

RNI-MPENG/2018/74957

# HOSPITALITY LEXIS

Year-1 | Issue-4 | May 2018 | ₹ 100

## LASSIE STARS

### Special Feature

Pawan Kumar Agarwal  
CEO, FSSAI

### Chef's Junction

Sabyasachi Gorai  
Celebrated Chef

### One on One

Deepak Kumar  
Executive Director, ITPO

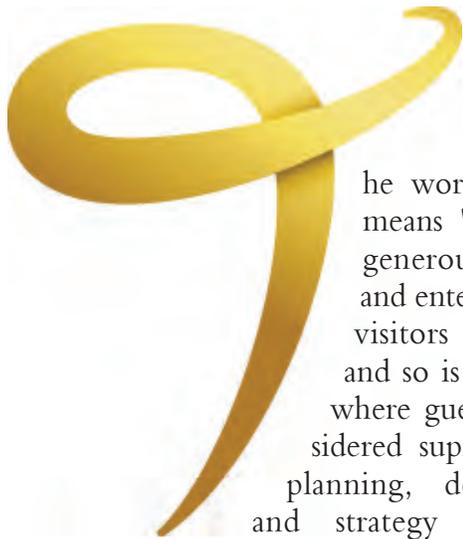
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## Chairperson's **WORD**



he word hospitality means 'friendly and generous reception and entertainment of visitors and guests' and so is the industry where guests are considered supreme. Every planning, development, and strategy is weaved around the notion to keep the guest at ease and luxury. Michelle Obama has rightly found quoting that "There is no limit to what we, as women, can accomplish." On the same note, we have weaved the special feature for our April Edition which celebrates womanhood and success, leaving a blazing path of inspiration for the readers. Our mission with this issue is to sing journey songs of these women - who have surpassed daunting challenges and have emerged as winners in their respective fields. Along with this issue, we also have covered comprehensive product showcase. While creating the special coverage we understood the importance of conceptualization in restaurants and café, that how bringing innovative conceptions in Cafes can bring up liveliness in its ambience. We also had the opportunities to conduct interviews and shed light on the commendable accomplishments of Senior IAS Officer Pawan Agarwal - the CEO of FSSAI, Deepak Kumar (IAS) the Executive Director at ITPO, and Chef Sabyasachi Gorai in this edition.



*Rekha Hora*  
**Rekha Hora**

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# HOSPITALITY LEXIS

Year-1 Issue - 4

May - 2018

₹ 100

Hospitality World Magazine

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*Editor's*

# SPECK



*Komal Hora  
CEO,  
HospiEmpire*



ur cover story '40 Women Wonders' is a special story that features dynamic & innovative women of hospitality sector who are known across the industry for their courage & conviction.

Talking with these women has been an overwhelming and learning experience since each of them had a distinctive story and learning to share. What we realized while talking to these super-women was how efficiently one can overcome a daunting task with strong fervor. The 'Harbingers of Success' that we would like to call them, are not afraid to speak their mind or work on their plans. Dedicated to these wonders – the story has brought inceptions, inventions, success tales, and wonderful insights and all that jazz all through their life and career journey to our readers.

For feedbacks please write to us at [hello@hospibuz.com](mailto:hello@hospibuz.com)

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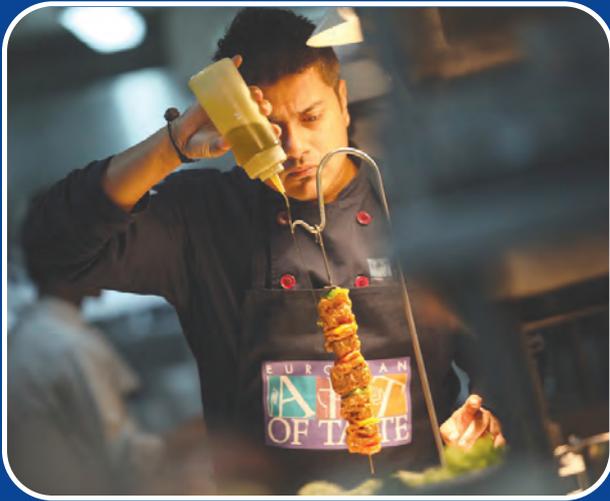
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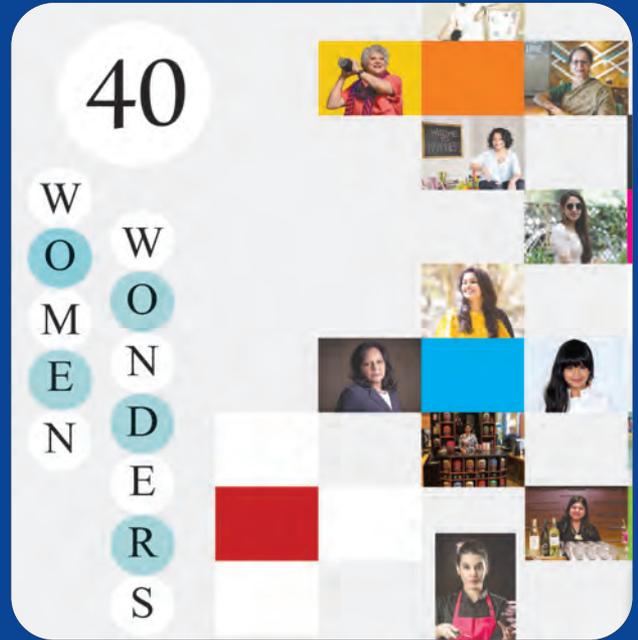
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### Quirky, but fine!

