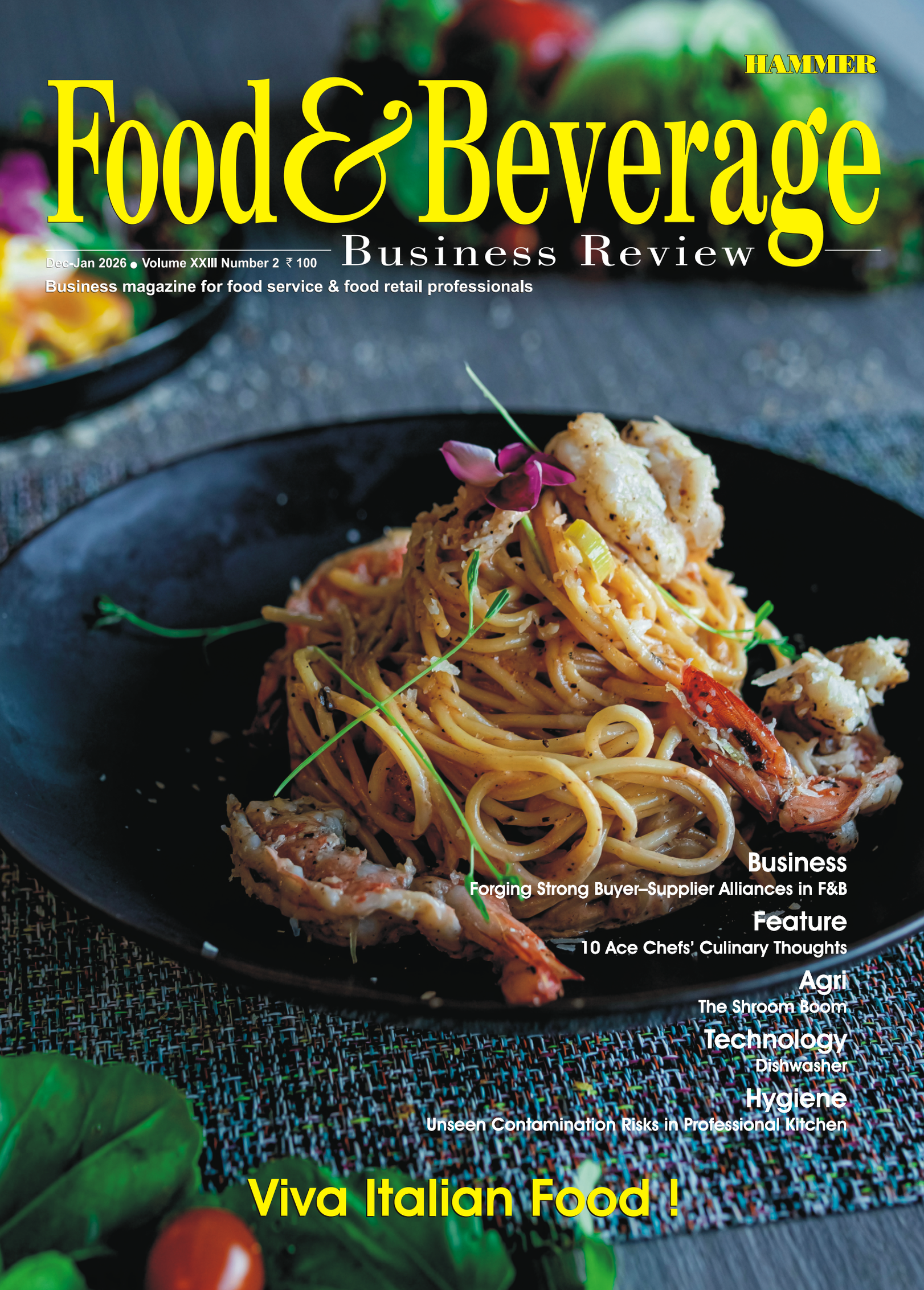
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Business Review

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Business magazine for food service & food retail professionals



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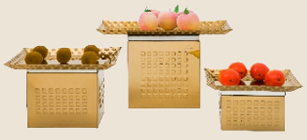


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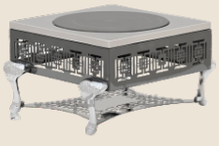
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Greetings and welcome to our first publication of 2026!

As we stand on the threshold of the New Year, the food industry finds itself at a compelling crossroads, where shifting consumer habits, bold culinary innovation, and evolving business models are redefining the way we produce, present and profit from food. A new calendar doesn't just mark time; it invites fresh tastes, new stories and a renewed curiosity for ingredients and innovations. This year promises more than new flavours on the plate; it signals new opportunities across kitchens, bakeries and supply chains. From ingredient innovation and sustainability to emerging formats, technology integration and changing dining behaviours, the business of food is moving faster and smarter than ever before.

Inside this issue, you will find a feast of inspiration to keep you busy and motivated. Our cover story explores how deeply Italian cuisine is appreciated in India, with cafes serving Italian food found on almost every corner. It also explores how Indian ingredients have played a significant role in helping Italian food thrive in India.

The business story examines the critical role of strong buyer-supplier relations in the hospitality industry. It looks at how supply chain management and transparent partnership contribute to effectively establishing long-term, mutually beneficial partnerships.

Our special feature shares culinary thoughts for the New Year 2026 by the top 10 chefs, where they share not just their culinary goals, but also look back on what they have achieved this past year.

The technology story focuses on Dishwashers, a vital necessity in commercial kitchens. The story explains the different types of dishwashers and the latest technological advancements shaping this segment.

Finally, our in-vogue story talks about filmstar Sanjay Dutt's first hospitality venture, Solaire in Grand Hyatt, Mumbai, where the story parleys about his partnerships, the indulgent menu and the architecturally outstanding contemporary interiors.

As always, we aim to inform, inspire and equip you with knowledge that goes beyond the kitchen, into strategy, growth and opportunity.



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Aahar 2026

The International Food & Hospitality Fair



The forthcoming edition of AAHAR 2026 - the International Food & Hospitality Fair, to be held during March 10-14, 2026, at Bharat Mandapam, New Delhi, is the most awaited B2B event in Asia. It is the largest fair in the food & beverage and the hospitality sectors in India. The 40th edition will feature new trends in F&B as well as hospitality services, food processing, culinary tech, retail and new innovations.

The specialised B2B event for the food & beverage and hospitality industry has grown by leaps & bounds during the recent years and is today regarded as a well-known destination for global vendors and sourcing professionals from the food & beverage and hospitality industry across the planet.

AAHAR is being organised by India Trade Promotion Organisation (ITPO) with support of the Ministry of Food Processing Industries (MoFPI), Agricultural and Processed Food Products Development Authority (APEDA) and apex industry associations, Association of Resource Companies for Hospitality Industry of India (ARCHII), Hotel and Restaurant Equipment Manufacturers Association of India (HOTREMAI), All India Food Processors Association (AIFPA), Forum of Indian Food Importers (FIFI).

The fair is poised to grow in size this year covering over 1,00,000 sqm.+ (Gross Area), with more than 1700 exhibitors. The show will have overseas participants from major countries this year. The 18th edition of 'Culinary Art India' will simultaneously be held at the same venue during the show. This year more than 1 lakh visitors are expected at the show.

The fair features a wide range of Food Products, Machinery, F&B equipment, Hospitality and Décor Solutions, and confectionery items from participants from India and overseas. The fair has elicited participation from foreign companies. Apart from the meaningful display, the fair offers an insight to operational and food safety concerns and innovations to become energy-efficient, finding budget friendly raw materials boosting productivity, while still aiming for greater profitability.

It is expected that a large number of trade visitors will visit Aahar 2026. These include top echelons of the Hotel and Hospitality industry including CEOs, General Managers, Executive Chefs, Executive Housekeepers, Purchase Managers, etc. Besides, senior representatives from catering industry and academic institutions, training hotel management professionals will also visit the fair.

Besides the potential to foster business revenues, Aahar also provides an effective platform for the players across the global food & beverage and hospitality industry to disseminate/gather relevant information and gauge ongoing and future trends, which can greatly benefit the participants at the fair.

The forthcoming mega event can be the right place for importers, overseas trade delegations and Indian players in the food & beverage and hospitality space, and also for policy makers and media personnel to exchange knowledge and information. India's food retail industry is also going through an impressive growth phase. Especially, in the backdrop of the impressive growth potential of the Indian food services and food retail industry and with the revival of the Indian hospitality industry, the relevance of a mega event like Aahar simply cannot be overlooked.

Going by the emerging and futuristic trends in the Indian food & beverage and hospitality industry, we can safely assume that the forthcoming edition of Aahar is expected to grace by impressive numbers of visitors.

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Annapoorna Inter Food 2025 Concluded Successfully





The 17th edition of Annapoorna Inter Food, jointly organised by Federation of Indian Chamber of Commerce & Industry (FICCI) and VA Exhibitions Pvt. Ltd., supported by Ministry of Food Processing Industries (MoFPI), and Agricultural & Processed Food Export Development Authority (APEDA) as Co-Organiser, concluded on a powerful note after three action-packed days at the Bombay Exhibition Centre, Mumbai, from December 11 - 13 2025. This year's edition witnessed an impressive 203 exhibitors and 10,112 trade visitors, reaffirming Annapoorna Inter Food's position as one of India's most influential platforms for the food and beverage trade.

The exhibition was inaugurated by Avinash Joshi, Secretary, MoFPI in the presence of Pritee Chaudhary, Regional Director, FSSAI, Rajesh Rathod, ED, Madhya Pradesh Industrial Development Corporation, Nandini Roy Chowdhury, Principal Consultant, Future Market Insights, Balvinder Singh Sawhney, Assistant Secretary General, FICCI and Ashwani Pande, CEO, VA Exhibitions Pvt Ltd. In his inaugural address,Avinash Joshi, Secretary, MoFPI, emphasized the pivotal role of food processing in shaping India's future and said, "Annapoorna Inter Food event is a window into the potential of India's food processing industry to transform agriculture, livelihoods and consumer experience." He also added, "With rising agricultural productivity, growing domestic demand and evolving consumption patterns, we must scale up processing, value-addition and food-safety standards, otherwise farmers will forego the prosperity they deserve and consumers will miss out on choice, quality and fairness. Through policy support, subsidies and credible regulation, we aim to ensure this sector flourishes, for everyone."





At the Culinary Corner, celebrated chefs including Chef Tushar Malkani, Chef Avinash Kumar, Chef Mitesh Rangras, Chef Nirata Kar, Chef Nishant Choubey, and Chef Rakhee Vaswani conducted engaging masterclasses. From gourmet techniques to modern kitchen innovations, they inspired culinary students, enthusiasts, restaurateurs and professionals alike.

Three knowledge-led panel discussions added immense depth to the event. FSSAI's panel on "Eat Right India: Powering Nation's Fight Against Obesity" emphasized on building a healthier nation by combating obesity through awareness, responsible industry practices and nutrition-focused initiatives. Panel Discussion on "Power of Purchasing in the Hospitality Industry" organised by HPMF highlighted strategic procurement leadership and its impact on hospitality excellence and quality assurance. Panel discussion titled "From Handi to High-Tech: Redefining Authenticity in the Modern Kitchen" organised by Western India Culinary Association (WICA) beautifully explored how kitchens are evolving - preserving authenticity while embracing technology.

Adding to the energy, was the Swad Sutra Competition by ChefPin which brought unmatched excitement as passionate culinary talents competed intensely, showcasing creativity rooted in India's culinary heritage.

The prestigious Annapoorna Inter Food Awards 2025 celebrated excellence, innovation and entrepreneurship in food trade and food services segments. After receiving 100 nominations for 12 categories of awards, the esteemed jury decided on the winners based on their field of expertise and data insights given by Future Market's Insights, the "Knowledge Partner."

Annapoorna Inter Food 2025 not only strengthened trade connections but also empowered the F&B industry with fresh opportunities, market insights and growth pathways.

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Vinitaly India Roadshow 2026 Concludes with Strong Trade Engagement in New Delhi and Goa











The Vinitaly India Roadshow 2026 concluded successfully in India with two stops in New Delhi and Goa, reinforcing Italy's growing wine trade engagement with the Indian market. Organised by Veronafiere in collaboration with the Italian Trade Agency (ITA), the roadshow brought Italian producers directly into contact with Indian importers, distributors, sommeliers, hoteliers, and bar owners, while also setting the stage for Vinitaly 2026 in Verona.

Over 30 Italian wine companies participated, including members of the Valpolicella Wine Protection Consortium, an ITA collective, and independent producers. Across both cities, more than 200 specialised operators were engaged through B2B meetings, tastings, and buyer recruitment sessions aimed at identifying Indian professionals for invitation to Vinitaly 2026, scheduled in Verona from 12 to 15 April.

The programme opened in New Delhi with market visits to leading wine retail and on-trade outlets, followed by a full-day trade event at Taj Palace. Buyers interacted directly with producers during structured meetings and tastings, evaluating portfolios and exploring opportunities for distribution and on-trade placement. Two masterclasses formed the educational backbone of the day, focusing on the diversity of Italian wine styles, terroir-driven expressions, and the evolution of Italy's major red wine regions.

"India is at the centre of European attention as trade relations evolve," said Adolfo Rebughini, General Manager of Veronafiere. "Initiatives like the roadshow help build lasting relationships and support the development of a structured Italian wine market in India."

The New Delhi leg concluded with a gala dinner hosted at the Italian Embassy, highlighting the institutional support behind Italy's long-term engagement with the Indian wine trade.

The roadshow then moved to Goa, where the event adopted a strong on-trade focus at the Taj Cidade de Goa. Hotel groups, restaurant owners, sommeliers, and bar professionals attended a walk-around tasting designed to encourage informal interaction with producers. The two masterclasses were repeated for western India participants and were led by Sonal C Holland MW, India's first Master of Wine.

"Education plays a critical role in building confidence among buyers and the on-trade," said Sonal C Holland MW. "Understanding regions, grapes, and styles helps Italian wines find the right positioning in the market."

While India remains a small wine market in global terms, growth trends continue to attract international interest. According to the Vinitaly Wine Observatory, India imported wine worth USD 30.5 million in 2023, with Italian wines growing at 14 percent annually, higher than the market average. Industry estimates place India's total wine consumption at over USD 415 million, with projections exceeding USD 520 million by 2028.

Beyond immediate trade, the India Roadshow functioned as a selection and recruitment platform for buyers to attend Vinitaly 2026 in Verona, where discussions on partnerships, portfolio expansion, and market strategy will continue on a global stage.

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Saudi Tourism Authority Unveils 'The Saudi Table' in India with Chef Kunal Kapur



The Saudi Tourism Authority's consumer brand, Saudi, Welcome to Arabia, recently concluded the preview of The Saudi Table, an immersive culinary residency curated by Chef Kunal Kapur at One8 Commune on Golf Course Road.

Envisioned as a strategic cultural introduction to Saudi Arabia's evolving food identity, the preview gathering brought together senior editors, food writers, cultural commentators, digital creators and hospitality leaders. The guest list included prominent names such as Shivesh Bhatia, Niki Mehra Madan, Ashna Sharma, Chef Afshan and several well-known culinary and cultural voices from the Delhi-NCR region.

Anchored in ingredient-driven cooking and Indo–Arab culinary dialogue, the experience presented Saudi cuisine through a relaxed, communal dining format. The focus remained firmly on provenance, regional diversity and contemporary expression, offering context and authenticity over spectacle, and celebrating a cuisine that is both deeply rooted and rapidly gaining global attention.

The evening opened with an abundant shared grazing table featuring dips, grains, greens and breads. Dishes such as kareef salad, Hijazi-style tabbouleh, wild za'atar labneh, baba ganoush, roasted carrot and date salad and date-based bites provided a layered introduction to the richness of Saudi Arabia's pantry and agricultural traditions.

Chef Kunal Kapur's curation stood out for its restraint and respect for the cuisine's core philosophy. Rather than adapting the flavours to suit a globalised palate, he highlighted the fundamental structure of Saudi cooking, its nuanced use of spices over heat, the interplay of acidity and sweetness, its emphasis on texture instead of embellishment and its deep-rooted culture of shared, community-centric dining.

Pongalo Pongal Feast at Waterside, Feathers Hotel



This harvest festival, Waterside, invited guests to pause, gather and savor the season with "Pongalo Pongal! – The Harvest Feast". The festive journey began with the cooling comfort of Neer Mor, a traditional welcome drink that set the tone for a leisurely afternoon. As the flavours unfolded, the table came alive with festive favourites, the gentle sweetness of Mango Pachadi, the rustic charm of Keerai Adai and the robust spices of Chettinad Pallatti Kurma, each dish echoed the warmth of home kitchens and ancestral recipes.

At the heart of the feast lay a beloved pairing, soft, lacy Appams, served alongside fragrant vegetarian and non-vegetarian stews, slow-cooked to perfection and rich with festive aromas. The celebration culminated in timeless classics that define Pongal itself – comforting bowls of Ven Pongal, indulgent Sakkarai Pongal, traditional Paal Pongal and the refreshing sweetness of Elaneer Payasam, a dessert that captured the essence of the season.

Set against a serene ambience infused with festive cheer, the Pongal lunch at Waterside was more than a meal– it was a heartfelt homage to harvest, heritage and togetherness. A celebration where flavours tell stories and every bite honors tradition.

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FSSAI Launches Nationwide Drive Against Adulterated Paneer, Milk and Khoya

The sale of fake paneer, diluted milk and adulterated khoya has become an increasing concern for households across India. From festive sweets to everyday meals, dairy products form an essential part of the Indian diet, making food safety a matter of serious public importance. In response, the Food Safety and Standards Authority of India (FSSAI) has initiated a major nationwide crackdown on adulterated dairy products. Under fresh directives issued to all States and Union Territories, food safety authorities have been instructed to conduct intensive inspections and take stringent action against those involved in the production and sale of unsafe or fraudulent milk products.



The directive has been issued under Section 16(5) of the Food Safety and Standards Act, 2006, which empowers FSSAI to take urgent measures in the interest of public health. Officials have warned that adulterants such as starch, sucrose, detergents and various synthetic substances pose significant health risks, particularly to children and the elderly. According to FSSAI, unchecked food fraud not only endangers consumers but also undermines the reputation and livelihoods of genuine dairy producers.

As part of the special enforcement drive, State Food Safety Departments and FSSAI Regional Offices have been instructed to monitor every stage of the dairy supply chain. This includes manufacturing units, storage facilities, transport operators, wholesalers, retailers and food service establishments. Food Safety Officers will collect samples in accordance with standard testing procedures and verify whether food businesses are properly licensed or registered. The inspections will cover both large-scale manufacturers and small, informal or unlicensed operators.

The Artiste Kochi Launches Meen

Chef Suresh Pillai has launched *Meen* at The Artiste Kochi, a Tribute Portfolio Hotel. The restaurant, *Meen*, blends tradition with artistry: laterite stone walls, handcrafted tiles, warm textures and a fisherman mural sets the tone for a dining room rooted in memory yet shaped for today. A new highlight also anchors the experience: Kerala's first mall-based outdoor open-air setup, offering a relaxed alfresco setting.



The menu draws from Kerala's beloved home-style dishes, interpreted with precision and restraint. Signatures include *Kakka Irachi Ularthiyathu*, stir-fried clams in local masalas; Kera *Kudampuliyittu Vattichathu*, a tangy tuna curry enriched with *kudampuli;* and the quintessential *Karimeen* and *Avoli Pollichathu*, wrapped in banana leaf and roasted to lock in aroma and spice.

Chef Suresh Pillai says, "*Meen* is a piece of Kerala I want people to feel, not just taste. These dishes carry the stories we grew up with: simple flavours, honest cooking and the warmth of home."

