HAMMER

Food & Beverage

Business Review

Feb-Mar 2026 • Volume XXIII Number 3 ₹ 100

Business magazine for food service & food retail professionals

Business
Avoid Food Waste

Feature
Smaller Menu Strategy for Driving Better Revenue

Cuisine
Tribal Cuisines

Dessert
The New Age of Mithai

Ingredient
From Waste to Gourmet Taste

Skill Shortage in Professional Kitchens

To See Exclusive Room Concepts Call
+91-8130009749

Anupam Royals
BOOST YOUR BUSINESS INSTANTLY

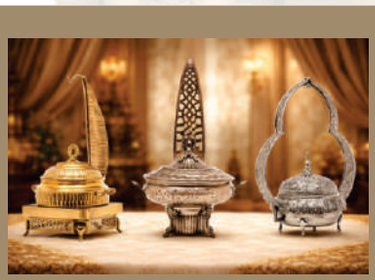
WANT TO BUILD HOTEL ROOMS BUT CONFUSED?

WE DELIVERED COMPLETE ROOMS IN JUST 30 DAYS*

*T&c Apply

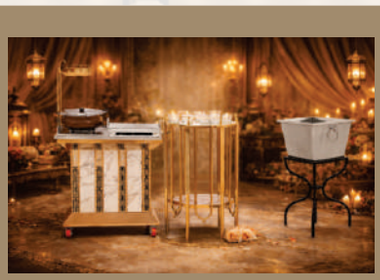
OTHER USEFUL PRODUCTS FOR HOTEL, BANQUET & CATERING INDUSTRY

140+ LATEST & EXCLUSIVE COLLECTION OF
FOLDABLE & EASY TO MOVE BUFFET, CHAAT & OTHER FOOD SERVING COUNTERS

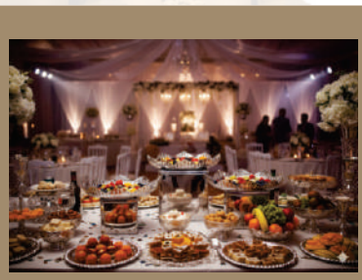


225+ LATEST MODELS OF CHAFING DISH

125+ LATEST MODELS OF DINING FURNITURE



400+ LATEST MODELS OF TROLLEY, DUSTBIN & TRAYJACK



375+ LATEST MODELS OF BOWLS, PLATTERS & RISERS

& COMPLETE RANGE OF **17500+ HORECA PRODUCTS** AVAILABLE IN LIVE DISPLAY

ANUPAM INDUSTRIES

B-12, Phase - 1, Mayapuri Industrial Area,New Delhi - 110064 (India), +91 8130009749, 8882215753, 011-47181818
www.anupamroyals.com, info@anupamroyals.com

MORE THAN 75 YEARS OF **PRECISION AND PERFORMANCE**

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

T&S Brass

A US-based company founded in 1947, T&S is highly acclaimed throughout the industry for being well-built, long-lasting and reliable. Rigorous testing and a focus on interchangeability have helped set T&S apart from the competition for more than 78 years.

Klarco

Klarco has been designing and manufacturing faucets, pre-rinse units, hose reels and accessories for professional kitchens (Made in Italy) and the food industry since 1985. Now part of the American T&S Brass and Bronze Works, it is one of the industry's strongest and most established companies in Italy and many other countries.

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

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

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

Devendra Meshram
Central India
dmeshram@tsbrass.com
Ph: 9200007020

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

For more information

With the start of new financial year the Indian hospitality industry is gearing up with new strategies and renewed plans. Despite of serious geopolitical and economic concerns worldwide, strong domestic demand continues to serve as a key pillars supporting our sector growth.

However, behind this momentum, the industry is facing increasing pressure in sourcing and retaining skilled culinary professionals. Our cover story explores these challenges and how hospitality players are responding, by investing in training, and improved work environments to attract and retain talent.

Food wastage is another growing challenge in India's F&B industry. With significant losses from food service, zero-waste practices are becoming essential. This story explores how regulation, awareness, and sustainability goals are driving the industry to adopt more responsible and efficient operations.

Adopting a "less is more" approach, restaurants are turning to smaller, focused menus to enhance customer experience while improving efficiency and profitability. This feature highlights, how chefs use smart menu planning to highlight their best dishes, strengthen their brand, and build consistency, and steady growth.

Our cuisine story explores how Indian tribal cuisine, rooted in local, seasonal ingredients, is balanced, nutritious, and sustainable. The F&B sector is increasingly these lesser-known regional flavours into mainstream restaurants.

This ingredient-focused story explores how root-to-stem and nose-to-tail cooking are strengthening restaurant brands and building customer loyalty. With diners valuing sustainability, chefs are creatively using every part of ingredients to craft premium experiences, making zero-waste cooking an integral part of modern culinary philosophy.

Hope you enjoy this section of news, reports, briefs, and industry events, compiled to keep our valued readers informed, engaged, and inspired.

Rajat Taneja
rajathammer@gmail.com

HAMMER
Food & Beverage
Business Review

Publisher cum Editor
Rajat Taneja

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

Sr. Content Writer
Nikita Madan (Delhi)
Harsha Masand (Mumbai)

Layout & Design
Hari Kumar V

Production Assistant
Simran Gomber

Advertising Sales
Sumesh Sharma

Director Sales
Sanjay Anand
Mobile: +91 9811136837

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

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

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

© 2026 Hammer Publishers Pvt. Ltd. No part of the publication may be reproduced, stored in retrieval system, or transmitted in any form or by any means, electronic, mechanical, photocopying, recording or otherwise, without prior written permission of the publisher.

Hammer Food & Beverage Business Review is a bi-monthly magazine, printed, edited, owned and published by Rajat Taneja on behalf of Hammer Publishers Pvt. Ltd., 206, Samrat Bhawan, Ranjeet Nagar Commercial Complex, New Delhi. Printed at Print Creations, A-6/1, Naraina Industrial Area, Phase-1, New Delhi.

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

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

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

Contents

FEBRUARY-MARCH 2026

COVER STORY 30
Skill Shortage in Professional Kitchens

BUSINESS 40
Avoid Food Waste

FEATURE 50
Smaller Menu Strategy for Driving Better Revenue

CUISINE 54
Tribal Cuisines – It's Time to Shine the Spotlight in Commercial Space

DESSERT 56
The New Age of Mithai

INGREDIENT 60
From Waste to Gourmet Taste

DEPARTMENTS

Event 04

News 12

Appointments 26

Interview 63

Chef Voice 64

Aahar 2026

The International Food & Hospitality Fair

March 10-14, 2026, at Bharat Mandapam, New Delhi

The 40th edition of AAHAR - The International Food & Hospitality Fair was organised by India Trade Promotion Organisation (ITPO) in collaboration with the Ministry of Food Processing Industries. The event was organised from March 10-14, 2026 at the iconic venue of Bharat Mandapam (New Delhi), with great success and drew a record-breaking 1.25 lakh visitors this time.

AAHAR is one of Asia's best known brands in Food & Hospitality shows. The show has grown by leaps & bounds in recent years and is today a well known destination for global vendors and sourcing professionals. It is the largest fair in the food & beverage and the hospitality sectors in India. This edition featured new trends in F&B as well as hospitality services, food processing, culinary tech, retail and new innovations.

Marking a significant milestone, the event witnessed a notable surge in exhibitor participation and expanded space bookings compared to previous editions. The fair emerged as a dynamic platform for brand visibility, business opportunities and curated buyer–seller networking sessions. Its official mobile app played a pivotal role in driving engagement, garnering over 17,000 downloads and facilitating nearly 2,800 structured business meetings. Attracting more than 1.25 lakh business visitors from India and overseas, the exhibition reaffirmed AAHAR's enduring significance as a dynamic marketplace where businesses connect, engage and transform conversations into tangible opportunities.

The fair featured a wide range of Food Products, Machinery, F&B equipment, Hospitality and Décor Solutions, Confectionary items from participants from India and overseas. Apart from the meaningful display, the fair offered 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.

The show was visited by a large number of trade visitors, including top echelons of the Hotel and Hospitality industry including CEOs, Managing Directors, Vice Presidents, Directors, General Managers, Executive Chefs, Executive Housekeepers, Purchase Managers, etc. Besides, senior representatives from catering industry and academic institutions, training hotel management professionals also visited the fair.

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.

At the valedictory ceremony, Jawed Ashraf, Chairman of ITPO, presented the 'Awards for Excellence in Display' to participants who stood out across multiple categories. The ceremony was also attended by H.E. Kenneth Félix Haczynski da Nóbrega, Ambassador of Brazil to New Delhi, alongside senior officials, industry leaders and members of the diplomatic community. Among the key honours, Italy was awarded the Gold Medal as the Partner Country. In the 'Processed Food & Beverages (Domestic)' category, Jivo Wellness Pvt Ltd clinched the Gold, while Nestlé India Limited secured top honours in the 'Dairy/Bakery/Confectionery' segment. The Ministry of Food Processing Industries, Government of India, was recognised with the Gold Medal in the 'Spices/Agri Products' category, while the Government of Meghalaya (Meghalayan Age Limited) emerged as the winner in the 'Central Ministries/State Governments' category.

Commenting on the growing scale of the fair, Chairman Ashraf noted Italy's role as the Partner Country for the 2026 edition and expressed confidence that future editions would see even greater international participation and collaboration.

AAHAR 2026: AT GLANCE

www.klarco

Zanmir
CORVUS

MANNILAL TANDOORS

ScanBox
Food service simplified
VIBHU KITCHEN EQUIPMENTS

SKY
SKY ENTERPRISES

Lords

HOLLYLAND
GOLDEN CROWN

UNOX
Speed is their daily bread

RATIONAL
HOSHIZA

winterhalter®

WE TAKE CARE OF YOUR DISHWASHING

Your Dishwashing Specialist.

Commercial dishwasher for perfect cleanliness & hygiene.

FCSI MANUFACTURER OF THE YEAR 2015

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

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

Commercial Dishwasher Range:

Under Counter Dishwasher

Hood Type Dishwasher

Rack Conveyor Dishwasher

Multi-tank Rack Conveyor Dishwasher

Detergents Range:

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

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

Culinary Art India 2026 Concludes at AAHAR with Global Participation as Over 700 Chefs

The 18th edition of Culinary Art India (CAI) 2026, organised by the Indian Culinary Forum (ICF) alongside the 40th edition of AAHAR – The International Food & Hospitality Fair, concluded successfully at Pragati Maidan, New Delhi, after five days of intense culinary competitions, creative displays and chef masterclasses.

This year's edition held special significance as Culinary Art India 2026 was conducted as a national-level competition endorsed by the World Association of Chefs' Societies (WACS), aligning the event with internationally benchmarked culinary competition standards. The 18th Professional Culinary Contest and Display Excellence Challenge was organised by the Indian Culinary Forum (ICF) in collaboration with the India Trade Promotion Organisation (ITPO) and Hospitality First, with strong support from industry partners HOTREMAI and ARCHIE.

Over 700 professional chefs, apprentices and culinary students from across India participated in the five-day culinary challenge. The competition also witnessed international participation from Nepal, Thailand and the United States, further strengthening the global relevance of Culinary Art India.

Throughout the five days, chefs competed across 18 competition categories, including 3-Tier Wedding Cake, Artistic Pastry Showpiece, Artistic Bakery Showpiece, Plated Appetizers, Authentic Indian Regional Cuisine, Three Course Set Dinner Menu, Contemporary Sushi Platter, Chocolate Mania, Petit Fours or Pralines, Plated Desserts, Fruit & Vegetable Carving, Mocktail Competition, Egg Benedict and several live cooking categories for professional chefs as well as students and apprentices.

Speaking on the successful conclusion of the competition, Chef Davinder Kumar, President, Indian Culinary Forum, said, "Culinary Art India has consistently provided chefs with a professional platform to test their skills beyond their daily kitchen operations. The strong participation and quality of presentations this year demonstrate the growing professionalism and creativity within India's culinary community."

The competitions were judged by a distinguished panel of WACS-certified international jurors, led by Chef Rick Stephen, Vice President, World Association of Chefs' Societies, along with Chef Alan Palmer, Chef Jatuporn Juengmeesuk, Chef Kimwah Lim, and Chef Muller Andreas. The jury evaluated entries based on internationally recognised standards focusing on technical skill, taste, presentation, hygiene and creativity.

Chef Vivek Saggar, General Secretary, Indian Culinary Forum, said, "Competitions like Culinary Art India create valuable learning opportunities for chefs and culinary students. Competing under internationally aligned judging standards helps participants gain exposure and confidence, while encouraging higher professional standards across the industry."

Alongside the competitions, the event also featured live chef masterclasses conducted by leading culinary professionals, including Chef Ajay Chopra, Chef Anirudh Sethi, Chef Nishant Choubey, Chef Ashish Bhasin, Chef Vaibhav Bhargava, Chef Vikram Khatri, Chef Anuj Mathur, Chef Tushar Dhingra, Chef Vinod Rathore, Chef Ranjan Choudhary, Chef Sumit Sabharwal, Chef Anuraag Narsingani and Chef Shivneet Pohoja, among others.

Gold Award Winners

Among the many participants, several chefs were honoured with Gold Awards across various competition categories.

Some of the Gold Award winners included Chef Vikki Saini – 3-Tier Wedding Cake – Hotel Westin Gurugram, Mohammed Suhail Maddi – 3-Tier Wedding Cake – Chennai Amirta IIHM Bangalore, Deepak Kumar – Authentic Indian Regional Cuisine – Hotel Taj Surajkund, Chef Ravindra Ningappa Redekar – Live Cooking CDP & Above – Chef's Kitchen Institute, Aamod – Plated Appetizers – Hotel Le Méridien, Komal G – Plated Appetizers – Chennai Amirta IIHM Bangalore, Kissi Otniel – Live Competition Rice Dish – Chandigarh University, Kantapong Khamponkaew – Live Competition Rice Dish – Dusit Thani College Thailand, Hanna Ahluwalia – Live Competition Rice Dish – Chitkara University, Aditi – Petit Fours or Pralines – Hotel Le Méridien, Saran Kumar S – Live Cooking Students/Apprentice – Chennai Amirta IIHM Chennai, Chef Saquib – Cake Decoration: Dress the Cake Live – Hotel Westin Gurugram, Patiphon Lertsurakitti – Live Cooking Students/Apprentice – Dusit Thani College Thailand, Bunnithi Kahawong – Live Cooking Students/Apprentice – Dusit Thani College Thailand.

iCombi Pro. iVario Pro.

Do more with less.

They cover 90% of all conventional, cooking applications, yet require less space because of their broad spectrum of application, synergy and intelligent functions. Helping you to save energy, raw materials and time, and still produce morethan ever before.

Reimagined. Reinvented.

Register now and experience more.
rational-online.com

RATIONAL

NCC Season 3 Showcases the Future of India's Culinary Industry

NCC 2026 – Season 3 was organised by National Finishing & Cookery Institute (NFCI), this national-level culinary spectacle once again proved that professional kitchens are not just about recipes–they are arenas of creativity, pressure, precision and passion.

The competition began with an impressive participation of nearly 1,300 students from across the country. After First and Second rounds that tested everything from knife skills to nerve control, the competition narrowed down to an elite 69 finalists, competing as 23 teams.

Presiding over the intense finale were three stalwarts of the culinary world–Celebrity Chef Ajay Chopra, Chef Vinod Badoni and Chef Nishant Choubey, bringing experience, insight and an uncompromising standard to the judging table. For the contestants, impressing these chefs was arguably tougher than perfecting a five-course menu under a ticking clock.

The stakes were as high as the flames on the stove. With prize money worth nearly ₹10 lakh, the winners stood to take home not just trophies but serious bragging rights. The Winner NFCI Solan walked away with ₹51,000, the First Runner-up NFCI Hoshiapur, received ₹31,000, the Second Runner-up NFCI Lucknow earned ₹21,000, while two Consolation Prize winners NFCI Pathankot and NFCI Chandigarh were awarded ₹11,000 each. Besides this, 2nd Consolation Prize worth Rs. 51,00 were given to NFCI Varanasi, NFCI Ludhiana, NFCI Chamba, and NFCI Mandi.

The event was proudly backed by Amul, A Plus Foods, Cremica, Goldiee Group, Pansari Epicure, Jawahar Stationery Mart, ARC, Professional Hotelware, Balaji Stationery, and Arnav Enterprises, with World of Hospitality Magazine, Hammers Publishers Pvt. Ltd, and Radio City as the official media partner–ensuring that the excitement extended far beyond the kitchen walls.

More than a competition, NCC 2026 Season 3 stood as a celebration of young culinary talent, discipline under pressure, and the belief that great chefs are not born overnight–they are shaped through experiences like these.

COOK WARE

For the Professionals, By the Professionals.

King Metal Works

The Quality Solution for every Kitchen Essential

We have dealers in most cities across India. If the material is not available in your city, Please contact us

KING METAL WORKS

Showroom: Unit No.5, Steel Made Industrial Estate Marol, Andheri (East), Mumbai - 400059.

Tel: 022-40275700/54 | **Mob:** +91- 9930675752 **Email:** sales@kingmetal.com/contactus@kingmetal.com

www.kingmetal.com

We have more than 4000+ products range for Hospitality Industries

For Catalogue

Follow us:

Easy to clean & Use

Food Grade & Hygienic

Durable

Professional Quality for Hotel & Home

Made in India

Available On: amazon

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

ENSURING CHEFS DON'T GET COOKED

Chefmate®

SINGLE PLENUM HOODS

COMPENSATING HOODS

UV COMPENSATING HOODS

FRONT COOKING STATION

Call: +91 92463 77652
sales@chefmateindia.com
www.chefmateindia.com

Nagpur Brothers Ajinkya and Vikram Gandhe Win MasterChef India Season 9

Café-owning brothers Ajinkya and Vikram Gandhe from Nagpur have won MasterChef India Season 9, taking home the coveted trophy, the Golden Chef Coat and a cash prize of ₹25 lakh. The grand finale aired on March 6 on Sony Entertainment Television.

The season introduced a unique jodi format, where family members competed as pairs. Throughout the competition, the Gandhe brothers distinguished themselves with their seamless teamwork and their ability to reinterpret traditional Maharashtrian flavours with refined, contemporary presentation. Their thoughtfully executed final spread ultimately secured them the title.

Judged by renowned chefs Vikas Khanna, Ranveer Brar and Kunal Kapur, the season celebrated regional Indian cuisine through a series of demanding mystery boxes, elimination rounds and creative challenges. The finale also featured a special appearance by culinary icon Sanjeev Kapoor as a guest judge.

The Gandhe brothers competed against two strong finalist teams, sisters Anju Pradhan and Manju Ojha from Puri and mother-daughter duo Chandana and Sai Sri Rachakonda from Telangana, before emerging victorious and bringing the trophy home to Maharashtra's Orange City.

MOISHI Makes Its Indian Debut with CK Israni Group

CK Israni Group,one of India's most diversified and forward-thinking conglomerates, is thrilled to announce the expansion of its Lifestyle segment with the landmark introduction of MOISHI, UAE's cult-favourite Japanese confectionary brand, to the Indian market.With this move, the CK Israni Group is not simply introducing a new dessert brand, it is establishing and leading an entirely new category within India's organised food and beverage market.

Its India debut represents not just a brand launch, but the formal entry of premium mochi ice cream as an organised retail segment within the country's evolving dessert landscape.

MOISHI's arrival marks a genuine first–a category-defining moment for Indian food culture.