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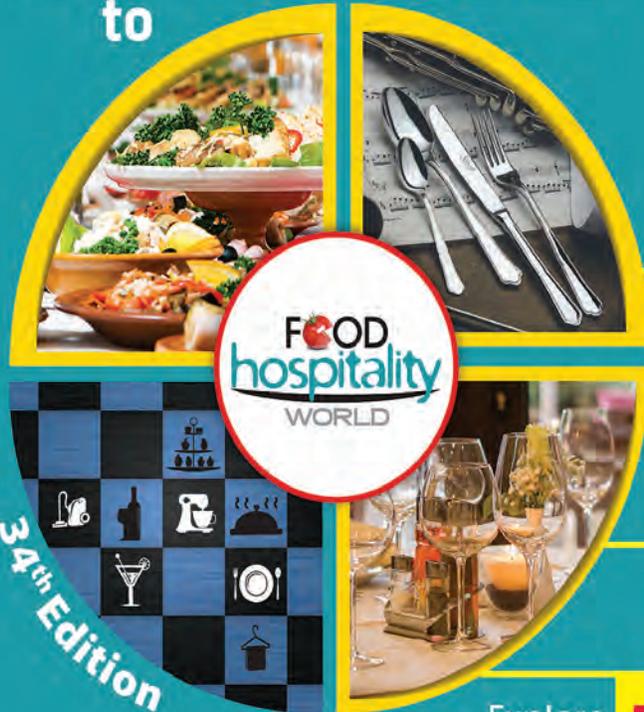
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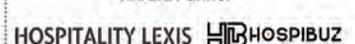
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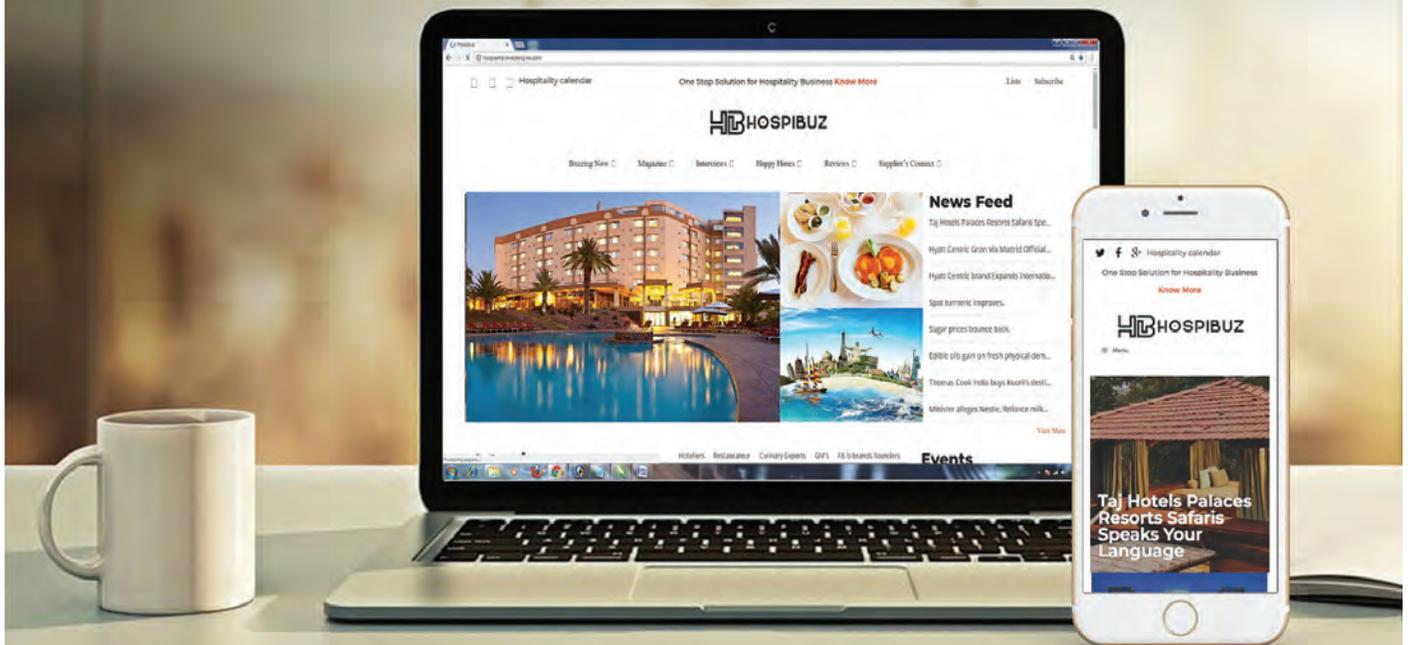
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<b>1</b> <b>MAY</b>	<b>Goument Asia</b> Hong Kong Convention and Exhibition Centre	09 to 11
	<b>India Hospitality Expo + F&amp;B Pro</b> The Arcade Shopping Centre, Mumbai	11 to 13
	<b>SIAL &amp; SNIEC</b> Shanghai, China	16 to 19
	<b>International Rice Pro Tech Expo 2018</b> JIFCO Resorts, Ludhiyana	18 to 20
	<b>World of Food Service Expo</b> IMPACT Exhibition Center, Thailand	29