Ayan Halder, Director of Operations, says: "We wanted to build a space that feels familiar to residents while giving the visitors from across India and the world a true sense of the region's coastal flavours. *Meen* strikes that balance with a menu rooted in tradition, thoughtful pricing and an elevated setting that makes the cuisine feel both accessible and special."

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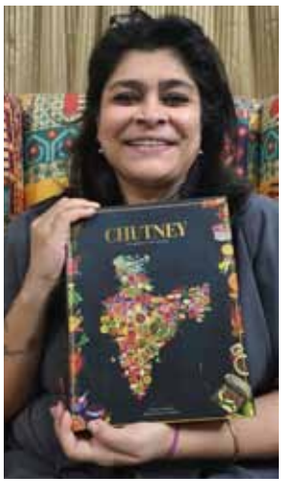
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A Perfect Bite Consulting Debuts Landmark Cookbook "Chutney"

A Perfect Bite Consulting (APBC) proudly announced its exciting publishing debut with the launch of 'Chutney: A Compendium of Stories and Recipes'. Conceived, curated and edited by esteemed food consultant and culinary expert Rushina Munshaw-Ghildiyal, this landmark book is a definitive compilation of recipes and soulful stories gathered from over 120 passionate food lovers, home cooks, chefs and experts across the Indian culinary landscape.



Going far beyond a simple collection of recipes, Chutney is a definitive guide that celebrates the rich variety and incredible versatility of one of India's most beloved condiments. It explores chutneys across the various regions of India, delving into the historical origins, geographical influences and deep cultural significance that have shaped them. From fiery relishes to sweet preserves, inventive home hacks to traditional, handed-down methods, the book showcases the immense diversity and adaptability of this Indian culinary staple.

Chutney is more than just a condiment; it is a memory, a legacy, and a fundamental building block of Indian gastronomy," says Rushina Munshaw-Ghildiyal. "This compendium is our love letter to chutneys–the vibrant, defining soul of Indian meals. They may occupy a small space, but they are the secret dash of genius that elevates every single bite! Indian cuisine is designed for customisation down to the last bite. To try and codify this spectacular landscape of flavour would be a crime against the grandmothers who taught us to cook by instinct. Which is why Chutney defies convention in its size, depth, and reach. A profoundly passionate exploration that celebrates the vastness of India's 'chutney-verse.' It is a tribute to both the concept of chutneys and all they embody, and–perhaps most importantly–the long unrecognised hands that have made them through the ages."

Experience Royal Rendezvous of Food and Flavours at Mostly Grills

An annual event, *Mehfil-e-Kabab* at Mostly Grills, Orchid Hotel Mumbai, which was held in November and was graced by Dr Vithal Venkatesh Kamat, Founder of Orchid Hotel and Executive Chairman of Kamat Hotels India Limited, on the first day of the ten-day fete, which transforms the open-air venue into a royal courtyard beneath the stars.

The soulful Sufi music, soothes your mind, while you enjoy the signature *kebabs* and experience the flavours and perceive magical runway view under the stars.



But though the *Mehfil-e-kebab* event may have ended one can still enjoy the *kebabs* and a delectable cuisine, while dining beneath a beautifully designed shamiana, draped in rich fabrics and warm hues, at Mostly Grills. The ambience echoes the splendour of a royal mehfil, intimate, warm and alive with rhythm and flavour.

The Mediterranean fresco rooftop lounge serves international grilled meats, Indian kebabs and curries, Arabian and Mediterranean specialities with an exciting range of cocktails and fine beverages.

Mostly Grills has an idyllic setting with the pool on one side and a bird's eye view of the airport on the other. Mostly Grills is set in a village right out of the Wild West but the cuisine is novella and truly international choice of Barbeque. Sous Chef, Shyam Ashok Naik concocts creations like *Sarso ke Phool*, Nazakat *Ke Aloo*, and *Paneer Peshawari* for vegetarians.

Kalpesh Mistry, Restaurant's Operation Manager, states that, "There are several delectable dishes that are enjoyed by diners. Some of them are Grilled Salmon Steak, Lobster Thermidor, Herb Crusted Lamb Chops." He stresses that all items on the menu are hygienically prepared, catering to the welfare of the diners' health.

Copitas Recognised Amongst India's Finest Bars

Rising above the city at the Four Seasons Hotel Bengaluru, framed by expansive skyline views, Copitas bar has claimed the second position at the Condé Nast Traveller Readers' Travel Awards 2025.

Reflecting on the achievement, General Manager Biswajit Chakraborty shares, "At Four Seasons Hotel Bengaluru, our



beverage philosophy is rooted in craft, clarity and intention. At Copitas, every pour is considered, every cocktail designed to create an experience that lingers well beyond the last sip. This recognition belongs to an exceptional team that works with quiet precision and deep pride, delivering moments that feel effortless, memorable and truly global."

Consistently celebrated on global and regional lists–including a ranking among India's 30 Best Bars 2024 and a coveted place on Asia's 50 Best Bars–Copitas has built its reputation on precision-led mixology and an unwavering commitment to craft.

Set on the 21st floor, the bar pairs sweeping city views with a low-lit, contemporary interior that feels both intimate and assured.

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Idylll Unveils 'The GI Journey: A Cocktail Book'



Bangalore's modern Indian restaurant Idylll presents its latest cocktail experience, "The GI Journey: A Cocktail Book," an inventive menu inspired by India's Geographical Indication–tagged treasures. Staying true to Idylll's vision of art that moves and storytelling that lives, this new chapter at the bar transforms India's local heritage into flavourful, immersive narratives. The concept follows two characters on a road trip across India, wandering through misty valleys, coastal roads and spice fields to uncover ingredients that carry the soul of their origin.

Each cocktail on the menu is a chapter that shaped the story of this journey, paying tribute to the people, landscapes and craftsmanship that define India's culinary geography. Highlights include the South of Sleep, a meditative balance of vodka, mango and Coorg coffee brew; Misty Letters from Darjeeling, blending gin with apricot, orange and Darjeeling tea; and Pashmina Potion, a rich, saffron-forward whiskey. The Mango Republic celebrates Maharashtra's golden Devgad Hapus mango through a spirited mix of tequila and lemongrass, while Vitamin C, infused with fresh Nagpur orange, passionfruit and thyme, brings the menu to a bright, sunlit finish.

After months of meticulous research and spirited experimentation, Idylll's new bar menu emerges as a bold evolution, where liquid art meets the language of local storytelling. Each cocktail is a conversation between memory and modernity, reimagining traditional Indian ingredients through contemporary mixology.

"The GI Journey" isn't just a menu, it's a sensory compilation of stories, a spirited ode to India's soil, its people and their timeless traditions. Each cocktail serves as a passport to discovery, inviting guests to journey across the country's cultural and botanical landscapes without ever leaving their seat. Through flavour, craft and imagination, the menu transforms regional heritage into liquid art, a celebration of India, one sip at a time.

Babylon Brewery & Club 2.0 Launches in Hyderabad

Hyderabad's nightlife and social entertainment scene has received a major addition with the launch of Babylon Brewery & Club 2.0, a sprawling one-lakh-square-foot destination in the Financial District. Envisioned as an immersive lifestyle hub, the new venue brings together brewing, dining and large-scale entertainment within a single integrated space. An evolution of the original Babylon concept, the 2.0 edition places strong emphasis on grand design and multi-sensory experiences. The architecture is marked by dramatic stone arches, flowing water features, domed ceilings and sculpted elements that create clearly defined zones for both daytime leisure and after-dark energy.



By day, Babylon Brewery operates as a relaxed social and dining venue, offering an array of handcrafted beers ranging from IPAs and stouts to rotating seasonal brews. The culinary programme spans Mediterranean small plates, wood-fired grills and pizzas, alongside contemporary Indian offerings.

As night falls, the space transforms into a high-octane club environment, featuring dynamic LED installations, multi-level dance floors and an inventive cocktail menu built around signature creations, including saffron-infused blends and barrel-aged selections. The venue is designed to accommodate large-capacity entertainment programming and major nightlife events.

Four Seasons Hotel Bengaluru Celebrates Asia's Legendary Crab Traditions



Four Seasons Hotel Bengaluru, where local and global culinary journeys find the space to unfold into experiences, a special crab carnival comes alive through the Shell & Spice food festival. Far & East, the Asian brasserie perched on the 21st floor, hosts this seasonal celebration rooted in reverence for Asian craft. The restaurant pays homage to Asia's cherished crab traditions, carried by fragrant sauces, warm spice trails and the richness of peak seafood season.

At the heart of this journey is Chef Wong Chin Sheong, a culinary artisan whose two decades across Asia's most storied kitchens lend quiet confidence and intuitive depth to every plate. Under his thoughtful guidance, a refined set-menu takes shape.

The menu highlights includes a Mud Crab presented in three expressive styles: the lively sweet heat of Singaporean Chilli Mud Crab, the bold Black Pepper Mud Crab elevated by the earthy character of Coorg pepper and the silky aromatic Creamy Butter Crab. Playful additions such as Tempura Soft Shell Crab bring a delicate crunch and contrast to the feast.

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IndoBevs Leads Alcobev Collaboration with Russia's Abrau-Durso at India–Russia Summit

IndoBevs announced the signing of a Memorandum of Understanding (MoU) with Abrau-Durso, Russia's leading alcoholic beverage producer, at the India–Russia Business Forum held on the sidelines of the 23rd Annual India–Russia Summit. With this development, IndoBevs became the only alcoholic beverage company to have formalised a partnership as part of the Summit engagements.

The MoU established a framework for long-term cooperation in the field of alcoholic beverage production in India. Under the agreement, IndoBevs will manufacture, distribute and promote Abrau-Durso's products in the Indian market, while also jointly exploring opportunities for exports to neighbouring countries.

The agreement was signed by Vikas Kumar, Co-founder, IndoBevs and Anastasia Polyanskaya on behalf of PJSC Abrau-Durso, in the presence of senior industry and government stakeholders from both countries.

Speaking on the occasion, Vikas Kumar, Co-Founder, IndoBevs, said, "This MoU represents an important step in IndoBevs' international expansion and reflects the growing trust and cooperation between Indian and Russian businesses. By combining Abrau-Durso's global expertise in premium wine production with our manufacturing and distribution strengths in India, we aim to introduce high-quality products tailored for Indian consumers while also building an export-led growth roadmap."

Anastasia A Joint Working Group will be constituted to identify specific projects, oversee implementation and review progress on an ongoing basis. Commercial production and product launches will be taken forward in phases, following necessary technical and regulatory approvals.

Polyanskaya said "India is a historical and strategic ally for Russia



and for Abrau Durso, it is a market of great trust and opportunities. The memorandum signed today is our conscious and confident step. A step towards expanding our presence and reaching a fundamentally new level. We appreciate this partnership and see tremendous potential for growth. This document is just the beginning of a great collaboration"

The partnership will cover multiple areas of cooperation, including joint beverage production, recipe development, packaging and labelling, exchange of scientific and technical expertise and professional training and skill development. Both companies will also enable the exchange of experts and operating teams to support knowledge transfer and production excellence.

With India emerging as one of the fastest-growing alcobev markets globally, this collaboration is expected to contribute to product innovation, premiumisation and manufacturing-led growth, while also supporting employment and skill development within the Indian beverage sector.

Vanaha Gin, Led by India's Only Woman Distillery Founder, Wins Five Global Awards

Vanaha Gin, created by Revelry Distillery founder Vaniitha Jain, has quickly emerged as one of the world's most acclaimed new gins. Inspired by India's forests, the "forest-to-bottle" spirit is crafted using 24 handpicked botanicals and a proprietary five-step distillation process, including cold vacuum distillation, to preserve natural aromas and achieve a smooth, layered profile.



Vaniitha, a highly regarded beverage expert with extensive global experience, has played a key role in shaping India's understanding of premium craft spirits. Vanaha embodies her conviction that an Indian gin grounded in purity, purpose and craftsmanship belongs on the world stage. Blending science with subtle artistry, she pioneered Vanaha's proprietary five-step extraction process and introduced India's first application of cold vacuum distillation for select botanicals, preserving delicate aromas



while setting new benchmarks for modern Indian gin.

In just six months, Vanaha has secured five major international honours, including the Master Medal at The Spirits Business Global Gin Masters, awards from IWSC (UK) and Global Wine & Spirits Awards Asia, and Gold at the Global Spirits Design Masters. It is also the only gin globally shortlisted for Innovation in Production at The Spirits Business Awards 2025.

At the heart of the brand is Vaniitha Jain, India's only woman to found and lead a distillery. A respected beverage expert, she blends science with artistry to redefine modern Indian gin, firmly placing Vanaha among the world's finest craft spirits.

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Karan Johar Brings Japanese Dining to Colaba with OJU

OJU has officially arrived in Mumbai, unveiling a high-energy, cocktail-driven Japanese dining concept in the heart of Colaba. Set above Neuma in a restored heritage bungalow on Mandlik Road, the new restaurant positions itself as a late-evening destination for elevated dining, inventive cocktails and festive-season celebrations.

Developed by Neuma, the multi-specialty hospitality collective and co-owned by filmmaker Karan Johar in partnership with Truepalate Hospitality founders Ankit Tayal, Anshul Goel and Vartik Tihara, OJU presents a modern interpretation of Japanese cuisine infused with global influences.

Designed by Aayushi Malik, the space balances intimacy and openness, beginning with a cosy bar lounge that flows into a glasshouse-inspired outdoor area featuring a live sushi counter and robata grill, a layout created for long, sociable evenings during the Christmas and year-end season.

The culinary programme is helmed by Chef Mahmoud Mohamed Awadalla Gaber (Moh), whose background includes Michelin-starred kitchens such as Nobu and Mimi Kakushi, alongside Chef Nitin Bhardwaj, a seasoned professional with over two decades of experience and a representative of India at the



World Sushi Cup in Tokyo. The menu emphasises craftsmanship and depth, built on house-made ferments, pickles and carefully simmered broths.

At the bar, the beverage direction is led by Mukesh, recipient of the Best Bartender of the Year 2025 award, known for his work at The Grand Hotel, Perch Wine & Coffee Bar and Sidecar. The drinks menu spotlights Japanese-style highballs and distinctive cocktails such as Beet & Miso, Genmaicha and Nut About You, complemented by a well-considered zero-proof selection.

Beerlin Opens in Gurugram as a People-First Brewery

Beerlin, Gurugram's newly opened people's brewery, marks a thoughtful addition to the city's evolving craft beer and dining landscape. Overlooking the skyline of Golf Course Road with the Aravalli hills in the backdrop, Beerlin is envisioned as a modern neighbourhood brewpub, one that brings people together over freshly brewed beers, comforting food, and an easy, unpretentious setting where conversations unfold naturally.

Beerlin's brewing programme is central to the experience, featuring freshly crafted, in-house beers that balance flavour with easy drinkability. The lineup includes Tokyo, a zesty Belgian Wheat with notes of coriander and orange peel, and Lisbon, a crisp, naturally cloudy Hefeweizen. Bolder styles follow with Berlin, a hop-forward IPA and Moscow, a hazy New England IPA bursting with tropical fruit aromas, alongside malt-led brews such as Nairobi, a rich Dark Ale with caramel and spice notes and Munich, a clean, refreshing Pilsner. Together, the range caters to



both seasoned craft beer lovers and first-time drinkers.





Complementing the brews is a comfort-driven food menu designed to pair effortlessly with the beer while standing strong on its own. The offerings span Indian mains and kebabs, global small plates, pizzas, pastas, Asian bowls and classic bar favourites striking a balance between familiar flavours and crowd-pleasing variety. Whether for casual grazing or full sit-down meals, the menu supports Beerlin's all-day, all-occasion appeal.

"Beerlin was imagined as a modern neighbourhood brewpub, approachable, carefully crafted and rooted in everyday life. We believe great craft beer takes time, with maturation and ingredient quality being essential. The space is designed to evolve through the day, whether for lively gatherings or calm moments overlooking Golf Course Road." says Sandeep Pundir, Co-founder, Beerlin.

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The Fern Mumbai Launches Beiruna – A Middle Eastern Rooftop Culinary Escape

The Fern Mumbai, Goregaon celebrated the launch of Beiruna, the newest culinary jewel in its portfolio. The dining place offers delectable middle Eastern cuisine.

Beiruna's rooftop location offers more than just a seat at the table it offers a view worth lingering over

Arindam Sarkar, General Manager, The Fern Goregaon Mumbai Series by Marriott claimed, "With Beiruna, our vision was to create a space that captures the understated opulence of modern Middle Eastern hospitality while seamlessly blending it with contemporary design sensibilities."

Beiruna's culinary story is led by an exceptional team of expat chefs, who bring with them generations of tradition, memory and technique. The menu honours the depth of Lebanese cuisine through traditional marination practices, fire-grilling artistry and slow-cooked preparations.

Speaking on the launch, Gaurav Madan, Executive Chef, shared, "Beiruna is designed to be a soulful celebration of Middle Eastern



cuisine and lifestyle."

Echoing this sentiment, Faisal Balwa, Director, added, "We are thrilled to add Beiruna to our sportfolio, a concept that reflects our commitment to bringing global, relevant and elevated dining experiences to India."

Devyani International and Sapphire Foods to Merge

Devyani International Limited (DIL) and Sapphire Foods India Limited (SFIL) have approved a scheme of arrangement to merge Sapphire Foods into Devyani International, resulting in a single, unified franchise partner for Yum! Brands' KFC and Pizza Hut operations in India.

The proposal was approved by the boards of both companies at their respective meetings held today. The transaction remains subject to the usual regulatory and statutory approvals, including clearances from the stock exchanges, the Competition Commission of India (CCI), the National Company Law Tribunal (NCLT), as well as the shareholders and creditors of both entities. The full approval process is expected to take approximately 12 to 15 months, after which the merger will come into effect.

Under the proposed structure, Sapphire Foods will be amalgamated into Devyani International through a share-swap arrangement. The approved exchange ratio is 177 equity shares of Devyani International for every 100 equity shares of Sapphire Foods. As part of the transaction, Arctic International, a group company, will acquire around 18.5 per cent of Sapphire Foods' paid-up equity share capital from the existing promoters, with the option to transfer this stake to a mutually agreed financial investor.

Following the merger, the combined entity will prioritise the accelerated expansion of KFC, the strengthening and revival of Pizza Hut to drive long-term sustainable growth, and the scaling up of Devyani International's emerging brands portfolio. Devyani International will also acquire 19 KFC outlets currently operated by Yum! India in Hyderabad. In addition, the company will pay a one-off fee to Yum! India towards merger approval and for the licence of the additional territory.

Gordon Ramsay Street Pizza Opens at Mumbai Airport

Gordon Ramsay Street Pizza has officially launched at Chhatrapati Shivaji Maharaj International Airport (CSMIA), Mumbai, located in the International Departure Zone of Terminal 2. The opening introduced travellers to a fresh, modern and chef-inspired pizza concept known for its bold flavours and lively dining experience. Designed to elevate airport dining, the outlet offers guests a chance to enjoy high-quality, contemporary cuisine in an engaging atmosphere that makes travel time more enjoyable.



This marks the second Gordon Ramsay brand outlet in India, following the successful debut of Gordon Ramsay Street Burger at Delhi's Indira Gandhi International Airport, Terminal 1. The Mumbai launch is part of a collaboration between Gordon Ramsay Restaurants Global, master franchisee Travel Food Services Limited (TFS) and Semolina Kitchens Private Limited (SKPL). The expansion reflects TFS's strategic focus on bringing globally renowned brands to major Indian airports while supporting Adani Airports' vision of creating world-class lifestyle destinations that combine international standards with local relevance.