"India's lifestyle and F&B sector is at an inflection point," said Chandni Nath Israni, Co-Founder of CK Israni Group. "Over the past decade, we have seen a decisive shift in consumer behaviour. Urban audiences are more travelled, more informed and far more receptive to globally benchmarked formats. The market is no longer just experimenting with international concepts,it is ready to institutionalize them. MOISHI allows us to enter India with a proven category leader and build the premium mochi ice cream segment in a structured, scalable manner. This is not about following a trend. It is about recognising a ripe market opportunity and moving early with conviction."

With MOISHI, CK Israni Group is not following a trend. It is setting the standard for premium mocha ice cream in India and taking early leadership in a segment poised for rapid growth among young, globally aware consumers.

venus®

Since 1963

J.K. Khurana Group

"VENUS- Your One Roof Catering Partner for Every Hotel & Banquet Need."

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

Follow Us

+91-11-43163300 | v_khurana@venusindustries.in | WZ-1, Basai Road, Moti Nagar, New Delhi - 110015

www.venusindustries.in

SUPER BRIGHT
WASH RIGHT WITH SUPER BRIGHT
Complete range of Cleaning Chemicals

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

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

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

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

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

SERVING THE INDUSTRY FOR OVER 2 DECADES

Amber - A Unit of Sayaji Opens in Chinar Fortune City

Amber - A unit of Sayaji, the latest addition to the Sayaji portfolio, has opened its doors in Bhopal. Located in Chinar Fortune City near Vidya Nagar Phase 2, Bawadiya Kalan, the hotel brings contemporary comfort and warm, intuitive service to Madhya Pradesh's capital - ideal for business trips, short leisure breaks and intimate celebrations.

Amber - A unit of Sayaji features 22 well-appointed rooms designed for comfort-led stays. The hotel offers 20 Superior Rooms at 280 sq. ft. each and two Family Rooms spanning 552 sq. ft., making it well-suited for solo travellers, couples and families looking for more space.

The hotel's dining address, Cafene, offers a breakfast buffet along with an à la carte menu. With 52 covers in total, including 34 indoor and 18 al fresco, Cafene is designed for easy breakfasts, working lunches and relaxed dinners, pairing familiar favourites with flavour-forward touches inspired by the region.

For weddings, social gatherings and corporate meet-ups, Amber - A unit of Sayaji offers a strong set of event spaces. Aurum, the hotel's banquet hall, spans 2,736 sq. ft. and can host up to 150 guests in theatre style, with additional formats available, including classroom-style seating for up to 60 guests and cluster seating for up to 80. For larger celebrations, Vatika Lawn spans 24,850 sq. ft. and can host up to 1,000 guests, with configurations also suitable for mid-sized formats, including cluster seating for up to 500.

BAR OC Opens at Radisson Blu Marina

Radisson Blu Marina, Connaught Place announced the launch of BAR OC, the reintroduced and reimagined evolution of The Connaught Bar. BAR OC marked a bold new chapter in Connaught Place's celebrated social and culinary landscape. Conceptualised as an homage to the golden era of Delhi's iconic eateries, BAR OC draws inspiration from legendary establishments such as Wenger's, Nizam's and Madras Coffee House.

The cocktail program revives age-old techniques, indigenous ingredients and nostalgic flavours, reinterpreted through modern mixology. The transformation from The Connaught Bar to BAR OC represents more than a name change; it is a creative reinvention. The space now reflects a stronger narrative identity, immersive design sensibilities and a thoughtfully curated beverage philosophy that celebrates Connaught Place's rich heritage.

Each cocktail at BAR OC tells a story, bridging past and present-while the ambiance channels the charm, character and cultural vibrancy that have long defined the heart of Connaught Place.

With this reintroduction, Radisson Blu Marina aims to redefine Delhi's cocktail culture while honouring the legacy that made The Connaught Bar a familiar name among patrons. BAR OC is now open to guests seeking a heritage-inspired yet forward-thinking cocktail experience in the capital.

STELLA DEXIN®

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

THE ALL NEW INDUCTION WARMER

MULTI SENSE TECHNOLOGY

TS-200C02 MSW

- ENERGY SAVING
- STRONG STAINLESS STEEL BODY
- DROP IN & TABLE TOP
- MULTIPLE SENSORS - MORE VESSELS CAN BE KEPT TOGETHER

TS-678

TS-26C01

TS-3501TPX

TSM-12DX

TS-HL-100B (Black)

TS-HL-100C (Copper)

FOR ENQUIRIES CONTACT

PRODUCTS & IDEAS (INDIA) PVT. LTD.

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

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

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

UNOX India Expands to Kochi

UNOX, a leading Italian brand and manufacturer of professional cooking equipment trusted by chefs and foodservice operators in more than 130 countries, marked a significant milestone in its India growth journey with the successful launch of the UNOX Lounge Kochi at Rising Loaf Academy of Baking and Pastry Arts, Palarivattom, Kochi. The lounge was launched in collaboration with Savvy Kitchen Equipment, represented by its Partner, Ajith Prasad.

The grand inauguration ceremony began with an opening address by the UNOX India leadership team and was graced by Chief Guest Chef George K. George, Executive Committee member of the South India Chef Association (SICA), who officially unveiled the experience centre.

Speaking on the occasion, Vivek Mishra, Team Leader Sales, India, UNOX, said: "The launch of the UNOX Lounge in Kochi is a proud moment for us and a strong step forward in our India expansion journey. South India has always been a vibrant and progressive food market. With this new lounge, we aim to provide chefs and food entrepreneurs with a dedicated platform to experience and test our cooking solutions firsthand, direct access to cutting-edge professional cooking technology that enhances efficiency, consistency, and sustainability in commercial kitchens. Our goal is not just to supply equipment, but to build long-term partnerships and empower culinary businesses to scale with confidence."

The event brought together industry professionals, hospitality leaders, bakery entrepreneurs, and culinary experts for an immersive technology and culinary showcase. Guests witnessed live cooking demonstrations by the UNOX Corporate Chef team, featuring bakery and multi-cuisine preparations using flagship equipment such as the CHEFTOP-X and the CHEFTOP MIND. Maps PLUS commercial combi ovens. The demonstrations highlighted the precision, performance, and intelligent automation that define UNOX's professional solutions for modern kitchens.In the spirit of Ramadan, the celebrations concluded with a special Iftar dinner.

Culinary Culture Brings a Three-Chef Showcase with Glenmorangie

Tre-forni at Park Hyatt Hyderabad, in collaboration with Culinary Culture and Glenmorangie, announced an exclusive dining showcase. Bringing together Rahul Pereira Gomes, Vinesh Johny and David D'Souza, the experience marked a rare convergence of culinary voices shaped by Goa and Malaysia, presented with the quiet precision and gracious hospitality that define Park Hyatt Hyderabad.

Rahul Pereira Gomes of Mister Merchant, Goa, is recognised for his contemporary interpretation of coastal Indian flavours. Vinesh Johny, founder of Lavonne and co-creator of Kopitiam Lah in Bengaluru, brings technical finesse and a deep engagement with Southeast Asian influences. David D'Souza, also of Kopitiam Lah, contributes depth and authenticity rooted in Malaysian culinary traditions. Together, they present a tasting menu that explores shared histories and layered flavours, interpreted through modern technique.

The menu unfolds as a seamless narrative, with select courses thoughtfully paired with Glenmorangie's Highland single malts to elevate flavour and texture.

At Tre-Forni, Park Hyatt Hyderabad's signature Italian restaurant, the experience is designed to be intimate and considered, welcoming guests each evening.

Rapido Launches 'Ownly' in Bengaluru

Mobility platform Rapido announced the official launch of its standalone food delivery app, Ownly. The service is now live across all of Bengaluru, signalling Rapido's strategic expansion into the online food marketplace with a model rooted in fairness and radical transparency.

Ownly is a zero commission platform that takes no fees from restaurants, and looks to charge consumers an honest delivery fee that covers the cost of getting food to them. In doing so, it enables restaurants to provide everyday low prices to customers without the acrobatics of discount traps or multiple layers of additional charges and fees.

Commenting on the city-wide launch, Aravind Sanka, Founder - Rapido and Ownly said, "Indian consumer habits are changing rapidly. Food ordering has become an integral part of everyday life across India, not just in metros but in Tier 2 and Tier 3 cities as well. At Ownly, we see a strong opportunity to build a restaurant-first model that supports small and big partners to cater to the evolving needs of their customers. We believe that transparency, honesty and fairness are key drivers of long term growth for the sector and hope that Ownly can enable more people to enjoy the convenience of ordering in."

EMPOWER YOUR KITCHEN WITH OUR COMMERCIAL EXCELLENCE.

Sterling Solutions

A COMPLETE COMMERCIAL KITCHEN SOLUTION

BRANDS

Electrolux PROFESSIONAL | SIRMAN | SANTOS | ROLLER GRILL | HOBART | ALTO-SHAAM

T&S | robot coupe | Hatco | Hamilton Beach COMMERCIAL | VIPT | sammic

STERLING SOLUTIONS
Plot No. 1705
Sector 45, Gurgaon
Haryana-122002

Please Scan for more Information

Phone : +91 124 438 9020
Mobile : +91 96540 25492
E-mail : info@sterlingsolutions.in
Website : www.sterlingsolutions.in

Mahabaleshwar's Hospitality Recognised at 6th HRAWI Conclave

The Hotel And Restaurant Association (Western India)– HRAWI hosted the 6th edition of its HRAWI Conclave and Awards for 'Empowering Hospitality' at the Ramsukh Resorts & Spa in Mahabaleshwar. The prestigious ceremony recognised outstanding contributions across categories including innovation, leadership, sustainability, legacy and operational excellence across the hospitality sector in Mahabaleshwar. The event honoured individuals and establishments whose dedication and vision have significantly raised industry standards and inspired growth across the region.Jayasinh Mariwala, Chairman, OmniActive Health Technologies, Food Service (India) Pvt. Ltd. and Autohangar India Pvt Ltd., graced the occasion as the Chief Guest.

"I extend my heartfelt appreciation to the hospitality professionals whose commitment and exceptional work have propelled the growth of tourism and hospitality across Mahabaleshwar, Panchgani and the nearby locations. I congratulate all the awardees; your dedication continues to inspire our entire industry. I also thank all the distinguished guests and colleagues who joined us. Your presence enriched our discussions and strengthened our collective mission to elevate hospitality excellence," said Jimmy Shaw, President, HRAWI.

The awards were presented in many categories to various hotels and resorts. In a special gesture, HRAWI felicitated Pralhad Rathi, Owner of Ramsukh Resorts & Spa and President of Mahabaleshwar Hotel Restaurant Association; Javed Sunesara, President, Panchgani Hotels and Welfare Association (PHWA) and Vijay Shewakramani, Managing Director, Brightland Resort & Spa, for their continued contributions to the hospitality landscape of the region.

Prior to the awards ceremony, the gathering engaged in insightful knowledge sessions covering critical industry topics such as Legal Issues in Food Safety and Pest Control and the DPDP Act & Information Security, reinforcing HRAWI's commitment to continuous learning and regulatory preparedness.

SSCANS Pune Sets Benchmark at National Young Chef Competition

The Symbiosis School of Culinary Arts and Nutritional Sciences (SSCANS), Pune, a constituent of Symbiosis International (Deemed University), emerged as the National Winner at the Grand Finale of the PHDCCI National Young Chef Competition (NYCC) 2025–26.

Representing SSCANS Pune, students Abbas Salehpour and Ruchir Kulkarni delivered an outstanding performance by presenting a traditional Indian Bhojan that reflected deep regional culinary knowledge.

The competition witnessed preliminary regional rounds with participation from various hotel and culinary schools across India and 10 top culinary/hospitality institutions were chosen as finalists, representing all four zones of the country. Teams from Maharashtra State IHMCT, Pune and the Institute of Hotel Management, Pusa were declared the first runner-up and second runner-up, respectively. The menu was evaluated on technique, authenticity, balance, sustainability, innovation and presentation.

Gracing the occasion as Chief Guest, Shri Gajendra Singh Shekhawat, Hon'ble Minister of Tourism & Culture, Government of India, stated, "Indian cuisine is among our most powerful cultural assets. Young chefs are the torchbearers of this heritage. Institutions like SSCANS play a vital role in preparing chefs who are rooted in tradition yet confident on global platforms."

The SSCANS Pune team was felicitated with gold medals, a trophy, a cash prize of ₹1 lakh and will represent India at an International Young Chefs Competition in Bangkok in August 2026.

LPG Crunch Disrupts Restaurants Nationwide

A nationwide shortage of commercial LPG has significantly impacted restaurants across India, prompting the National Restaurant Association of India (NRAI) to urge authorities to classify the sector as "essential" for priority fuel allocation. The shortage has led to estimated business losses of 25–30% across the country. Restaurants and hotels are facing operational challenges such as reduced service hours, trimmed menus, cancelled or postponed events, lower guest capacity and declining occupancy. Many establishments are also grappling with increased operational costs as they explore alternative arrangements to stay functional.

The Centre has approved an additional 20% allocation of commercial LPG, raising total supply to 50%. The Petroleum Ministry has directed states to prioritise this additional allocation for restaurants, hotels, dhabas, industrial canteens and community kitchens.

MR FREEZE®

Ready in Minutes
From freezer to plate

HOLYLAND MARKETING PVT. LTD.

Corporate Office :
807-808, 8th Floor, Tower - B, Global Business Park, MG Road,
Gurugram-122002, Behind : Guru Dronacharya Metro Station.
E-mail: sales@holyland.co.in, Mobile. : +91-9311108855

Registered Office :
Unit No. 4F, 4th Floor, Hansalaya Building,
15, Barakhamba Road, New Delhi-110001
E-mail: sales@holyland.co.in, Mobile. : +91-9311108855

HOLYLAND YOUR CULINARY PASSPORT · GOLDEN CROWN · Big Bell · EURO GOLD SELECTION · Canz · MR FREEZE · PEARL RIVER BRIDGE · NAMJAI · HOW HOW RICE STICK

www.holylandgroup.com

Simone Caporale Brings Global Mixology Showcase to India

Globally acclaimed mixologist Simone Caporale, co-founder of SIPS–currently ranked among the world's top cocktail destinations–will make his first-ever visit to India as part of a special mixology showcase. The initiative has been announced by Camikara Rum and Cashmir Vodka.

Recognised globally and honoured with the International Bartender of the Year title, Caporale's India debut aims to introduce a new benchmark in cocktail craftsmanship. His signature approach combines creativity, technical precision, and hospitality-driven storytelling, elements that have helped define his international reputation.

The visit has been exclusively curated by The Experience India in collaboration with Cashmir Vodka and Camikara Rum from the house of Piccadilly Distillery. The programme will feature a series of exclusive events designed for industry professionals, bartenders, and cocktail enthusiasts. These experiences will take place at AABBCC in New Delhi and Japonico in Gurugram.

At the heart of the collaboration is a shared vision that exceptional cocktails begin with exceptional spirits. Cashmir Vodka, positioned as India's first organic craft vodka and Camikara Rum, described as the country's first premium pure cane juice aged rum, will serve as the base for Caporale's cocktail creations.

Through this initiative, the brands aim to challenge existing perceptions around Indian spirits while showcasing their potential on the global cocktail stage. The collaboration also seeks to inspire innovation within the Indian bartending community and highlight how locally produced spirits can hold their own in world-class mixology.

APEDA to Showcase Top Indian Spirits at ProWein Düsseldorf 2026

India's premium spirits industry took center stage at ProWein Düsseldorf, the world's leading trade fair for wines and spirits, as the Agricultural and Processed Food Products Export Development Authority (APEDA) showcased a curated selection of Indian spirits and wines at the India Pavilion from March 15 to 17, 2026.

The India Pavilion, organised by APEDA under the Ministry of Commerce and Industry, Government of India, featured a range of premium Indian single malt whiskies and spirits from leading exporters. The showcase included portfolios from South Seas Distilleries, USL and other Indian companies, reflecting the growing international recognition of Indian single malt whisky and premium spirits.

Among the spirits on display, the expressions from South Seas Distilleries, one of India's oldest distilling houses and the makers of India's oldest single malts. The company presented key brands including Crazy Cock Indian Single Malt Whisky and Six Brothers Mahura, which represent both contemporary innovation and legacy craftsmanship within India's spirits landscape.

Visitors to the APEDA India Pavilion had the opportunity to explore a diverse range of Indian single malt whiskies and premium spirits, engage with brand representatives and learn about the unique factors shaping Indian single malt whisky production, from climate-driven maturation to modern distillation techniques.

Held annually in Düsseldorf, ProWein attracts thousands of industry professionals including importers, distributors, retailers, sommeliers and media from across the world. Participation at the event provides Indian exporters with a strategic platform to strengthen international partnerships and expand export opportunities.

Rana Daggubati's Loca Loka Tequila Expands to Bengaluru

Loca Loka, the premium 100% agave tequila brand co-founded by Rana Daggubati, Anirudh Ravichander and entrepreneur Sree Harsha Vadlamudi has expanded its presence to Bengaluru, marking another key step in its growth across the Indian market. After establishing a foothold in Delhi and Mumbai, the globally recognised tequila label is now introducing its premium Blanco and Reposado expressions to one of India's most dynamic cultural and commercial hubs.

Since its debut in India, Loca Loka has distinguished itself as a founder-driven, equity-backed brand rather than a typical celebrity-endorsed product. Its measured rollout strategy focused on selective distribution, bartender engagement, and immersive consumer education has helped strengthen its credibility in a category that is often associated primarily with shot-based consumption instead of sipping and mixology.

The decision to expand into Bengaluru was also influenced by the city's thriving nightlife and music culture, which aligns closely with the brand's positioning and experiential approach to premium tequila.

Loom Crafts

ALL WEATHER OUTDOOR FURNITURE

*T&C Apply

LC/rapidexadvertising

INDIA'S MOST TRUSTED BRAND | 100% HANDMADE WITH LIFETIME WARRANTY*

PREFERRED CHOICE OF TOP HOTEL BRANDS

TAJ · Marriott HOTELS • RESORTS • SUITES · ITC HOTELS RESPONSIBLE LUXURY · Hilton HOTELS & RESORTS · ClubMahindra

and many more....

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

Head Office & Manufacturing Unit:
A-7/98, South Side G.T. Road Indl. Area, Ghaziabad, U.P.
www.loomcrafts.com | info@loomcrafts.com | 8448440556

Flagship Store : A71/2, Furniture Market, Kirti Nagar, New Delhi

B2B / Projects / Architects / Designers Enquiries
South & East +91 7838652360 | North & West +91 9211226329

Roxie & Barry Debuts in Bengaluru as India's First Indo-Italian Crafthouse

Bengaluru's dining scene has welcomed a new concept with the opening of Roxie & Barry, positioned as India's first Indo-Italian crafthouse that brings together cuisine, music and storytelling in an immersive dining experience.

The restaurant is the brainchild of restaurateur Pravesh Pandey, who envisioned the space not simply as another Italian restaurant but as a narrative-driven concept inspired by two contrasting Italian coastal cultures. The identities of its two fictional characters, Roxie and Barry shape both the culinary direction and the ambience of the restaurant.

The culinary programme has been developed by Head of Culinary Jagdish Naidu and Head of Kitchen Operations Abhrajyoti Nandy, while the bar programme is curated by Sagar Sarki.

Roxie represents the lively spirit of Italy's western coastline, particularly the Amalfi Coast, known for bold flavours, citrus accents, seafood, and vibrant dishes designed for sharing. Signature plates from this section include Charred Pineapple al Piccante

with coconut-turmeric sauce and goat cheese mousse, Ricotta & Truffle Agnolotti finished with sage butter and toasted hazelnuts, and Mediterranean Baked Seabass with tomatoes, olives and citrus.