<b>2</b>	<b>Food Hospitality World</b> White Orchid, Bengaluru	07 to 09
	<b>Tokyo Cafe Show &amp; Conference</b> Tokyo Big Sight, Koto (Japan)	13 to 15
	<b>FOOD SOUTH 2018</b> Chennai Trade Centre, Chennai	14 to 16
<b>JUNE</b>	<b>Ambiente India</b> Pragati Maidan, New Delhi	27 to 29
	<b>Heimtextil India</b> Pragati Maidan, New Delhi	27 to 28

<b>5</b> <b>SEPTEMBER</b>	<b>Dairy Livestock &amp; Poultry Asia</b> Mahatma Mandir, Gandhinagar	07 to 09
	<b>Annapoorna – World of Food India</b> Bombay Exhibition Center, Mumbai	27 to 29
	<b>Indian Ice Cream Congress &amp; Expo 2018</b> Chennai Trade Center	05 to 06
	<b>Hoteltech Kerala</b> Kochi, India	25 to 27

<b>3</b>	<b>Food Hospitality World</b> TBC, Goa	02 to 04
	<b>Bakers Technology Fair</b> Coimbatore, Federal state Tamil Nadu	06 to 08
	<b>Retail, Food &amp; Hospitality Services</b> BITEC, Bangkok (Thailand)	12 to 15
<b>JULY</b>	<b>BITAC Purchasing &amp; Design East</b> Fairmont Southampton, Bermuda	15 to 17
	<b>Food &amp; Technology Expo</b> Pragati Maidan, New Delhi	27 to 29

<b>4</b> <b>AUGUST</b>	<b>Food Hospitality World</b> Dr Shyama Prasad Mukherjee Stadium, Taleigao	02 to 04
	<b>Hong Kong International Tea Fair</b> Hong Kong Convention and Exhibition Centre	16 to 18
	<b>ANUTECH – International FoodTec India</b> Bombay Exhibition Centre, Mumbai	27 to 29
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# Event-tub!



Because life gets better when organized.

HospiBuz brings you an event tub to help you create your very own planner! Now, book your ticket to attend an event, or simply mark events of your choice in your diary.



## Hotels

### Radisson Collection by Radisson Hotel Group



The newly rebranded Radisson Hotel Group™ previously known as Carlson Rezidor Group announces Radisson Collection™, a premium collection of exceptional hotels in landmark locations. Driven by consumer demand for individuality and more personalized experiences, Radisson Collection brings together the finest hotels in the Radisson Hotel Group portfolio. Radisson Blu, Agra an upper upscale hotel has been officially shortlisted to be a one of the Radisson Collection properties as Radisson Collection, Agra. It is the only hotel from India to be recognized as a Radisson Collection property among 13 others shortlisted from all over the globe. The property due its exclusive cultural authenticity, design, uniqueness and exceptional service will be acquiring this status in a few months showcasing everything that the brand stands for.



### U Nimman Chiang Mai celebrates Songkran New Year

Located on Nimmanhaemin Road at the Rincome intersection, U Nimman Chiang Mai is at the very centre of the Songkran festivities and fun in the Northern city of Chiang Mai. Songkran Festival is the Thai New Year and Thailand's most important traditional celebration. People joined the water-splashing event in the vibrant centre of Chiang Mai at U Nimman Chiang Mai and replenished their energy with 'Songkran Buffet Dinner' at the Eat@Rincome restaurant. The buffet was available during the festival on April 12 – 15, 2018.