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Saksham 2025 Brings Industry Together to Strengthen Food Safety, Sustainability and Compliance



Bengaluru witnessed the launch of Saksham 2025, a first-of-its-kind national dialogue on safety, sustainability and compliance in the food and hospitality sector, an initiative by Elanpro, India's leading commercial refrigeration company and the Hospitality Consultants Forum, a premier body of food service and hospitality consultants. The initiative aims to strengthen responsible practices and improve compliance across food and hospitality operations. The event was inaugurated in the presence of Pawan Agarwal, Former CEO, FSSAI; Sathyananda B, President-Supply Chain, Cafe Coffee Day; Subramanya Holla, President, Bruhat Bengaluru Hotel Association; representatives from M.S. Ramaiah College and Ranjan Jain, MD, Elanpro.

The programme featured expert led sessions and interactive panel discussions, delivered both in person and online, enabling participants to address challenges through actionable insights. The seminar focused on three core pillars: Safety and Hygiene, Compliance and Audit Readiness, and Sustainability.

The seminar covered food safety fundamentals, commercial kitchen fire-suppression systems, reusable drinking-water solutions, grease interception and capacity planning, principles of designing safe kitchens, wastewater lifting mechanisms and sustainable practices in food processing. The sessions also examined compliance norms, financial risks associated with non-adherence and the crucial relationship between refrigeration and food integrity. The day concluded with a very thought provoking panel discussion on strengthening accountability across the industry.



The sessions were led by industry and domain experts, including Pawan Agarwal (Former CEO, FSSAI), Sanjay Jain, (Elanpro), Chitra Muthiah (DNV), Anusha Adappa (Resguardo Industries) and Chayaa Nanjappa (Nectar Fresh Foods). Consultants from HCF included Vishwanaath Pandy, who presented on the safe kitchen design, and. Aditya Jhala, who spoke on the indirect costs of non-compliance, while Pramod Paleri and Chef Balamuruhan participated in the panel discussion, moderated by P.Sravan Kumar.

Speaking about the initiative, Ranjan Jain, MD, ELANPRO, said, "Bengaluru is growing so quickly as a food and hospitality hub that conversations like Saksham feel more important than ever. When industry leaders, operators and solution providers come together, it creates opportunities to understand what is working on the ground and where gaps still exist. Culture doesn't change in a day. It strengthens when people learn from each other and consistently reinforce responsible practices. When responsibility flows peer to peer, not just top down, it becomes embedded in daily operations. Saksham is simply the beginning of that shift."

Food safety inspections across India highlight recurring lapses in commercial kitchens, often stemming from limited awareness of essential food safety practices. These gaps affect hygiene standards and weaken compliance, underscoring the importance of informed and accountable operations across the sector.

Speaking about the issue, PAWAN AGARWAL, Former CEO, FSSAI, said, "Compliance has always been one of the sector's biggest challenges, especially as food businesses expand. Platforms like Saksham allow FBOs to understand not just the 'rules' but the 'reasons' behind them. This is where behaviour shifts begin. Initiatives like this can significantly strengthen India's food safety culture and help establishments move from basic requirements to responsible daily practice."

Through Saksham, Elanpro reaffirmed its commitment to strengthening industry standards and enabling long-term improvement across hospitality operations. The initiative reflects the company's broader goal of supporting eco-smart, energy-efficient and compliant food businesses through stronger SOPs and workforce capability building.

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Ankit Malhotra



The Westin Gurgaon, New Delhi announced the elevation of Chef Ankit Malhotra to the role of Executive Chef. With over 15 years of distinguished experience across some of the world's most respected luxury hospitality brands, Chef Ankit brings a refined culinary vision, an unwavering commitment to excellence and a dynamic leadership style to his new role. Having joined The Westin Gurgaon New Delhi as Executive Sous Chef, Chef Ankit has been instrumental in advancing the hotel's culinary identity. His tenure has been defined by thoughtful menu innovation, a meticulous approach to quality and his ability to nurture high-performing kitchen teams. Chef Ankit began his journey at The Imperial, New Delhi, and has since contributed significantly to many globally recognised hospitality brands. Under his leadership, Chef Ankit will oversee the strategic direction of the hotel's distinctive, award-winning dining venues, including its specialty restaurants led by expat chefs, banqueting operations, and wellness-focused culinary programming– a signature element of the Westin brand.

Vivek Pandey



The Westin Resort & Spa, Himalayas, appointed Vivek Pandey as its new Director of Food & Beverage. With over 15 years of experience in luxury hospitality across leading Hyatt and Marriott properties in India, Vivek brings a well-rounded expertise in restaurant leadership, large-scale events, and guest-centric food and beverage operations. Vivek began his hospitality journey at Hyatt Regency Kolkata, where he spent nearly a decade honing his skills across events and operations. He subsequently strengthened his culinary and service leadership experience at many leading hotels. Among his notable achievements, Vivek led Beyul at Hyatt Regency Dehradun to significant national recognition. Under his leadership, the outlet was ranked among India's Top 25 Cocktail Bars and featured in NDTV Good Food's Top 25 Hotel Restaurants, in addition to being recognised as No.1 in F&B Experience. In his new role at The Westin Resort & Spa, Himalayas, Vivek will focus on enhancing the resort's Unique Dining Experiences (UDEs). His priorities also include building a strong non-resident dining strategy to position the resort's restaurants and bars as preferred destinations for local patrons, while fostering a culture that prioritises associate wellbeing, engagement and long-term growth.

Ahmed Faisal



voco Amritsar by IHG announced the appointment of Ahmed Faisal as the Associate Director of Food & Beverage. Ahmed brings strong pre-opening expertise and a proven record of operational excellence within the IHG portfolio. His passion lies in curating distinctive food and beverage offerings that elevate guest satisfaction. He was previously associated with voco Jim Corbett by IHG as part of the pre-opening team contributing to the menu design, concept development and service culture build up, skills he will now leverage to shape F&B strategy, restaurant operations and guest dining experiences at voco Amritsar, as a key member of the pre-opening team, bringing his experience in menu development, restaurant operations and team training to the city's newest upscale hotel.

Chef Manoj Padmanaban



ITC Windsor Bengaluru has announced the appointment of Chef Manoj Padmanaban as its Executive Chef. Ushering in a renewed culinary chapter at the city's iconic heritage hotel, he has over 15 years' experience across luxury hospitality and fine dining. Chef Manoj brings with him a thoughtful balance of classical technique, operational depth and contemporary creativity.

A seasoned professional within the ITC Hotels ecosystem, Chef Manoj has shaped diverse culinary journeys across marquee properties including ITC Windsor, ITC Kohenur, ITC Gardenia and The Leela Palace Bengaluru. His career progression spans leadership roles such as Assistant Master Chef and Senior Sous Chef, where he led complex culinary operations encompassing all-day dining, specialty restaurants, in-room dining, and high-volume banqueting.

Academically trained with a Bachelor's degree in Hotel Management from Bangalore University, Chef Manoj is known for his strong grounding in food safety, modern culinary practices and team-led excellence.

In his new role, Chef Manoj will oversee all culinary operations at ITC Windsor, with a focus on menu innovation, consistency in execution and elevating dining experiences across the hotel's restaurants and banqueting spaces.

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Viva Italian Food !

Italian cuisine, which is proving to be a gastronomic delight globally, is also being cherished in India. And it is not just Pasta and Pizza, which you can find in cafes across every street corner in metropolitan cities! It is also becoming popular in tier II and tier III cities. Italian food has become so popular that TasteAtlas, the renowned global food guide, has crowned it as the world's best cuisine for 2025-2026. It has also named Campania, an administrative region in southern Italy, as the world's best gastronomic region. Ashok Malkani examines the reasons for the popularity of this delectable nutriment across the globe and its future in the country.

Italian cuisine is a culinary treasure that transcends borders, captivating taste buds across the globe. Often simplified into pizza and pasta, Italian cuisine is far richer and more diverse. Today, Italian cuisine has become a food that is tickling the taste buds of people across the globe.

Over the past two decades India has witnessed diners relishing Italian food. Today, it is recognised by UNESCO for its cultural significance, due to its immense global popularity, fresh ingredients, regional diversity and beloved dishes, confirming once again, the country's global leadership in food, culinary tradition and gastronomic excellence.

Italian Prime Minister Giorgia Meloni has stated, "We are the first in the world to receive this recognition, which honours who we are and our identity. Because for us Italians, cuisine is not just food or a collection of recipes. It is much more: It is culture, tradition, work and wealth."

The cuisine is also highly appreciated in India due to several factors. One of the key drivers being more and more Indians travelling overseas. This has resulted Indian palates have become more adventurous, with an increasing desire for international flavours.

Visu Subramanian Baskaran, Specialty chef of Alto Vino, Bengaluru Marriott Hotel Whitefield, states, "Italian cuisine enjoys strong appreciation in India, particularly within premium hospitality spaces. Its focus on fresh ingredients, balanced flavours and timeless techniques aligns well with evolving dining preferences. At restaurants like Alto Vino, this appreciation is reflected in a menu that values authenticity while offering a refined, contemporary experience. One of the reasons for Italian cuisine's popularity in India is that its key ingredients – wheat for pasta and pizza, rice in risotto, and

meat and seafood – are also commonly used across Pan-Indian cuisines, making the dishes more relatable and accessible to Indian diners."

Gaurav Bansal, Head Chef, ibis Styles, claims, "Italian food is very popular in India. People enjoy its simple flavours, fresh ingredients and comfort-food appeal. Dishes like pasta and pizza match well with Indian taste preferences. Over time, its popularity has spread across cities and even smaller towns."

Owaize Ahmed Khan, Executive Chef, Novotel Bengaluru Outer Ring Road, declares, "Italian cuisine is extremely popular in India. Its success lies in its simplicity, versatility, vegetarian friendliness and adaptability. Dishes like pizza, pasta and risotto suit Indian dining habits–shared meals, comfort food preferences and bold flavours, making Italian cuisine widely accepted across age groups."

Trilok Singh, Sous Chef, JW Marriott Hotel Bengaluru, says, "Italian cuisine holds a strong and enduring presence in India, driven by its emphasis on balance, technique and ingredient-forward cooking. Its appeal lies in flavours that are clean yet indulgent, making the cuisine both comforting and aspirational. A naturally strong vegetarian repertoire, reliance on grains, cheeses, vegetables and olive oil, and the ability to suit both casual and premium dining formats have helped Italian food integrate seamlessly into Indian dining habits. Over time, it has evolved from being viewed as



international novelty to an everyday yet refined choice across demographics."

Karam Dogra, Executive Chef, Sheraton Grand Palace Indore, avers, "Italian food is popular because it is simple, comforting, vegetarian-friendly and easy to adapt to Indian tastes without losing its identity."

Reasons for Popularity

Italian cuisine, which has long been popular and appreciated for its rich flavours, diverse ingredients and cultural heritage is, today, not just a symbol of Italian heritage but a formidable force in the global market. Italian culinary traditions have transcended borders and have captivated the taste buds of millions across the globe. As more people discover the delights of cucina italiana, the demand is likely to expand and, as is normal, there is likely to be fusion of traditional recipes with modern culinary innovations which is expected to keep Italian dishes at the forefront of global gastronomy.



Over the past one-decade, Italian cuisine has become the pulse of the people. Most of the multi cuisine fine dine restaurants in India have already started propagating the Italian cuisine in their menu

Gaurav Bansal states, "Italian food is loved worldwide for its simplicity and use of fresh ingredients. The flavours are clean, natural and easy to enjoy. The cuisine is highly adaptable and promotes a warm, family-style dining culture that people across the world connect with. Dishes like bruschetta, pizzas and pastas are universally appealing.

"The popularity of the cuisine grew in India through international travel, global television food shows, specially trained chefs and the rapid growth of cafés. Hotels and restaurants introduced classic Italian dishes early on. Over time, Indian chefs adapted these dishes to local flavours, making the cuisine more relatable. Many Italian dishes were also recreated using Indian ingredients, giving them a trendy and modern touch.

I may add that Indian ingredients have played a significant role in helping Italian food thrive in India. Ingredients such as paneer, bell peppers, sweet corn, fresh tomatoes, Indian herbs and local cheeses blend well with Italian recipes. They help create flavours suited to Indian palates while maintaining the essence of Italian

cuisine."

He continues, "Many Italian dishes are popular in five-star hotels; however, dishes like pizza, pasta, risotto and garlic bread are favourites across all types of restaurants and cafés. These dishes are easy to customise with Indian spices and vegetables. They feel familiar yet international, appealing to all age groups. Their comforting flavours make them everyday choices."

Trilok Singh disclosed, "Italian cuisine enjoys global popularity due to its respect for ingredients, clarity of flavours, and time-tested culinary techniques. Its recipes prioritise quality over complexity, allowing dishes to feel both comforting and refined. The cuisine travels well across cultures because it adapts organically to local produce and dietary preferences while retaining its core philosophy. Whether served in a home kitchen or a fine-dining restaurant, Italian food offers consistency, warmth and versatility, qualities that contribute to its universal appeal.

He adds, "Italian cuisine's success in India is supported by thoughtful integration of locally available produce rather than overt flavour substitutions. Ingredients such as fresh vegetables, regional cheeses, slow-cooked tomato bases and artisanal breads align naturally with Italian cooking philosophies. Vegetarian proteins like paneer are occasionally used as structural substitutes in select formats, while Indian-grown olives, basil, tomatoes, and greens allow for freshness and consistency. These adaptations focus on ingredient compatibility and seasonality, ensuring the cuisine remains authentic in spirit while being locally grounded."

Visu Subramanian Baskaran declares, "Italian cuisine is globally admired for its honesty- simple recipes, minimal ingredients and a deep respect for tradition. It offers food that feels comforting yet refined, making it a natural fit for luxury dining environments such as Alto Vino."

He adds, "Its popularity is enhanced in India due to its ability to use locally sourced Indian produce, including wheat, rice, quality meat, seafood, fresh vegetables, herbs and dairy. When selected carefully, these ingredients



Chef Karam Dogra

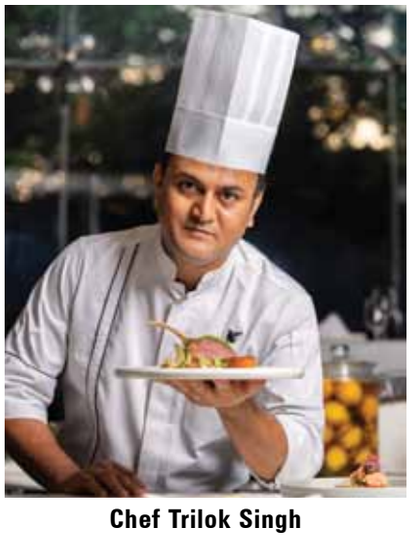
support freshness and seasonality while preserving the authentic essence of Italian cooking."

Karam Dogra states, "Indian ingredients are helping Italian food thrive in India."

He adds, "Indian vegetables, paneer, chilies, herbs and whole wheat doughs have helped Italian food scale while matching local preferences."

Owaize Ahmed khan too is of the view that Indian ingredients have helped Italian food thrive in India. He declared, "Key Indian Ingredients used in Italian food are:

- Paneer – Substitute for ricotta or mozzarella
- Indian vegetables (capsicum, corn, mushrooms) – Widely used toppings
- Spices (chili flakes, cumin, garam masala infusions) – Flavour enhancement
- Indian basil & herbs – Local sourcing
- Whole wheat & multigrain flours – Health-conscious options



Chef Trilok Singh

These adaptations make Italian food more relatable, cost-effective and culturally acceptable."

History

Looking back, one finds that this world premier cuisine, which is deeply rooted in ancient times and has travelled as far as possible from its place of origin, has changed radically. The story of Italian food that we know today is one of regional variation and cross-fertilization.

The history of Italian cuisine is a captivating tale of cultural exchanges, historical events and gastronomic innovation. The origins of Italian cuisine can be traced back to the Etruscans, a civilization that lived in what is now Tuscany during the 8th century BC.

The basics of Italian cooking can be dated all the way back to the time of ancient Rome when food was but a pillar in their existence; bread, olive oil and wine were the basis of the Roman diet and are still iconic to this day. With the fall of the Roman Empire, Italy fragmented into city-states and regions, each developing their own culinary culture. Northern Italy had established its famous butter, rice and dairy-based dishes, whereas the southern dishes, influenced by Arab traders, had citrus, saffron and almonds.

Although Italy did not unite until the 19th century, the cuisine can claim traceable roots as far back as the 4th century BC. The 19th century, which brought political unification, also influenced Italian food, with local dishes filtering across the nation making pasta, risotto and pizza popular beyond their birthplaces. The immigrants further took these traditions across the globe, tweaking recipes to fit newfangled ingredients in their pockets of settlement.

Through the centuries, neighbouring regions, conquerors, high-profile chefs, political upheaval and the discovery of the New World have influenced the development of Italian cuisine.

Visu Subramanian Baskaran informs, "Italian cuisine first entered India through luxury hotels and fine-dining restaurants, where it was introduced as a premium offering. Over time, it moved beyond niche dining to become a key part of the country's upscale culinary

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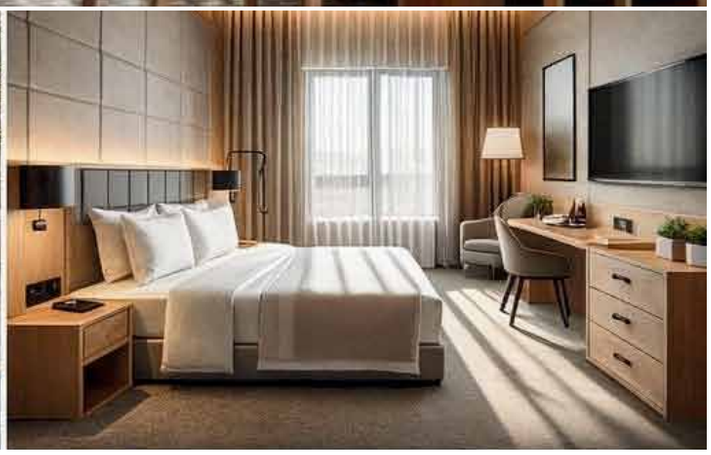
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landscape, appreciated for its elegance and consistency.

Owaize Ahmed khan discloses, "The history of Italian cuisine in India can be traced back to pre-1990s, which involved mainly luxury hotels. The history goes thus:

• 1990s–2000s: Standalone Italian restaurants emerge

• 2005 onwards: Pizza and café chains boom

• 2015 onwards: Artisanal pizzas, fresh pasta, wood-fired ovens grow

• Present: Fusion Italian, vegan Italian and regional Italian concepts thrive."

He adds, "Italian cuisine has evolved from elite dining to mass appeal."

Trilok Singh states, "Italian cuisine was first introduced to Indian diners through luxury hotels and fine-dining restaurants in metropolitan cities during the late 20th century. Its wider acceptance began in the early 2000s with the emergence of casual dining formats and international restaurant brands. Increased global travel, exposure to international food media and the growth of organised food retail further accelerated familiarity. Today, Italian cuisine occupies a diverse space in India's F&B landscape, from premium standalone restaurants and neighbourhood cafés to cloud kitchens, reflecting both maturity and sustained demand."

Gaurav Bansal says, "As per my knowledge and experience, Italian food entered India mainly through star hotels during the 1980s and 1990s. With globalisation, international food chains, popular Indian chefs and cafés further boosted its reach. Today, Italian dishes are part of everyday dining, from luxury restaurants to home kitchens."

Karam Dogra states , "The brief history of Italian cuisine in India could be termed thus:

• 1980s–hotel kitchens

• 1990s–fine dining

• 2000s–QSR pizza brands

• 2010 onwards–cafés, cloud kitchens, artisanal concepts

Favoured Dishes

Italian cuisine is extremely popular in India, often ranking as the third or even second favourite after Indian and Chinese. Besides, in India, these delicious



Chef Visu Subramanian Baskaran

dishes are available at almost all food outlets. Whether you're dining at a fancy restaurant or grabbing a quick bite at a cafe, there's always a delicious Italian option waiting to be devoured.