Barry's menu draws inspiration from Apulia on Italy's eastern coast, where cuisine is ingredient-driven and minimalist. Olive oil-forward preparations, handmade durum wheat pastas, legumes, and seafood define the offerings. Dishes such as Lobster Bisque Risotto, Hummus & Lamb Bolognese and Confit Duck Leg with mushroom just highlights this philosophy.

The restaurant operates as a true crafthouse, with pastas, doughs, stocks, sauces, pickles and preserves prepared in-house. Fermentation, slow cooking and careful reductions form the backbone of its kitchen practices.

Hydrama Launches All-Day Sports Bar Concept in Noida

Hydrama has opened its doors in Sector 50, Noida, introducing an all-day sports bar that combines dining, entertainment and live experiences within a single destination. The concept, created by restaurateur Priykant Gautam, is designed to function seamlessly across different dayparts, accommodating everything from daytime meetings and casual lunches to evening hangouts and late-night social gatherings.

The venue reflects evolving urban dining habits, where guests increasingly look for flexible, experience-driven spaces that extend beyond traditional nightlife formats. Hydrama's interiors draw inspiration from stadium aesthetics, incorporating industrial textures, neon accents, graffiti-style artwork and LED scoreboards to create an energetic sports-centric environment. The seating layout has been carefully zoned to allow the space to shift easily from a relaxed daytime ambience to a more vibrant evening setting.

On the culinary front, the food and beverage programme features a range of global small plates, artisanal pizzas and shareable dishes suited for group dining. The bar programme emphasises experiential mixology, with cocktails presented using theatrical techniques such as smoking and infusion, adding an element of performance to the drinking experience.

MS Dhoni Steps Up as Brand Ambassador for House of Biryan

House of Biryan (HOB), the tech-enabled cloud kitchen brand redefining India's most iconic dish, announced that cricket legend Mahendra Singh Dhoni has officially expanded his role from strategic investor to official brand ambassador.

This marks a defining evolution in a partnership built on shared values: consistency, discipline, precision, and performance at scale. With strong foundations now in place, HOB is positioning biryani not just as a beloved Indian dish, but as a globally scalable comfort category – one that can stand alongside burgers and pizza on the world stage.

"Consistency under pressure comes from strong processes. HOB has built a model where quality doesn't depend on the outlet or the time of day. That's very similar to how high-performing teams operate in sport." Says Mahindra Singh Dhoni

Dhoni's expanded role comes at a strategic inflection point, where his association is expected to:

Accelerate national brand recall

Strengthen franchise and partnership conversations

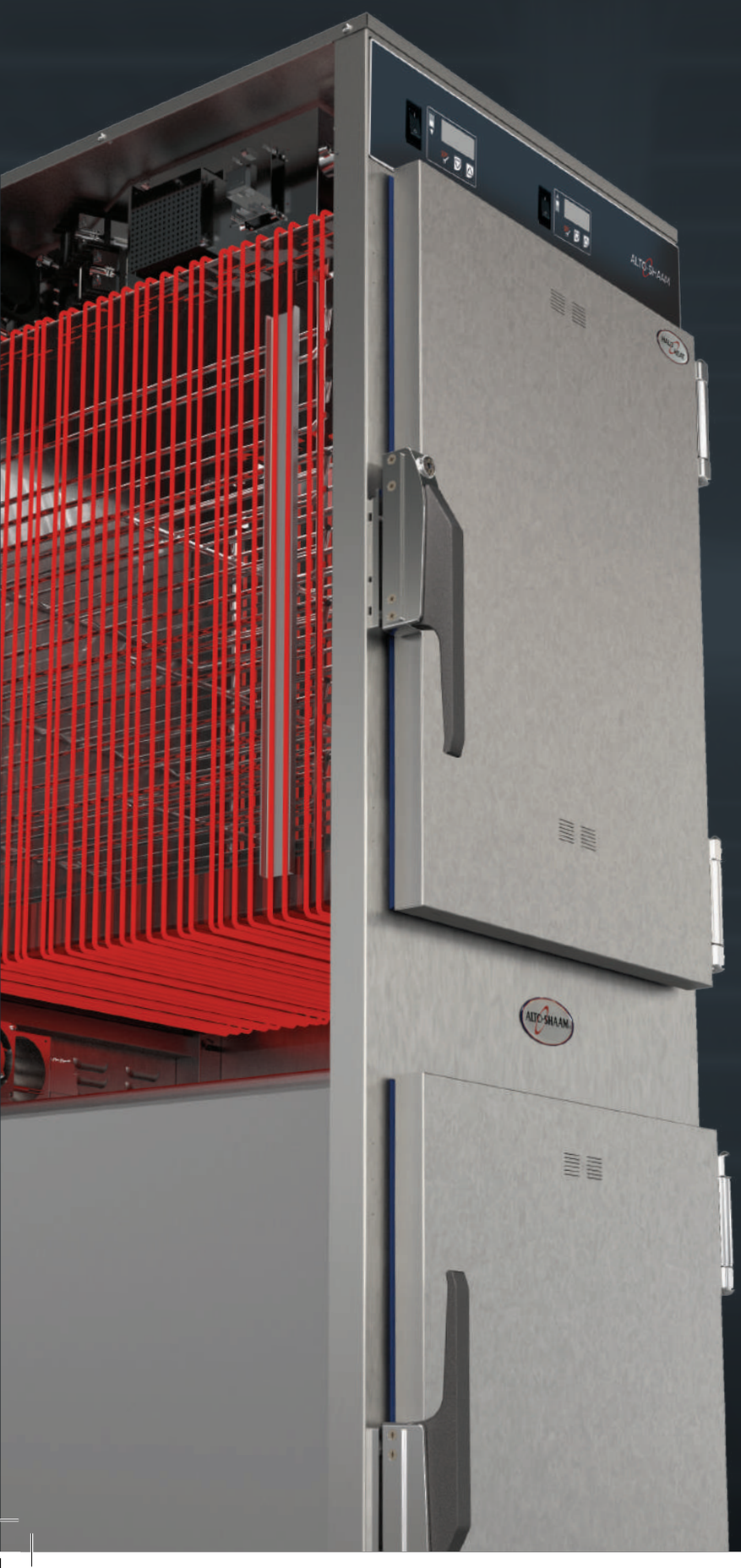
Support international market entry through a globally recognisable face

Reinforce HOB's positioning as a process-driven, performance brand

"MS Dhoni represents everything we stand for–discipline, consistency, and performance at scale. His journey with HOB began as an investor who challenged our systems and numbers. His decision to step in as brand ambassador validates the strength of our operating model and our global vision for biryani." Says the quote from co-founders.

Heated Holding Solutions

Better food quality.



Quality-focused heated holding.

Say goodbye to overcooked and dried out food. Alto-Shaam's exclusive Halo Heat® technology keeps prepared food warm and full of flavor until service. Efficient, easy-to-install holding solutions save money, time and energy—while satisfying customers and reducing food waste.

Learn More >
alto-shaam.com/holding

ALTO-SHAAM®

MAKE IN INDIA

ITALMOPA Promotes European Flour in India Amid Rising Demand

The Italian Association of Milling Industries (ITALMOPA) showcased the quality and performance of European soft wheat flour in India through its "Pure Flour from Europe" campaign, highlighting growing demand for premium imported flour among professional chefs, artisan bakers and home cooks.

The association hosted an exclusive presentation on 9 March 2026 at Le Méridien New Delhi, followed by participation in AAHAR 2026. The initiative aimed to promote the quality, safety and baking performance of premium European and Italian soft wheat flour.

The campaign came at a time when India's imports of European soft wheat flour has been rising steadily. Imports reached €1.7 million in 2024, the third highest level recorded. In the first ten months of 2025 alone, imports totalled €2.5 million, already exceeding previous annual figures. Industry forecasts indicated that imports could surpass €3 million by the end of 2025, marking a historic high.

Italy remains the leading exporter of soft wheat flour from the European Union to India, with exports projected to reach approximately €378,000 in 2025.

"India represents a strategic and fast-growing market for high-quality European flour," said Vincenzo Martinelli, President of ITALMOPA. He noted that although India is among the world's largest producers of soft wheat flour, demand for premium imported products had been increasing, particularly within the hospitality sector.

The "Pure Flour from Europe" campaign also aims to raise awareness of the superior characteristics associated with European soft wheat flour, particularly Italian flour. These include consistent baking performance, excellent elasticity and dough stability, strict food safety standards, full traceability and sustainable production practices.

Italian soft wheat flour is widely used for products such as Neapolitan pizza, focaccia, artisan breads, pastries and fresh pasta, where flour quality and performance are essential for achieving authentic texture and structure.

The campaign also reflected strengthening trade relations between the European Union and India. Following the closure of negotiations on a landmark free trade agreement between the two partners, industry stakeholders anticipate increased agri-food trade and new opportunities for high-quality European products in the Indian market.

With India's hospitality sector expanding rapidly and interest in international cuisines continuing to grow, Italian soft wheat flour is expected to gain greater traction among chefs and bakers seeking authenticity, consistency and premium quality.

I am proud of my country.

Make in India = Jobs in India

MSME Zed GOLD
ZERO DEFECT ZERO EFFECT

Energy in Excellence

CORNELL®

India's own Food Service Equipment

CORNELL INDIA | 96 06 42 33 77 | reachus@cornellindia.in | cornellindia.in

Flavius Chettiar

Bengaluru Marriott Hotel Whitefield has announced the appointment of Flavius Chettiar as its new Director of Operations. A seasoned hospitality professional with over 15 years of experience across leading luxury hotel brands, he brings extensive expertise in food and beverage strategy, large-scale operations management and team leadership.

In his new role at Bengaluru Marriott Hotel Whitefield, Flavius will oversee hotel operations, ensuring seamless coordination across departments and strengthening service excellence benchmarks. Prior to this role, Flavius served as Director of Food & Beverage at The Westin Mumbai Garden City, where he was responsible for driving departmental profitability, enhancing guest satisfaction scores, and introducing new dining concepts across multiple outlets. His leadership portfolio included overseeing signature outlets such as Seasonal Tastes, Prego & Pronto, Eighteen Lounge, Kangan, along with in-room dining and banqueting operations.

An alumnus of the Oberoi Centre of Learning and Development, Flavius Chettiar has consistently demonstrated strong operational acumen, commercial focus and a commitment to elevating guest experiences.

Mohammad Amir Qureshi

JW Marriott Hotel Bengaluru has appointed Chef Mohammad Amir Qureshi as Sous Chef at Spice Terrace, its North Indian poolside restaurant. He will bring his deep expertise in Indian cuisine to the heart of the restaurant's culinary experience. Known for his mastery of Indian curries and tandoor specialties, Chef Amir focuses on celebrating traditional recipes and regional techniques, crafting dishes that reflect the richness and diversity of India's culinary heritage.

With over 14 years of experience in luxury hotels and specialty restaurants across India and the Middle East, Chef Amir has developed a profound understanding of authentic Indian flavours. He has served as Sous Chef at Marriott Navi Mumbai, contributing to pre-opening kitchen operations and menu development, and as Junior Sous Chef at Indian Zone Restaurant in Makkah, Saudi Arabia, where he honed his skills in high-volume kitchens while preserving the integrity of each dish.

As Sous Chef, Chef Amir will focus on reviving traditional recipes, refining regional techniques, and crafting dishes that showcase the authenticity, depth and cultural richness of Indian cuisine at Spice Terrace.

Shubham Dhar

JW Marriott Hotel Bengaluru has announced the appointment of Chef Shubham Dhar as Sous Chef at UNO Izakaya, the hotel's acclaimed Japanese Bar and Lounge.

With over seven years of experience in luxury and fine-dining kitchens across India, Saudi Arabia, and the UAE, Chef Dhar brings refined technical expertise in Japanese cuisine, complemented by international exposure and operational precision. His professional journey spans premium hospitality brands and globally recognised dining concepts, reflecting mastery in sushi, sashimi and omakase-style cuisine.

Chef Dhar most recently served as Head Sushi Chef and has contributed to notable international pre-openings, including NOZOMI in Riyadh and La Mer at Sindalah Island, NEOM, Saudi Arabia. In India, he has been part of esteemed establishments such as The Oberoi, Bengaluru; ITC Gardenia; and The Taj Mahal Palace, Mumbai.

As Sous Chef, Chef Dhar will focus on menu execution, culinary consistency, and supporting the kitchen team in delivering an exceptional dining experience at UNO Izakaya.

Owaize Ahmed Khan

Hilton & Hilton Garden Inn Bengaluru Embassy Manyata Business Park has announced the appointment of Owaize Ahmed Khan as Executive Chef. With an illustrious career spanning over 17 years in luxury hospitality, Chef Khan brings unparalleled expertise in culinary innovation, menu development and operational excellence.

Chef Khan joined Hilton & Hilton Garden Inn Bengaluru Embassy Manyata Business Park after successfully leading culinary operations at renowned properties including Hyatt Regency Dubai and Jumeirah Beach Hotel, Novotel Bengaluru, Radisson Noida, Radisson Temple Bay Resort, Sheraton Grand Chennai, The Star Sydney, Rixos The Palm Dubai and Mandarin Oriental Abu Dhabi.

In his new role at Hilton & Hilton Garden Inn Bengaluru Embassy Manyata Business Park, Chef Khan will oversee all culinary operations across the hotel's five signature restaurants and expansive banquet facilities. Known for his innovative approach to menu creation and ability to lead large teams, he will continue Hilton's commitment to delivering exceptional dining experiences.

AWL
Agri business

Serve the taste that India trusts

In the last 25 years,
the brands of **AWL Agri Business Ltd.**
have become synonymous with trust.
We are constantly driven by the
vision of creating a healthy nation
and offering taste and quality.

Join us on the journey of growth and serve your customers the taste they trust

100% Veg.

For more details scan the QR Code

ITA
ITALIAN TRADE AGENCY

AAHAR
THE INTERNATIONAL FOOD & HOSPITALITY FAIR
10-14 March 2026
Bharat Mandapam, New Delhi - 110001

PARTNER COUNTRY
ITALIA

Italy Positions Premium F&B Leadership at AAHAR 2026 Pavilion

Italy concluded a focused and high-impact participation at AAHAR 2026 through its national pavilion led by the Italian Trade Agency (ITA), the Government of Italy's official body for promoting foreign trade and investment. Operating under the Italian Ministry of Foreign Affairs and International Cooperation, ITA curated a pavilion that brought together ten Italian companies representing the strength and diversity of the country's gastronomy.

With a long-standing presence in India since 1969 through offices in New Delhi and Mumbai, along with a dedicated desk in Bengaluru, ITA continues to play a key role in enabling Italian companies to expand globally while building strong trade relationships in high-growth markets like India.

The Italy Country Pavilion at Bharat Mandapam, New Delhi, served as a platform for direct engagement between Italian producers and Indian stakeholders across retail and Ho.Re.Ca segments. According to Antonietta Baccanari, Italian Trade Commissioner, the participation aimed to strengthen bilateral trade ties and unlock new business opportunities in India's rapidly expanding food and hospitality industry.

The participation aligns with strong trade momentum between the two countries. Government of India data for 2025 indicates that imports of Italian food and non-alcoholic beverage products reached USD 127 million, reflecting a growth of 22.2 percent. Italy ranked as the second-largest European Union supplier to India in this category, with key exports including olive oil, pasta, chocolate, coffee, fruits, and seeds.

The pavilion featured a curated mix of established and innovative Italian brands. A.R. Tartufi presented its range of truffle oils, sauces, and fresh truffles developed over 20 years of artisanal expertise. Cacao Crudo, a company known for premium quality luxury chocolates, processed below 42°C to preserve the natural characteristics of Peruvian cacao, sweetened with coconut sugar.

Callipo, a historic seafood brand founded in 1913, showcased handcrafted Yellowfin tuna fillets known for their texture and quality. F. Basile, based in Campania since 1965, highlighted its extensive portfolio of hazelnut products

CALLIPO
polselli LA FARINA ITALIANA
Valnerina TARTUFI
MartinoRossi
Basile

including roasted nuts, paste, and spreads. Fungo & Tartufo, active since 1977, displayed a wide range of truffle-based products supported by international certifications such as FSSC 22000 and FDA compliance.

Il Buon Gusto Italiano offered Indian buyers streamlined access to a wide product range across dry, fresh, and frozen categories. MartinoRossi brought forward its expertise in cereal and legume processing, with a focus on plant-based, allergen-free, and high-protein solutions catering to evolving consumer preferences.

Molini Valente, established in 1854, demonstrated its seven generations of milling expertise supported by advanced automation and a daily production capacity of 650 tons. Oleifici Masturzo showcased over a century of olive oil production, offering extra virgin and pomace oils made from carefully selected olives. Polselli, a fourth-generation milling company, highlighted its evolution into a leading producer of high-quality flours known for consistency and innovation.

A key highlight of the pavilion was the series of curated masterclasses conducted across four days by Italian chefs, which witnessed a strong participation from

chefs, bakers, students, and Ho.Re.Ca professionals. These sessions focused on hands-on learning and practical application of Italian techniques using authentic ingredients.

Chef Mattia Volpari opened the series with a session on pasta and pasticceria titled "Da Trieste in giu'", offering a regional exploration of Italian cuisine. Chef Riccardo Scaioli followed with a focused session on Neapolitan and Pala Romana pizza, covering dough structure, fermentation, and baking techniques.

Chef Jose Ramir C. Perez conducted a beverage-focused masterclass using ODK fruit-based mixers, demonstrating the creation of non-alcoholic drinks suited for modern menus. Chef Gian Marco Carli delivered an in-depth session on pasta making, sharing techniques rooted in Campanian culinary tradition. The series concluded with Chef Mike Antoni, who led a technical session on pizza dough using Molino Casillo flour, focusing on consistency, hydration, and performance for professional kitchens.

These masterclasses created direct knowledge exchange between Italian experts and Indian professionals, helping bridge skill gaps while also demonstrating the adaptability of Italian products within the Indian market. The sessions were consistently well-attended and contributed significantly to footfall and engagement at the pavilion.

The pavilion recorded strong interest from importers, distributors, hospitality buyers, and food manufacturers exploring premium sourcing opportunities and long-term partnerships. Direct interaction between Italian producers and Indian businesses enabled clearer alignment on market requirements, supply capabilities, and collaboration potential across food processing, retail, and Ho.Re.Ca sectors.

The Trade Commissioner Antonietta Baccanari acknowledged the role of the India Trade Promotion Organisation (ITPO) in successfully hosting AAHAR 2026 and facilitating a platform that delivered meaningful business interactions. She expressed confidence that the connections established during the exhibition would translate into sustained trade growth and stronger cooperation between the two countries.

Italy's participation at AAHAR 2026 reinforced its position as a reliable partner for high-quality food products and ingredients while demonstrating its readiness to scale engagement in one of the world's fastest-growing food and hospitality markets.

MASTURZO DAL 1913
IL BUON GUSTO ITALIANO Rete di imprese Business Network
2011 CACAO CRUDO MODERN PLEASURE
MOLINI VALENTE DAL 1854
MARIO F. FUNGO & TARTUFO SINCE 1977

Skill Shortage in Professional Kitchens

Dining out in restaurants is an experience where all your six senses undergo an invigorating experience. The aroma of the delectable cuisine, the flavours that emanate from the dishes brought forth on your table, the palate lay out, et al. are creations of chefs for whom the kitchen is a culinary laboratory for creating innovative dishes by utilising diverse ingredients and techniques. Chefs and kitchen staff are essential elements for the success of a restaurant. However, it is found that today, restaurants are experiencing a shortage of skilled kitchen staff. **Ashok Malkani** views various aspects of the kitchen staff, including the in-house training provided to them, the reasons behind the scarcity of chefs today and the future of chefs.