### Hotel The Surya to celebrate Earth Hour

The Surya joined millions around the world by observing Earth hour 2018 between 8:30 PM and 9:30 PM to spread awareness about climate change and need for sustainable lifestyle to ensure a brighter future of the planet. The Hotel will minimize lighting in guest rooms and public areas and will have power energy saving lights in restaurants and lobby area to join the global Earth Hour initiative. The Surya will commence the Earth Hour with a pledge to save energy and focus upon minimizing its carbon footprint. During this hour, there would be minimal use of regular appliances including room lights, air conditioning and other electronic devices.





## A Weekend to remember by JW Marriott Jaipur Resort and Spa



The all new JW Marriott Jaipur Resort & Spa is offering a luxurious and comfortable stay with an exceptional blend of world-class amenities and warm, intuitive hospitality. Inspired by the palaces around, the resort is a perfect blend of traditional designs and contemporary elements. Explore the magnificence of this resort and enjoy your weekend at JW Marriott Jaipur Resort & Spa with a special weekend getaway offer.



## Radisson Hotel Group to set up 200 New Hotels in South Asia by 2022

The newly rebranded Radisson Hotel Group announced its expansion plans at Hotel Investment Conference South Asia (HICSA) 2018. The company aims to expand its portfolio to more than 200 hotels in operation and under development by 2022 in South Asia, where it is already a dominant international player. The group has already signed Radisson Blu Resort Visakhapatnam, Radisson Panipat City Centre and Country Inn & Suites by Radisson Agra in the first quarter of 2018. Radisson Gwalior opened last month and the group is on track to open another eight more hotels in India this year.

## AccorHotels to Expand as Raffles Hotels & Resorts in Dubai



AccorHotels, the world-leading travel and lifestyle group, today signed a management agreement with leading Dubai-based master developer Nakheel for the expansion of AccorHotels' globally-renowned luxury brand, Raffles Hotels & Resorts. The agreement, recognised by Nakheel Chairman Ali Rashid Lootah and Sébastien Bazin, Chairman and CEO of AccorHotels at a signing ceremony at the International Luxury Travel Market (ILTM) in Cannes (France) will lead to the opening of PALM360, a spectacular two tower development on the world famous Palm Jumeirah comprising of the Raffles The Palm Dubai Hotel and Raffles Residences PALM360.



## Acquisition

### Women on Go!

Travel Air Representations, the focused B2B wholesale travel division of FCM Travel Solutions, the Indian subsidiary of Flight Centre Travel Group (FCTG), Australia in collaboration with Genting Cruise Lines recognised women travel agents on International Women's Day. Travel Air Representations and Genting Cruise Lines celebrated inspirational women at all stages of their career and recognised their untiring efforts and contribution to the travel industry. The two organisations jointly presented O2 Salon & Spa vouchers to female employees to give them an opportunity to rejuvenate themselves and take a well-deserved break.



### Hilton gets Bigger in India

Hilton announced a further expansion of its portfolio in India on 19 March 2018, following the signing of management agreements with Embassy Group to develop two hotels in Bengaluru. The 500 room dual-branded hotel that features a Hilton Hotels & Resorts and a

Hilton Garden Inn hotel in the same complex will be located within the 100-acre Embassy TechVillage Business Park near Marathalli on ORR South Bengaluru. The construction of this project is expected to begin this year and the hotels will be operational by the end of 2021 or early 2022. The announcement reinforces Embassy Group's strategic roll-out of hospitality ventures and strengthening its long-standing partnership with Hilton Hotels. As per the agreement, the dual-branded property developed and owned by the Embassy Group and managed by Hilton.

### ITDC signed MOU with Suraas Impex

India Tourism Development Corporation (ITDC) Ltd, the public sector undertaking under the aegis of Ministry of Tourism, signed a MOU with Hyderabad based M/s Suraas Impex for developing a mega tourism destination project at Bairav Lanka in Kakinada, East Godavari District of Andhra Pradesh for an estimated cost of Rs 550 crores in the initial phase-I. This project is the first of its kind for the State-owned ITDC with any private player.



F&B Industry



A decade of Del Monte with AAHAR

Del Monte, India's leading processed food & beverage brand, successfully completed its glorious 10 years at AAHAR 2018. AAHAR is the largest annual International Food & Hospitality fair in India. In its participation, Del Monte gave a warm welcome to its visitors. They designed their stall in the shape of fruits to promote their newly launched tetra packaged beverages among the customers. Visitors, who thronged at the stall, enjoyed sampling, interactions with Del Monte's chefs and the staff and also clicked pictures at the photo booth specially created for them.