It may be mentioned that initially the chefs and their recipes were brought over from Italy because no one could bring out the same taste as Italian culture and climate are totally different from those of other countries.

Today, Italian cuisine has undergone a significant transformation, emerging as a universally beloved cuisine.

It would not be an exaggeration to say that India loves its pizzas, pasta and risottos, even if it means giving the authentic Italian dishes our own desi tadka.

Some of the favourite main courses are Pizza Margherita, Lasagna alla Bolognese, Spaghetti Carbonara, Risotto alla Milanese while the desserts are Tiramisu, Gelato, Cannoli, Panna Cotta.

Visu Subramanian Baskaran avers,



Chef Gaurav Bansal

"Dishes such as wood-fired pizzas, handmade pastas, risottos and classic desserts continue to be widely favoured. Their enduring appeal lies in their simplicity, allowing quality ingredients and skilled preparation to take centre stage, an approach central to Alto Vino's culinary philosophy."

Trilok Singh states, "In India, Italian dishes that emphasise texture, richness and familiarity have found the strongest resonance. Baked preparations such as lasagna al forno, creamy gnocchi and slow-cooked risottos appeal due to their layered flavours and comforting nature. Antipasti-like burrata with seasonal accompaniments, arancini and focaccia have also gained traction, particularly in urban dining spaces. These dishes perform well because they allow chefs to showcase technique while remaining adaptable to local produce, dietary preferences and evolving palates, without compromising their Italian identity."

Gaurav Bansal declares, "Many Italian dishes are popular in five-star hotels; however, dishes like pizza, pasta, risotto and garlic bread are favourites across all types of restaurants and cafés. These dishes are easy to customise with Indian spices and vegetables. They feel familiar yet international, appealing to all age groups. Their comforting flavours make them everyday choices."

Karam Dogra is of the opinion, "Pizza and pasta lead due to customisation, familiar flavours and affordability. Garlic bread and lasagna follow for their comfort appeal."

Owaize Ahmed khan states, "Most popular dishes include:

• Pizza – Customisable toppings, vegetarian options and affordability

• Pasta (Alfredo, Arrabbiata, Aglio Olio) – Simple sauces and spice adaptability

• Lasagne – Rich, layered comfort food

• Risotto – Preferred in fine dining for its creamy texture

• Garlic Bread & Bruschetta – Familiar flavours' to Indian palates

These dishes align well with Indian tastes and eating styles."

Pizza Toppings

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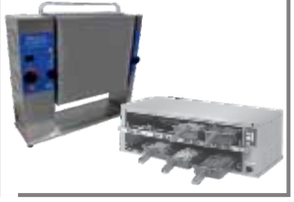
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Pizza. But today, Italian cuisine has come a long way from its early days. And so has Pizza! It is now transforming itself in exciting ways, driven by health trends, culinary creativity and changing consumer expectations.

Today, Artisanal pizzas are becoming a cornerstone of the pizza industry. Pizzas are focussing on high-quality ingredients, traditional techniques like slow fermentation and craftsmanship. Pizzerias are creating elevated pizza experiences that rival gourmet meals.

Today, fusion pizzas, incorporating global flavours, are gaining popularity. Asian pizzas with flavours like hoisin or sesame with humus and falafel toppings are prevalent today. The plant-based movement has made a major impact on pizza menus, with vegan and vegetarian options taking centre stage.

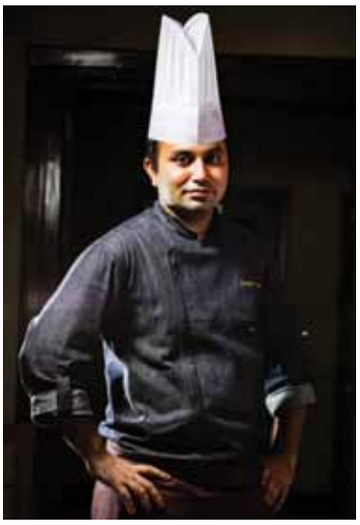
Pizza crusts are being reimagined to cater to various dietary preferences and creative impulses.

Gaurav Bansal disclosed, "India has introduced many unique pizza toppings such as Paneer Tikka, Tandoori Chicken, Makhani Sauce, Keema, Kebab Chunks and even Butter Chicken. These flavours combine Italian-style crusts with Indian favourites, giving diners a familiar yet exciting taste experience."

Visu Subramanian Baskaran states, "In India, chefs have experimented with toppings inspired by regional flavours, such as spiced vegetables and marinated meats. Examples include Chicken Tikka, Paneer Tikka, Keema Masala and Kadhai Subzi. These innovations add a local touch to a global classic, creating a familiar yet distinctive dining experience."

Trilok Singh says, "India's interpretation of pizza has evolved through toppings





Chef Owaize Ahmed Khan

that focus on marinated proteins, slow-roasted vegetables, regional cheeses and layered sauces inspired by Indian cooking methods. Preparations such as smoked paneer, spiced lamb mince, chargrilled vegetables and pepper-forward sauces have been integrated thoughtfully to complement the base rather than overpower it. These adaptations preserve the structural integrity of the dish while offering a flavour profile that feels familiar to the Indian diner."

Future of Italian Cuisine in India

Italian cuisine, which arrived in India as comfort, carb-heavy food, generous with cheese to please the layman, was transformed, by a couple of restaurants in the 1990s, to something tangible. After over 30 years pasta and pizza remain staples to even non-Italian restaurants across India.

With the growing prominence of Italian Cuisine, the scope of Italian food in India is believed to flourish.

Trilok Singh avers, "The future of Italian cuisine in India is poised for continued growth, driven by a more informed and discerning consumer base. There is increasing interest in regional Italian cooking, artisanal techniques, fermented doughs and house-made pasta, alongside demand for cleaner, health-forward menus. For F&B outlets, this shift presents opportunities to premiumise offerings, focus on craftsmanship and tell stronger culinary stories, balancing authenticity with thoughtful localisation rather than overt fusion.

Gaurav Bansal states, "– Italian cuisine will continue to grow in India with a focus on healthier options, fresh artisanal pasta, gourmet pizzas, vegan dishes and creative presentations. F&B outlets will adapt by offering more authentic yet customisable dishes. There will also be greater demand for high-quality ingredients and skilled chefs."

Visu Subramanian Baskaran says, "The future points towards a deeper focus on regional Italian cooking, artisanal techniques and immersive dining experiences. For Alto Vino, this means continuing to elevate the guest journey through authenticity, craftsmanship and attention to detail. With Gen Z's growing curiosity and enthusiasm for experimenting with international cuisines, Italian cuisine is poised to gain even greater prominence, as younger diners actively explore and embrace its flavours, techniques and versatility."

Owaize Ahmed Khan states, "The future trends of Italian cuisine in India are:

- Growth of artisanal and regional Italian cuisine
- Rise of healthy, vegan and gluten-free Italian menus
- Increased focus on authentic ingredients
- Italian cuisine becoming a core menu pillar in hotels and cafés"

He continues, "Its impact on F&B industry are:

- Higher demand for skilled chefs
- Menu diversification
- Increased profitability due to high margins
- Continued innovation through fusion formats

Italian cuisine will remain one of the strongest cuisines in the Indian F&B."

Karam Dogra disclosed, "Italian cuisine will remain a strong revenue cuisine for F&B outlets in India. There will be growth of artisanal pizzas, fresh pasta bars, healthier menus and delivery-focused formats."

Conclusion

The popularity of Italian cuisine has continued to grow in India and is believed that it will continue to grow in future. ■



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RECIPES

PANCETTA WRAPPED TURKEY ROULADE WITH WILD MUSHROOMS, MINT-ORANGE GLAZE

Ingredients

Turkey -- Skinless Breasts (2Number's)	300 gms
White Wine	20 gms
Olive Oil	20 ml
Shallots	60 gms
Bay leaves	1 No's
Garlic	10 gms
Orange Segments – seedless	150 gms
Pancetta Strips (For wrapping)	30 gms
Carrots	30 gms
Juniper Berries	5 gms
Celery	10 gms
Baby Spinach Leaves	5 gms
Mint leaves	15 gms
Rosemary	2 gms
Sea salt	5 gms
Cheese Cheddar	15 gms
Black pepper	5 gms
Italian parsley	15 gms
Butter Unsalted	10 gms
Shitake (Soaked and chopped)	10 gms
Cinnamon and Cardamom Powder	2 gms
Button Mushrooms (Chopped)	10 gms
Fresh cream	10 ml
Enoki Mushrooms Chopped	10 gms
Haricot Beans (for Side Dish)	100 gms

Method

Turkey Roulade with Wild Mushrooms

Make a Stuffing of Turkey - In a cooking pot, add olive oil, shallot, garlic, mixed mushrooms.

Cook mixture well on fierce heat until all the water has evaporated and mushrooms are tender.

Add juniper berries to the mixture, season it well and finish the mixture with parsley and rosemary.

Stirring from all sides and once cold add cheese to the mixture and keep aside.

Pancetta Wrapped Turkey Breast

Butterfly Turkey breasts crosswise, being sure not to cut all the way through. Place a piece of plastic wrap over one open breast, and pound to a bigger size. Season with salt and pepper. Repeat with remaining breast. Keep your turkey to be uniform in thickness, so it will be easier to roll.

Layer the pancetta strips, keep Flattened Turkey breast over the Pancetta Strips.

Pat the turkey breast dry, sprinkle Mushrooms and cheese Mixture along with spinach leaves evenly over the breast and begin to roll up tightly like a roll. Secure the roll with kitchen twine. Repeat with the second breast.

Poach the pancetta wrapped Turkey Roulade in water for 12 mins. Once Done, Keep Aside.

Mint-Orange Glaze

Add olive oil, bayleaf, white wine, carrots, celery and orange segments.

Cook until the oranges and vegetables are soft. Add torn mint with cardamom, cinnamon powder.

Cool the mixture, Discard the bay leaf and blend mixture along with fresh cream until smooth texture.

Strain the sauce and heat orange mint glaze and finish with cold butter.

Plating

Pan sear the cooked Roulade and finish it in the oven for 5 mins so that the Turkey Roll is heated through and cooked tender.

Pour the orange sauce in the middle of the plate, keep Roulade slices on it and garnish it with caramelised orange and serve it with buttered green beans and pumpkin mash.

CHEESY ESPRESSO FILLED RAVIOLI WITH COFFEE CREAM

Ingredients

For Fresh Ravioli Dough

All-purpose flour	240 gms
Espresso	20 ml
Salt	a pinch
Egg whites	2 eggs
Egg yolk	4 egg yolks
Olive oil	5 ml

For the Filling

Freshly Roasted Coffee Beans, pulverised	8 gms
Ricotta Cheese	80 gms
Parmesan Cheese	40 gms
Minced Garlic	4 gms
Salt	a pinch
Pepper	a pinch
Orange zest	2 gms

For the Coffee Cream

Freshly Brewed Espresso	25 ml
Onion	15 gms
Cooking Cream	180 ml
Fresh Mushrooms	30 gms
Parmesan Cheese	10 gms
Unsalted Butter (cold)	40 gms
Salt	to taste
Pepper	to taste

For The Plating

Roasted Coffee Beans	3–4 pcs
Fresh Green Herbs / edible MicroFlowers	a few
Parmesan Cheese	shaves

Method

To make the ravioli dough, combine the flour and salt in a large mixing bowl. Create a well in the centre of the mixture and add the eggs, olive oil and freshly brewed coffee. Mix thoroughly until the dough comes together.

Turn the dough out onto a floured surface and knead for 10 minutes or until smooth and elastic. Wrap and let it rest for 30 minutes.

Meanwhile, prepare the filling by combining the ricotta cheese, parmesan cheese, coffee bean dust, and orange zest along with salt and pepper. Mix well until thoroughly combined.

Roll out the ravioli dough into thin sheets and use a ravioli cutter to cut individual squares. Place a tablespoon of filling on a square of dough and fold it over to create a triangle. Press the edges together to seal. Repeat until all ravioli are formed.

To prepare the coffee cream sauce, sauté the onions and freshly sliced mushrooms in butter. Add the cooking cream, salt and pepper, and let it simmer for 2–3 minutes, stirring constantly until rich and creamy. Stir in the parmesan cheese and cook for another 30 seconds. Finally, add the espresso, stir and allow it to simmer.

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In a separate pot, boil the ravioli in salted water for 2–3 minutes or until they float to the surface. Remove using a slotted spoon and transfer to the coffee cream sauce.

Gently toss the ravioli in the coffee sauce until fully coated. Garnish with roasted coffee beans, microgreens and a hint of olive oil.

(Gaurav Bansal, Head Chef, ibis Styles Mysuru)

TORTELLENI AI POLLO AFFUMICATO, SALSA DI POMODORI PACHINO

Ingredients

Chicken breast	8 oz
Celery	1 stalk
Leeks	1 medium
Garlic	10 cloves
Onion	2
Thyme	1 sprig
Parmigiano Reggiano	2 oz
Salt	1 oz
Black pepper	0.3 oz

Method

Clean and marinate the chicken breast with salt, black pepper and chopped thyme. Rest it in the chiller for a short while, then cook at 180°C for 12 minutes.

Once cooked, smoke the chicken using oak wood, thyme, black pepper and bay leaves for 25 minutes, then allow it to cool completely.

Meanwhile, finely Brunoise the remaining ingredients, excluding the Parmigiano Reggiano. Mince the cooled chicken and Parmigiano Reggiano together in a Robot Coupe.

In a pan, sauté the vegetables, allow them to cool and then fold them into the chicken mixture. Adjust seasoning as required.

Serve the chicken with cherry tomato sauce and garnish with rocket leaves (rucola), Parmigiano Reggiano crisps, and edible flowers.

(Visu Subramanian Baskaran, Chef de Cuisine, Alto Vino, Bengaluru Marriott Hotel Whitefield)

PENNE ARRABBIATA

Ingredients

Penne Pasta
Garlic (Chopped)
Red Chili Flakes
Tomato Concassé
Olive Oil
Fresh Parsley
Salt

Method

Sauté garlic and chili flakes in olive oil.
Add tomatoes and cook until thickened.
Toss pasta into sauce and finish with parsley.

MUSHROOM RISOTTO

Ingredients:

Arborio Rice
Vegetable Stock
Button Mushrooms
Onion (Finely Chopped)
Butter
Parmesan Cheese

Method

Sauté onions and mushrooms in butter.
Add rice and deglaze lightly.
Gradually add warm stock, stirring continuously.
Finish with parmesan and butter.

(Karam Dogra, Executive Chef, Sheraton Grand Palace Indore)

SAFFRON RISOTTO ALA MILANESE

A golden classic from Northern Italy

Ingredients

Arborio rice, saffron strands, onion, white wine, vegetable stock, butter, Parmigiano Reggiano

Method

Sauté onion in butter, add rice and toast gently. Deglaze with white wine. Slowly add warm stock, stirring continuously. Infuse with saffron and finish with butter and parmesan for a luxurious, silky texture.

BLACK TRUFFLE TAGLIATELLE

Ingredients

Fresh tagliatelle, black truffle paste or shaved truffle, butter, garlic, parmesan, olive oil

Method

Cook pasta until al dente. Toss with butter, garlic, truffle paste and a splash of pasta water. Finish with parmesan and shaved truffle.

BURRATA WITH ROASTED CHERRY TOMATOES & BASIL OIL

Ingredients

Fresh burrata, cherry tomatoes, garlic, olive oil, basil, sea salt and cracked pepper

Method

Roast tomatoes with olive oil and garlic. Place burrata on the plate, top with warm tomatoes, drizzle basil oil and season lightly.

OSSOBUCO ALA MILANESE

Ingredients

Veal shanks, onion, carrot, celery, white wine, tomato, stock, gremolata (lemon zest, garlic, parsley)

Method

Brown veal shanks, sauté vegetables, deglaze with wine, add tomato and stock. Slow-cook until tender. Finish with fresh gremolata.

SEA BASS CARTOCCIO (BAKED IN PARCHMENT)

Ingredients

Sea bass fillet, cherry tomatoes, olives, capers, garlic, herbs and olive oil

Method

Place ingredients in parchment, seal tightly and bake until aromatic and moist.

PANNA COTTA WITH BALSAMIC STRAWBERRIES

Ingredients:

Cream, vanilla, sugar, gelatin, strawberries and aged balsamic vinegar

Method

Set panna cotta with vanilla. Macerate strawberries with sugar and balsamic. Serve chilled with the fruit.

(Owaize Ahmed khan, Executive Chef, Novotel Bengaluru Outer Ring Road)

Tortelli with Amatriciana

Chef's Signature dish

Method

Handcrafted tortelli is paired with a classic Amatriciana sauce prepared using slow-rendered guanciale, ripe tomatoes and a restrained touch of heat. Finished in a cacio e pepe style, the dish is brought together with aged Pecorino Romano and freshly cracked black pepper, creating a silky, well-emulsified finish that coats each bite.

(Trilok Singh, Sous Chef_JW Marriott Hotel Bengaluru)

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Forging Strong Buyer–Supplier Alliances in F&B



Having a strong relationship between the buyer and the supplier is essential for any industry. The hospitality industry too, particularly the food and beverage sector, is no different. Managing healthy buyer-seller relationships is essential for establishing long-term, mutually beneficial partnerships. It may be said that supply chain management is a key factor for improving the image of the food outlet – in any format. Enhanced competitiveness and customer satisfaction is only possible when there is a strong relationship between the buyer and supplier in the F&B industry. Ashok Malkani views the different aspects necessary for maintaining relationship between the purchaser and supplier in the culinary segment of the hospitality industry.

In the competitive culinary world, the success of the establishment depends not only on its service and menu but also its relationship with its suppliers. They are the backbone of restaurants, hotels' f&b outlets and even the cloud kitchens. From fresh produce to paper goods and custom packaging, these establishments rely heavily on business-to-business (B2B) relationships to operate efficiently. Maintaining strong supplier relationships with the suppliers is crucial for consistent quality, operational efficiency and innovation, extending beyond transactions to foster collaborative, mutually beneficial partnerships.

The culinary establishments are aware that developing robust relationships with suppliers is not merely a courtesy; it is a strategic imperative that directly impacts the establishment's bottom line and reputation.

Ishijyot Surri, Executive Chef & Founder of Mulk and SJI Gourmet avers, "It is absolutely necessary for restaurants to improve and strengthen supplier relations."

He adds, "Supplier relationships today are not transactional; they are strategic partnerships. In an environment of fluctuating raw material prices, logistics disruptions and



Chef Ishijyot Surri

rising quality expectations, a strong supplier relationship ensures consistency, reliability, better credit terms, priority allocation and collaborative problem-solving. A restaurant is only as strong as its weakest link in the supply chain."

Shivani Sharma, Chefpreneur and founder of Gourmestan, who redefines cloud kitchen with her millet-based staples served at her establishment, reveals, "My culinary success relies on sourcing high-quality ingredients that elevate the dish. Positive customer feedback reflects both my skills and the quality of components provided by my suppliers. Daily interactions with suppliers ensure they understand my requirements, making these relationships essential to my kitchen operations."

Sourcing Suppliers

Sourcing the right suppliers is crucial for a food establishment. For this one has to understand the needs of one's establishment. You have to identify the products and services that your establishment needs, including the types and quantities of fresh products, kitchen equipment, cleaning supplies, et al. For this, evaluating the quality and consistency of potential suppliers is essential.

It may be mentioned that while procurement is a common necessity in all industries, it is more dynamic in the food establishments due to factors like perishable inventory, fluctuating food costs and suppliers' reliability. The food establishments – be they restaurants, F&B establishments in hotels or even cloud kitchens – must balance quality assurance and cost efficiency.