The restaurant industry in India is booming. But behind the packed dining rooms lies the niggling worry of the restaurateurs: The continuing shortage of chefs and skilled kitchen staff. The restaurant industry, which sates the diners' craving for delectable dishes is facing a crisis: How to continue this practice. Shortage of skilled labour is causing a mind-boggling problem in all segments of restaurant operations, particularly in the kitchen.

The unprecedented labour crisis that threatens operations across the country is posing serious problems for the restaurant industry. Today restaurant owners are scrambling to fill job openings while maintaining service quality and keeping operations running smoothly. This problem has forced many restaurants to reduce operational hours.

Shiiv Parvesh, Director of Culinary, Novotel Hyderabad Convention Centre & HICC discloses, "Many restaurants are currently finding it challenging to source and retain highly skilled talent, particularly in specialised areas such as the culinary team. However, this is also reflective of the rapid growth and expansion of the hospitality industry, which has created more opportunities than ever before."

Explaining the reasons behind the shortage, he says, "One of the key reasons is that hospitality, especially culinary roles, is a very demanding profession that requires long hours, discipline and years of hands-on experience. While many students pursue hotel management, not everyone chooses to build a long-term career in the kitchen because it is a physically demanding and

highly intensive environment. In addition, some hospitality institutes are also seeing a temporary dip in enrolments as younger generations explore a wider range of career options."

He further elaborates, "The industry continues to evolve and adapt. Hotels and restaurants are investing significantly in training, mentorship and career development to attract and retain talent. Structured training programs, better work-life balance initiatives and clearer growth pathways are encouraging more young professionals to see hospitality as a rewarding long-term career."

He is optimistic about the growth of the industry. He adds, "The positive side is that the hospitality sector is growing rapidly, and with that comes tremendous opportunity. As more young professionals discover the creativity, global exposure and career progression the industry offers, we are confident that the talent pipeline will continue to strengthen in the years ahead."

Ritesh Kumar Sen, General Manager - Food & Beverage, The Fern Hotels & Resorts concedes that the hospitality industry globally is experiencing pressure in sourcing and retaining skilled culinary professionals. He adds, "The challenge is not merely about numbers but about the availability of individuals who combine technical proficiency, discipline and an understanding of modern culinary expectations. In India, rapid expansion of the food service sector, the growth of cloud kitchens and the emergence of international restaurant brands have intensified competition for trained kitchen staff.

Another factor is the changing expectations of younger professionals. Culinary careers demand long hours, physical endurance and continuous learning, which can sometimes discourage new entrants who may seek faster career progression or more predictable work schedules. Addressing this issue requires a multi-layered approach. Hospitality companies must invest more consistently in structured training, mentorship and career development. Culinary professionals today also seek purpose and creative expression. When kitchens encourage innovation, sustainability practices and ingredient driven cooking, they become far more attractive workplaces.

At The Fern Hotels and Resorts, we focus on creating an environment where chefs are continuously learning and evolving. By combining skill development with a strong culture of respect and growth, organisations can build stable culinary teams even in a competitive labour market. We also aim to provide every culinary professional who joins our team with a clear and well-defined career progression path, so they can envision a journey where dedication, skill and perseverance enable them to eventually reach the pinnacle of success."

In-house Training

The criteria for the success of a restaurant are great appetising food and service. These can be attained only through skilled labour which is hard to find and even harder to retain.

India's talent gap in the hospitality industry is unlike any other industry. Recent

industry analyses reveal a shortage of 150,000 trained professionals across hotels, restaurants and food service establishments.

Restaurant labour needs special skills. Thus, they have to be specifically trained for their jobs.

Ritesh Kumar Sen reveals, "In-house training plays a critical role in addressing the shortage of skilled kitchen professionals. While culinary institutes provide foundational knowledge, the real refinement of skills happens within professional kitchens where chefs learn to operate under pressure, maintain consistency and understand the nuances of large-scale food production.

Restaurants and hotel kitchens today invest significantly in structured training programmes. These often include orientation on kitchen operations, food safety standards, ingredient handling, menu execution and plating techniques. Increasingly there is also emphasis on global cuisines, plant forward cooking and sustainable sourcing practices. Young chefs are encouraged to understand not only recipes but also the philosophy behind a dish, from flavour balance to responsible use of ingredients.

At The Fern Hotels and Resorts we combine technical training with exposure to sustainability led culinary practices. Chefs are trained to minimise food waste, respect seasonal produce and explore regional Indian ingredients. Such training does more than fill manpower gaps. It builds a pipeline of professionals who understand quality, discipline and innovation. When training is continuous and supported by strong mentorship, it becomes a powerful solution to the industry's talent challenge."

Shiiv Parvesh states, "In-house training certainly plays an important role in addressing the shortage of skilled kitchen staff. While it may not be a complete solution on its own, it is one of the most effective ways for restaurants and hotels to nurture talent and build strong culinary teams from within.

Many eating-out establishments today invest heavily in structured training programmes. Young chefs and kitchen associates are given hands-on exposure, mentorship from experienced chefs, and opportunities to rotate across different sections of the kitchen. This allows them

Shiiv Parvesh

to build practical skills, understand kitchen operations and gradually develop confidence and expertise.

In addition, many organisations focus on continuous learning, including workshops, skill-development sessions and exposure to new cuisines and techniques. These initiatives help young professionals see the long-term career potential within the culinary field.

The positive aspect is that the hospitality industry has always been very strong in mentoring and grooming talent internally. With the growth of the dining and hospitality sector, there are increasing opportunities for young professionals to learn, grow and build rewarding careers in the kitchen. In-house training therefore remains a key pillar in strengthening the talent pipeline for the industry."

Woes of Restaurateurs

The restaurant owners, to provide excellent delicatessen and service at their dining establishment often undertake in-house training for the staff. But the staff often shifts to other establishments for various reasons like increased pay, shorter working hours, etc. The restaurant industry is notorious for its high employment turnover. Current data reveals that the turnover rate is about 75 per cent. This means that 3-out=of-four employees find employment in other establishments within a year, thus creating a dynamic where training becomes a repetitive and often ineffective cycle.

While staff training programs are essential for maintaining food standards and regulatory compliance in the foodservice industry, restaurateurs are often undermined by factors like high employee turnover rates, and language barriers. In today's highly competitive foodservice landscape, restaurants of all types – QSRs, fast casual concepts, and full-service dining – are struggling with historically high restaurant employee turnover.

So, what can the restaurateurs do to tackle this problem and maintain high retention rates?

Ritesh Kumar Sen declares, "Movement within the hospitality industry is not uncommon and it has always been part of the professional journey of many chefs. Young culinary professionals are often eager to explore new kitchens, cuisines and leadership styles in order to broaden their experience. This mobility is sometimes perceived as a challenge by employers but it is also a reflection of the dynamic nature of the industry.

Retention therefore cannot rely only on training. It must also focus on creating an environment where chefs feel valued, challenged and inspired. Competitive compensation is important but equally significant are opportunities for creative expression, skill advancement and clear career progression.

At The Fern Hotels and Resorts we encourage chefs to participate in menu development, ingredient research and culinary innovation. When individuals feel they are contributing to the identity of the kitchen rather than simply executing recipes they develop a deeper sense of ownership. Mentorship is another important aspect. Experienced chefs guiding younger professionals creates continuity and trust within the team. When organisations combine meaningful growth opportunities with a respectful workplace culture, professionals are far more inclined to build long term careers within the same culinary ecosystem."

Shiiv Parvesh states, "It is true that after some training, a few individuals may seek opportunities elsewhere, and that's actually a natural part of their growth journey. As the hospitality industry expands, talented individuals often explore different avenues to broaden their skills. The key, however,

Antunes
EXPECT SUCCESS

Toasting, Grilling & Steaming Solutions

TOASTING

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

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

EGG STATIONS

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

GRILLING

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

STEAMING

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

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

Our Assisted Partners

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

DKG
Every kitchen should have the top tools

Authorised Distributors in India.

D K G Sales Private Limited

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

www.dkgspl.co

is that we focus on creating a culture of growth and recognition. When people feel valued, see clear career progression and have a chance to innovate, they are more likely to stay. We are seeing strong growth in retention because, by investing in them, we also create a sense of loyalty and shared success. So, while some move on, many choose to build long-term careers with us, and that's a big win."

Scarcity of Chefs

The reason for the diners opting for a restaurant is because of its aromatic scrumptious cuisine, the aroma of sizzling garlic emanating from the kitchen, besides the artistic plating (which is a vibrant system orchestrated in the kitchen by the skilled chefs) are all memorable experiences by the diners. But behind this culinary magic experienced in the restaurateurs' is the simmering concern of the restaurant owners: Shortage of chefs. It may be mentioned that the shortage of qualified chefs isn't confined to a single region; it's a global phenomenon impacting restaurants, hotels, catering companies and other culinary establishments worldwide. Some of the factors attributed for this dilemma are believed to be the long working hours (often including weekends and holidays), mentally and physically taxing type of work, the low pay (especially for entry-level positions) and the intense work environment.

Ritesh Kumar Sen states, "There is certainly a noticeable gap between the demand for skilled chefs and the number of professionals who are fully prepared to take on leadership roles within modern kitchens. The hospitality industry continues to expand with new hotels, standalone restaurants and specialised dining concepts emerging across markets. This growth naturally increases the need for experienced culinary talent.

However, the issue is less about an absolute shortage of people and more about the availability of chefs with the right mix of expertise, creativity and managerial capability. Today's chefs are expected to be more than excellent cooks. They must understand menu engineering, cost management, sustainability practices and guest expectations. The culinary profession is also evolving rapidly with growing interest in regional Indian cuisines, wellness driven

Ritesh Kumar Sen

menus and global culinary techniques. This means chefs must constantly update their knowledge and skills.

From my perspective, the solution lies in strengthening mentorship within kitchens and encouraging chefs to view learning as a lifelong pursuit. When the industry invests in nurturing talent rather than simply recruiting it, the perceived shortage gradually transforms into a strong and sustainable talent pipeline."

Shiiv Parvesh affirms, "Yes, there is a chef shortage, and it's something that many restaurants are feeling. F&B is evolving rapidly, with top restaurants emerging, often led by celebrity chefs, and this has raised the bar. In Hyderabad, for example, we see 'The Bungalow' like new concepts emerging. But, it's important to remember that F&B is still a demanding field with long hours of intensive work. So, while there is a shortage, we're also seeing growth by investing in young talent. Through strong training, a passion-driven environment and keeping their minds engaged, we're not just filling roles—we're building careers, which is how we can overcome this challenge in the long run."

Women Chefs

There is a belief, by some, that the chef shortage is due to few women entering this field. Women are considered to be kitchen queens at home. They are also keen to venture into fields normally considered to be male domains so why are they not endeavouring to enter this field?

Shiiv Parvesh says, "Yes, it is true that the number of women chefs in hotels and restaurants is relatively low compared to men, and this is not unique to India – it is a global phenomenon. Traditionally, kitchens, especially in hotels and large F&B outlets, have been demanding both physically and mentally, which historically saw fewer women pursuing long-term careers.

That said, things are changing positively. More women are joining culinary programs, taking leadership roles in the kitchen and excelling under high pressure. Chefs like Manisha Basin, corporate chef at ITC, are inspiring examples. In the bakery and pastry space, Theobroma, founded by Kainaz Messman Harchandrai and Tina Messman Wykes in 2004, has built a strong reputation with female-led teams creating exceptional desserts.

Hotels and restaurants are increasingly supporting gender diversity through mentorship, flexible schedules and inclusive work cultures. With training, exposure and encouragement, more women are entering the industry, contributing to a balanced, dynamic and innovative F&B workforce globally."

He adds, "The shortage of women chefs, and chefs in general, can be attributed to several factors. Traditionally, kitchens, especially in hotels and large F&B outlets, are physically and mentally demanding environments, with long hours and high pressure, which can discourage retention. Additionally, societal perceptions of kitchens being a 'male domain' and limited mentorship opportunities for women have historically contributed to the imbalance."

Ritesh Kumar Sen informs, "Historically, professional kitchens around the world have been male dominated environments and this has influenced participation levels of women in culinary careers. Long working hours, physically demanding environments and traditional perceptions about kitchen roles have all contributed to lower representation of women in professional kitchens.

This is not unique to India. It is a global trend that the industry is actively working to change. Over the past decade we have seen a steady increase in talented women chefs across restaurants and hotels worldwide. Many are leading kitchens, shaping culinary trends and redefining leadership within

Masala® Mandi The Chef's Partner for Authentic Spices

The Foundation
Sourcing & Quality
Selective Sourcing

Reliability & Reach
Trusted by over 150,000+ households and numerous HORECA clients for consistent taste.

Repeat Purchase Rate
90% Chefs trust Masala Mandi for consistent flavour and dependable quality.

Grew from 18 to 50+ products in 3 Years

Rapid & Reliable Supply Chain

Packaging for Every Kitchen's Needs
Our packaging is tailored for every kitchen size from 15g trial sachets to resealable pouches for daily use, and 20kg HORECA packs for large-scale operations.

Kiam Foods Pvt. Ltd.

W-106, Mayapuri Phase 2, New Delhi - 110064

masalamandispice | masalamandispice

Karan Makkar - +91 9871717182 | Jasleen K Makkar - +91 9311071169

masalamandi.india@gmail.com | www.masalamandiindia.com

hospitality. What is important is creating an inclusive environment that supports equal opportunity, professional respect and work life balance. Kitchens must be spaces where talent and dedication are recognised regardless of gender.

At The Fern Hotels and Resorts we strongly believe that diversity strengthens creativity. Women chefs bring distinctive perspectives to flavour, presentation and culinary storytelling. Encouraging more women to enter and grow within the profession will enrich the industry and inspire the next generation of culinary professionals."

Elaborating on the shortage of women chefs, he says, "The shortage of women in professional kitchens stems from a combination of cultural perceptions, workplace challenges and limited visibility of role models within the industry. For many years hospitality careers were perceived as demanding and unpredictable which discouraged many talented individuals from pursuing long term culinary roles.

Another factor has been the absence of structured support systems that enable professionals to balance demanding work schedules with personal responsibilities. While the industry has evolved significantly there is still work to be done in building more inclusive and supportive kitchen environments. Solutions must begin with conscious organisational policies. Hotels and restaurants can encourage participation through fair hiring practices, mentorship programmes and leadership opportunities for women chefs. Highlighting successful women in the industry also helps reshape perceptions among aspiring culinary students.

Equally important is fostering a culture of respect and professionalism in every kitchen. When individuals feel safe, valued and empowered to grow they are more likely to pursue long term careers. The hospitality industry thrives on creativity and diversity. By actively encouraging broader participation the culinary profession can become richer, more innovative and more reflective of the society it serves."

Consequences of Chef Shortage

Chef shortage has far-reaching consequences for the restaurant industry, which is not only struggling to maintain service quality but are now adopting simpler menus.

Ritesh Kumar Sen disclosed, "Shortages of skilled culinary professionals can certainly influence kitchen operations, but they do not necessarily have to limit creativity or significantly impact menu pricing. Modern culinary management focuses strongly on efficiency, thoughtful menu design and optimal use of available talent.

"One approach is to develop menus that emphasise seasonal ingredients, focused preparation techniques and strong flavour profiles rather than unnecessary complexity. When dishes are designed intelligently kitchens can maintain high standards even with lean teams. This approach also aligns with sustainability principles by encouraging responsible ingredient sourcing and reduced food waste. Technology and improved kitchen planning also help streamline operations. Standardised recipes, precise preparation techniques and effective training ensure that consistency is maintained across service periods.

At The Fern Hotels and Resorts we place strong emphasis on menu engineering. Every dish must offer both culinary value and operational practicality. By designing menus that celebrate regional ingredients, balanced flavours and efficient preparation methods we ensure that guests receive memorable dining experiences without compromising quality or pricing stability."

Shiiv Parvesh avers, "Chef shortages can affect the variety of dishes offered and, in some cases, lead to price adjustments due to supply and operational constraints. We tackle this by cross-training staff, simplifying menu offerings without compromising quality and leveraging seasonal or locally sourced ingredients to maintain efficiency and cost-effectiveness."

Future of Chef Profession

The kitchen has always been a place of innovation. The demand for chefs in the future will take several factors like the increasing importance of eco-system etc. into consideration. Under these circumstances, what is the future of this profession?

Shiiv Parvesh says, "The future of the chef profession is incredibly bright and evolving rapidly. Once seen primarily as a kitchen role, today chefs are becoming entrepreneurs, celebrity figures and even executive chefs or culinary directors for major brands. In fact, many chefs are now stepping into the role of general managers or joining corporate offices of large hotel groups as regional or global executive chefs. While this growth is exciting, I stay grounded by remembering that at its core, being a chef is about passion and dedication to the craft. No matter how far we go, whether it's a Michelin-starred restaurant, a global brand, or a culinary enterprise, the essence will always be about bringing people together through food, and that keeps me both humble and driven."

Ritesh Kumar Sen declares, "The future of the chef profession is both exciting and transformative. Chefs today are not only culinary experts but also storytellers, innovators and advocates for responsible

Scan Me
Follow us

Catalog

AKASA®

Unbeatable Commercial Range

100% ORIGINAL PRODUCT · EXPERIENCE · INNOVATION · EXCELLENCE · BUILDING TRUST WITH OUR QUALITY · SINCE 1998 · MADE IN BHARAT

CE Certified

29 States
333 Cities
100+ Products

Spare Parts Available
Complete Indigenous

Deep Fryer Digital

Food Warmer

Waffle Machine

Crepe Machine

ACB VS

Food Warmer

Griddle Plate

Pizza Oven

Conveyor Toaster

Pizza Oven

Conveyor Pizza Oven

Building Trust With Quality

Akasa International Pvt. Ltd.

Head Office: 2151/10, T-5/1, New Patel Nagar, Near Shadipur Metro Station, Lane Opp. Pillar 248, New Delhi-110008
Phone : +919811117464, +919811117438
E-mail : info@akasainternational.in
www.akasainternational.in
Branch Office: 210, Neo Corporate Plaza, Ramchandra Lane Maeve road, Malad West, Mumbai-400064

food practices. The role is expanding beyond the traditional kitchen to include sustainability leadership, ingredient sourcing and cultural preservation.

Consumers are increasingly interested in the origins of their food, the seasonality of ingredients and the authenticity of culinary traditions. This places chefs at the centre of an important dialogue about food systems and responsible consumption. Those who embrace this responsibility will shape the next chapter of global gastronomy. Technology will also influence the profession through smarter kitchen equipment, improved supply chain transparency and data driven menu planning. However, the essence of the craft will remain rooted in creativity, discipline and respect for ingredients.

For young professionals the culinary world offers immense opportunities for learning and expression. With the right mentorship and commitment chefs can build careers that combine artistry, leadership and sustainability. I believe the chefs of the future will play a significant role not only in dining experiences but also in shaping how the world thinks about food."

Conclusion

The restaurant industry is undergoing a period of apprehension due to the scarcity of skilled kitchen workers, but it is believed that this problem will, with time, be solved. ■

Recipes

Lamb Ossobuco

Ingredients

Lamb Shanks	1200 g
Olive Oil	40 ml
Onion (brunoise)	150 g
Carrot (brunoise)	120 g
Celery (brunoise)	100 g
Garlic (chopped)	20 g
Tomato Paste	40 g
White Wine	250 ml
Brown Stock	800 ml
Bay Leaf	2 leaves
Salt	to taste
Black Pepper	to taste
Parsley + Lemon Zest (gremolata)	30 g

Method

Season lamb shanks with salt and pepper.

Sear in olive oil in a heavy pan until evenly browned.

Remove lamb and sauté onion, carrot, celery and garlic until soft.

