage and personal experiences. I draw inspiration from my upbringing, travels and interactions with people from diverse backgrounds. I believe that food has the power to connect us and evoke emotions and I strive to create dishes that reflect my own unique perspective and story.

What is your area of expertise?

As a Mediterranean and European chef with a passion for global flavours, I excel in crafting dishes that blend traditional techniques with modern Indian and Italian twists.

What is your source of inspiration?

My sources of inspiration are truly the pillars that hold me together. Three individuals stand out in my journey. Firstly, Chef Gordon Ramsay, whose culinary techniques are not just fascinating but have been a constant source of motivation, pushing me to elevate my craft. Secondly, Chef Saby, whose unwavering optimism has

been a beacon of hope, encouraging me to persevere through challenges and strive for excellence. And lastly, Vineet Wadhwa, who has mentored me with a paternal affection, imparting invaluable knowledge and skills that have been instrumental in shaping my managerial acumen. His guidance has been pivotal in my growth, and I am forever grateful for the lessons learned under his tutelage.

What has been the most rewarding moment in your career?

Winning the gold medal in 'Great Taste War, India' in the Italian food category in 2013 was a truly life-changing experience. The pride and sense of accomplishment I felt in that instant are etched in my memory forever, and it's a feeling that continues to inspire me to this day.

Favourite ingredients?

My go-to ingredient is fresh herbs, such as basil and cilantro. They add a vibrant flavour to dishes and make mealtime truly enjoyable. Whether I'm sprinkling them on a salad or using them to garnish a curry, fresh herbs always elevate the dining experience.

Favourite cuisine?

Italian cuisine is my absolute favourite because of its incredible diversity and rich flavours. From the creamy pasta dishes of Tuscany to the bold, cheesy pizzas of Naples, every region in Italy offers something unique and delicious. I adore how Italian food emphasises fresh, high-quality ingredients, allowing the natural

flavours to shine through in dishes like bruschetta or caprese salad.

Favourite spice?

Peri Peri is my favorite spice blend because of its perfect balance of heat and flavour. This spicy, tangy mix of herbs and spices adds a kick to any dish, whether it's grilled meats, roasted vegetables or crispy fries. I love how peri peri seasoning combines the fiery African bird's eye chili with aromatic ingredients like garlic, paprika and lemon zest for a truly unique taste experience. It's also incredibly versatile - I can use it as a marinade, dry rub or sprinkle it on food for added flavour.

What is your philosophy of work?

Truthfulness, cleanliness and purity are my 3 rules of work.

Lessons learnt in the kitchen?

The kitchen has taught me way too many things, but the most critical ones which shaped me till now are discipline, honesty and punctuality.

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

Just focus on your own thing, don't hesitate in taking risks and be optimistic. It does get hard but it doesn't mean crashing out or giving up is the only option.

Your sign off message?

As a Chef, 'Madness for Work' is what I thrive for.



STEEL BELTS AND FORMING SYSTEMS FOR INDUSTRIAL AND DECORATIVE CHOCOLATE

We are a world-class manufacturer of steel belts and chocolate forming/moulding equipment, with systems designed for the production of industrial ingredients – chips, chunks, drops and blocks – and decorative products such as shavings, rolls, pencils, blossoms and many more.

A wide range of production components means we can tailor systems to suit different needs, with solutions for everything from low cost, rapid deployment start-ups to high capacity multi-layer systems.

- ✓ Chocolate forming systems for producers of all sizes.
- ✓ Specialists in steel belt cooling systems since 1935.
- ✓ Process solutions including our proven Rotoform FD pastillation system.
- ✓ Comprehensive range of conveyor components.
- ✓ Global service including system upgrades and planned preventative maintenance.

FRILICH: WHERE SOPHISTICATION MEETS BUFFET EXCELLENCE

For over two decades, FRILICH has stood at the forefront of buffet presentation in the hotel and gastronomy sector. As a distinguished brand under Contacto Bander GmbH, FRILICH pioneered the world’s first juice and milk dispenser systems in 1986–now essential staples of every breakfast buffet worldwide.

Today, FRILICH continues to lead in innovation, design and functionality. Their expansive product lineup spans beverage buffets, cold dishes, fruit and baked goods, muesli stations, cheese boards, hygiene solutions, coffee setups and accessories—all unified by a refined aesthetic and uncompromising craftsmanship.

Quality is at the core. Every dispenser is crafted with food-safe, durable materials—think robust stainless steel, elegant porcelain, clear polycarbonate and premium Tritan® plastics.

FRILICH’s designs not only elevate the visual experience of a buffet but also deliver user-friendly functionality that withstands demanding hospitality environments.



A standout technical achievement is their patented drip-less faucet, tailored for milk and juice dispensers. This ingenious design ensures clean, precise pouring with minimal mess—perfectly aligned with stringent HACCP standards for hygiene and food safety. The faucets are easily cleaned, beautifully integrated, and uphold the operational excellence expected in professional buffets.