Stay Healthy with NutriParadise's ProPotion



None of us like to spend time in hospitals, what if there was a quicker way to heal and get back to our daily routines.

NutriParadise a nutraceutical start up out of Bangalore has got it covered. NutriParadise Foods introduces the "ProPotion" mixture made out of natural products, enhancing the health and strength of the patient without any side effects, the composition of all natural products like Sorghum, Bajra, Ragi, Maize, Wheat, Barley and Groundnut used in making the ProPotion mixture ensures that the diet gap has been met and boosts the body with instant energy and gradually helping the body to gain strength. NutriParadise Foods, a pioneer in therapeutic foods, has created a twist on the daily protein and carbohydrate intake of humans, and introduced the perfect drink for all types of patients in the hospital.

Government

Food Safety Awareness Campaign



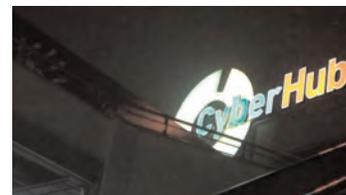
Using the tried-and-tested secret sauce, Food Safety Month 2018 was reignited this month. This year, Equinox Labs decoded Food Safety Mysteries for 5 Food Segments, unveil the FSSAI highlights, as well as present the Food Safety Awards 2018 to those that register with the initiative, while practicing what was preached! Four themes were organised for 4 weeks of Food Safety Month 2018, which concluded on 7th May, 2018. This event began on 7th April, on the eve of World Health Day – Equinox's small campaign to make impactful changes in the area of food safety, health and nutrition of people globally.





## Restaurants

### DLF Cyberhub comes up with another fascinating Exhibition for the town



DLF gave another chance for the shopaholics of the town to shop their heart and soul out as NCR-DLF Cyberhub came up with five-day long handloom exhibition in association with the NGO One World Foundation. The highlights of the fest were Gujrati Handicraft, Jaipuri Quilts, Leather Handicrafts, Handblock prints, Phulkari Handloom, Bandhej Handloom, Banarsi Handloom, Bhagalpur Silk, Wooden Trays, Punjabi Jutti, Bhagalpur Silk, Chanderi Handloom, Artificial Jewellery, Afgan Dry Fruits and Saffron, Modern Art Painting, Afgan Handloom, Cane Baskets, Western Wear, Coffee Painting, Silver jewellery, Western Contemporary Bags all under one roof with live pottery being the highlight of the show.



### 'Happy Easter'- regards Radisson Blu

Radisson Blu Hinjawadi welcomed Easter by inviting patrons and food lovers to savour the Easter Brunch. The menu for Salad includes Easter tea egg salad, corn ki chaat, 5 spice glazed cold carrot, pearl barley and roasted pineapple chaat, insalata caprese, orange, arugula, pine nut salad & daliya tabbouleh and much more. The main course spread again is not to be missed which features some of the best dishes in both vegetarian and non-vegetarian section. Gorge on pork tenderloin medallion with strawberry demi glaze or Spanish vegetable paella, no matter which side you are on, be ready to be spoiled for choice. There is more to tantalise your taste-buds with Live Stations. End the brunch on a sweet note with Easter Basket cupcake, Lemon blueberry pound cake, Dark Chocolate carrot cake, Strawberry cheesecake trifle and much more.

### Seasons all-day dining at The Westin, Kolkata Rajarhat



Seasonal Tastes is the contemporary all-day dining restaurant at The Westin Kolkata Rajarhat. The restaurant offers an innovative combination of Indian and International cuisine with open interactive kitchens that is its focal point and resonates with its mantra of serving freshly prepared food tailored to the taste of each guest. Nourish yourself with the freshest of ingredients from their buffet or a la carte menu, which is specially curated to give each guest the true essence of Wellness – a promise kept at Westin.



## New in Market

### Roll yourself in India's first Box Mattresses



SleepyCat, India's first Box mattress company is all set to introduce their range of box mattresses that uses advanced technology to easily roll-pack the mattress into a box that is one-third of its normal size and shipped straight to your door in a neat box that is easy to handle and is a convenient solution to the over-complicated mattress shopping experience.

## IPL Update

### Enjoy Live Screening at Monkey Bar this T20 Season



Get ready to be bowled over this T20 season as Monkey Bar 'Full Toss' brings you live screening of matches, contests and games, a special menu of regional inspired dishes, amazing deals on cocktails and beers, and a whole lot of fun from April 7-May 27, 2018. It's fun, eclectic and celebrates the diverse flavours of India in the true spirit of T20 cricket. From Kolkata Fish Fry to Hyderabad Nagarjuna Chilli Chicken Roll, from Bangalore Prawn, Chilli Butter, Garlic to Delhi Butter Chicken Samosa and Chennai Pulled Pork Paniyaram, Rajasthan Dahi ke Pithore and Punjab's Sarson di Shammi- dig into a special T20 cricket tournament inspired small plates menu at your nearest Monkey Bar. Throw in a few beers, pitchers of Mangaa and Mojito and you have a full fledged party.