Add tomato paste and cook for 2 minutes.

Deglaze with white wine and reduce by half.

Add brown stock and bay leaves.

Return lamb shanks, cover and braise at 160°C for 1.5–2 hours until tender.

Finish with gremolata before serving.

Plating:

Serve the braised lamb shank over saffron risotto or mashed potatoes, spoon sauce on top and garnish with gremolata.

Ker Sangri ki Subji (Rajasthani Desert Beans & Berries)

Ingredients:

Dried Ker Berries	120 g
Dried Sangri Beans	150 g
Mustard Oil	35 ml
Cumin Seeds	5 g
Fennel Seeds	5 g
Turmeric Powder	4 g
Red Chilli Powder	6 g
Coriander Powder	8 g
Amchur Powder	5 g
Salt	to taste

Method:

Soak Ker and Sangri separately for 6–8 hours.

Boil for 10 minutes and drain.

Heat mustard oil and temper cumin and fennel seeds.

Add soaked ker sangri and sauté.

Add all powdered spices and cook on low heat for 8–10 minutes.

Finish with amchur powder.

Plating:

Serve dry style in a rustic bowl, drizzle with a little ghee and garnish with coriander.

Ritesh Kumar Sen, General Manager - Food & Beverage, The Fern Hotels & Resorts.

AgroPure®

SINCE 1970

Pulses, Besan, Maida, Sooji, Dalia & Poha

Nutrition Begins

WITH WHEAT SEMOLINA.

MADE FROM SOOJI | NO MAIDA

commaddesign.com

GPA FOODS PVT. LTD. :+91-11-47820000 (10 line) : agropure@agropure.net Website: www.agropure.net

Avoid Food Waste

…To aid hotels' profitability and environment

Around 74 million tonnes of food is lost in India every year, which is 22% of foodgrain output or 10% of total foodgrain and horticulture production, put together. Today, zero-waste cooking is becoming a trend, particularly in the hospitality industry. Most of the f&b outlets all over the globe are making efforts to achieve zero food waste target. According to the UN Environment Programme's (UNEP) Food Waste Index Report 2024, India wastes 72 8. Million tonnes of food annually. And 22 million tonnes of this come from the food service industry! For the hospitality industry this is a wakeup call for a change. The entire f&b sector is, today, working to achieve zero-waste. This will also help the industry economise. Ashok Malkani studies the present environment in the food & beverage sector and why and how food wastage can be avoided.

The Indian food & beverage industry has been progressing over the years. And so has the food wastage! It is estimated that about one-third of all the food produced in the world (roughly 1.3 billion tonnes) is wasted. According to the Food and Agriculture Organization (FAO), approximately one-third of all food produced globally is wasted.

It is believed that nearly 80 million tonnes of food is wasted in India annually. To tackle this challenge, the Government of India has implemented a range of policies and initiatives aimed at minimising food wastage.

Food Safety and Standards Authority of India (FSSAI) is actively promoting initiatives at various platforms to sensitise citizens and food businesses including the hospitality industry about avoiding food wastage.

Indian restaurants – with new waste segregation rules, municipal penalties, Swachh Bharat 2.0 measures and landfill reduction targets are facing stiff waste fines. The Indian hotels, cafes, QSR chains, cloud kitchens and restaurants across the country are, thus, adopting measures to avoid food wastage.

Food waste has, today, become a major issue, particularly for the F&B industry.

Debaditya Chaudhury, Managing Director: Chowman, Oudh 1590, Chapter 2 and Chaudhury & Company declares, "Food waste is a critical issue in the food industry. It highlights inefficiencies across the entire food value chain. Every unit of food wasted represents a loss of raw materials, labour, energy and time invested from sourcing to

service.

From an environmental standpoint, food waste contributes significantly to unnecessary carbon emissions, excessive water usage and increased landfill burden, where decomposing food generates greenhouse gases that impact climate change.

In the F&B sector, reducing food waste is therefore essential not only for operational efficiency and cost control, but also for minimising environmental impact. Addressing this challenge reflects the industry's responsibility to operate in a more sustainable, accountable and future-focused manner."

He adds, "Waste reduction at our F&B outlets begins with a focus on smart menu planning, accurate demand forecasting, controlled portioning and batch cooking, so that overproduction is minimised. Ingredients are prepared based on real-time sales data rather than assumptions.

We also invest heavily in staff training and standardised kitchen processes, ensuring consistency in cooking, reduced errors and minimal rejection or rework. Regular audits help us identify gaps and continuously improve efficiency across outlets.

Agilesh R

Sustainability in F&B is about being mindful at every stage–from procurement to plating–not about cutting corners. Responsible practices and respect for the consumer must always go hand in hand."

Chetan Sharma, F&B Manager - Jaisalmer Marriott Resort & Spa states, "Food waste is a dual challenge impacting both sustainability and profitability. Environmentally, it is a major contributor to greenhouse gas emissions. Operationally, it leads to unnecessary expenditures, directly affecting the bottom line."

Shivram Verma, F&B Director, Hilton Bangalore Embassy GolfLinks disclosed, "Food waste is a problem on two accounts. First, it is bad for the planet because rotting food in landfills creates harmful greenhouse gases. Second, it's a waste of money we spend on resources like raw materials, electricity, water, etc."

Agilesh R, Director Food & Beverage, Sheraton Grand Chennai Resort & Spa avers, "Food waste is one of the most pressing challenges because it directly impacts both the environment and operational costs. It is a major sustainability concern that also affects the bottom line of the business."

Chandan Kumar, F&B Director, Radisson Blu Hotel Bengaluru Outer Ring Road declares, "The real work for avoiding food waste happens upstream. We focus on intelligent menu planning, smaller batch cooking, demand forecasting based on occupancy and event flow, and tighter coordination between the kitchen and service teams. In addition, when reservations are low, we avoid operating

large buffets and instead offer curated set menus, which helps control production and prevents excess preparation. Strategic use of live cooking counters also allows dishes to be prepared on demand rather than in bulk. Any unavoidable kitchen waste is treated as a resource rather than waste and is processed through our in-house bio-gas facility, ensuring that nothing organic ends up in landfills."

Sandeep Joshi, Chef De Cuisine, Grand Mercure Bengaluru at Gopalan Mall affirms, "In hospitality, waste is not just about what is thrown away, but rather it directly impacts both operational cost and resource management. Every ingredient that enters the kitchen has already gone through procurement, storage, preparation time and manpower. There is effort involved at every stage, from purchasing and receiving to cleaning, cutting and cooking. When that ingredient is not fully utilised, it means the cost of raw material, labour and kitchen energy has not been optimised.

In a hotel environment where volumes are high and services run daily, if production is not aligned with actual consumption, it affects margins and creates avoidable pressure on purchasing and inventory cycles. That is why careful planning, portion control and smart utilisation are important; they ensure that ingredients are respected, resources are used responsibly and the kitchen operates sustainably as well as efficiently."

Reasons to Avoid Food Waste

Food waste represents a profound inefficiency in the food system. In not being vigilant about food wastage we are squandering resources and exacerbating environmental and social inequalities. The implications extend far beyond simply throwing away leftovers; it's a multifaceted crisis with devastating consequences for the planet and its people.

Chetan Sharma

India is one of the largest food producers in the world. However, this agricultural abundance comes with a parallel crisis–food loss and waste. The Food and Agriculture Organization (FAO) estimates that nearly 40 per cent of India's food is lost or wasted, making the country the second-largest food-waste generator globally.

Chandan Kumar, avers, "Food waste is a much larger issue than just discarded food. It represents wasted water, energy, labour and capital that have already gone into sourcing, storing and preparing that meal. In hospitality, where volumes are high, even small inefficiencies add up quickly. From an environmental standpoint, food waste contributes to greenhouse gas emissions and from a business standpoint, it directly impacts margins. That's why we treat food waste as both a sustainability concern and an operational risk, while also working to build awareness among guests through subtle in-restaurant messaging that encourages mindful consumption.

The most effective way to avoid food waste is to prevent it from being created in the first place.This involves careful procurement, smarter buffet layouts with controlled replenishment and menus that are engineered for balance rather than excess. During periods of lower occupancy, replacing buffets with thoughtfully designed set menus significantly reduces surplus food. Regular reviews of high-waste items and adapting offerings based on guest behaviour are equally important. Visible food waste awareness signage in restaurants also plays a role by encouraging guests to take only what they can consume. Over time, these small operational refinements create a significant reduction in waste without compromising quality or choice."

Chetan Sharma says, "Food waste is a dual challenge impacting both sustainability and profitability. Environmentally, it is a major contributor to greenhouse gas emissions. Operationally, it leads to unnecessary expenditures, directly affecting the bottom line."

Debaditya Chaudhury disclosed, "Food waste is a critical issue because it highlights inefficiencies across the entire food value chain. Every unit of food wasted represents a loss of raw materials, labour, energy and time invested from sourcing to service.

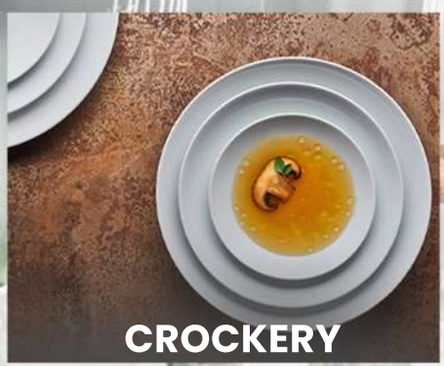
From an environmental standpoint, food waste contributes significantly to unnecessary carbon emissions, excessive water usage and increased landfill burden, where decomposing food generates greenhouse gases that impact climate change.

In the F&B sector, reducing food waste is therefore essential not only for operational efficiency and cost control, but also for minimising environmental impact. Addressing this challenge reflects the industry's responsibility to operate in a more sustainable, accountable and future-focused manner."

Agilesh R. declares, "Food waste is one of the most pressing challenges because it directly impacts both the environment and operational costs. It is a major sustainability concern that also affects the bottom line of

A LEGACY OF 30 YEARS

VERPACO®
Andy Mannhart Verpaco India Pvt. Ltd.



Sola Switzerland AG
pacojet
Ocean®
Spring
STAR porcelain
FRILICH
LUCARIS Crystal of Modern Asia
Neumärker
de Buyer DEPUIS 1830
contacto
APS GERMANY
TIGERCOMPANY
LUFENCE IMAGINE | INNOVATE | INDULGE
Walthr Hospitality and Beyond
pujadas A VOLLRATH® COMPANY
MATFER

Andy Mannhart Verpaco India Pvt. Ltd.

info@verpaco.com
+91-11-46038686
www.amverpaco.com

the business."

Avoiding Food Waste in Restaurants

One of the most important challenges facing the hospitality industry across the globe is avoiding food wastage. It may be mentioned that hotels and restaurants daily have a large amount of food waste from the kitchens and buffet culture encourages overproduction in order to avoid shortages. With most of the restaurants, hotels and other food outlets following hygiene norms the left-over food moves to the bin.

This crisis, according to experts, is concerning and can be prevented by smarter menu planning, smaller buffet batches and real-time demand tracking, among others. Though some hotels and restaurants are beginning to act, progress remains fragmented.

Shivram Verma declares, "Food wastage can be avoided by proper planning. At our hotel, Hilton Bangalore Embassy Golf Links, we reduce waste by training our chefs to be more precise with their cutting and by managing our buffets better. Instead of putting out massive trays of food that might sit there, we put out smaller amounts and refill them more often so everything stays fresh and nothing gets tossed at the end.

We also focus on the kitchen side. This means using root-to-stalk cooking like using veggie scraps for stocks. We practice "closed-loop" cooking with our ingredients., We use clean vegetable peels and fruit trimmings to infuse our detox water stations, giving the water a natural, fresh flavour. It's all about seeing "waste" as an ingredient that hasn't found its purpose yet."

Agilesh R. informs, "Food waste reduction is best achieved through demand-based preparation. For instance, in buffet setups, we replenish dishes in intervals rather than bulk cooking. This maintains variety and quality while avoiding the production of excess food that might not be consumed.

Offering flexible portion sizes is also a good idea. It is highly effective. It empowers guests to choose quantities that suit their appetite, which significantly reduces plate waste. This approach respects the guest's preference while ensuring that less food is discarded at the end of a meal.

I believe some of the best ways to avoid food waste are:

Shivram Verma

• Avoiding Bulk Cooking for Perishables: Items like dairy and seafood have limited shelf lives.

• Inventory Discipline: Implementing real-time checks and the "First In, First Out" (FIFO) principle.

• Smart Storage: Using smaller batch cooking and improved storage practices to reduce spoilage."

Sandeep Joshi states, "One of the most effective ways we avoid waste is through proper utilisation of trimmings and by-products in the kitchen. In professional cooking, not every part of an ingredient goes directly onto the plate, but that does not mean it has no value. Vegetable trimmings, for example, are never simply discarded. They are collected and used to prepare stocks, which then become the base for sauces or demi-glace. This allows us to extract full flavour from the ingredient before considering it finished.

Similarly, tomato trimmings are reused in practical ways. Since Indian gravies rely heavily on onion and tomato bases, these trims can easily be incorporated into chutneys or gravies where they continue to contribute flavour and texture. In the non-vegetarian section, bones and carcasses from meat are also reused for stocks and sauces. They form a strong foundation for depth and richness in many dishes.

Debaditya Chaudhury

If an ingredient can still add flavour, body or value somewhere else in the menu, we make sure it is utilised. This approach ensures that the kitchen respects the ingredient fully and minimises unnecessary discard."

He avers, "In hospitality, planning and timing play a very important role in food production. We do not prepare everything in excess at the beginning of the service. Instead of overloading the buffet, we cook in controlled quantities and replenish in phases. This approach is based on our occupancy forecasts and our understanding of guest patterns for lunch and dinner.

By producing food in batches, we are able to observe the actual guest flow and adjust accordingly. If the turnout is slightly lower than expected, we avoid having large volumes of food sitting out unnecessarily. If the demand increases, we replenish accordingly. This phased cooking method gives us better control over portions, reduces the chances of surplus and ensures that food is prepared with intention rather than assumption."

Debaditya Chaudhury declares, "Reducing food waste in hospitality requires a structured, end-to-end approach rather than isolated actions. It begins with accurate demand forecasting, data-led menu planning and controlled procurement, ensuring that kitchens stock and prepare only what is required.

Standardised recipes, portion control and batch cooking play a crucial role in maintaining consistency while preventing overproduction. Equally important is continuous staff training, so teams understand the importance of minimising errors, spoilage and rework at every stage of food preparation.

Leveraging technology for inventory management, monitoring shelf life and tracking consumption patterns further helps reduce avoidable waste. Finally, encouraging mindful consumption–through

Your One Stop Solution

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

Tilting Bulk Cooker

Tilting Brat Pan

Tilting Steam Kettle

Potato Peeler

Complete Range of Kitchen & Catering Equipment Custom Built in India

Water/Milk Boiler

Refrigerated Display Cabinet

Idly Steamer

Four Burner Range

Sandwich Griller

Hot Plate

Breakfast Trolley

Certified Dealer

BLUE STAR

MOD KITCHEN EQUIPMENT PVT. LTD

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

.

Imported Equipment Marketed in India

KLAUS

YIPT Hong Kong — Food & Service Equipment — Chinese Wok Range

machines caplain France — Electric Dough Sheeters

SPAR MIXER SPAR Taiwan — Spar Mixer

Electrolux Italy — Refrigeration Equipment

MKN

FAGOR PROFESSIONAL

PRECISE Hong Kong — Induction Hobs & Woks

Eagle Stainless Steelware Malaysia — Hi-Light Infrared Cooker

JENDAH Taiwan — Bakery Oven

ozti Turkey — Salamander

SIRMAN Italy — Meat Mincer

SCHOLL Germany — Plate Warmer

williams Hong Kong — Display Sushi Case

BERTO'S CHEF SOLUTIONS

Other Overseas Partners

Kolb

Navali

Hatco

VIANEN — WE CLEAR THE AIR

robot coupe

STELLA

clear menu descriptions and appropriate portion sizing–creates shared responsibility between the brand and the consumer.

In hospitality, sustainable operations are built through discipline, planning and accountability, without compromising on quality or guest experience."

Delving on portion size of food offered at the restaurants and hotels, he feels, "Offering flexible portion sizes is a practical and effective approach to reducing food waste. Diners have varying appetites and consumption preferences and a one-size-fits-all portion often leads to unnecessary leftovers.

From an operational perspective, flexible portions allow better portion control and inventory planning, while giving guests the freedom to choose what suits them best. This not only reduces plate waste but also improves overall dining satisfaction.

When implemented thoughtfully without compromising food quality or value, flexible portioning supports both sustainability goals and responsible hospitality, making it a win-win for the business and the consumer."

Summing up he states, "Avoiding food waste requires a holistic approach that focuses on efficiency at every stage of the operation. It begins with accurate forecasting and data-driven procurement, ensuring that ingredients are sourced in line with actual demand rather than assumptions.

Within the kitchen, standardised recipes, controlled portioning and batch cooking help minimise overproduction while maintaining consistency and quality. Continuous training of kitchen and service teams is equally important, as awareness directly influences day-to-day decision-making."

He continues, "Regular monitoring through inventory audits and performance reviews allows operators to identify patterns of wastage and take corrective action in real time.

Ultimately, the most effective way to avoid food waste is to embed discipline, accountability and sustainability into everyday operations, making waste reduction a core operational mindset rather than a reactive measure."

Chandan Kumar states, "Food waste management solutions range from composting and bio-digestion to better inventory control and staff training. At our hotel, Radisson Blu Hotel Bengaluru Outer Ring Road, the focus is on an integrated system of segregation at source, in-house processing of organic waste and continuous monitoring. Operational measures such as demand-based buffet planning, increased use of live cooking stations and guest awareness initiatives ensure that waste reduction is addressed both at the production and consumption stages. By managing food waste internally rather than outsourcing the problem, we retain control, accountability and measurable outcomes."

Chetan Sharma avers, "The best way to reduce food waste in hospitality is by implementing robust inventory management systems, conducting regular staff training on portion control and offering guests flexible portion sizes to match their appetites.

One of the most effective methods is inclusion of real-time inventory tracking to prevent over-purchasing, establishing on-site composting and recycling programs, and collaborating with local NGOs for the safe donation of surplus food.

At our hotel, Jaisalmer Marriott Resorts and Spa, we follow a strict segregation process. All organic waste is collected and sent to authorised vendors for composting or biogas generation, ensuring it is diverted from landfills."

Tech to Avoid Food Wastage

The economic impact of food waste is mind boggling. Experts are of the opinion that food waste entails expenses for the hospitality industry on several fronts like disposal, lost value of ingredients and staff time spent on preparing unused meals. It is believed that even with the best prevention efforts, some food waste is inevitable. But technology offers ways of handling food waste in a responsible manner.

Embracing Artificial Intelligence (AI) in the hospitality industry is believed to be a tangible solution to tackle this problem. AI provides precise data-driven insights. Intelligent systems equipped with scales, cameras and machine-learning algorithms are deployed in kitchens to monitor discarded items. Hotels are leveraging technologies like demand forecasting and waste tracking to gain a granular understanding of their food consumption patterns.

According to experts, AI technologies can predict the amount of food required based on historical data, current bookings and other relevant factors enabling the property to prepare only what's needed, thus reducing the wastage.

Some of the other technologies of relevance to the hospitality industry, according to experts, are: Internet of Things (IoT) storage systems, Inventory Management Systems, Waste Tracking Analytics and Consumer Awareness Apps (to educate consumers about the impact of food waste).