Today, food procurement is not merely



tactical sourcing but a strategic engine for cost control, risk mitigation and sustainable growth. For an F&B outlet one missed delivery by the supplier can negatively impact the food outlet. It can also adversely affect the supplier as it can trigger contract penalties.

The food outlet – be it a café, a restaurant, cloud kitchen or any other food service business – today, has not only to map out the Procurement Process Workflow Specific to one's food outlet in such a way that it enhances efficiency while minimising waste, but also implement technology solutions for automation and tracking.

You must remember that it is essential for you to choose the right suppliers. They can make or break your business. From food quality and pricing to delivery reliability and service, the supplier you work with directly affects customer satisfaction and operational efficiency.

Experienced restaurateurs believe that selecting a vendor for quality products for your restaurant is like choosing your restaurant's lifeline.



Shivani Sharma

Improving Relationships

While choosing the right suppliers is a necessity, maintaining and improving relationships with them is also essential. And, the bedrock of a healthy relationship, as everyone knows, is trust and mutual respect. Business relationships, particularly between the eating out establishments and suppliers are no different. One must realise that just because one is paying to the supplier for the goods from the supplier one is entitled to excellent service. Developing good relationships is a two-way effort. The purchaser and the supplier must work hand-in-hand for benefit. Their success depends on each other. A long-term commitment is important for both – the food serving establishments and the suppliers which is important for maintaining a healthy relationship.

One has to remember that supplier relationships can impact your diners!



Courtesy: Supy operating system

How Supplier relationships impact customer satisfaction

Maintaining good relations with suppliers plays a big role for food establishments in keeping things on track.

So, one may ask, how do they maintain good relations with the suppliers?

Ishijyot Surri states, "Restaurants can improve relations with suppliers by treating suppliers as partners, not vendors. This includes transparent communication, predictable ordering patterns, timely payments, sharing demand forecasts and involving suppliers early in menu planning. Respect, trust and professionalism go a long way in building long-term alliances."

He adds, "You can maintain good relations with suppliers by following the below mentioned norms:

- Pay on time
- Communicate honestly
- Respect their constraints
- Give feedback constructively
- Share growth plans
- Consistency in behaviour builds long-term goodwill.

Shivani Sharma declares, "It is essential to maintain good relations with the suppliers. There are several methods for doing this. One of the most practical and down-to-earth methods I have implemented with my suppliers is conversing about my requirements. I am clear about my needs and discuss them with the suppliers to the minutest detail. It helps suppliers provide all the components, which work for me in terms of my work. Another technique is providing them with feedback – good and bad. It boosts the bond and allows us to make our professional collaboration successful. These two work wonderfully for me to become a better chefpreneur and have a fruitful

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Courtesy: Supy operating system

professional collaboration with my suppliers."

She adds, "It is necessary for a food entrepreneur and a supplier to have a durable and lasting relationship. To achieve this I would pinpoint two things: clear communication and trust. They are indispensable to creating a successful collaboration that works for your culinary success and the supplier's market value."

She continues, "Speaking as a chefpreneur I may mention that my work revolves around creating dishes authentic in their tastes and with a sustainable core. It was a series of trials of finding the right suppliers who understood what I needed and were consistent in meeting their needs. Of course, my kitchen had to figure out ways of meeting the demands till we locked in on the right suppliers. The most important values for a chefpreneur in terms of supplier partnerships, I believe, are trust and consistency. Everything falls into place once you trust the supplier and know he or she will continue with providing what you want."

Inventory Management

Besides maintaining relationships with the suppliers, for succeeding in the food and beverage business. It is also necessary to have proper inventory management. It is essential to maintain the right balance of stock to meet customer demands, while at the same time, avoiding excessive inventory levels that can tie up capital and lead to spoilage. It is important to factor the unique challenges that are likely to arise in the food and beverage business. One has to be accurate in demand forecasting. Restaurants that do effective inventory management do not disappoint their customers when there is demand for a certain dish. This is mainly because they keep a close eye on the usage rates of materials , besides monitoring expiry dates and anticipating demand fluctuations based on seasonality or special events.

Restaurants are more likely to enjoy long-term success if they practice effective inventory management, as it helps optimise operations and profitability

Utilisation of right technology can effectively help the entrepreneur track stock levels, monitor sales trends and generate accurate reports. With the right tools and systems in place food outlets can improve their accuracy, efficiency and overall performance in inventory management. By using specialised software and systems, food outlets can automate several tasks and procedures in inventory management, like recording and tracking orders and calculating stock levels.

Besides taking the help of appropriate software, it is essential to build strong relationships with suppliers for effective inventory management.

Ishijyot Surri declares, "Effective stock management reduces over-ordering, spoilage, pilferage and emergency purchases. FIFO practices, par stock levels and real-time inventory tracking directly impact food cost percentages and profitability."

He adds, "Chefs must step beyond the kitchen and understand sourcing. By standardising recipes, reducing ingredient redundancy, planning menus seasonally, and collaborating with suppliers on yield optimisation, chefs can significantly improve efficiency and reduce wastage."

He continues, "Effective stock management reduces over-ordering, spoilage, pilferage and emergency purchases. FIFO practices, par stock levels and real-time inventory tracking directly impact food cost percentages and profitability."

Shivani Sharma informs, "Efficient stock management allows one to eliminate unnecessary costs while still offering dishes that the diners are passionate about. This can be achieved by smart usage of ingredients and inventory updating and upgrading. This allows you to order on time and not waste money or material. Also, ensure you don't order everything in bulk, especially the perishable materials. Also, being seasonal allows you to keep your inventory down to the basics and smaller for faster usage and little to no wastage."

Supplier Consolidation

To efficiently and profitably manage a food outlet it is necessary to streamline operations. One of the most effective methods of doing this is supplier consolidation. This will enable one to streamline operations, reduce costs and improve quality. The sheer number of suppliers for raw materials and other necessities of food outlets can result in complex operational challenges, from elongated lead times to fragmented communication channels.

One of the primary rationales for consolidating suppliers is the drive to simplify the food outlet's procurement processes. Numerous suppliers can cause problems like:

Inconsistent Quality: Different suppliers may follow different quality norms affecting your end-product from maintaining a standard quality.

Delayed Deliveries: An increased number of suppliers can result in delayed deliveries as delivery norms of each supplier may be different.

Consolidating suppliers can result in various benefits like:

Cost Savings: When you have few suppliers you would be ordering materials in larger quantities from the supplier which could enable you to make purchases in bulk quantities at economical prices.

Increased Negotiating Power: Buying in bulk increases your negotiating power. It not only enables you to negotiate for price but also for higher quality items and also ensure that you're one of the first on the delivery list to allow for maximum prep time.

Efficient Account Management: Consolidation of suppliers can also lead to a more efficient account management of the food outlet. With fewer invoices it would be easier to manage accounts.

Ishijyot Surri states, "Consolidation is necessary to gain better pricing, improve quality control, simplify logistics and

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One may ask : How can one consolidate suppliers?

Ishijyot Surri answered, "One can consolidate suppliers by auditing current vendors, analysing spend categories, identifying overlaps and selecting suppliers who can offer multi-product solutions without compromising quality. Consolidation should be data-driven, not emotional."

Shivani Sharma "To have fewer suppliers, without causing delays or compromising on quality of ingredients would be to initially experiment with the array of suppliers to figure out the right suppliers for your needs. You will also try to experiment with order sizes to see if the supplier can be trusted with any order size. While coordinating, it is essential to communicate right so that you understand the supplier, see if he understands your needs and future prospects. Of course, checking the ingredients provided to you, every time, is a must. Market hearsay too works many times about the supplier."

She continues, "I would pinpoint two things which contribute to a durable relationship between the supplier and the purchaser. They are: clear communication and trust. These are indispensable for creating a successful collaboration that works for your culinary success and the supplier's market value.

"As far as I am concerned, since my work revolves around creating dishes authentic in their tastes and with a sustainable core, I went through a series of trials for finding the right suppliers who understood what I needed and were consistent in meeting their needs. Of course, my kitchen had to figure out ways of meeting the demands till we locked in on the right suppliers. But it was worth the wait."

She adds, "There are times when an F&B outlet may feel the necessity to cut back on the number of suppliers to simplify the supplier base. In my case, it has not happened often. But at times, when it did, it has been due to changes in terms of our menu and experimenting with newer ingredients. You cannot fluctuate in terms of suppliers since your business is dependent on the right collaboration and trust."

Chefpreneurs and Suppliers

There are several occasions when the chefs turn into intrepid entrepreneurs. This transition may pose several problems for them. One of the main problems that they would, probably, face is that of establishing a rapport with the suppliers. This could be because they were bound to the professional kitchen. When a chef ventures into culinary business he/she has to build a strong relationship with the suppliers. It has to be realised that a B2B relationship is somewhat less transactional than B2C.

In an ever-evolving culinary business it is important for an entrepreneur to understand the intricacies of supply chain management. The food outlet supply chain management, which is more than just how you get your ingredients and raw materials, relies on digital tools like inventory management software which enable them to streamline ordering, tracking and forecasting.

Shivani Sharma is of the opinion that when a chef transitions to an entrepreneur the role of the supplier also changes for the entrepreneur to some extent. She avers, "The chef knows the inside and outside of what they need in terms of supplies and who to ask. When a chef transitions to an entrepreneur, it means being involved in not just the type of supplies and the supplier, but also the monetary dealings. Practicality comes into the picture, since one has to know the payment aspects like the costs of supplies, and whether one is paying the right amount. Another aspect that comes into the scene is creating a trust that allows both parties involved to work on credit."

She declared, "Simple things go a long way in terms of achieving successful supply chain efficiency without compromising on quality or creativity."

As a chefpreneur she recommends, "As a chefpreneur you should be flexible in terms of what you offer as per season, while keeping the core menu intact. It also means experimenting with ingredients while keeping some core ingredients intact. Going seasonal allows you to experiment with dishes and source the necessary ingredients."

She adds, "These days, 'farm to table' is becoming the norm. It helps cut the middlemen. Create a supplier source from the main source that allows fresher ingredients at a good price. You should create a good rapport with your supplier base. Be regular in terms of ordering and payment. Provide feedback where necessary, but not rudely. Ask them about ingredients and something new to work on so that you can create new offerings."

Two values or habits which are important, according to Shivbani Sharma are trust and consistency. She claims, "Everything falls into place once you trust the supplier and know he or she will continue with providing what I want."

Conclusion

Several stalwarts of the food and beverage industry vouch that supplier relationships are pivotal to the success of your business. They claim that a strong supplier relationship can help ensure that your ingredients are of the highest quality obtained at a beneficial rate.

It must be understood that when suppliers consider your business as reliable they would extend exclusive benefits like better rates, priority services and high quality products. They have to follow several strategies for getting a superlative product. ■



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10 Ace Chefs Share Their Culinary Thoughts For The New Year!

By Sharmila Chand

If you have culinary aspirations for the New Year, then you're not alone. The food experts have their own list of goals they're hoping to focus this year.

From experimenting with new flavours to cooking more sustainably, prioritising work-life balance and mentoring the next generation; picking up the guitar, play it well; run a marathon; here's what the well known chefs are hoping to do in 2026.

"I believe growth comes from balancing innovation with discipline"

Chef Vikramjit Roy, Executive Sous Chef, Grand Hyatt Gurgaon



Lessons learnt this year....

This year has strongly reinforced the importance of nutrition and sustainability as a core operational philosophy.

As an Executive Chef, I believe growth comes from balancing innovation with discipline. My focus for the year ahead is rooted in refining technique, strengthening fundamentals and nurturing a more mindful approach - both in the kitchen and beyond.

Plans to bring in new ingredients....

At Grand Hyatt Gurgaon, we continue to explore the use of heirloom and indigenous grains. Our millet tawa roti, which has nearly replaced the traditional wheat phulka, has been very well received by both domestic and international guests. This positive response motivates us to further integrate traditional grains into our everyday offerings.

Plans to introduce new cooking techniques ...

Personally, I am keen to explore the techniques and philosophies of Korean temple food cuisine in greater depth. During my time working at Gosang in Seoul, I was introduced to refined methods of ingredient treatment and fermentation- processes that enhance not only flavour but also the medicinal and restorative qualities of food.

From a leadership perspective, I constantly encourage my team to revisit the fundamentals. In the rhythm of daily service, basics such as overcrowding pans while sautéing or incorrect oil temperatures during deep frying can easily be overlooked. Mastery of these essentials is critical for consistency, texture and quality across all kitchens.

Travel plans...

In the coming year, I have planned visits to Bologna in Italy, Osaka in Japan and Palma in Spain - cities known for their strong culinary heritage, craftsmanship and deep connection to local produce.

Fitness Goals....

One of my personal goals for the coming year is to implement a dedicated weekly "Unplugged Mode". This involves stepping away from electronic devices, sharing meal times and cooking together at home- allowing for meaningful connection and balance.

Learning New Skills....

For personal well-being and balance, I continue to pursue interests outside the kitchen. Deep-sea diving allows me to disconnect, recalibrate and return with renewed perspective.

"Explore Forgotten Regional Produce"

Vilas Dhankute, Executive Chef, Grand Mercure Bangalore



Lessons learnt this year.....

This year reinforced the importance of adaptability and balance. In the kitchen, things rarely go exactly as planned, and learning to stay calm, flexible and solution oriented makes all the difference.

Plans to bring in new ingredients....

I'm keen to explore more hyper-local and seasonal ingredients, especially lesser-known regional produce.

Learn and introduce new cooking techniques...

I want to refine techniques that focus on precision and simplicity methods that enhance natural flavours rather than overpower them.

Promising more family and me time ....

I want to make time for simple home-cooked meals and moments that reconnect me to why I fell in love with cooking in the first place.

"Visiting Peru is on my priority list in 2026"

Hitesh Pant, Executive Chef, Sheraton Grand Bengaluru Whitefield Hotel and Convention Center



Lessons learnt this year....

Consistency and calm leadership matter more than pushing hard once in a while. Listening has become my strongest tool and to mold our practices as per changing culinary dynamics is very important, these days the guest carries great knowledge about food and they except better and different every time.

Plans to bring in new ingredients...

As we are in a phase of opening a Nikkei restaurant, so more Nikkei ingredients like ají Amarillo, yuzu, shiso, and fermented elements that focus on clean, balanced flavors.

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Plans to learn and introduce new cooking techniques...

I want to deepen fermentation, raw bar techniques, create calmer and smarter kitchen workflows.

Travel for culinary exploration....

Peru is on my high priority list, along with short regional trips within India for ingredient discovery.

"One of my key personal goals is to run a marathon while incorporating yoga into my daily routine"

Amit Sharma, Executive Chef, Hilton Bangalore Embassy Golflinks



Lessons learnt this year....

For me, this year reinforced the true value of adaptability and teamwork at Hilton Bangalore Embassy GolfLinks. With evolving guest expectations and shifting business demands, I learned that staying open to new ideas whether in menu development, sustainability initiatives or the use of technology helps us remain relevant and ahead of the curve.

I also realised that small, consistent improvements in areas such as food safety, waste reduction and cost control can deliver significant long-term results.

Plans to bring in new ingredients....

In the coming year, I plan to introduce ingredients that further strengthen our culinary identity while reinforcing our commitment to sustainability. A key focus will be on sourcing regional, farm-fresh produce, including heirloom vegetables and artisanal cheeses, to showcase local flavours with greater authenticity. I am also keen to incorporate healthier elements such as ancient grains, plant-based proteins and cold-pressed oils to align with evolving guest preferences. At the same time, global influences–ranging from Japanese seasonings to Mediterranean herbs will allow us to craft menus that feel contemporary, balanced and exciting.

Learn and introduce new cooking techniques...

In the year ahead, I plan to deepen my understanding of both modern and traditional cooking techniques, including sous-vide precision, slow cooking for flavour retention and advanced fermentation methods to enhance taste and nutrition. I am also interested in exploring more plant-forward approaches, along with smarter grilling and smoking techniques that help reduce waste while building deeper flavours.

Learn new skills beyond cooking....

Outside the kitchen, I am keen to explore creative skills such as learning to DJ and play the guitar. These hobbies provide a refreshing outlet and support personal wellbeing by encouraging creativity beyond my professional role.

"I am excited to explore lost local and seasonal ingredients in Mysore"

Gaurav Bansal, Head Chef, ibis Styles Mysuru



Lessons learnt this year....

This year really taught me to slow down, to be patient and always stay curious.

Travel for Culinary exploration....

Travel for culinary inspiration is something I really look forward to. Exploring regional cuisines, learning from local home cooks, would give me a deeper understanding of food culture.

Wellness Goals....

I do have a lot of personal goals for the coming year, starting from to want to take more active walks regularly and cut down on coffee. I also want to start my day with chia seeds water and focus on building small healthy habits and the most important of all is to plan to stay fitter, try and spend more time with my family and also read culinary books.

"I want to reconnect with food beyond the professional kitchen"

Owaize Ahmed Khan, Executive Chef, Novotel Bengaluru Outer Ring Road



Lessons learnt this year....

This year reinforced the importance of simplicity, consistency and respect for ingredients. I learned that well-executed basics, seasonality and balanced flavours often create a stronger impact than complexity. Understanding guest preferences, reducing unnecessary elements on the plate and focusing on quality, freshness and precision have been key lessons in delivering memorable food experiences.

Plans to bring in new ingredients....

I plan to introduce locally sourced, seasonal ingredients, along with selective premium global ingredients such as fermented products, artisanal oils, ancient grains and regional Indian produce that highlight sustainability and authenticity.

Plans to learn and introduce new cooking techniques..

I am keen on exploring modern techniques like fermentation, low-temperature cooking, and minimalistic plating, while also reorganising kitchen workflows to improve efficiency, hygiene and team productivity with a more structured, transparent approach.

Travel for Culinary exploration.....

Culinary travel is essential for inspiration. I plan to explore regional Indian cuisines and international food cultures to gain deeper insight into traditional techniques, ingredients and storytelling through food.

"Taking care of myself has become just as important as taking care of the kitchen"

Karam Dogra, Executive Chef, Sheraton Grand Palace Indore

Lessons learnt this year...

This year was a reminder that not everything goes as planned. I learned to slow down, listen more, and accept that progress comes from

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consistency, not constant pressure.

Bringing in new ingredients....

The focus is on ingredients that make sense–seasonal produce, better-quality basics and a few new items that can be used thoughtfully rather than just for trend value.

Travel for culinary exploration....

I like to travel for exploring new ingredients. Even short trips, local food experiences or market visits help gain fresh perspective without needing something elaborate.

"I wish to cook in Chennai, explore the local flavours and create something inspired by the region"

Chef Azaan Qureshi, Cuisine Consultant, SILQ



Lessons learnt this year....

Don't be afraid to try new things. The more effort and patience you put into understanding an ingredient or an idea, the better the results eventually are.

Plans to bring in new ingredients....

Sumac has been the most interesting ingredient I worked with recently. I wasn't familiar with it earlier and now I enjoy using it in many ways from salads to kebabs.

Planning to travel for culinary exploration....

I've never been to Chennai, and I know it's a rice-loving market. I'd love to cook there, explore the local flavours and create something inspired by the region.

Wellness goals ...

Walking more for sure! Coffee, however, cannot be substituted.

Learning new skills or hobbies....

Music is definitely one. I'm also curious about AI and learning more about it.

"I have plans to pick up the guitar again"

Parth Saxena, Corporate Chef, Arts Room, New Delhi



Lessons learnt this year.....

This year reinforced my understanding that diners have a very distinct and evolved palate. They are deeply aware, opinionated and adventurous when it comes to food, which constantly pushes one to refine flavours, techniques and storytelling on the plate.