### Time Out with GLOCAL JUNCTION



This IPL Season, Glocal Junction made the boring IPL Strategic Time Outs exciting by offering a discount on their special Strategic Time Out Menu. People had only 2.30 mins to avail the offer between four Strategic Time Outs in a match, and got their food and drinks without burning a hole in their pocket. People relish live screening of every match while munching on some lip-smacking dishes like Colocassia Tuk, Grilled Tofu Glazed with Sriracha Sauce with some refreshing beverages.

## [Event Spotlight]



# Clear your decks for hip-hopping!

**D**J/Vdj Cas - the young gun of industry is taking entertainment to a whole new level by mixing videos live for his audience, and also by giving some astonishing visuals for songs to sync with beats in smooth transitions. For DJ Kave his career journey started with humble school parties, in the years that followed his passion was turned into profession. He once chanced upon to work with music maestro A.R.Rahman which was proved a turning point of his career. He performed with the celebrated composer for the Jai Ho series of concerts.

Get ready for the biggest Hip-Hop party in town! Oak Lounge, Marriott Suites Pune brings to you the Hip-Hop Showcase this weekend with DJ/Vdj CAS and DJ Kave.

What - Hip-Hop Party  
Where - Oak Lounge,  
Marriott Suites Pune

## Nachos Mania

**D**iversity in the new menu has a gamut of offerings to elate the Nachos Lover in you! While Cantonese food lovers can opt for Oriental Nachos which is tossed with Wantons, the Mexican devours can lay their hands on the Rodeo Nachos. Fusing innovation with some of the most in-demand flavors, the tantalizing line - up of Nachos includes other names like Pizzachos, Shawarma Nachos, Pepperoni Pizzachos and Tex-Mex Nachos among others.

What - Nachos Gone Wild  
Where - Hard Rock Cafe, Pune

The globally acclaimed brand, Hard Rock Cafe Pune is back with one of its hot-selling festival 'Nachos Gone Wild'. Bringing together a fiesta of savory, zingy and fiery recipes through flavors from across the world, the festival has a plethora of must-try dishes.



# Savour in Awadhi Cuisines

What - Aminabad Ki Galiyan

Where - The Great Kabab Factory, Radisson Blu Plaza Delhi Airport

The Great Kabab Factory at Radisson Blu Plaza Delhi Airport set an ambiance that enticed people's taste buds with the exotic flavours of Awadhi Cuisine during the ten day festival 'Aminabad Ki Galiyan'. People experienced a gastronomic journey to the land of Nawabs. They relished a rare treat that comprises a potpourri of Purana Lucknow's culinary delights. People savored age old nawabi delicacies like Galouti Kabab, Murgh Tikka Mirza Hasnu, Atishi Champs, Zaffrani Paneer Tikka, Paneer Firdausi, Roti pe Boti, Mutter Ke Kabab, Makhani Dahi ke Kabab, Nihari Gosht, Dum ki Dal and so much more from the fabled kitchens of Awadh.



# Fashion Jazz

What - Miss Supermodel Worldwide 2018

Where - Radisson Blu Plaza Delhi Airport



Radisson Blu Plaza Delhi Airport hosted the semi-final round of the beauty pageant Miss Supermodel Worldwide 2018 at Crystal Ballroom that offers exquisite décor with mother-of-pearl and onyx embellishments, rapturous Czech crystal chandeliers and state-of-the-art technology. The highlights of the evening were the national costumes round and the Indian attire round. The gala evening was attended by the swish society of NCR, corporate clients of Radisson Blu Plaza Delhi Airport and international delegates. Miss Supermodel Worldwide aimed to empower the women by encouraging them to gain greater confidence in themselves through sharing their knowledge, experience, and developed skills.



# ONE- STOP SOLUTION

## ONE STOP COMMERCIAL KITCHEN SOLUTIONS



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Pawan Kumar Agarwal

# An Ecosystem for Food Sanitation & Safety

The Food Safety and Standards Authority of India (FSSAI) have a huge responsibility of ensuring that the food available in the country is safe, and safeguard citizen's health of the country. To have clarity about FSSAI's policies such as 'One Food One Law' and challenges faced by them for food safety - Hospitality Lexis conducted an exclusive interview with Pawan Kumar Agarwal (IAS) - Chief Executive Officer FSSAI. In the interview Agarwal explained about how FSSAI operates. He shared information about the new policy FosTaC, new initiative 'Hygiene Plus' for restaurants and about the policies made for food wastage.