Chetan Sharma edifies, "Primary food waste management solutions used in modern restaurants include smart inventory systems, dedicated composting units and formal partnerships with redistribution organisations to manage surplus stock

USAPEEC.IN

USAPEECINDIA

FESTIVE CHEER

WITH U.S.TURKEY AND U.S. DUCK

For further details, visit
usapeec.in or call at
+91 9899862848

USA
Poultry & Egg
Export Council

USSOY

Scan To Order

responsibly.

IoT-enabled smart scales and sensors can track waste in real-time, while connected refrigeration systems monitor temperatures to prevent spoilage, providing data-driven insights to further optimise kitchen operations.

At our property we have multi-faceted solutions for avoiding food waste. These involve precise menu planning, source-level waste segregation, on-site composting, continuous staff training and daily inventory monitoring to ensure maximum efficiency."

Debaditya Chaudhury informs, "Technology is increasingly being used across the hospitality sector to reduce and prevent food waste, moving waste management from reactive disposal to proactive avoidance. There are several categories of technology making a measurable impact. They are:

• **Smart Inventory & Stock Management Systems:** Digital inventory platforms track stock levels in real time, monitor expiry dates and automatically suggest reorder points. Alerts for approaching expiry help teams prioritise use and avoid spoilage.

• **IoT-Enabled Storage Monitoring:** Sensors in cold rooms and storage areas monitor temperature, humidity and door activity. These systems ensure ingredients are stored under optimal conditions and send alerts for deviations, reducing loss due to improper storage.

• **Sales & Demand Forecasting Tools:** Advanced analytics platforms use historic sales data, day-of-week trends and seasonality to forecast demand. This enables data-driven purchasing and production planning, minimising overproduction and excess prep.

• **Point-of-Sale (POS) & Kitchen Display Integration:** Integrated POS data helps kitchens see real-time order patterns. This improves batch planning and reduces overcooking, ensuring prep closely aligns with actual consumption.

• **Waste Tracking & Analytics Platforms:** Dedicated waste tracking tools allow teams to log what is being discarded and why. Over time, this data highlights specific pain points—such as over-portioning or unpopular dishes—so corrective action can be taken.

• **AI & Machine Learning:** Emerging AI systems can analyse large datasets to identify patterns and recommend optimised

Chef Sandeep Joshi

menu mixes, prep volumes or stock levels, enhancing precision beyond manual planning.

In practice, these technologies help shift food waste management from guesswork to predictive insights, tighter controls and smarter operations. At Chowman, we leverage data from our POS and inventory systems to refine purchasing and production planning, while monitoring storage conditions digitally to prevent avoidable spoilage. Together, technology and disciplined processes help us operate more efficiently and sustainably."

Agilesh R disclosed, "To avoid wastage, we employ a combination of forecasting, technology and planning. Specific solutions include AI-driven demand prediction, interval-based replenishment for buffets and waste tracking systems that allow chefs to make data-driven decisions.

IoT-enabled sensors monitor storage conditions to prevent spoilage. When combined with smart waste tracking, these systems provide insights into which specific items are being wasted most, enabling immediate adjustments to the kitchen's workflow."

Sandeep Joshi disclosed, "Technology helps a great deal in reducing food waste. Data plays an important role in improving accuracy in the kitchen. We begin by assessing occupancy and estimating the number of guests expected for each service. Based on this and our experience, we decide the quantity of food to prepare. This structured approach prevents unnecessary overproduction at the outset.

When guest numbers are clearly understood, preparation becomes more measured. Instead of putting out large volumes immediately, we produce in controlled quantities and monitor movement during service. If the flow increases, we replenish accordingly. If it is slower, we adjust.

This method ensures that output matches demand as closely as possible. By grounding decisions in expected covers and observed consumption patterns, we are able to minimise surplus while maintaining smooth service.

Technology mainly supports planning and inventory management within the kitchen. When usage patterns are tracked properly, it gives clearer visibility into how ingredients move through different services. By observing how much is used for lunch, dinner or buffet setups, we are able to understand consumption behaviour more accurately.

This clarity directly influences purchasing decisions. Instead of ordering based on rough estimates, procurement can be aligned more closely with actual requirements. It also helps in deciding how much to prepare for each service. When production is based on tracked usage rather than assumption, there is greater control over quantities."

Chandan Kumar affirms, "Technology supports our efforts at multiple levels from energy-efficient kitchen equipment and demand controllers to waste-processing systems like bio-digesters. Monitoring tools help us understand consumption trends, while automation reduces human error. The objective is not to replace people, but to empower teams with better information so that waste reduction becomes proactive rather than reactive, including informed decisions on production volumes and service formats."

Conclusion

Food waste is a global problem as it affects the environment. It is thus necessary to avoid food waste. And it is all the more essential for the hospitality industry as hotels contribute a great deal to the problem of food waste! Besides, underwriting the environmental glitch, avoiding food waste by the hospitality industry also contributes to the benefit of the industry. There are various ways of achieving this target to reduce food waste and technology plays a significant role in helping avoid food wastage. ■

CHEF'S FORNO™

THE PIZZA OVEN CO

"The Art of PIZZA, PERFECTED."

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

Explore Our Full Range of Pizza Ovens

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

Get in touch:

chefs_forno | chefsforno.com | +91-98716 66994 | sales.gunihospitalityindia@gmail.com

Smaller Menu Strategy for Driving Better Revenue

By Sharmila Chand

"Less is More" approach in curating smaller menus not only enhances customer experience, it also ends up cutting operational costs resulting in better profit margins.

Chefs provide deep insights into the culinary world by highlighting how concise menu lets them present their strongest products clearly, build reputation around them, and make them the centre of their offerings.

They emphasize that when customers know what you're known for, you become easier to choose. A concise selection shows confidence in our craft and gives guests a clear sense of what we do best.

Success in the kitchen is not just about talent, but also about menu engineering and focusing on quality over quantity. This consistency builds repeat clientele, which ultimately drives revenue.

Here is an insight into how chefs approach their craft of engineering smaller selected menus, leading to significantly improving profitability, operational stability, and long-term brand equity.

Chef Gagandeep Singh Bedi, Director of Culinary, Roseate Hotels & Resorts

"Focusing our menu defines authority rather than limiting our audience"

Waste Reduction and more precise stock control:

"When you become known for a specific "hero" product, you build a true destination brand. People come specifically for your version of that dish. This is the moment when we serve more than a dish, we serve an experience, and our guest automatically becomes an advocate for our brand"

Chef Gagandeep Singh Bedi, Director of Culinary, Roseate Hotels & Resorts

We have noticed that a concise menu naturally limits the variety of raw ingredients required in the pantry. By focusing on high-utilization ingredients across fewer dishes, kitchens can significantly reduce spoilage.

Better Staff Efficiency and Operations:

Smaller menus allow our back-of-house team to master a specific set of techniques and plating styles. This opportunity to truly dedicate time to our craft defines Roseate's philosophy of continuous learning and growth. This leads to faster timelines, reduced training costs, and consistency.

Ease of memorising & Upselling by the team:

Clarity in a limited menu usually leads to higher average check sizes because guests spend less energy choosing a main course among endless options and more energy considering appetizers, drinks, and desserts.

Energy and Utility Optimization:

A streamlined menu allows for a more efficient kitchen footprint, potentially reducing utility costs and maintenance on equipments.

Gurmehar Sethi, Founder & Chef Tranzit, New Delhi

"Depth beats width. Precision beats excess"

As a chef-entrepreneur, I strongly believe "less is more" is not just a creative choice–it's a smart business strategy.

A focused menu means tighter prep lists, streamlined inventory, and faster service. The kitchen runs like a well-rehearsed orchestra instead of controlled chaos.

Lower Food Costs & Reduced Waste

Fewer SKUs mean better inventory control and stronger supplier negotiations. Ingredients move faster, reducing spoilage and dead stock. This directly improves food cost percentage and protects margins.

Stronger Quality Control

When the team isn't juggling 60 dishes, they can perfect 20. Execution improves, plating becomes consistent, and guest satisfaction increases–which translates into repeat business.

Clearer Brand Identity = Higher Revenue Potential:

A concise menu allows you to highlight high-margin, hero dishes. When guests immediately understand what you stand for, they order with confidence. Clarity drives conversions, and conversions drive revenue.

So yes–while a smaller menu may not always increase topline revenue instantly, it significantly improves profitability, operational stability, and long-term brand equity.

Chef Nishant Choubey, Consultant Chef, Organic Bistro

"Depth creates authority. Breadth often creates dilution"

A concise menu helps define what you stand for. In a crowded market, clarity wins over volume. When guests immediately understand what you are known for, the decision making becomes easier.

At Organic Bistro, for example, we do not try to cover everything under the sun. Instead, we focus on clean, organic, comfort-forward dishes.

Our strengths lie in:

- Seasonal, organic bowls.
- Millet-based dishes.
- Clean protein preparations.
- Minimal-ingredient, flavour-forward plates.

"From an operational standpoint, a focused menu improves repetition, consistency and speed. The team executes better, ticket time reduces, waste reduces, and food cost improves, and these are measurable financial gains"

Chef Vikramjit Roy, Executive Chef, Grand Hyatt Gurgaon

Because of this focus, guests associate us with wholesome, mindful eating. That recall is stronger than having many scattered dishes.

Globally, we see this model succeed repeatedly.

Restaurants like 'In-N-Out Burger' thrive on a minimal menu but deliver strong brand identity and operational excellence.

Even Michelin star restaurants have lesser SKUS rather too many dishes !!

Similarly, Sushi Saito in Tokyo built its reputation around mastery of a tightly curated offering rather than an expansive menu.

"In today's market where customers are more informed and competition is high, being known for a few exceptional dishes is far more powerful and profitable than offering a mix of everything"

Chef Nishant Choubey, Consultant Chef, Organic Bistro

Better Cost Control & Reduced Wastage

A focused menu allows tighter inventory management. Fewer SKUs mean better forecasting and more output, reduced spoilage, and improved yield from ingredients. This directly improves food cost percentage and boosts kitchen profitability.

Higher Operational Efficiency

With limited dishes, the kitchen team gains speed, consistency, and mastery. Prep becomes structured, training becomes easier, and service flows smoothly, reducing labour stress and improving table turnover.

Stronger Quality & Consistency

When you cook fewer dishes, you cook them better. A concise menu ensures every plate leaving the pass represents the brand at its best. This consistency builds repeat clientele, which ultimately drives revenue.

Clear Brand Identity & Higher Perceived Value

A small menu signals confidence. It tells guests, "We specialise in this." When customers trust your strengths, they order decisively, often leading to higher average spend and better margins on signature dishes.

Swapnadeep Mukherjee, Executive Chef, The Metropolitan Hotel & Spa

A smaller, stronger menu can result in more efficient service, simplified purchasing, more consistent cooking, and an overall improved customer experience. One should consider where to "trim the fat" from restaurant menu to make business profitable. When we lower the food cost, we purchase few ingredients as per the need leading to less wastage and better stock control. Also, highlighting high-margin bestsellers boosts overall kitchen profitability.

Avinash Naha, Executive Chef, W Goa

"A well-curated, concise menu is a narrative of a strong brand statement"

A focused menu is a strategic lever

"As an entrepreneur, I believe reputation is built on repetition. If you consistently deliver excellence on a focused set of offerings, you build trust faster"

Gurmehar Sethi, Founder & Chef, Tranzit, New Delhi

that strengthens both brand equity and operational efficiency by prioritising quality over quantity. By maintaining a tighter selection, the culinary team can ensure faster execution and consistently high-quality output, which significantly improves kitchen output and service flow. This streamlined approach also optimises food costs and profitability by reducing wastage through precise procurement and greater ingredient cross-utilisation. Beyond operations, a concise menu reinforces a strong brand identity and builds guest trust, simplifying the decision-making process while allowing the restaurant to be recognised for its signature dishes. Ultimately, this focused strategy enables better menu engineering of high-margin items and faster table turns, driving superior revenue performance.

From both an operational and brand standpoint, menu clarity serves as a powerful competitive advantage that transforms a well-curated, concise menu into a definitive brand statement. By intentionally spotlighting signature dishes, a restaurant builds immediate credibility and trust, signaling a sense of confidence and craftsmanship that resonates more deeply than an attempt to cater to every preference.

Chef Vikramjit Roy, Executive Chef, Grand Hyatt Gurgaon

Improved quality and consistency

Guests return to restaurants for memorable dishes and experiences, and when chefs focus on fewer dishes, the execution to these improves whilst always maintaining consistency and sharper presentation. Also, training new staff for fewer dishes is easier.

Stronger menu engineering

Menu psychology works better when guests are not overwhelmed with choices. The team can push high-margin items more strategically by reducing the low margin+low popularity dishes and thus highlighting the signature dishes.

Faster production leading to higher table turnover

A concise menu reduces the prep complexity and speeds up ticket time. With faster service, we can invariably do more covers per meal period, leading to higher revenue without having to increase seating capacity.

Moving towards a more concise menu is not a limitation

It is a competitive advantage. Right now, we operate in a market where other brands compete on range, by offering 100-200 items; we at Grand Hyatt do not compete on the same battlefield, instead we compete on clarity. A concise menu allows us to present our strongest products clearly and confidently. It forces us to define what we truly want to be known for.

When guests choose a restaurant, they don't remember the entire menu. They remember a signature item like 'Amritsari choley with Kulcha at Maison Maiya', 'Chicken teriyaki bowl at Parlour', 'Cena Pranzo spaghetti', 'Tiramisu at Cena Pranzo'. That clarity makes it easier for us to choose, which increases conversation.

Beyond cost control, there is brand equity. When 60-70% of tables order the same hero dishes, those dishes build reputation, reviews become consistent, word-of-mouth becomes stronger, and over time, we are not just another restaurant - we are a place known for something special.

"A focused offering remains far more memorable and easier to navigate, ensuring that guests walk away remembering exceptional, flawlessly executed plates. A narrative around a few "hero dishes" creates a sharper, more compelling brand story that fosters a lasting reputation"

Avinash Naha, Executive Chef, W Goa

"A concise menu defines a focused selection of high-quality items, building a reputation for excellence and streamlines operations"

Swapnadeep Mukherjee, Executive Chef, The Metropolitan Hotel & Spa

To Conclude

A concise menu:

- Positions you as a specialist, not a generalist.
- Allows storytelling around signature dishes.
- Reduces decision fatigue for customers.
- Builds recall value–guests remember "that one dish" they must come back for.

Equipsol®

KEEPING YOUR MEALS WARM

Commercial Induction Warmer With Display & Touch Key

Experience precision heating and reliable performance with our advanced induction warmers

RATED POWER 500W

MADE IN BHARAT

MAIN FEATURES :

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

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

EQUIPSOL INNOVATIONS

Plot No. 1705, Sector 45, Gurgaon, Haryana-122002

9654025492, 9625143423 support@equipsolinnovations.com www.equipsolinnovations.com

Tribal Cuisines – It's Time to Shine the Spotlight in Commercial Space

By Gita Hari

Indian tribal cooking is known to be balanced, nutritious and environmentally favourable, since dependence on local produce creates optimal use of resources with minimal depletion. The FnB sector nationwide has been quick to recognise the health advantages and importance of uncharted cuisines from far-flung regions like Nagaland, Assam, Meghalaya and Jharkhand. Chefs are reinventing foraged ingredients and uncultivated food from the tribe lands of India into a smorgasbord. Regaled with interesting anecdotes, urban consumption gets enhanced in chic, mainstream restaurants.

A tribe's Identity

Forests and rivers have been the mainstay of early tribal people. Even cooking vessels are eco-friendly. Bamboo tubes are used for making a rice dish by Adi tribe of Arunachal Pradesh. To prepare Bongola Chicken in the Araku Valley of Andhra Pradesh, Sunga Pitha/Gahori of Assam, Thamso Pingmo of Tripura the hollow of bamboos is engaged. Fish wrapped in mahua leaves, and Mahua Poda Pitha are popular in Odisha. Serving donas and plates are devised by joining Sal leaves together with wooden sticks, by the Gond tribe of Madhya Pradesh. A tribe establishes its entity by way of agriculture, food habits and eating together within its community. Tribal culinary method is a symbol of grass-roots culture with emphasis on community-led cooking, serving and eating. The food supply chain of the tribal world rests on forests, shared land and water resources, rainfed cultivation, apart from biodiversity. These form an integral part of a tribe's ethnicity.

"Despite its healthy and nourishing values, tribal cuisines don't get the visibility they deserve, among casual dining and popular restaurants. Disappearing forests, unmindful consumption, unawareness of food habits of remote regions contribute to its marginalisation," points out independent Chef Hemwanth Rautela.

Chef Hemwanth Rautela

A handful of such eateries exist like Ajam Emba in Ranchi, Jharkhand. It has aligned itself to specialise and revive Adivasi culinary heritage. According to Chef Hemwanth "But one rarely comes across such resourcefulness. It is more than a sensory preference. We must seize the opportunity for these cuisines to gain prominence, nurture dignity, and establish cultural confidence for culinary ethnicities stemming from forests."

Tribal Cuisine in Mainstream Restaurants

Taj, India's largest hospitality company, and Tata Steel Foundation (TSF) came together to preserve indigenous culinary heritage and create sustainable livelihood opportunities. Anchored in Paathya, IHCL's ESG+ framework, the collaboration with Samvaad – A Tribal Conclave by TSF supports home cooks through capacity-building initiatives that strengthen skills and encourages entrepreneurship by hosting a series of curated tribal food pop-ups at its hotels in Mumbai, Goa and Bhubaneswar.

Recently, guests visiting Shamiana at Taj The Trees, Mumbai experienced authentic tribal flavours, thoughtfully curated and prepared by the indigenous chefs using traditional techniques, homegrown ingredients, and age-old recipes. This special showcase, Tales From Tribes convened the culinary wisdom, skills and native ingredients of four indigenous tribes – the Santhal and Asur tribes from Jharkhand, and the Garo and Rabha tribes from Meghalaya. The participating tribes showcased local artefacts and

handicrafts, giving a sneak peek into their craftsmanship and way of life, that was quickly absorbed by the guests.

Mr. Gaurav Pokhariyal, Executive Vice President – Human Resources, IHCL, says, "Central to Paathya is the belief that capability building can unlock sustained livelihood opportunities. Through our partnership with Tata Steel Foundation, we engaged with tribal communities in a way that values traditional culinary practices while equipping home cooks with skills that expand their economic avenues. The intention is to create an ecosystem where heritage and livelihood reinforce one another."

The Tribal Cuisines programme brings together traditional culinary practices and industry-aligned training. Over the last three years, the initiative has engaged 56 participants from 10 states and 15 tribes through a structured residential programme covering culinary techniques, food safety, nutrition, hygiene and foundational business skills.

Earlier in January 2026, Samvaad, in collaboration with Ishaara, Mumbai, hosted a Tribal Cuisine Pop-Up, to showcase authentic tribal cuisines in a commercial space. The initiative aimed to bring to the fore tribal culinary know-how. It featured traditional dishes curated by six tribal home cooks from various indigenous communities from Andhra Pradesh, Himachal Pradesh, Assam, and Jharkhand. The participating home cooks included the Koya tribe of Andhra Pradesh, the Negi tribe of Himachal Pradesh, the Karbi tribe of Assam's Karbi Anglong region, and the Santhal tribe and the Asur tribe from Jharkhand. Narratives evocative of the country's rich and diverse aboriginal food heritage grabbed the discerning diners' attention.

Restoration of Bucolic Cooking

Restaurant chefs are keen to promote hyper local menus, with millets and ingredient driven dishes to unveil an element in its purest essence and quintessential form, keeping it streamlined without unnecessary drama. They derive techniques and procedures to balance the flavour of the ingredient and not overpower it.