With 70% of sales derived from worldwide markets, FRILICH’s global footprint reflects its reputation for premium German 'made-in-quality'.

For hotels and eateries seeking elegant solutions that blend standout design with hygienic precision, FRILICH remains the gold standard in buffet systems.

Andy Mannhart Verpaco India Pvt. Ltd.
info@verpaco.com

FAST AND EFFICIENT INDUCTION IDLI STEAMER

Established in the year 2009, Lorman Kitchen Equipments Private Limited started operation at Bengaluru, Karnataka. They are among the leading manufacturers and exporters of extensive range of induction cooking equipment. Their product range extends to deep fat fryer, cooking inductions, tilting pan, roaster machine, etc. The induction equipment are safe to use, highly eco-friendly, provide efficient & safe cooking and are easy to clean. They also offer a range of induction equipment known for low power consumption and user-friendly operations.

The Lorman Commercial Induction Idli Steamer, model LT-IP, is a versatile and efficient semi-automatic machine. Crafted from durable SS304 grade stainless



steel with a matte finish, it is designed for commercial use to steam a variety of foods like idlis, momos and dhoklas. This

steamer operates on electric induction and has a capacity ranging from 60 to 400 idlis per batch, with different models available to suit various needs (LT-IP-60, LT-IP-100, LT-IP-200, and LT-IP-400). It's powered by an 8 kW to 32 kW source and supports both 220V and 415V at a 50 Hz frequency. With a high efficiency of 90% and accurate temperature control from 45°C to 240°C, this steamer is a cost-effective alternative to traditional LPG and electric coil steamers, claiming to be up to 40% cheaper to run. It comes with a 12-month warranty and includes on-site after-sales service.

Lorman Kitchen Equipments Private Limited
mouli@lorman.in

FRENCH COOK'S KNIFE WIDE

BREAD KNIFE

PARING KNIFE

PALLETTE SPATULA

SLICING KNIFE

BENT SPATULA

Remington
KNIVES

+91-9810023928
+91-9910017678

remingtonsteelarts@yahoo.com
www.remingtonsteelarts.com

CHEESE KNIFE

CLEAVER

BUTCHER KNIFE WIDE

DE-BONING KNIFE

SCRAPER

PIZZA CUTTER

ADVERTISER'S INDEX

COMPANY	PAGE NO.
AKASA INTERNATIONAL PVT. LTD.	57
ALTO-SHAM INDIA PVT. LTD.	39
ANDY MANNHART VERPACO INDIA PVT. LTD.	51
ANUPAM INDUSTRIES	FIC
CERRAGLOBE HOSPITALITY	41
CHEFMATE TECHNOLOGIES P. LTD.	24
CORNELL INDIA	33, 34, 35, 36
D K G SALES PVT. LTD.	47
EURO FOODS PVT. LTD.	61
FNS INTERNATIONAL LTD.	55
FREEZE CONTROL (INDIA)	65
GPA FOODS PVT. LTD.	49
GUNI HOSPITALITY P. LTD.	63
HOLYLAND MARKETING PVT. LTD.	37
I2I CONSULTING	59
IPCO	69
KING METAL WORKS	27
LOOMCRAFTS FURNITURE INDIA PVT. LTD.	31
MOD KITCHEN EQUIPMENTS PVT. LTD.	45
NAVIN POLYCON	28
PCNS ENGINEERS PRIVATE LIMITED	53
PRODUCT & IDEAS (INDIA) PVT. LTD.	29
RANS TECHNOCRATS INDIA PVT. LTD.	BIC
RATIONAL INTERNATIONAL INDIA PVT. LTD.	25
REMINGTON STEEL ARTS	70
THE NEW INDIA ELECTRIC TRADING CO	71
TS BRASS AND BRONZE WORKS PRIVATE LIMITED	01
VENUS INDUSTRIES	15
VRB CONSUMER PRODUCTS PVT. LTD.	BC
WINTERHALTER INDIA PVT. LTD.	21
ZYDUS WELLNESS PRODUCTS LIMITED	72



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

Magic on your plate!

Serve deliciousness with the Nutralite Professional Range.



BUTTER & BUTTER SUBSTITUTES



CHEESE



DAIRY WHITENER



EGGLESS MAYONNAISE



**Join our Facebook
community today**



**Download our
product brochure now**



TM Trademark Registration.
Refer to individual packs for more information.

RECOMMENDED BY
SANJEEV KAPOOR



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



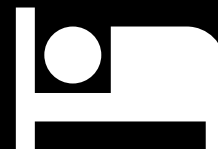
bakery



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



Small Pack, Big Impact

Discover our range of single-serve assortments
perfectly portioned to add to any menu



Made with Quality
Ingredients for
Perfect Taste



Perfect
Portion Control



Cost-Effective



Convenience
and Hygiene

Blister Packs



Explore Our Range



Sachets

For further details refer to the pack.

CREATIVE VISUALISATION
SERVING SUGGESTION