**Q. How does the product approval system work in FSSAI?**

The product approval system has reviewed, and today we have vertical and compositional standards. Example, FSSAI has set a manual for every item that, these items can have so and so things plus this percent of additive. No colouring is allowed. Earlier if the product was as per vertical standards, no permission was required, but if things go beyond that, one would require permission. Earlier the products which require permission were in thousands but now, that has reduced to hundreds, and only those products which are new in market require approval.

**Q. We have heard that you are coming up with a new initiative called 'Hygiene Plus' for restaurants?**

FSSAI has given six areas such as - promote healthy eating, promote personal hygiene, promote safe water handling, promote open kitchen and donate food, these things are not specified in law but are desired by everyone. We have recovery agencies which will collect food from the restaurant if that has been waste, and will distribute it to poor. If restaurants are doing all these work then they will be provided with six stickers or that will be provided according to their work.

### **Q. How FosTaC can be a game changer for the hospitality sector especially hotels, clubs, restaurants and cafés?**

FosTaC will be a game changer not only for the hospitality sector but also for the food safety and hygiene sector. We have made an ecosystem where more than hundred food safety officers are providing training. Per food safety officer will be providing training to 25 students at a time, who will be trained as per curriculum and will be certified accordingly. We are building the capacity of restaurant and food business.

### **Q. Recently you have started the concept of 'One - Nation, One Food Law', do you think transparency has increased by this law, especially at the State Level.**

'One Nation - One food' is not new, but has been there since 2006 but was implemented 2011 onwards. One step is not enough to bring transparency; but with this approach we can refine our systems, so that transparency can become our hall mark! Rules and regulations basically provide us a framework for a particular law. The practices and processes are important to be followed by regulatory staff in field which is different for different states. Therefore FSSAI has created a manual to bring in transparency; the manuals will be available for the owners also, so that they can question the regulatory staff. This is how we are trying to bring transparency our country.

### **Q. What all things are included in the code of ethics set by FSSAI under the law "One Nation - One Food". How does the Food Regulatory Portal work?**

We have enrolled eight elements in the code of conduct for food safety law, and it's about "How inspections are about to be done and who can authorize inspection". One of the important element is that, no inspector would go and tell media about the inspection result, before it's been authorised by labs. As in food industry no one wants negative branding.

### **Q. FSSAI has listed 154 labs on InFoLNet (Indian Food Laboratory Network), are these labs in reach of every manufacturer?**

Yes, the labs are in reach of the manufactures and the food inspectors. Different labs are dedicated for testing different type of product. For credible and efficient food testing for food businesses, a nationwide network of all food testing labs on a single technology platform- Indian

Food Laboratory Network (InFoLNet) has been launched. This would bring in much desired standardization in food testing, that is 'one food product, one set of parameters and one parameter one test method'. Several measures towards trade facilitation, including a single window clearance fully integrated with Custom Authorities and risk-based inspection, have been adopted. To ensure hassle free imports, a 'Manual for Food Imports' has also been developed.

### **Q. In an interview, you have mentioned that you are planning to launch a food safety index to measure & rank the performance of the States. What is that? Do you see any progress?**

We are still in the process of developing the matrix for that index. The matrix is very important as it will tell the states that where they stand in terms of food safety regulation is concerned. At national level FSSAI just sets standards, processes and practices, and licensed big food businesses, but for small and medium enterprises states had big responsibility. The safety index is made to motivate and inspire the states to do better. The index is still under construction and will be launched soon.

### **Q. India has only 3200 food safety officers across the country, which is very less if we would compare it with the US, with 16,000 officers. How are you dealing with this problem?**

India not even has 3200 offices with FSSAI, as compared to US, and practically I can't demand that from the government. We have to balance the work of doing more with less man power. Many a times the inspection on behalf of FSSAI is been done by state officials, and we use technology more so that the inspection could be done more technically, consistently and transparently. Using technology we are also increasing our efficiency with less man power.

### **Q. What are the main steps & challenges you are facing for enabling strong measures of food safety across the nation especially in some of the States like Uttar Pradesh?**

Before food safety officials there were food inspectors in the food adulteration act prior to food safety act. The mind set was different but ultimate result was same as we want today that 'There won't be mixing of impure substances'. The concept of food safety is very different now days; the focus is more on prevention than cure. The main challenge here is to change the mind set of people.



# The Fizz is Real!

Launch of this New Product is supported by integrated marketing campaign #MMMbhiAAHbhi. Idea behind this is to convey the sensorial experience of the product.

The trust of purity in the mineral water industry from 49 years expanded its wing to Mango Drink Sector. Mango also known as King of Summer is back but this time it will also symbolizes the purity as it is paired up with Bisleri and crowd's Favourite Mango Alphanso is now Fonzo!