Not wanting to overcomplicate, restaurants try to simplify the food events by flying down chefs to turn out short-term menus. This is scalable for the restaurants, and is mutually beneficial for ethnic communities and piques the refined diners' curiosity besides keeping them engaged with folkloric tales and uncharted nosh! ■

GOYAL KITCHEN EQUIPMENTS

Smart Commercial Kitchen Solutions

Factory-made equipment
Hygienic SS kitchens
Customized solutions
Service within 24 hours

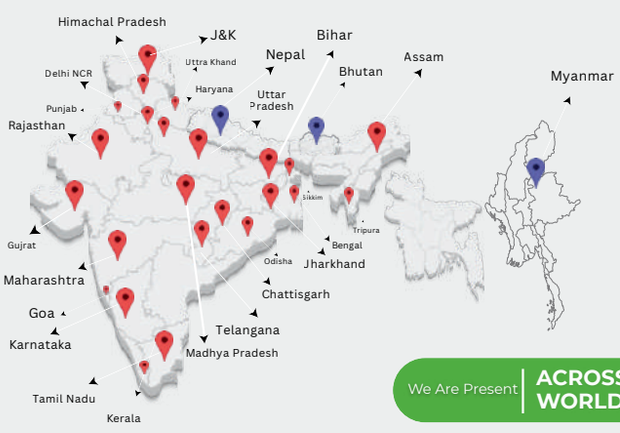
Largest commercial kitchen manufacturing facility in India

- ISO 9001:2015 certified turnkey commercial kitchen manufacturer
- Advanced factory with CNC & laser machines
- Kitchen delivery and completion within 30 days
- Pan-India service support within 24 hours
- Use of best-quality stainless steel grade and gauge
- 1,000+ kitchens successfully installed
- Experienced in-house team
- End-to-end services: design, fabrication & installation

Expertise across
Restaurants, Hotels, Government Buildings, Healthcare, Education, Temples, Prisons, QSRs, Cloud Kitchens & Bakeries

OUR CLIENTS

Ramada, Sarovar, Mercure, Royal Cafe, McBrown, tfs, Ambetsari Haveli, Good Bakery, THF, barstockexchange, Haldiram's, Pind Balluchi, Chinese Wok, Moti Mahal, The Fern, TAJ, lemon tree, Sarovar Premiere, Coca-Cola, Hilton



We Are Present ACROSS WORLD

Mithai 2.0
The New Age of Mithai

By Nikita Madan

"Conquer taste, and you will have conquered the self." (The Vendor of Sweets- R.K. Narayan)

In India, sweetness is never about sugar. It is about 'Mooh Meetha Karna'. It is about the first bite of something rich and fragrant placed in your palm, after a good news arrives. Mithai is a part of life's moments, from temple prasad to wedding thalis, from announcing a new born to opening a new shop. The 'mithai' comes from the Sanskrit word 'mithas' which means sweet. In India mithai is more than just a taste, it is a blessing, memory, pride, celebration all wrapped in one.

Indian halwai's have a very old connection with the mithai they create. They have been the custodians of recipes handed down through generations. For centuries, they have anchored neighbourhoods in bustling bazaars and quiet lanes alike, stirring giant kadhais at dawn and weighing out barfis behind glass counters by dusk.

Today's diner be it Gen-Z, millennial or even the traditionalists are more experimental now and even health-conscious. They want the nostalgia of Kaju-Katli, but with the sophistication of a French entremet. They expect the comfort of peda but the flavours they have grown to love while travelling like matcha, biscoff, yuzu, pistachio cream, hazelnut praline etc.

Creative Resurgence

A creative renaissance is under way in the world of Indian sweetmeats. Young, adventurous mithaipreneurs are experimenting with ingredients, techniques and visual treatments from across India and beyond.

Classic laddoos and barfis now come in new shapes and styles beyond their usual forms. They are made with premium nuts, single-origin cocoa, organic sweeteners, edible gold leaf and even savoury flavours. Gourmet mithai brands are turning festive boxes into collectible works of art, making the unboxing experience as joyful as the first bite. Girish Nayak, Chief Mithaiwala, Bombay Sweet Shop says, "Balancing tradition with innovation is not just our brand ethos, it's the core of everything we do at Bombay Sweet Shop. Product development at Bombay Sweet Shop is an ongoing journey of experimentation and collaboration. We take inspiration from global flavour profiles and ingredients typically found in Western desserts, whether it's matcha, Biscoff, mascarpone, salted caramel and bring them into the mithai space in unexpected ways.

Our Coffee Rasgulla Tiramisu is the perfect example with coffee-soaked rasgullas layered with mascarpone cream, almond brittle and cocoa dusting. You see the same thought process in creations like Kaapi Paak, where traditional Mysore Paak is elevated with coffee and sesame or the Kaju Marzipan Bon Bon, inspired by classic Kaju Katli and layered with a dark chocolate ganache centre.

Packaging also plays a huge role today, especially in mithai, which is often gifted. It is the first impression. Good packaging should feel thoughtful, contemporary and rooted in culture, while also protecting the product. For us, it is not just about aesthetics, but about storytelling and functionality. It must reflect the quality inside and elevate the overall experience."

Traditional mithai is still loved but artisanal chocolate with an Indian flavour profile is slowly becoming a new trend. A festive hamper today may contain bon-bons stuffed with Kaju-Katli, Besan Truffle, Blueberry Laddoo, Peda Pies, Avocado Kalakand etc. The lines are delightfully blurred.

A Structural Shift

For many years, shops mostly stuck to traditional sweets like Pista Barfi, Badam Barfi and Chocolate Laddoos at the most, rarely creating a new kind of sweet that could stand out and change how people think about desserts. That narrative is starting to shift. Culinary experts and pastry chefs have taken on the new role of being modern mithaiwalas. Legacy brands are changing how they do things to keep up with the times. Some focus on ingredient purity and refined packaging. Others mix Western pastry techniques with Indian flavours. Many are doing both rejuvenating tradition while respecting its roots.

Traditionally, mithai production relied on a lot of manual labour and was usually done within local areas barring a few mainstream brands. Recipes were guarded secrets. Measurements were approximate and production volumes depended on festival cycles. Storage relied on ambient conditions, so the shelf life was short. Contemporary mithai brands work in a different way. Precision machinery assists in roasting, grinding and shaping. Temperature-

controlled kitchens ensure consistency. Standardised recipes help scale up cooking while keeping the flavour consistent. This marks the connection of mithai from artisanal craft to scalable food business without losing its soul.

Keshav Vashisht, General Manager, Sweets & Frozen Category, Bikaji says, "The main challenge is reproducing a skilled halwai's craftsmanship on a large scale. Texture relies on precise temperature, timing, and ingredient quality. Achieving consistency requires process engineering, well-trained teams and careful sourcing. Scaling up demands investment in controlled environments, but human oversight remains essential for authentic flavour."

Ajay Chauhan, Executive Sous Chef, Le Meridian Gurugram agrees, "Scaling mithai production without compromising taste and texture is challenging because traditional recipes rely heavily on precise cooking techniques, timing and skilled craftsmanship, which are difficult to replicate in large batches. Maintaining consistency in ingredients like milk solids, sugar quality and ghee is crucial, as even small variations can affect flavour and mouth feel. Automation can impact the delicate textures of sweets like rasgulla or peda, while shelf-life extension often requires preservatives that may alter taste."

"Balancing tradition with innovation is not just our brand ethos, it's the core of everything we do at Bombay Sweet Shop."
Girish Nayak, Chief Mithaiwala, Bombay Sweet Shop

Hygiene, Compliance and Standardisation

In today's world, hygiene and health is non-negotiable. Consumers want clear information about sourcing, food safety and compliance. Contemporary mithai brands are investing in FSSAI certifications, HACCP systems, stainless steel production units and regular quality audits. Gloves, hairnets, sanitised workspaces and batch coding are becoming standard practice. Such measures rebuild trust and open doors to supermarkets, airports, hospitality chains and export markets that were once beyond the reach of neighbourhood halwai shops. Chef Ajay stated, "We follow FSSAI guidelines as a mandatory requirement, along with HACCP principles to identify and control food safety risks at every stage of production. Our processes are further supported by GMP and GHP to maintain high standards of hygiene, consistency and product quality."

Portion Control and Premiumisation

Consumption habits have changed. Brands now focus on individually wrapped pieces, curated tasting boxes and measured servings instead of large, loosely packed trays. This fits well with mindful eating trends and premium pricing strategies. High-quality dry fruits, artisanal techniques, elegant packaging and storytelling justify higher price points. Mithai is now seen more as a gourmet treat rather than

"Mithai in India is culture, emotion, and celebration — not just dessert."
Sohan Singh, Executive Chef, ITC Jim Corbett

just a commodity, something people enjoy as a special indulgence.

Chef Girish Nayak remarks, "Mithai is indulgent by nature, so portioning becomes important, especially for today's consumer who prefers mindful indulgence over excess. We consciously design formats that allow people to enjoy mithai in a more balanced way, without losing the sense of occasion.

A good example is our Indie Bites - Dark Chocolate Kaju Katli, bite-sized Kaju Katli pieces created for careful, portion-controlled indulgence. As for pricing, it reflects the quality of ingredients, the technique-driven process and the craftsmanship involved. Premium pricing, for us, is about delivering value through detail, experience and consistency, not just positioning."

Mithai is also now seen as a sophisticated souvenir that can be taken back to their countries by foreign travellers. Global exposure to Indian flavours, rising tourism and greater appreciation for preservative-free sweets have repositioned mithai as a refined gift. These sweetmeats are no longer limited to just the festivals like Diwali or Rakhshabandhan but now are even chosen as corporate gifts, wedding favours, travel takeaway and luxury hamper components.

Hotels too are recognising this shift. Earlier bakeries used to be the main feature in luxury properties but now curated mithaiwalas are making their mark in the hotel lobbies and retail areas. For the Indian guests, it is a new take on the traditional mithais while for the international visitors, it serves as a gateway into regional flavours. Sohan Singh, Executive Chef, ITC Jim Corbett states, "Hospitality and luxury retail represent significant growth opportunities. Mithai is increasingly featured as curated welcome amenities, festive hampers and premium retail offerings. This transition elevates its positioning from festive necessity to refined gourmet indulgence."

Chef Ajay also remarks, "Hotels and luxury retail are a major growth avenue for mithai brands, as they offer a premium platform to reposition traditional sweets as gourmet products. High-end hotels and boutique stores create opportunities for elegant packaging, curated assortments and innovative flavours that appeal to affluent and global customers. This segment also values quality, consistency, and presentation, allowing mithai brands to command higher margins while building a strong, upscale brand image."

Storage and Shelf Life

Temperature-controlled display units, nitrogen flushing, sustainable packaging and improved logistics are reshaping retail possibilities. Extended shelf life enables e-commerce and interstate shipping. Minimalist boxes, embossed logos, curated assortments and social media-friendly presentation align mithai with contemporary aesthetics. Mithai has become something to be experienced, shared and cherished.

Chef Keshav Vashisht states, "We at Bikaji focus on process innovation rather than chemical intervention. Techniques such as moisture control, modified atmosphere packaging (MAP), vacuum sealing and hygienic production environments significantly improve shelf stability. Ingredient optimisation- like using high-quality fats and controlled water activity also plays an important role. Small-batch production cycles and efficient distribution networks further reduce the need for long storage. The goal is clean-label longevity supported by science and smart logistics."

"Mithai's future lies in premium tradition with thoughtful innovation."
Keshav Vashisht, GM, Sweets & Frozen Category, Bikaji

"Hotels and luxury retail are a major growth avenue for mithai brands."
Ajay Chauhan, Executive Sous Chef, Le Meridien Gurugram

Future

India's mithai industry, valued at tens of thousands of crores annually, stands at a fascinating crossroads. Its cultural significance remains unshaken. But its future lies in balance, preserving the soul of halwai craftsmanship while embracing innovation, hygiene compliance, global techniques and modern retail sensibilities. The bringing together of traditional sweets with modern flavours and techniques is not a passing trend, and is here to stay and grow. The exciting part is that this generation too will have their own versions of sweet makers and mithaiwalas who will become a part of their tradition for the decades to come. Chef Sohan remarks, "The industry is witnessing a dual movement. Boutique brands are building artisanal exclusivity, while organised players are driving structured premiumisation at scale. The future lies in combining artisanal craftsmanship with operational efficiency."

Conclusion

A new generation of mithai creators are reshaping the narrative of tradition. They are creating sweets that blend contemporary innovation with age-old techniques, making treats that look great and taste even better. They focus on craftsmanship and premium ingredients, adding imaginative flair to bring fresh life to heritage confections. This keeps the essence of our traditions alive while presenting them in modern forms. ■

INDIA INTERNATIONAL HOSPITALITY EXPO
INDIA EXPO CENTRE & MART
05 06 07 08 AUGUST 2026

IF YOU'RE IN THE
HORECA + F&B BUSINESS, YOU NEED TO BE HERE.

Showcase

Your Food & Beverage Innovations to Finest of the HoReCa Industry

Save the Dates
05 06 07 08
AUGUST 2026

at IHE 2026

From gourmet essentials to everyday kitchen staples - Present premium quality ***Bakery & Confectionery, Canned & Frozen Foods, Condiments & Sauces, Dairy & Alternatives, Fats & Oils, Beverages, Coffee & Tea, & Many more.***

1000+ BRANDS
25,000+ B2B VISITORS
16+ PARTICIPATING COUNTRIES
500+ HOSTED VIP BUYERS
30,000 SQ.M. EXHIBITION SPACE

SCAN QR CODE TO
BOOK YOUR SPACE NOW!

GET IN **TOUCH TODAY**

+91 92897 33490 | exhibition2@indiaexpocentre.com
+91 81300 72679 | exhibition1@indiaexpocentre.com

Follow us on :

www.ihexpo.com

Organised by:
India expo Centre & Mart

Media Partner
99 MEDIA GROUP SINCE - 1987
99 FOOD MANTRA

From Waste to Gourmet Taste

Did you know that nearly one-third of all food produced around the world ends up being wasted? That's about 1.3 billion tons of food lost every year. This not only contributes to environmental harm, since decomposing food in landfills releases greenhouse gases but also squanders the precious resources that went into producing it. By adopting zero-waste cooking practices, we can help cut down on food waste and shrink our environmental footprint. In this article, we will explore how to turn your kitchen waste into delicious condiments that will buoy up your menu.

By Nikita Madan

Sustainability isn't just a buzzword in the kitchen anymore, it's become a core value. Zero-waste cooking isn't some fringe idea these days; it's changing how India's top hotels approach food. What's interesting is how this movement echoes traditions that have run through Indian kitchens for generations. Home cooks have always found ways to use every last bit of their ingredients. Now, chefs are reaching back to those old habits, making tangy relishes from fruit peels or turning tired greens into bright, flavourful chutneys, all while catering to what modern diners want.

Diwas Wadhera, the Executive Chef, Eros Hotel said, "Honestly, for me, sustainability starts with a mind-set. It's about being conscious of every step, from how we source to how we cook. Of course, ingredients and creativity play a role, but it all begins with respect for the produce, the farmers and the environment. Once you have that mind-set, everything else naturally falls into place."

Meanwhile, Anuj Mathur, Executive Chef, Taj Surajkund Resort & Spa said, "Sustainability in the kitchen is a beautiful blend of ingredients, creativity and mind-set, each playing a vital role in shaping a more responsible and conscious approach to cooking and eating.

"We play around a lot. It's all about balance-acidity, sweetness, texture and heat."
Chef Diwas Wadhera, Executive Chef, Eros Hotel

Manoj Lasiyal, Executive Chef, Taj Chandigarh, says, "For us, sustainability is primarily a mind-set supported by conscious sourcing and thoughtful culinary practices. It involves selecting regional produce, reducing waste at every stage, and crafting menus that honour the environment while maintaining high gastronomic standards."

The urgency is real. India throws away about 78.2 million tonnes of food every year, with hotels and restaurants alone responsible for over 22 million tonnes. That's staggering. So the hospitality industry isn't just feeling the pressure, it's seizing the moment. So, experimenting with zero-waste condiments and techniques that tackle food waste head-on, without ever sacrificing that sense of luxury, is what the guests expect.

Sustainability and Premium Experience

These days, diners, especially Millennials and Gen Z want more than just good food. They care about values, too. If a restaurant uses root-to-stem or nose-to-tail cooking, it doesn't hurt the brand; it actually makes people more loyal. Chef Diwas says, "People often think sustainability means compromise, but it doesn't. Diners today actually expect restaurants to be responsible. The trick is to be clever with ingredients. For example, we might turn vegetable peels into crisps or use herb stems in oils. The experience still feels premium – maybe even more so – because guests love knowing their meal has a story behind it." Chef Manoj agrees saying, "Zero-waste cooking has evolved into a lasting culinary philosophy. With guests becoming more aware and conscious, it's essential for hotels to adopt responsible practices. It is now woven into contemporary Indian cuisine, including at Taj Chandigarh."

In the professional kitchens, nothing should go to waste. You can turn vegetable peels into crisp garnishes, leftover bread into crumbs or croutons and citrus rinds into flavourful syrups or bitters. It's not just about saving scraps; it's about creativity. When you frame these dishes as inventive, not just leftovers, guests see it as part of the luxury.

"Deciding which kitchen scraps are worth repurposing is a delicious dance between flavour potential, texture and preservation."
Chef Anuj Mathur, Executive Chef, Taj Surajkund Resort & Spa

Passing Trend or Permanent Shift?

Longevity isn't just a buzzword here, it's reality. And this isn't some trend that'll vanish next season. Surveys show that more and more eco-conscious travellers deliberately choose hotels and restaurants with strong green credentials. Programs like FSSAI's food-sharing platforms and new tech for tracking waste are giving these efforts structure and momentum. Chef Anuj states, "Chefs and restaurants worldwide are redefining creativity by using every part of an ingredient, from beet greens to fish bones. In India alone, zero-waste cooking helped reduce food wastage in hotels by 40% last year. That's not a fad, its transformation. As land and resources become scarcer, zero-waste cooking is emerging as a practical solution to feed growing populations sustainably. It's not just trendy, it's necessary."

Chef Wadhera also agrees, "I think zero waste cooking is here to stay. Sure, it started as a trend, but now it's more of a necessity. The industry is realizing that food waste doesn't make sense either environmentally or financially. Once you get used to working with a zero-waste mind-set, it becomes part of your cooking philosophy."

Repurposing Scraps

Chefs constantly ask themselves, which scraps are actually worth saving and what can they become? It's not just about tossing leftovers in a bin. They weigh up flavour, texture and how long something will keep. If a piece of produce still has taste or nutrients, it gets a second look. Chef Wadhera says, "Flavour is the main driver, if something adds depth, we'll find a way to use it. For instance, citrus peels can make beautiful infusions and vegetable tops can turn into flavourful purees. It's kind of like a creative puzzle, figuring out how to make every part shine."

You can turn tough rinds like pumpkin and beets into crisps or grind them into powders. Softer rinds like watermelon and cucumber can get pickled, stirred into a curry or made into a jam. Fruit rinds are packed with oils and pectin, perfect for chutneys or homemade vinegars with a good tang. Then there are stems and leaves. Not the showiest parts, but banana stems, lotus root or those coriander and spinach stalks pack a lot of flavour. Blend them into chutneys, simmer them in soups, or pickle them. Broccoli stems and cauliflower cores, so often overlooked, actually make excellent bases for stocks and sauces.

Seeds and kernels don't go to waste either. Pumpkin and melon seeds can be tossed, roasted for crunch or ground into nutty powders. Apple cores and fruit pits can be steeped or fermented and turned into cider or tangy vinegar. Stale bread and old grains are a whole other story. Hard rotis or bread can become croutons, breadcrumbs or even the batter for cutlets. Like in Gujarati and South Asian kitchens, you can spice and fry dried flatbreads into crunchy snacks. You can also use the leftover rice and soak overnight to make probiotic "pazhaaya saadam," or shape it into pakoras or khichdi.