Plans to learn and introduce new cooking techniques....

The aim is to introduce slow-cooking philosophies into fast-food formats, while also rethinking kitchen systems to build efficiency, consistency and practices that support sustainable growth rather than short-lived trends.

Planning to travel for Culinary exploration....

I am planning to explore more Southeast Asian regions this year, particularly Laos, Cambodia, Northern Thailand and mainland Indonesia, to gain deeper insights into indigenous ingredients, techniques and food cultures.

"I want my cuisine to be strongly represented i.e. Tribal cuisine as I am a native of Jharkhand and we represent 32 tribes and every tribe is different."

Chef Nishant Choubey, Culinary Consultant & Author

Lessons learnt this year.....

This year reinforced that simplicity and basics, when backed by strong fundamentals and honest ingredients, is far more powerful than complexity. Listening to the



ingredient, the team and the guest has been my biggest learning. Consistency and purpose matter more than trends. Narrating story behind every ingredient is a must else it's half done.

Plans to bring in new ingredients....

Yes, with a strong focus on indigenous and underrepresented ingredients–ancient millets, forest greens, fermented elements and regional grains. I'm keen on exploring ingredients rooted in tribal and regional food cultures that are sustainable, nutritious and deeply connected to the land. Last year I worked a lot on Mohua, Seabuckthorn so I will bring more newness for sure in the year 2026 !

Plans to learn and introduce new cooking techniques...

The focus is on refining techniques like controlled fermentation, slow-fire cooking, and minimal-intervention methods. Usage of AI and technology go hand In hand to streamline the processes and bring consistency!!

Planning to travel for culinary exploration...

Travel remains a key source of inspiration. I plan to explore regional India more deeply, especially forest-based cuisines and lesser-known food communities along with select international destinations (South Asia) to study how tradition and modernity coexist on the plate.

Learn new skills apart from cooking....

Yes, I want to invest time in food writing, documenting culinary stories and learning more about food anthropology. Beyond that, photography and spending time in nature and playing volleyball help me reset creatively. There are 2 more books that I aim to finish this year !

I am passionate about.....

Sustainability, farmer empowerment, food education and preserving indigenous culinary knowledge. I'm deeply passionate about creating conversations around food that go beyond luxury and focus on responsibility and showcase Tribal cuisine. ■

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The Shroom Boom

By Nikita Madan

Mushrooms are one of nature's most fascinating ingredients. They don't look like much at first glance, but they pack a punch of flavour and nutrients. People all over the world have treasured mushrooms for ages, tossing them into soups and stews or turning to them for medicine. You can grill them, blend them into dips, simmer them on slow or crisp them up in an air fryer.

Understanding Umami: The Fifth Taste

One of mushrooms' most distinctive qualities is their ability to deliver umami, often described as the fifth basic taste alongside sweet, sour, salty and bitter. This unique flavour comes from natural compounds like glutamate and guanylate, adding depth and richness to dishes.

Types of Edible Mushrooms

With thousands of varieties across the globe, mushrooms offer remarkable diversity in flavour and texture. Some mushrooms boast bold, meaty umami notes, while others offer lighter, earthier profiles. Some of the edible mushrooms are listed below:

White Button Mushrooms

Mild in flavour and semi-firm in texture, white buttons are ideal for slicing into salads or sautéing with garlic, butter or olive oil. Their classic umami intensifies when cooked, turning tender, juicy and pleasantly meaty.

Portabella Mushrooms

The largest cultivated mushroom, portabellas deliver a rich, savoury, meaty experience. Grilled, roasted or sautéed, their umami deepens dramatically with heat.

Shiitake Mushrooms

Recognisable by their umbrella-shaped caps and curved stems, shiitakes offer a bold, earthy, smoky flavour with a buttery richness when cooked. Their stems can be fibrous, best removed and saved for stocks and soups.

Oyster Mushrooms

Velvety, dense and visually striking in shades of grey, yellow, pink and blue, oyster mushrooms deliver a delicate seafood-like sweetness. Their edges crisp beautifully when pan-seared, producing a juicy, steak-like result.

Enoki Mushrooms

Slender white stems topped with petite caps, enokis are best enjoyed raw or lightly cooked. They offer a mild crunch and are excellent in soups, stir-fries and broths.

Porcini Mushrooms

A cornerstone of Italian cuisine, porcini mushrooms deliver a strong, nutty flavour and high protein content. They can be enjoyed fresh or dried and excel in risottos, sauces and vegetarian mains.

Beech Mushrooms

Harvested in clusters or "bouquets", beech mushrooms have a buttery, nutty flavour and a satisfying crunch once cooked. They shine in ramen, miso soup, stir-fries and stews, though they are bitter if eaten raw.

King Trumpet Mushrooms

The largest member of the oyster family, king trumpets have thick white stems and a firm, meaty texture. When sliced crosswise and seared, they resemble vegan scallops. They are equally effective grilled, roasted or shredded for plant-based barbecue dishes.

Lion's Mane Mushrooms

Distinctive and shaggy, lion's mane mushrooms mimic seafood in both texture and flavour, similar to crab or lobster. Dry-sautéing followed by butter produces a beautifully tender and lightly sweet finish.

Truffles

Among the world's most prized culinary treasures, truffles grow underground at tree roots. Their earthy, intoxicating aroma elevates cream sauces, pasta, eggs and rice. Best enjoyed shaved or used sparingly as a finishing oil.

Oyster Mushrooms

Velvety in texture and striking in appearance, oyster mushrooms are described as having a subtle briny, seafood-like flavour, they deliver a dense, succulent bite. When pan-seared, their edges turn beautifully crisp, adding both texture and depth to any dish.

Morel Mushrooms

The morel mushroom is bold in flavour and somewhat spongey in texture. They have a cone-like shape and are best sautéed in butter, fried, or cooked in a creamy sauce.

Conclusion

There's no single "best" way to cook a mushroom. Each kind brings something different to the table. Some love high heat and get all crispy and golden, while others do better with a slow, gentle simmer, melting right into sauces. That's the magic of mushrooms, they're so flexible, and you can use them just about any way you want in the kitchen.

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From Grime to Prime

Dishwasher, the unsung hero of hotel operations

By Nikita Madan

A commercial dishwasher is a high performance machine specially designed to clean and sanitise large volumes of dishes, utensils, glassware and cookware in professional kitchens. Unlike domestic dishwashers, which handle small household loads, commercial units are engineered for speed, durability and compliance with stringent hygiene standards, essential in environments like hotels, restaurants, hospitals and catering operations. Commercial dishwashers not only improve turnaround time and labour efficiency but also play a critical role in maintaining food safety protocols such as HACCP and FSSAI compliance.

In the Indian hospitality industry, where kitchens serve hundreds to thousands meals per day, manual dishwashing is no longer sustainable or hygienic solution. Rising guest expectations, staff constraints and regulatory pressure from bodies like the FSSAI (Food Safety and Standards Authority of India) have made commercial dishwashers a critical investment for hotels, restaurants and cloud kitchens. These machines not only ensure fast and consistent cleaning but also help reduce water, energy and labour costs, making them essential for efficient, scalable and compliant food service operations in India's evolving culinary landscape.

These machines range from compact under counter units to large, multi-tank conveyor systems capable of washing



thousands of dishes per hour. In most western hospitality markets, their use is close to universal and in India, commercial dishwashers are increasingly considered non-negotiable infrastructure rather than optional equipment. A standard under counter commercial dishwasher can clean around 200 plates per hour, while large conveyor systems can process several thousand pieces of tableware in the same time. This capacity is critical in hotels handling continuous restaurant service, banquets, room service and staff dining simultaneously. Pradeep Rana, Founder/ President, Stewarding Association India says, "A well-planned kitchen layout enables smooth movement of wares from soiled to clean zones. The dishwasher's size and type must integrate seamlessly into the wash flow to prevent cross-contamination. Efficient workflow enhances speed, maintains hygiene zoning, reduces staff fatigue and supports peak service operations."

Types of Dishwashers

Commercial dishwashers are available in a wide variety of sizes and configurations, making them suitable for virtually any type of food service operation. Whether operating a cosy café or a high-volume hotel kitchen, it is easy to find equipment that fits both the space and the workload.

Selecting the right commercial dishwasher is not solely about choosing the appropriate size or type. These machines also offer a range of features that can be customised to operational requirements, including adjustable racks, shelving options and programmable settings that allow different wash cycles depending on the items being cleaned.

Commercial dishwashers are designed in multiple formats to suit different volumes, layouts and operational needs:

Under-counter Dishwashers

Under-counter machines fit neatly beneath a counter and wash one rack per cycle. With cycle times as short as two minutes, most under-counter dishwashers can handle 30-35 racks per hour. These machines can be installed under the preparation or service counters, making it easier to access the freshly washed dishware. Compact, efficient, and cost-effective, under-counter dishwashers are a practical choice for cafés, bars, and small restaurants. They are often used as secondary machines in larger kitchens to handle glassware, cups or small batches of dishes during the quite period.

Hood-Type Dishwashers

Hood dishwashers are floor-standing units where racks are loaded at bench height and washed by lowering a hood. This ergonomic design reduces bending and fatigue for staff. These dishwashers serve around 50-160 covers per hour, depending on the model and cycle times. Equipped with automatic and revolving spray arms that wash and rinse dishware from below and above. While one rack is washing, the next can be prepared, allowing smooth workflow. These machines handle moderate volumes, making them a popular choice in hotel kitchens, mid-sized restaurants and banquet back-of-the-house operations.

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Rack Conveyor Dishwashers

Designed for very high volume operations, rack conveyors move racks continuously through multiple zones i.e., pre wash, wash and rinse on a conveyor belt. There is no stop-start loading, allowing machines to process 200+ racks or roughly 4500-5625 dishwares per hour. By moving baskets through the machine with an internal mechanism, rack type ware washers are highly adept at producing the highest quality of washing while maintaining a smooth work flow. Their speed and reliability make them ideal for large hotels, institutional kitchens and high volume banquet operations where speed and consistency are critical.

Flight-Type Dishwashers

Flight type systems are extended tunnel-style machines that wash dishes in a continuous stream rather than in racks. They offer even higher capacity of 6500-20,000 dishes per hour and are typically found in very large catering operations, convention centres and industrial foodservice facilities, catering to more than a 1000 people per hour.

Glassware Dishwashers

Glasswashers are specialised machines designed for delicate glassware. They use lower water pressure and gentle wash action to prevent breakage while still achieving fast cycles. Bars, lounges and banquet bars rely on glass washers, helping staff to keep up with peak demand without compromising presentation.

Utensil and Pot Washers

These heavy duty machines handle large cookware such as pots, pans, trays and sheet pans. With stronger wash jets and larger chambers, they eliminate the need for soaking and manual scrubbing, improving both hygiene and staff productivity.



"Every hotel/ restaurant, banquet should use dishwashers to save manpower, reduce CCG breakages and improve hygiene standards."

Pardeep Rana, Founder/ President, Stewarding Association India, Stewarding Association International

Why Dishwashers are Essential?

No matter the size of the establishment, washing dishes by hand requires significant time and effort, particularly when the goal is to ensure that tableware is not only visibly clean but also safe for use. A dishwasher can wash and dry a full load within minutes. Commercial dishwashers are purpose-built to deliver superior results in the shortest possible time. Their powerful spray jets, high operating temperatures and specialised detergents work together to remove grease, gravy and food residues, leaving every dish, pot and piece of cutlery thoroughly clean and sanitised.

Achieving this level of cleanliness and consistency through manual washing is simply not possible, making it an unreliable and unsafe method for customers. With correct care and routine maintenance, a high-quality dishwasher is able to withstand countless demanding cycles, day after day, for many years. Its durability and reliability provide valuable peace of mind, allowing operators to focus on other essential aspects of the business.

Vijender Kumar, Chief Steward at Shangri-La, Delhi says, "In an environment where precision and pace go hand in hand, our teams earlier faced challenges such as high manual effort, occasional breakage and variations in cleaning outcomes, particularly during peak dining hours. The introduction of the right dishwasher and glasswasher has made a meaningful difference. It has streamlined operations, significantly reduced physical strain on staff, and brought a high level of consistency in cleaning and sanitisation. This reliability ensures faster turnaround during busy periods while upholding the exacting standards our guests expect from a luxury hospitality experience."

Food hygiene is fundamental within the food service industry. Failure to comply with regulations can jeopardise an entire operation, particularly in an age where online reviews and social media have significant influence. While safe food preparation and cooking are critical, equal importance must be placed on the cleaning and sanitisation of all utensils. Poorly washed or improperly dried pots, pans and tableware can cause cross-contamination, leading to food-borne illness. Dishwashers significantly reduce these risks. Commercial dishwashers are designed to reach sanitising temperature that kills most harmful bacteria and pathogens on the dishware.

Beyond hygiene, a dishwasher streamlines kitchen operations, saves time and labour costs, maintains consistently clean and sanitised service ware and contributes to a reduced carbon footprint.

Hygiene and Food Safety

Dishwashers sanitise using high-temperature wash and rinse cycles, typically reaching 82-85°C, a level that



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reliably destroys bacteria and pathogens. This consistency is difficult to achieve with hand-washing, which depends heavily on staff diligence and time availability. Modern machines are designed to meet HACCP and FSSAI requirements, using monitored temperatures, booster heaters and controlled rinse cycles to ensure compliance.

When asked Mukesh Singh, Food and Beverage Manager, Taj Corbett Resort and Spa, Ramnagar, Uttarakhand, replied, "We are highly confident in our current system. It meets international hygiene standards, delivering spotless and sanitised ware consistently–critical for guest safety." He continues, "High-temperature sanitisation, precise chemical dosing and automated rinse cycles provide assurance. These features ensure compliance with HACCP and other food safety norms."

Vijender Kumar adds, "The combination of built-in temperature control and reliable sanitisation systems within the dishwashing setup gives us a great peace of mind. These features ensure consistent wash results, which is critical in a high-volume hospitality environment. When this is further supported by regular external hygiene verification, it allows us to stay confident that our food safety standards are being met consistently, day in and day out."

In India, food safety regulations and Ministry of Tourism guidelines clearly mandate hygienic cleaning of all food-service equipment. Professional dishwashers help kitchens meet these requirements automatically, reducing the risk of violations, contamination and reputational damage.



"Clean ware is the backbone of flawless guest service."
Mukesh Singh, Food and Beverage Manager, Taj Corbett Resort and Spa, Ramnagar, Uttarakhand

Speed during Peak Service

A rack of dishes can be washed and sanitised in one to three minutes, ensuring rapid turnaround during breakfast rushes, lunch service or large banquets. Manual washing of the same load would take significantly longer and introduce inconsistency. Mukesh Singh says, "Efficient dishwashing speeds up table resets, reduces guest wait times and enhances overall satisfaction. It ensures smooth operations during peak hours while maintaining service quality."

Vijender Kumar adds, "Efficient dishwashing plays a quiet but critical role in how smoothly our dining experience runs. A consistent and timely supply of clean crockery, glassware and flatware, especially during peak hours, helps reduce table turnaround time without making guests feel rushed. This allows our staff to serve guests promptly, maintain a smooth service flow and focus on delivering attentive service, ultimately enhancing the overall guest experience even at our busiest moments."

Labour and Cost Efficiency

According to Mukesh, "Manual scrubbing, inconsistent cleaning, and time delays were common challenges. Modern dishwashers with automated cycles and high-temperature rinsing have minimized labour, improved efficiency and ensured consistent hygiene standards." Dishwashers drastically reduce manpower requirements. One operator with a machine can do the work of multiple staff washing manually. In hotel kitchens, this frees the stewarding team for cleaning, waste handling and service support rather than repetitive scrubbing. Over time, savings in labour, water, detergents and energy allow most machines to pay for themselves within a short period.

Pradeep Rana says, "Common challenges include heavy utensil loads, oily food residues, high time pressure and staff fatigue. The dishwasher effectively handles tough soils, delivers consistent cleaning results, reduces manual scrubbing, improves hygiene levels and allows staff to work faster with reduced physical strain."

Key Technologies in Modern Dishwashers

The idea of a machine capable of washing dishes first emerged in the nineteenth century, although early versions were far from automatic. They required considerable manual effort and were commonly operated by hand cranking or turning a handle. These early machines functioned more like dish rinsers, relying on hot water and occasionally soap to assist with cleaning.

The invention of the first electric dishwasher in the early twentieth century marked a major breakthrough. This new design introduced a rotating spray arm, significantly improving cleaning efficiency compared with previous manual systems. The real turning point, however,



came in the mid-twentieth century with the introduction of fully automatic dishwashers. These models incorporated detergent dispensers, built-in heating elements to raise water temperature and multiple wash programmes, laying the foundation for modern dishwashing.

Modern commercial dishwashers now incorporate advanced features to ensure fast, hygienic cycles and resource savings like:

High-temperature Wash & Rinse

Most models heat the wash tanks to around 55-65°C and the final rinse water to ~82–85 °C (or use 100 °C steam) to sanitise. Many machines monitor temperatures electronically to meet HACCP standards.

Booster Heaters and Insulation

Integrated boilers or in-line heaters ensures the rinse water stays at correct temperature, even under heavy use. Modern hoods often have double-skinned walls to retain heat and reduce noise. Some models alert staff (via display or alarm) if a hood is left open too long to prevent heat loss.



"The introduction of the right dishwasher and glasswasher has made a meaningful difference particularly during peak dining hours."

Vijender Kumar, Chief Steward, Shangri-La, Delhi

Water Filtration and Reuse

Wash water is continuously filtered to remove debris, allowing multiple recirculated cycles per tank. Fresh water is used mainly for rinsing. This design greatly cuts water use versus a domestic washer (which flushes new water each cycle).

Heat Recovery

High-end washers often include heat exchangers that capture hot exhaust air or wastewater heat to preheat incoming water. This can substantially reduce energy consumption.

Automated Dosing & Self-Cleaning

Many machines have built-in pumps for automatic detergent and rinse aid dosing, ensuring exact chemical ratios. Self-clean programs use times pumps and valves to purge and sanitise the tanks at day's end. Some models even connect to networked systems (IoT) for remote monitoring of status, cycle data and maintenance needs.

User Controls and HACCP Logging

Touchscreens or controls let operators select specialised programs(short/eco/silence cycles) and record data for HACCP compliance. Advanced machines can log each cycle's temperature and duration.

Pallavi Verma, Country Head of Comenda India says, "The future of ware-washing is being shaped by sustainability, automation and operational intelligence. Kitchens are demanding



lower water and energy consumption without compromising hygiene. Space optimisation, faster turnaround times and ergonomic design are equally important. Above all, hygiene compliance and consistency–especially post-pandemic, remain the strongest drivers influencing purchasing decisions globally and in India.

Indian kitchens present unique challenges, and our machines are engineered accordingly. We incorporate reinforced filtration systems to handle high-soil loads, robust wash arms for intensive cleaning and enhanced rinse temperature control to ensure hygiene even with variable water quality. Specific wash programs are designed to manage heavy starch, oil and masala residues commonly found in Indian cooking. At Comenda, we focus on designing solutions that balance performance, sustainability and ease of operation for real-world Indian kitchen environments.

All Comenda models are built on a common engineering platform featuring full AISI 304 stainless-steel construction, integrated wash and rinse arms with WRIS®2+ technology, guaranteed rinse temperature control for hygiene compliance, soft-start wash cycles, built-in detergent and rinse-aid dosing, programmable wash cycles, and automatic self-cleaning. Premium lines extend this architecture with heat and energy recovery systems, advanced filtration and pre-wash modules for high-soil loads, variable-speed drives, higher-capacity hydraulics and smart connectivity for diagnostics and performance monitoring–delivering superior efficiency, throughput and lifecycle cost control in high-demand kitchens. Premium models also focus on lower lifecycle costs, enhanced ergonomics, reduced noise levels and superior build quality, making them ideal for high-volume and mission-critical kitchen operations."

Meanwhile Jestin Antony, Managing Director & CEO of MEIKO India opines, "The future of professional kitchen dishwashers is defined by three primary trends: sustainability, smart automation and operational efficiency. These drivers are leading to innovations that minimise water and energy consumption,



"M-iQ technology by MEIKO, is a suite of advanced features integrated into professional dishwashers to maximise resource efficiency and hygiene."
Jestin Antony, Managing Director & CEO, MEIKO India

incorporate AI for optimised cleaning and reduce reliance on manual labour, thereby streamlining workflows in demanding environments. MEIKO's R&D team is actively refining solutions based on market feedback prior to launch.

All our machines are designed for the global market, with optional features tailored to meet country-specific requirements such as extended prewash sections, lateral wash arms, vibrating



"The future of ware-washing lies in intelligent systems that think, adapt and optimise—delivering uncompromising hygiene while conserving the planet's most critical resources."
Pallavi Verma, Country Head, Comenda India

dryer belts and dryers with air outlets from below besides possibility of multiple dryer modules to deal with India specific melamine wash ware. For Indian water conditions, we typically offer optional water softeners and reverse osmosis (RO) systems to ensure optimal wash results, minimise component wear and extend the machine's lifespan.

Our UPster and M-iQ series of flight and rack type dishwashers are equipped with standard heat recovery systems, combined with the self-cleaning cycle of the heat recovery module, significantly enhance both energy efficiency and hygiene standards. Premium models are further distinguished by optional features such as GreenEye-Technology® and coach detection, which deliver superior operational performance and resource savings."

As technology has continued to progress, dishwashers have evolved further. Today, a wide range of innovative features has transformed dishwashing into ahighly efficient process which can wash and dry a full load within minutes.

Return on Investment (ROI)

While commercial dishwashers involve higher upfront costs than domestic models, their long-term savings are substantial. Reduced labour, lower water and electricity bills, fewer breakages and faster service throughput often result in payback within one or two years. Over a typical 5–10 year lifespan, these machines contribute directly to improved margins, especially in hotels where volume and consistency drive profitability.

To Conclude

For hotels and restaurants in India, a commercial dishwasher is far more than a utility, it's a core operational asset. By ensuring hygiene, speeding up service, reducing labour dependence and lowering utility costs, the right commercial dishwasher directly supports food safety, guest satisfaction and profitability. Whether it's an under counter unit for a café, a hood machine for a hotel kitchen or a conveyor system for banquets, investing in the appropriate dishwasher allows hospitality teams to focus on matters the most. ■

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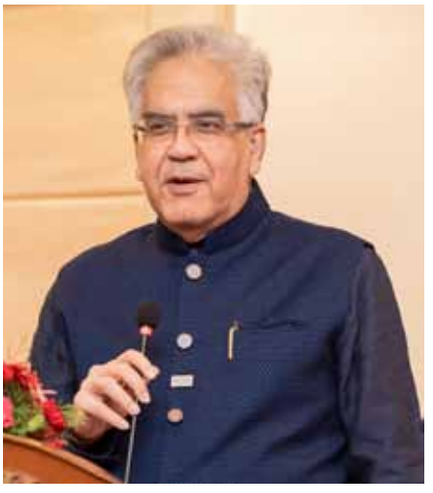



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An exclusive perspective from a leading Hospitality & Food Facility planner on choosing **Dishwashers** with the right capacity, essential features, and ideal placement to ensure efficient, hygienic kitchens.



NARESH SHAHANI

What factors do you consider when assessing the right dishwasher capacity & size for a hotel & a restaurant?

Selecting the correct capacity and size of dishwasher for a hotel or restaurant is a critical operational decision. The primary objective must always be to achieve the highest possible standard of hygiene while maintaining efficiency and workflow continuity.

The selection process should begin with a clear understanding of the types of items to be washed. This may include plates, bowls, cups, glassware and service ware, as well as trays, GN pans and even pots and pans, depending on operational requirements.

The seating capacity of the restaurant and the expected service load must be carefully evaluated. Based on this assessment, the appropriate dishwasher configuration should be chosen, whether an under counter machine for smaller operations, a hood-type unit for medium-volume kitchens, rack conveyor systems for high-output facilities or multi-tank rack conveyors for banquets and large-scale catering.

The availability of space within the dishwashing area, along with the layout of allied equipment such as pre-rinse stations, sorting tables and drying areas, plays a decisive role in determining the most suitable model and size of dishwasher.

Both the quality and volume of water available must be assessed. Where hard water is the only supply option, an internal or external water softener must be installed to protect the machine and ensure optimal wash results. In most five-star hotels this is not required, as water is already treated through a centralised softening system before reaching kitchen areas.

The required capacity will vary for specialised applications such as bars, where glasswashers are often used. In such cases, a dual-purpose machine capable of washing glasses at lower temperatures and plates or light service ware at higher temperatures provides operational flexibility.

Electrical supply must also be factored into the decision. Power requirements can range from approximately 4.5 kW for energy-efficient under counter models to 11.5 kW or more for high-capacity hood-type and conveyor systems. Where power availability is limited, machines with reduced connected loads should be selected.

In compact corner installations, particularly with hood-type machines, the control panel must be positioned in the most accessible location, either on the front body or on the moving hood to allow easy and safe operation.

For high-volume operations such as banquets and flight kitchens, specialised multi-tank ratchet-type conveyor dishwashers are recommended. These systems are designed to handle very large quantities of dishes arriving simultaneously. When integrated with external conveyor belts for loading and unloading, they significantly increase washing speed and operational efficiency. Such installations are often complemented with advanced drying modules, ensuring that dishes emerge completely dry, sanitised and ready for immediate reuse without any human contact after the wash cycle. This results in extremely compact, hygienic and high-performance dishwashing operations.

What are the must-have features in a dishwasher that you would recommend for a Must-Have Features in a Commercial Dishwasher for a Professional Kitchen

Any dishwasher purchased today for a professional kitchen must deliver extremely high hygiene standards. It should be capable of achieving a very low bacterial count on washed items,



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eliminating at least 99.9% of pathogens, while complying with internationally recognised standards such as NSF/ANSI 3.

Thermal Compliance

Thermal compliance is the primary benchmark that certifies a commercial dishwasher's ability to achieve effective thermal sanitisation. This requires the inclusion of specialised booster heaters, either internal or external, which rapidly increase the incoming water temperature from approximately 120°F–140°F to the required 180°F for the final rinse. The system must ensure that water reaches close to 90°C before the last rinse stage, with the final wash cycle operating at 82–85°C. This process ensures optimal sanitisation and allows plates to dry with minimal human handling.

Insulated Tanks and Hoods

Insulated tanks and hoods, while slightly more expensive, significantly reduce energy loss. In contrast, single-skinned hoods lose heat through surface contact, causing water temperature to drop and requiring additional energy to restore operating conditions. Proper insulation therefore delivers substantial energy savings and consistent performance.

Integrated Pump Systems

Modern commercial dishwashers are equipped with multiple integrated peripheral pumps, including detergent dosing pumps, drain pumps, rinse-aid pumps and water pressure enhancement pumps. These systems ensure precise chemical dosing, stable water pressure and consistent wash quality across all cycles.

Digital Display and Hygiene Monitoring

Advanced display panels allow continuous monitoring of temperatures during each wash cycle, enabling operators to verify that required hygiene levels are consistently achieved. Data ports and logging systems further provide detailed performance reports, giving chefs and management clear insight into hygiene compliance across all operations.

Equipment Life and After-Sales Support

The expected lifespan of the dishwasher is a critical investment consideration. Manufacturers should guarantee long-term reliability, supported by assured parts availability and after-sales service for a minimum of eight to ten years. A comprehensive AMC contract should be negotiated, with parts coverage commencing from the third year onwards. At the time of procurement, a minimum two-year warranty must be secured.

How important is kitchen layout and workflow in determining the right dishwasher size?

The kitchen layout in relation to the dishwashing area must be planned in such a way that there is no possibility of cross-contamination. The flow of freshly prepared ready-to-eat food must never intersect with the route taken by wait staff returning soiled dishes from the dining area. For this reason, the dishwashing department must be located at a sufficient distance from the fresh food pick-up area. This ensures that no dirt, residue or airborne pathogens can be transferred to cleaned and sanitised service ware, maintaining the highest standards of food safety and hygiene throughout the operation.

What are the most common planning mistakes you see in dishwashing layout?

It is often overlooked that the dishwashing department must be designed with strong emphasis on ergonomic placement of all dishwashing area equipment. A dishwasher on its own cannot guarantee clean and pathogen-free plates or glassware. The supporting infrastructure of the dishwashing zone, including correctly specified equipment, treated MEP services, stable clean power supply, properly treated water and consistent water pressure, is essential and must function in complete synchronisation. The movement of service ware must follow a clearly defined workflow: from the soiled dish landing table to the pre-rinse station, then into rack loading for the dishwasher, followed by the offloading table for drip drying and final storage. If this workflow is not strictly maintained, even the highest quality machines will fail to deliver hygienic results.

Operators transitioning from manual washing to machine-based dishwashing must fully understand and implement this flow. As a minimum guideline, restaurants with seating above 50 covers should allocate at least 100 square feet for the dishwashing area, while smaller restaurants should provide a minimum of 80 square feet. Higher seating capacity directly increases the volume of dishes entering the dishwashing zone and therefore demands more space for safe and efficient operations.

Dishwashing efficiency can only be sustained when the correct detergents are used in combination with properly softened water. Without these two elements, hygiene standards will rapidly deteriorate regardless of the equipment installed.

How important is space planning and correct dishwasher placement in a high-performance commercial kitchen?

When planning a kitchen, it is essential to identify adequate and efficient operational flows that address both cross-contamination risks and the ergonomic movement of restaurant service staff. Space allocation must therefore begin with a clear understanding of what items are to be washed and which dishwasher model has been selected. Once the technical specifications of the chosen machine are available, the remaining supporting equipment can be arranged in linear, L-shaped, U-shaped or C-shaped configurations to ensure smooth and uninterrupted operations. The selected dishwasher must be positioned for easy servicing, with accessible drainage connections, sufficient electrical power supply and fully integrated MEP services.

Correct water pressure and consistent water quality are equally critical. When all these elements function together, the result is a highly efficient dishwashing system capable of delivering high-speed operations with minimal manpower while maintaining strict hygiene standards.

With expert insights from
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A Fascinating Gastronomic Trip at Solaire

Solaire draws from Sanjay Dutt's love for vibrant cultures and his fascination with light, energy and people

By Gita Hari

Gear up to soak in the panache, flair and balminess of celebrated film star Sanjay Dutt's first hospitality venture Solaire located in Grand Hyatt Mumbai. Apart from his pulse in many other projects, Dutt teams up with co-founders Ishaan Varma and Amit Lakhyani for Solaire where eclectic dishes and innovative beverages rule the scene. Chef Maher, with his Levantine roots who cooks between worlds, reimagines tradition with modern finesse. His culinary contributions to the menu have been skilfully taken forward by Chef Gurudatt, adding a touch of his own style and feel to each dish. Guiding this journey will be Abhishek Chabria, whose role will be pivotal in shaping how guests experience Solaire, ensuring it stands out not just as a restaurant but as a landmark destination in Mumbai's dining scene.

Décor & Overall Ambiance

At Solaire, meticulous planning and intricate designing exemplifying elegance and refinement is palpable. Call it a playground of indulgence as the drama of food and ambiance unfurls differently with every visit. Envisioned by Malvika Kulkarni Ajgaonkar, Founder, The 24th Studio, Solaire spans two levels, with a chic Private Dining Room on the upper level. Malvika's vision brings together modern luxury and timeless warmth, while Nelson Nair helped shape and illuminate each space, highlighting texture, light and vibe that feels both architecturally outstanding and sensorially intimate. Mood lighting bounces off the ochre wall niches and warms the dining space, anchored by an LED-lit wall. The décor may feel contemporary, minimalist but the food and beverages are exhaustive.



The bar complemented by an inventive Zero Proof menu, is equipped with tiers of wines, and spirits which can be swirled and swigged as is, or metamorphosed into expertly crafted cocktails.

About Star Partnership

On the spotlight are crafted cocktails and reimagined dishes, making the experience strategically enhanced by design and aesthetics. Speaking about an all-encompassing experience under one roof at Solaire, Amit Lakhyani, Co-founder & CEO, says, "When I envisioned Solaire and brought Sanjay Dutt on board as a partner, I knew this couldn't be a small idea. With his larger-than-life presence and my vision for a world-class destination, Solaire was always meant to be bold, uncompromising and impossible to ignore."

"With Solaire, I'm stepping into an exciting new chapter - my first-ever restaurant venture. Food has always been more than just a passion for me; it's a collection of experiences, memories and emotions. I wanted to create a space that feels global yet deeply personal.



Left to Right: Amit Lakhyani, Sanjay Dutt with Ishaan Varma

Partnering with Ishaan and Amit, and Chef Maher, an internationally acclaimed chef, we've curated a dining experience that goes beyond the plate - immersive, vibrant and memorable. Solaire is just the beginning, with several other concepts already in the pipeline, designed to reflect diverse demographics and cuisines." Says Sanjay Dutt.

Taste and Presentation

The food goes beyond the borders of India, with dishes native to the countries Dutt has tasted on a whim. "Food has always been more than just a passion for me - it's been a way to connect with people and cultures. Over the years, I've travelled extensively and experienced how a great restaurant is not just about what's on the plate, but how it makes you feel," reveals the actor.

Mediterranean vibrance shines through in the mezze and house-made staples of tahini, yoghurt and za'atar.







The unbeatable zest of Wasabi Florets of clay oven smoked broccoli in a creamy wasabi marinade packs a wallop. Try it with a squeeze of lemon juice, for an acidic, citrusy burst of flavour. The final bite of white and green asparagus in Duo Asparagus Gyoza, is amplified with warm miso foam and asparagus crudites. Plates are visually uplifting with their unique presentations.

Sanjay Dutt answers exclusively to satisfy our curiosity about his level of involvement, "I was involved in every key decision because I wanted Solaire to be a true reflection of my personality and taste. From tasting sessions and shortlisting chefs to reviewing the interiors and finalising Grand Hyatt as the location it was all a hands-on journey. I worked closely with my partners Ishaan and Amit on the design direction, ensuring the space felt vibrant yet warm."

The perfect balance of olive oil, herbs and slow-cooked tomatoes in Confit Tomato soup served with confit cherry tomato made us reach out for a second helping. Claypot Cottage Cheese arrived draped in an emerald-herbed cloak flecked with chutney caviars - a melt-in-the mouth affair of soft, fresh paneer with the punchy kick of chutney veil.

Must-try non-vegetarian dishes are the Crunchy Chicken *Shawarma*, the intensely flavourful southern spice marinated Kerala Fried Chicken luxuriating in peanut pesto sauce while the slow-cooked Herb Gremolata Lamb Shank offers an earthy freshness. Seafood lovers must swing in for Mirchi Prawn served on coconut chilli sauce, garnished with coconut chips. From the bar, we sipped on tangy, zingy *Aachari* Berry of Indian spiced gooseberry brine in gin and dry vermouth; and the colour-shifting Solaire Star with an herbaceous waft of lemongrass vodka in blue pea tea.

Our mains of *Khameeri Naan* and deconstructed *Paneer Makhni* worked in concert with one another, bolstering the already fantastic flavours of Indian spices. Baklava Cheesecake with cream cheese, cardamom maple syrup and honey caviar was a scrumptious finale to our dinner date at Solaire.

Expect delectable fare that feels easy and familiar for formal dining, and simultaneously intriguing for food connoisseurs. Timely and knowledgeable service help make apt choices. Dinner at Solaire can be called a snapshot of Dutt's career graph – bold, adventurous, sensual, and soothing, all at the same time.



Chef Gurudatt

Ishaan Varma, Co-founder, signs off saying, "Solaire is just the tip of the iceberg, we're into curating exclusive ideas. Our perspective is to amplify and extend not just across the country as we have something interesting in the pipeline internationally too. We wish to initiate novel concepts and create destinations that transform the dining and lifestyle experience."

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Italy's Green Gold

A Celebration of Herbs

By Nikita Madan

Herbs are at the heart of Italian cooking, essential to its character and flavour. It is hard to imagine tomato sauce without basil, roast pork without rosemary, or stewed beans without sage. Whenever possible, fresh herbs are preferred for their vibrant aroma and natural taste, while dried herbs are used more sparingly due to their concentrated and stronger flavour. Here are some of the herbs used in Italian cooking:

Sweet Basil

Genovese basil, often called the "king of herbs" in Italian cuisine, is traditionally grown in the Ligurian provinces of Genoa, Savona and Imperia. Renowned for its sweet, slightly peppery taste and remarkable versatility, it is the defining ingredient in the classic Italian sauce, Pesto Alla Genovese. Its aromatic qualities are released when the leaves are gently crushed or torn, filling the air with a distinctive scent that instantly recalls the sun-drenched landscapes of Italy. Although available in dried form, this variety is best used fresh, added to dishes at the final stage of preparation to preserve its vibrant flavour and fragrance.



Rosemary

Primarily grown in the community of Villarosa, rosemary is one of the most widely used herbs in local cuisine. Its leaves and flowers are harvested during the summer months and carefully dried in dark, well-ventilated spaces before being stored in glass jars, paper or plastic bags, where they retain their aroma for long periods. Known for its robust, woody fragrance, rosemary is a versatile ingredient that enhances meats, fish and vegetables, and transforms simple breads and focaccia into flavourful delicacies. A staple of Italian cooking, rosemary is also commonly used to infuse olive oil. Fresh sprigs are steeped to create a fragrant, herb-infused oil that adds subtle earthiness and depth to a variety of dishes. While most often featured in savoury preparations, rosemary's distinctive flavour can lend an unexpected

and delightful note to desserts as well.

Parsley

Parsley is an essential herb in Italian cuisine, valued for its bright green leaves and mild, slightly peppery flavour. Far more than just a garnish, it is widely used as a key ingredient that brings freshness and balance to a variety of dishes. One classic example is gremolata, a traditional Italian condiment made with chopped parsley, garlic, and lemon zest, commonly served alongside grilled meats, fish, and vegetables. In pasta dishes, parsley plays an equally important role, adding a vibrant, aromatic finish. Whether sprinkled over spaghetti or blended into sauces such as pesto, it enhances both the flavour and visual appeal of a meal. Its versatility and clean taste make parsley a fundamental component of everyday Italian cooking.

Arugula

Also known as rocket, roquette and rucola, arugula is a popular salad leaf native to the Mediterranean. Although it resembles



lettuce, and is often included in spring salad mixes, it is actually a member of the mustard family, which also includes watercress, radish and wasabi, and like its cousins, this veggie bites back.

Best known for its spicy, peppery kick, arugula can be used to turn up the heat on salads, sandwiches, pastas and soups. It also has a slightly bitter flavour, with a fresh, herbal quality that mixes well with other salad leaves. Its texture is similar to spinach, with tender leaves and a crisp stem.

Oregano

Oregano is a cornerstone herb in Italian cuisine, prized for its pungent, slightly bitter flavour and earthy aroma. Widely used by both chefs and home cooks, it is especially popular in tomato-based dishes, where its bold character enhances the natural sweetness and tanginess of tomatoes. Whether stirred into a classic marinara sauce or sprinkled over freshly cooked pasta, oregano adds a distinctive depth that is central to the authentic taste of Italian cooking.