"We achieve this balance by highlighting local ingredients through refined culinary techniques."
Chef Manoj Lasiyal, Executive Chef, Taj Chandigarh

Chef Anuj states, "Deciding which kitchen scraps are worth repurposing is a delicious dance between flavour potential, texture and preservation, but it's also guided by creativity and culinary intuition." Pickling radish greens, preserving starfruit, drying fruit peels for teas and salts or fermenting scraps into sauces, each move aims to capture the core of an ingredient and make sure nothing hits the trash. The result is a zero-waste approach that's as much about great cooking as it is about sustainability.

Chef Manoj remarks, "We assess scraps based on their flavour contribution, safety, texture, and storage potential. If an element can enrich a dish, whether in a stock, powder, pickle or garnish–we repurpose it using controlled methods and creative techniques."

Tradition and Innovation

Traditional Indian condiments pack a punch of flavour, often using parts of ingredients most people would just toss. Condiments like chutneys, pickles (achaars), podis (those dry spice powders) or pickled relishes aren't just tasty, they're naturally zero-waste. People first made them to keep food from spoiling, using salt, oil, sugar and spices to stretch the life of seasonal produce and liven up simple meals.

In places like Goa and Bengal, local fisheries add depth to meals with spicy dried shrimp chutneys. Kashmir's chefs pickle lotus root (nadru) and kohlrabi, adding fibre and interest to rice-based dishes. Mangalore cooks don't throw away ridge-gourd peels, they turn them into a tangy chutney or they brine whole jackfruit for "uppad pachhadi." Across India, these condiments, whether it's a sharp garlic-peanut chili chutney tucked inside Mumbai's vada pav or a sweet-sour relish, take otherwise plain food and create a harmony of flavour in one's mouth.

Pairing the right condiment with the right dish isn't just delicious, it's sustainable. A spoonful of spicy green chutney wakes up a dull idli. Sweet-and-sour chunda (guava conserve) from Gujarat can finish a rich dessert. Drizzle some fermented chilli-garlic achaar over grilled fish and the whole meal changes. Time and again, these flavour-packed condiments start with bits and pieces that would've ended up in the bin.

Chef Diwas says, "We play around a lot. It's all about balance, acidity, sweetness, texture and heat. Sometimes a condiment can completely transform a dish. We'll taste and tweak until the flavours feel harmonious. It's like matching personalities – when it clicks, you just know."

Chef Manoj says, "We determine pairings by studying complementary flavour notes–acidity, heat, umami or freshness. The aim is always to uplift the dish rather than overpower it. Each condiment is evaluated through internal tastings to ensure perfect harmony. Our well-loved curry-leaf and chilli oil originated from the need to utilise leftover curry leaf stems. We gently infused the stems in warm oil and fine-tuned the flavour balance over several trials. Today, it features across grills, amuse-bouche and our modern South Indian creations."

Conclusion

Zero-waste condiments aren't just good for the planet, they're smart business. Every bit of food a restaurant transforms instead of tossing saves money, both on ingredients and on waste removal. Local and seasonal scraps help even more. Instead of spending on pricey imported spices or fruit purees, kitchens can whip up chutneys from whatever's left at the end of the day. ■

"I am a passionate hospitality professional who believes in leading by example"

Shantanu Chakraborty, Director of Operations, General Management, Taj Agra

By Sharmila Chand

Shantanu Chakraborty is a senior well known hospitality leader whose professional journey reflects a consistent commitment to elevating service standards while introducing innovative culinary concepts, refined beverage programs, and immersive dining experiences.

At Taj Agra, he spearheads the culinary and service vision across the hotel's diverse dining venues, bringing together strategic leadership, operational excellence, and creative innovation to shape the property's vibrant food and beverage landscape.

With an accomplished career spanning some of the finest luxury hospitality brands, he has tried to cultivate a deep understanding of evolving guest expectations, global dining trends, and the nuances of creating truly memorable gastronomic experiences.

A firm believer in collaborative leadership, he is deeply committed to mentoring teams and cultivating a culture of excellence within the department. By empowering chefs, service professionals, and operational teams, he ensures that creativity, precision, and service excellence remain at the heart of every guest interaction.

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

What is the USP of your F&B outlets?

The dining experiences at Daawat-e-Nawab and Infini at Taj Agra are thoughtfully designed to offer guests distinctive culinary journeys that blend heritage, luxury, and one of the world's most iconic views.

Daawat -e-Nawab – A Celebration of Mughlai Heritage

Daawat-e-Nawab is a tribute to the timeless culinary traditions of Awadhi and Mughlai cuisine. The restaurant offers a regal dining experience inspired by the grandeur of royal kitchens, where traditional recipes, aromatic spices, and slow-cooking techniques come together to create deeply authentic flavours. Every element–from the ambience to the presentation–reflects the richness and legacy of India's culinary heritage.

Infini– Contemporary Dining with an Iconic Backdrop

Infini presents a refined continental dining experience complemented by breathtaking views of the Taj Mahal. The restaurant seamlessly blends contemporary cuisine with elegant design, creating an atmosphere that is both sophisticated and memorable. It has become a preferred dining destination for guests seeking exceptional cuisine paired with one of the most spectacular vistas in the world.

Champagne Breakfast Experience

Among the most sought-after experiences is the Champagne Breakfast at Infini. Guests begin their day with a curated breakfast selection accompanied by champagne while overlooking the majestic Taj Mahal–an experience that perfectly captures the spirit of indulgence and luxury.

Experiential Dining

Both outlets place strong emphasis on experiential dining, where cuisine, ambience, and service come together to create immersive and memorable moments for guests.

What do you enjoy most about being F&B Head?

What I find most rewarding about this role is the opportunity to craft experiences that guests remember long after their stay. Food and beverage is one of the most powerful expressions of hospitality–it brings people together and often becomes the highlight of their journey.

Equally fulfilling is the opportunity to lead and mentor a passionate team. Watching individuals grow, develop their skills, and collectively deliver exceptional service every day is one of the most gratifying aspects of the profession.

What is your Working Philosophy?

My philosophy is guided by three essential principles: consistency, attention to detail, and genuine hospitality. When these values are upheld consistently, exceptional guest experiences become a natural outcome.

How has your journey been in the Hospitality industry?

My journey in hospitality has been both demanding and incredibly rewarding. Starting in operational roles and gradually progressing into leadership positions has given me a comprehensive understanding of the industry from the ground up.

Each stage of the journey has reinforced the importance of teamwork, adaptability, and an unwavering focus on guest satisfaction. These experiences continue to shape my approach to leadership and operational excellence.

What dreams remain to be fulfilled?

My aspiration is to continue creating dining experiences that set new benchmarks in luxury hospitality. At the same time, I am passionate about mentoring the next generation of hospitality professionals and helping them grow into future leaders of the industry.

How do you define yourself?

I see myself as a passionate hospitality professional who believes in leading by example, empowering teams, and constantly striving to elevate guest experiences through innovation, precision, and service excellence.

Infusing Joy & Warmth Into Every Meal !

Ashwini Kumar, Executive Chef, The Westin Pushkar Resort & Spa

By Sharmila Chand

Chef Ashwini Kumar brings around two decades of culinary expertise across leading hospitality brands including Marriott International, Hilton Hotels & Resorts, Hyatt, and Taj Hotels.

A graduate of the Institute of Hotel Management, Bhubaneswar, he has also gained valuable international exposure through assignments in Sri Lanka, Kazakhstan, and Russia, shaping his global culinary perspective and approach to menu creation.

Associated with The Westin Pushkar Resort & Spa since 2018, Chef Ashwini leads the resort's culinary vision, overseeing restaurants, banquets, destination weddings, and large-scale events. Known for his strong operational acumen, he specialises in Indian regional cuisine, Western classics, menu engineering, and cost optimisation, while curating thoughtful, wellness-driven menus aligned with the Westin philosophy.

Over the years, he has curated several Indian and Western food festivals and represented Indian cuisine internationally, including cooking for a Prime Ministerial delegation during an official visit to Kazakhstan. Certified in FOSTAC and experienced in implementing HACCP and ISO 22000 food safety systems, Chef Ashwini is also passionate about mentoring young chefs and fostering a culture of excellence in the kitchen.

In an exclusive interview, he tells us about his journey, philosophy of cooking and more...

How do you define yourself?

Ambitious and always looking for an opportunity to do better.

Cooking is not a job for me, it is my art and craft through which I strive to create memorable experiences for my diners. It is my innate desire to do better every day, learn new techniques, refine my skills and evolve with the changing times.

What is your philosophy of cooking?

I believe in keeping my cooking simple while treating every ingredient with respect. I always desire to infuse the dish with my own personality, creativity, and passion as it brings immense satisfaction to me. As the world renowned chef, Thomas Keller said -

"A recipe has no soul. You, as the cook, must bring soul to the recipe."

What is your area of expertise?

Indian Regional Cuisine.

Had you not been a chef?

I would have been serving in Indian Armed Forces.

Your source of inspiration?

I have been inspired a lot by different chefs I have worked with whose expertise and knowledge will always remain as my guiding principles. Having said that I would like to mention that my mother has been a pillar of my strength and inspiration. It is her cooking and serving with "unconditional love," that has been my foundation in culinary career and achievements.

What has been the most rewarding moment in your career?

When I was called by Indian Embassy to cook food for Honorable Prime Minister Dr. Manmohan Singh during his visit of Kazakhstan in 2011.

How has the journey been so far?

My journey has been very interesting and rewarding in many ways.

Every new place of work has given me opportunities to learn more. It is exciting to work with new set of team members and that's how one learns to adapt to every challenge, situation and work environment. My work has taken me beyond my country and to break through the barrier of language, has been a challenge which turned into a beautiful experience of imbibing new culture and traditions.

What skills are necessary to be a good chef?

First and foremost be honest about your goal in the culinary world. Stay dedicated to achieving your mission with clear focus and sincere work.

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

I love greens and spend time exploring new ways to grow different microgreens. Music is a great way to relax for me.

Favourite Ingredient?

I like to use different kinds of herbs in my preparations as I believe they enhance the taste of the food immensely. A few of my favorite herbs are fresh coriander, basil, thyme and rosemary.

Fav cuisine?
Indian & Asian

Fav spice?
Cinnamon for its strong flavor and aroma.

Fav equipment?
My knife and thermometer.

These are an integral part of me and my daily routine.

Fav restaurant/food joint?
I love kebabs, curry and Asian food, so always like to visit restaurants which specialise in this genre. I love to explore new places.

Your fav diner ?
Whoever loves to eat and try new dishes.

Any memorable day you remember as a chef?
Yes many moments I cherish as a chef. I remember I was very happy to cook food for old age orphanage people. We as a team visited old age orphanage home and served food.

I can never forget their happy smiles till date.

You favourite culinary destination?
Kerala, for the bountiful natural ingredients and spices. I get to learn how best to use the spices in my cooking.

What is your philosophy of work?
My work philosophy centers around creating amiable work environment in the kitchen while remaining committed to my job of cooking with passion and delivering excellence in every dish I present.

Lessons learnt in the kitchen?
Time management; maintaining hygiene and cleanliness; encouraging team work and paying attention to every detail are my lessons learnt in the kitchen.

Last meal on earth: What would you choose?
Goan Prawn Curry & Steam Rice with slice of onion on the side.

10 years from now?
I would love to see myself as a well known chef who can set some meaningful impressions.

What is your future plan?
Strive to deliver the best and grow well in my career - steadily, one step at a time.

What is the best career advice you would like to give to youngsters aspiring to be chefs?
First understand your basics, be clear about fundamentals then dive in with a positive attitude. Willingness to start from the scratch, happily take on every responsibility, staying humble and work with hundred percent dedication is the way to o ahead in the culinary world.

Do not be in a hurry to get success, have patience and success will follow you.

Lastly, define yourself as a chef?
As a chef I would describe myself as innovative, creative & adaptable to change.

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

Our Product Range:
Telescopic Stainless Steel Slides ✱ Cold Room Handles & Hinges
Door Gaskets ✱ Drain Heaters & Door Heaters ✱ PVC Coving ✱ Magnetic Latches

Authorized India Distributors for :

Fci
Freeze Controls (India)

FERMOD INNOVATION since 1934 · KASON · MPM PLASTIC PROFILES · compex™

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

Celebrating
— 26 YEARS —

2026 RELEASED

The Hotels & Institutions Buyers' Guide 2026 provides comprehensive information on more than 8000 products and over 4000 companies.

It is the only editorial driven guide, providing latest updates and trends on the products & services.

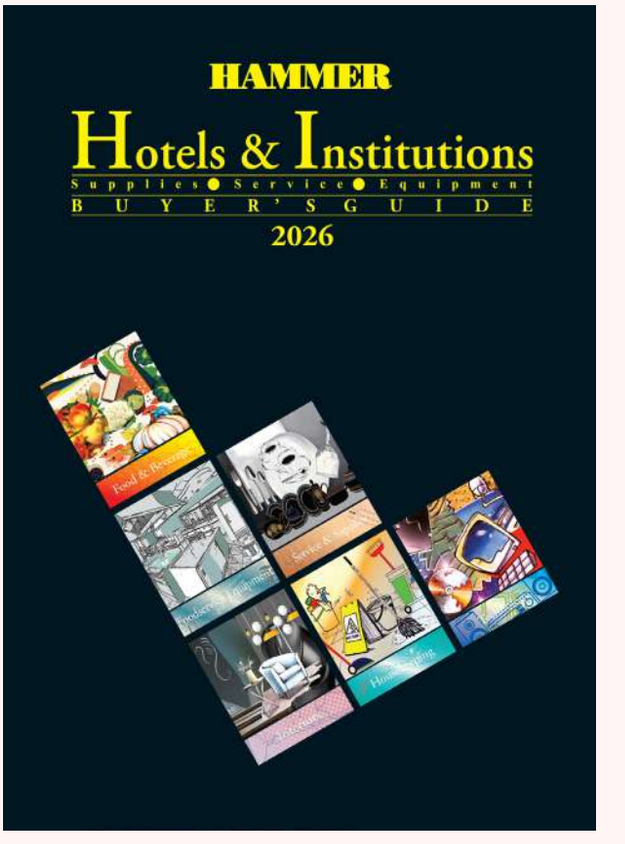
To get your 2026 Hotels & Institutions Buyers' Guide Scan the below QR Code or e-mail us.

Hammer Publishers Pvt. Ltd.
206, Samrat Bhawan,
Ranjeet Nagar
Commercial Complex,
New Delhi-110008
Ph: 91-11-45084903, 45093486
E-mail: info@hammer.co.in

ASK FOR YOUR COPY

Hotel & Institutions
Buyers'Guide 2026

TODAY!



www.hammer.co.in

ADVERTISER'S INDEX

COMPANY	PAGE NO.
AKASA INTERNATIONAL PVT. LTD.	37
ALTO-SHAAM INDIA PVT. LTD.	23
ANDY MANNHART VERPACO INDIA PVT. LTD.	43
ANUPAM INDUSTRIES	FIC
AWL AGRI BUSINESS LIMITED	27
CORNELL INDIA	25
D K G SALES PVT. LTD.	33
EQUIPSOL INNOVATION	53
EURO FOODS PVT. LTD.	41
FREEZE CONTROLS (INDIA)	65
GOYAL KITCHEN EQUIPMENT	55
GPA FOODS PVT. LTD.	39
GUNI HOSPITALITY P. LTD.	49
HOLYLAND MARKETING PVT. LTD.	19
I2I CONSULTING	47
INDIA EXPOSITION MART LTD.	59
KIAM FOODS PVT. LTD.	35
KING METAL WORKS	11
LOOMCRAFTS FURNITURE INDIA PVT. LTD.	21
MANISHA INTERNATIONAL PVT. LTD.	BIC
MOD KITCHEN EQUIPMENTS PVT. LTD.	45
NAVIN POLYCON	14
PRODUCT & IDEAS (INDIA) PVT. LTD.	15
RATIONAL INTERNATIONAL INDIA PVT. LTD.	09
REMINGTON STEEL ARTS	66
REVAC SYSTEMS	12
S L INDUSTRIES	61
STERLING SOLUTIONS	17
THE NEW INDIA ELECTRIC TRADING CO	67
TS BRASS AND BRONZE WORKS PRIVATE LIMITED	01
UNIQUE SWAAD LLP	57
VENUS INDUSTRIES	13
VRB CONSUMER PRODUCTS PVT. LTD.	BC
WINTERHALTER INDIA PVT. LTD.	07
ZYDUS WELLNESS PRODUCTS LIMITED	68

Ravioli Mould

Corzetti Stamp

Atlas 150 / 180

Ravioli Stamp

Ravioli Stamp

Pasta Presto

NEW INDIA

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

Hamam House, 38 Ambalal Doshi Marg,
Nr. BSE, Fort, Mumbai – 400 023
Tel: 022 - 22651177 / 22651597
Mobile: 9833411770 • nietco@hotmail.com
www.pastamachine.in

Nutralite™
Professional

Crafted for Chefs, Perfected for Great Dishes.

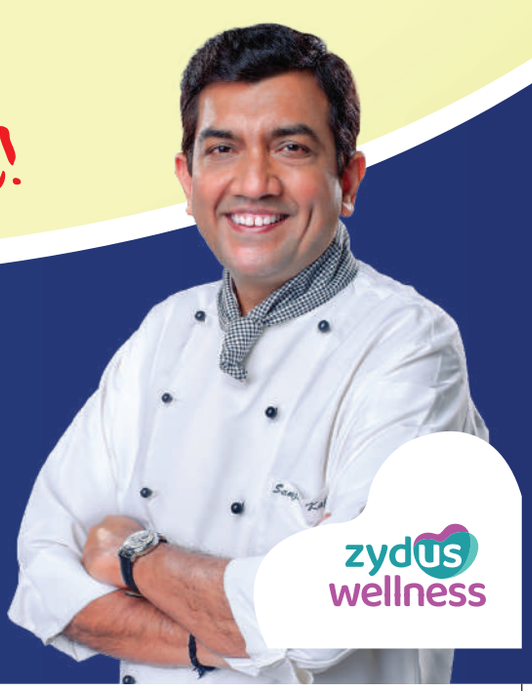
BUTTER

CHEESE

BUTTER SUBSTITUTES

EGGLESS MAYONNAISE

Magic on your Plate!



Download our product brochure now

Contact us for any enquiries

+91 90761 96819

RECOMMENDED BY
SANJEEV KAPOOR

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

zydus wellness

ANMARA
ARTISANAL PASTA & SAUCES

Experience the artistry of handmade, sundried Italian pasta.

Where each piece weaves a tale of timeless craftsmanship and tradition

COLAVITA
A TRUSTED FAMILY BRAND

#TheItalianWay

Manisha International Pvt. Ltd.

Ph: +91 9311260699
Mail : Sales@mipl.biz , anmaraindia@gmail.com | Web : www.anmaraindia.com
1-A, Khasra no275,First Floor, Westend Marg, Saidulajab, New Delhi, 110030

DELENG/2005/14944

VEEBA®

Small Pack, Big Impact

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

Made with Quality Ingredients for Perfect Taste

Perfect Portion Control

Cost-Effective

Convenience and Hygiene

Blister Packs — Explore Our Range — Sachets

For further details refer to the pack.

CREATIVE VISUALISATION
SERVING SUGGESTION

EMAIL: INFO@VRBCONSUMER.COM | CALL: 0124-4653250 | CONNECT WITH US: WWW.VEEBA.IN