Conclusion

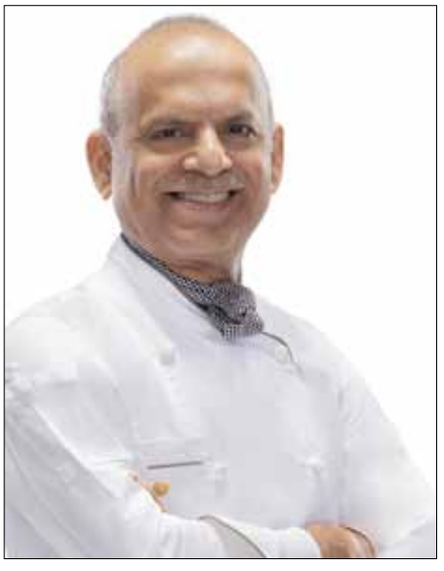
Across global cuisines, aromatic herbs play a fundamental role in enhancing dishes, adding depth to soups and stews, and freshness to salads and sauces. In Italian cuisine, their importance is especially pronounced, with certain herbs achieving iconic status for their distinctive qualities and versatility. These simple yet powerful ingredients bring balance, fragrance, and authenticity to countless traditional recipes. ■



"Simplicity and Patience Sit at the Heart of My Approach"

Chef Rajesh Wadhwa, Grand Chef, Loya, Taj Westend Bengaluru

By Sharmila Chand



A culinary luminary with over four decades of mastery, Chef Rajesh Wadhwa currently serves as Chef Consultant at IHCL, where he continues to shape the group's culinary innovation & gastronomic direction. In his last role, he was the Executive Chef at the iconic Taj Palace, New Delhi, a position he held for over two decades, leading one of India's most illustrious hotel kitchens and mentoring generations of chefs.

A revered figure in Indian gastronomy, Chef Wadhwa is celebrated for his expertise in conceptualising and launching landmark restaurants, orchestrating large-scale luxury banquets and reimagining the way India's culinary heritage is experienced. In his current capacity, he spearheads IHCL's flagship Indian restaurant brand, LOYA, a pioneering concept inspired by the spirit and flavours of the North. Under his leadership, LOYA has been successfully launched at Taj Palace, New Delhi; Taj West End, Bengaluru; and The Taj Mahal Palace, Mumbai.

Across his storied career, Chef Wadhwa has had the privilege of curating state banquets and official luncheons for Presidents and Prime Ministers from around the world, representing India at some of the most significant global diplomatic forums, including the ASEAN Summit, BRICS Summit, India-Brazil-South Africa Summit and Indo-Africa Summit, all hosted at Taj Palace, New Delhi. Having travelled across continents to craft menus for global leaders, he has showcased the depth and diversity of Indian cuisine on prestigious international platforms such as the World Economic Forum in Davos, Gstaad Palace and the Kennedy Center in Washington.

With a repertoire that bridges authenticity and innovation, Chef Wadhwa remains one of India's foremost culinary ambassadors - a mentor, innovator and storyteller whose work continues to define and elevate the narrative of Indian gastronomy across the world.

In an exclusive interview he tells us about his journey and more....

How did you become a chef?

My journey into the culinary world was not linear. I initially followed the path expected in most families - first dentistry, then a stint exploring textile engineering, both seen as respectable and conventional career choices. But soon after High School, in 1984, when the safe option was to choose a traditional profession, I felt an unmistakable pull toward the kitchen. Choosing culinary arts at that time meant going against accepted wisdom, societal expectations and even family norms. Yet that decision became the turning point of my life, one that transformed an unconventional choice into a purposeful, deeply fulfilling career.

Looking back at four decades in the kitchen, how do you see your journey?

When I look back, there is a quiet, steady sense of satisfaction. These four decades have been shaped by continuous learning, discipline, and the curiosity to keep evolving. And even today, I believe there is still so much more to understand and bring into the mainstream. After over 40 years, I continue to remain a student of this field, because food, culture and technique are constantly unfolding.

Share with us turning points in your beautiful journey?

Across my journey, several moments have shaped who I am as a chef. From early decisions that defied conventional career paths to the joy of discovering regional ingredients often overlooked in mainstream cooking. Milestones like leading teams in high-pressure forums, serving dignitaries and developing research-driven menus have sharpened my understanding of both craft and leadership. Each chapter has contributed to a deeper appreciation of Indian cuisine and the people who work tirelessly behind every plate.

Your Philosophy of Cooking?

Simplicity and patience sit at the heart

of my approach. Good cooking is not about elaborate methods; it is about understanding your ingredients, giving them the time they deserve and allowing flavours to express themselves honestly.

Your Area of Interest and Expertise

Culinary research has always fascinated me - exploring how traditions, regions, ingredients and memory shape what we eat. My inclination naturally leans toward Indian cuisine, especially the depth and diversity it offers across states and communities.

Your Inspiration?

Sir Alex Ferguson continues to inspire me for his leadership style, constantly evolving his teams, prioritising collective growth and managing high-performing individuals with clarity and conviction.

Shri Narayana Murthy represents conviction, perseverance and humility. His ability to build a giant enterprise from scratch and stay grounded through it all is a lesson in staying the course despite challenges.

The Most Rewarding Moment of Your Career

Serving heads of state at global forums has been immensely rewarding - not just for the honour itself, but for the precision, collaboration, and excellence such moments demand from an entire team.

Favourite Ingredient and Why?

Vegetables (at large), because they prove the philosophy that minimal handling often brings out maximum flavour. Their honesty and simplicity inspire creativity.

Favourite Cuisine?

Indian.

Favourite Spice ?

Cumin. Its aroma, versatility and ability to anchor flavours in both subtle and pronounced ways make it irreplaceable.

Favourite Equipment?

An iron kadai. It reminds me of home, tradition, and the flavours I grew up around.

Favourite Restaurant/food Street in the World?

Boat Quay Street, Singapore – for its vibrancy, its variety and the experiential energy of the place.

Favourite Culinary Destination?

Singapore, for its excellence across the entire dining spectrum, from humble street food to iconic restaurants.

Philosophy of Work?

Stay humble, stay inclusive and move forward as one team. People make the kitchen what it is.

Key Lessons Learnt in the Kitchen...

You are only as good as your team – skill means little without collaboration.

Ten Years from Now?

Still exploring, still curious, still learning.





Unseen Contamination Risks in Professional Kitchens

Know how commercial kitchens tackle food safety and cross contamination issues

By Gita Hari

It is every restaurateur's intention to establish a space in which guests can have an exceptional experience - satiate their palate with delicious food, attentive service and pleasing interiors. Above all these, lies the onus of rendering a safe milieu for the diners. All the food and beverage departments of hospitality establishments are aware of the basics of food safety and hygiene. But given the expeditious set-up, it is strangely susceptible to lapses and oversights in maintaining hygiene, eventually escalating to non-adherence of industry regulations, failing inspection grades or sub-standard food safety practices.

Raw ingredients like veggies, poultry, seafood and meat can transfer pathogens through shared storage to the cutting board to knives. Even dirty clothes, wet sponges and poor hand hygiene can lead to food contamination. An uneven temperature of food material can lead to the multiplication of bacteria. Other possible sources include staff unreported illness, inadequate cleaning, residue sticking in mixers, grinders and other equipment.

The pulse of a commercial kitchen lies in its blazing and sizzling tempo where chefs intertwine to manoeuvre sharp tools, stir gravy on burners, push utensils into dishwashers, while the waiting staff battle against time. From an accidental spillage near the hob to elapsed food stocks, the tiniest slip can spark off damaging and detrimental effects. Ironically, labels and signage which happen to be the most crucial means to avert these mishaps go under utilised.

Inspection to Safeguard Customer Health

Daily hygiene and temperature checks are mandatory with health, cleaning and training records getting reviewed. Chef Santosh Magdum, Head Chef, Que Sera Sera highlights, "Chiller, freezer and hot holding logs are maintained. Daily and weekly cleaning inspections, cross contamination checks during service are carried out and deviations corrected immediately. We also conduct periodic internal audits."



Chef Sudhir Pai

Cross Contamination

Cross-contamination is prevented through physical separation and process control. Vegetarian and non-vegetarian ingredients are expected to be handled separately with dedicated chopping boards, knives, utensils, storage containers, and preparation areas. Hands and equipment must be thoroughly washed and sanitised when switching between the two. Chef Sudhir Pai, Culinary Head, TAT in Mumbai notes, "Some of the procedures which cannot be compromised with are separate handling zones for raw and cooked food with dedicated storage areas in chillers and freezers; Colour-coded chopping boards, knives and utensils for veg and non-veg; One-way workflow: Raw→ Semi-processed → Cooked." He further emphasises on mandatory glove changes between tasks and frequent sanitisation of work surfaces.

Correct Defrosting Techniques

In industrial kitchens, ready-to-serve gravies are frozen and thawed just before preparing a dish on order. But certain procedures are required to be followed. Chef Santosh Magdum advises, "Make sure to keep the containers covered, labeled and stored safely. Defrosting should be under refrigeration at five degrees Celsius

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or below. Follow direct cooking from frozen state when required and microwave defrost only for small quantities followed by immediate cooking." Re-freezing thawed food is strictly avoided unless permitted under food safety guidelines and proper temperature control has been maintained.

Personal Hygiene

Responsible FnB outlets treat personal hygiene as non-negotiable and it is mandatory for the staff to go through Food Safety Course before being initiated into the stream. Personal hygiene is maintained through clearly defined standard operating procedures followed by all team members.

Sanket More, Corporate Chef at Eve Café & Bar (Worli, Santacruz and Powai), sheds light by saying, "Staff must wear clean uniforms, caps or hairnets, gloves and masks wherever required. Hand washing with soap and sanitiser is compulsory before starting work, after washroom use, after handling raw food or waste and while changing tasks. Jewellery is not permitted, nails are kept short and any cuts or wounds are covered with waterproof dressings. Supervisors monitor hygiene practices throughout service to ensure full compliance."

Food Safety Check

Every kitchen has a worksheet. Most of the time, under pressure, those food safety checks are often undertaken quickly. It can lead to overlooking something as elementary as storing raw meat just above cooked food, or a fridge running less than the required optimum cooling. Without realising and rectifying these lapses, the growth of bacteria and cross-contamination can pose serious health risks. It is essential to have a food safety management system to supervise those daily checks.

"Regular internal inspections and hygiene checks are conducted to ensure food safety standards are met. Temperature logs for storage and cooking are maintained. Cleaning schedules, pest control records and staff hygiene checks are reviewed consistently. Management carries out periodic inspections and any gaps identified are corrected immediately to protect customer health," reveals Chef Sanket More.

"We follow a zero-tolerance policy toward working while unwell," says Chef Sudhir Pai, adding further, "Daily health declarations and visual observation by supervisors are undertaken. Staff are trained to immediately report symptoms such as fever, cough, vomiting, diarrhoea or skin infections. Medical clearance is mandatory before returning to work. Food safety always takes precedence over manpower shortages."



Chef Sanket More

Cleaning and Disinfection

Do you know that in every industrial kitchen the main disease vectors like cockroaches are inconspicuously hidden behind uncleaned coolers, workstations, ovens. They are a menace and expose guests to serious health hazards. Cleaning of utensils and equipment such as mixer jars and grinders, use of approved food-grade detergents and sanitisers, air-drying, weekly deep clean schedules with checklists and random swab tests where applicable are compulsory in every kitchen. No equipment should be reused without proper cleaning and sanitisation.



Chef Santosh Magdum

People often mistake cleaning for disinfection but they are not the same thing. Cleaning means the removing or scrubbing of waste like dirt, fragments of leftover food and grease/grime from a surface. It does not refer to elimination of pathogens. "Kitchen staff performs and executes the cleaning process, while qualified and competent professionals are engaged to disinfect," informs Bengaluru-based independent FnB consultant Sridhar Gowda.

Temperature Stability

One of the worst food safety snags is inconsistent heating and cooling methods. Professional kitchens necessitate usage of multiple refrigerators, blast freezers and hot-holding equipment like bain-maries and insulated cabinets. One malfunctioning or defective component is enough to jeopardise the entire set-up.

Food left at room temperature for a long period of time is a playground for germs to bourgeon, creating the hazard of food poisoning or gut infections. The guidelines state that chilled food should stay below 8 degrees Celsius, while hot food must remain above 63 degrees Celsius.

Proper Waste Management

Waste generation is inevitable in restaurant kitchens. It is most essential to use garbage bags, have snug-fitting lids to prevent pests from gaining entry, empty the bins and clean them regularly. Distinct tagging or labeling solves major mess and predicaments apart from deep cleaning schedules. According to Sridhar Gowda, "Unmarked containers, faulty labelling and negligence to switch and rotate stock to avoid using beyond expiry dates, give way to health hazards, wastage and a negative tick from food inspectors."

Ultimately, guests turn repeat clientele based on dependable and unswerving high standards. Therefore, no FnB outlet must rest on its triumphs of maintaining rigorous hygiene and food safety measures. The single option to avert falling through the cracks is to have a dynamic and well-organised scheme in place, day in and day out. Afterall, maintaining calibre and high quality is beyond duty or regulations; it's a matter of upholding and safeguarding your brand identity! ■

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THE INTERNATIONAL FOOD & HOSPITALITY FAIR

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Different Benefits, One Association !

Safeguards & Represents Interest of Members

HOTREMAI strives to safeguard and represent interest of its members in particular and of the industry in general by taking-up various issues adversely effecting the business of its members with the government bodies, hotels, restaurants and their associations.

Business Promotion

Through its programmes and events: HOTREMAI organizes in-house meets, like Purchase Managers Meet, Hotel Consultants & Architects Meet, F & B Manages Meet, Project & Engineers Meet and such other events, where the representatives of the hospitality industry interact with its members, know their products and services, discuss the problems faced by them and make collective efforts for their effective solutions besides establishing mutual understandings and workout fruitful business deals. This provides its members a platform to demonstrate their products and services and provides opportunity to know their customers' needs.

Hotremai Facilitation to its Members for Exhibitions

HOTREMAI's Secretariat streamlines all booth-allotment formalities for exhibitions through a smooth single-window system. It handles documentation, submissions, and follow-ups on behalf of members. This simplified process saves time and effort, allowing members to focus on their exhibition preparation and business goals.

Informative to its Members

HOTREMAI publishes a periodical journal known as 'HOTREMAI REPORTS' in its effort to be more informative to its members and the industry. It carries information on activities, happenings and developments in the hospitality and allied sector and also covers the information on new projects, exhibitions and events. This creates opportunities for members to actively participate by sharing their views and also advertise their products and services at nominal costs. The 'HOTREMAI REPORTS' is circulated free of cost in the hospitality industry.

Ample basement parking for visitors will be provided during AAHAR 2026 at a nominal parking fee by ITPO.

The Hotel & Restaurant Equipment Manufacturers' Association of India

D-20, Local Shopping Complex, (Upper Ground Floor), New Rajender Nagar, New Delhi 110060.

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- Annual Budgeting
- New Project Sourcing
- Kitchen Upgrades
- Renovation & Expansions
- Menu Development & Purchasing Cycles
- Vendor Evaluation and Shortlisting

WHO USES THE GUIDE

- Hotel Owners & Directors
- Purchase Heads
- Executive Chefs
- F&B Managers
- Catering & Multi Outlet Chains
- Housekeeping Heads

PERFECT FOR SUPPLIERS

- Kitchen Equipment
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*** Source: JLL Report**

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PRECISION AND PROFESSIONALISM

Pride Kitchen Equipments Private Limited stands as the epitome of a comprehensive solution provider for commercial kitchen needs, offering unparalleled expertise in planning, designing, and installing kitchen equipment. Specializing in setting up specialty kitchens, bars, coffee shops, sweet shops, bakeries, and canteens, Pride Kitchen Equipments Pvt. Ltd. has established itself as the go-to destination for businesses seeking top-notch culinary infrastructure.

At the core of the company offers a curated selection of globally renowned brands. As the distributor for esteemed companies such as Berjaya Steel Products SDN BHD from Malaysia, Karma Global Ltd from Taiwan, and an array of other prestigious names, Pride ensures access to a diverse range of high-quality equipment catering to every aspect of commercial kitchen requirements.

From bakery equipment to commercial kitchen appliances, coffee machines to food processors, Pride boasts an extensive portfolio encompassing brands like Frozy, Magister, Cunill, JTC, Animo, Sirman, Robot-Coupe, Unox, Dean, Panasonic, Pasmo, and more. This comprehensive range ensures that clients have access to the latest innovations and industry-leading technology to optimize their kitchen operations.



Moreover, the company offers specialized solutions like Pride bake Induction and hot kitchen equipment, Rational combi ovens, Winterhalter dish/glass washers, Lincoln Impinger pizza ovens, Merry Chef fast ovens, and Antunes vertical bun-toasters. This diverse selection caters to the unique needs of various culinary establishments, empowering them to achieve efficiency, productivity, and excellence in their operations.

With a commitment to excellence, reliability, and customer satisfaction, the company not only provides top-tier equipment but also offers expert consultancy, meticulous planning, and seamless installation services.

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

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



GPA Foods P. Ltd.
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"The New Year is an Opportunity to Refine, Reimagine and Reconnect"

Rijo Varghese, Director - Food & Beverage, Sheraton Grand Bangalore Hotel at Brigade Gateway

By Sharmila Chand

With experience of nearly two decades in hospitality, Rijo Varghese is passionate about creating exclusive dining experiences that are refined, elegant and above all, memorable through his culinary narrative. At Sheraton Grand Bangalore Hotel at Brigade Gateway, his role goes beyond operations; he sees Food & Beverage as a platform for storytelling, cultural exchange and community building.

In an exclusive conversation, he tells us about his journey and more .....

What is the USP of your F&B outlets?

Our F&B spaces are designed not merely to serve, but to belong to the hotel, the city and the guest.

Each outlet functions as a social canvas, where conversations, celebrations and connections unfold naturally.

We curate diverse culinary experiences that respect tradition while embracing contemporary expression

Every concept has a distinct identity, yet collectively they reflect the Sheraton promise of warmth and sophistication.

Our beverage philosophy is experience-led, blending craftsmanship, storytelling and modern sensibilities

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

What inspires and brings joy to me most is the ability to shape environments where people thrive–both guests and teams. Watching ideas evolve into experiences, and seeing teams take ownership with pride, is immensely rewarding. F&B leadership, to me, is about orchestrating harmony between creativity, structure and emotion.

What are the key trends you are showcasing and focusing on in your F&B spaces?

• The future of dining lies in intention and intelligence.

• Purpose-driven menus with elevated comfort.

• Bar culture as a destination, not an add-on.

• Sustainability embedded into everyday decisions.



• Bespoke guest experiences over generic offerings.

• Culinary narratives that create emotional recall.

What works the best to retain a good F&B team, according to you.

• People stay where they feel inspired, not managed.

• Leadership must be visible, accessible and authentic.

• Growth should be designed, not left to chance.

• Recognition builds loyalty far beyond incentives.

• A culture of respect and accountability sustains excellence.

How has your journey in hospitality been so far?

My journey has been one of constant evolution; shaped by challenges, pre-opening environments and high-performance cultures. Each chapter has reinforced my belief that true luxury is not created overnight; it is built daily through consistency, integrity and people who care deeply about what they do.

What are your dreams to be fulfilled?

I aspire to create iconic dining destinations, mentor future leaders who lead with empathy and vision, and contribute to hospitality as a thought leader; shaping how the industry evolves while staying rooted in its timeless values.

What is your working philosophy?

I believe leadership in hospitality is about clarity of vision and generosity of spirit. When teams understand the 'why' behind what they do, excellence becomes instinctive.

Anything else you would like to say?

Luxury today is no longer defined by formality; it is defined by feeling. The brands that endure are those that remain emotionally relevant, culturally connected, and uncompromising in their values.

Lastly, how do you define yourself?

I define myself as a custodian of experiences; a leader who believes in people, purpose and progress, and in leaving every space better than I found it.

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