Fonzo was recently introduced by Bisleri International as its new brand, a drink with mango juice and fizz. Anjana Ghosh, Director-Marketing and Business Development at Bisleri International stated that "Bisleri Fonzo is a Fizzy Mango Drink that aims at targeting the younger audience who are looking at a healthier alternative. Most of Indians love Mango so they are here with All new and Healthier Bisleri Fonzo."

About the Campaign, spokesperson from FCB India, quoted, "We were excited at the prospect of working with such a unique taste and category. Here at FCB India, the entire team was living in the Fonzo world and the signa-

ture tune was buzzing in the agency. Our approach was to focus on the taste of Fonzo and make it the next big drink breaking all the typical norms of soft drink advertising."

Earlier to this Bisleri has few more Carbonated Drinks like Bisleri Limonata, carbonated soft drink with lemon extract to provide instant freshness and Bisleri Spyci, Cola flavour soft drinks which is like traditional cola flavour drink. Bisleri has been developing the drinks for over a year and after final testing and development launched the array of soft drinks.





# Hospilane

Online Market Hub for Hospitality & Food Business



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# Hospilane

The master key for all hospitality business needs



Hospilane is an online procurement system for the Hospitality & Food Industry. It serves as 'one spot solution' for this sector to get the best deals from the vendors, supplying products from across the country. This helps hotels to save all the additional cost incurring while searching products for their hotels, restaurants, and cafés. With Hospilane, all the information about the hospitality market such vendors for any product, price cards, deals, cost analysis, latest technology is just one click away.

Hospilane acts like a 'search engine' for the hotel product and services, which provide information pertaining to all the requirements of the hotel industry – housekeeping, consulting, F&B, furniture, confectioneries, kitchen appliances, crockeries as well as a host of other service for running of the hotels, restaurants, cafes and bakeries. We thrive to have all possible products and services displayed for the industry.

[www.hospilane.com](http://www.hospilane.com)

[Month Feature]

# Spring Fever with Easter

Easter is the celebration of Jesus Christ's resurrection after his crucifixion which took place on what we now term Good Friday. This Easter, the Hospitality Industry came up with Easter special menu for its guests and patrons. The industry mainly focused on yumilicious dishes for kids, youth and older generation alike. The industry paid extra attention to food items keeping in mind the food symbol of Easter Egg as their main course. The industry also paid extra attention to children & made special activity arrangements for them. Not only this, the industry also had a stay package for the couples & family who would love to spend some quality time together with their loved ones.



## The Suryaa Hotel

Jalapeno Deviled eggs, Garlic-Herb Roasted Chicken, Maple Glazed Carrots, Potatoes Au Gratin

## Glocal Junction

Edamame & Pea Soup, Zaffarani Mutton Shorba, Carrot Hummus, Egg Romaine & Garlic Croutons for appetizers. Shrimp Shooters, Caramelized Garlic, Spinach & Cheddar Tart, Egg Dum Biryani, Carrot & water chestnut Pulao, Chicken Chettinad, Vegetable stew with Appam

## Novotel Imagica Khopoli

Salmon enroute, Nirvana Lamb stew, Chicken cordon bleu, Goat cheese quiche, Belgium waffle, Tiramisu

## Conrad Pune

Roast Turkey, roast belly of Pork, Roast Chicken, Roast Lamb

## Novotel Juhu

Spiced Carrot and Pumpkin soup, Roast Leg of Lamb, Chicken Sui Mai, the array of different types of salads.

## Grand Mercure Bangalore

Sourdough stuffed roast chicken, Spinach and Fish roulade, a range of veggie specials like ricotta, fettuccine and pesto bake and for the health-conscious some exotic salads such as cherry tomato caprese, chiffonade of lettuce with beans sprout salad

## Grand Mercure Mysuru

Roast leg of ham with Easter bread budding, Mangalorean fish curry, traditional greek salad, fish fingers with tartar sauce.

## Radisson Blu

Easter tea egg salad, corn ki chaat, 5 spice glazed cold carrot, pearl barley and roasted pineapple chaat, Insalata Caprese, orange, arugula, pine nut salad & daliya tabbouleh.

## The Suryaa Hotel

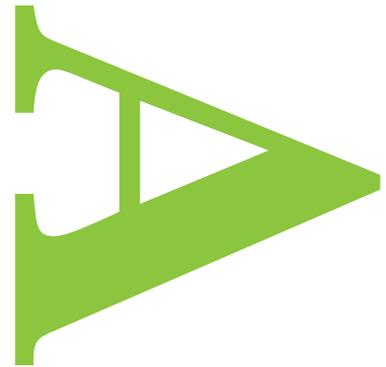
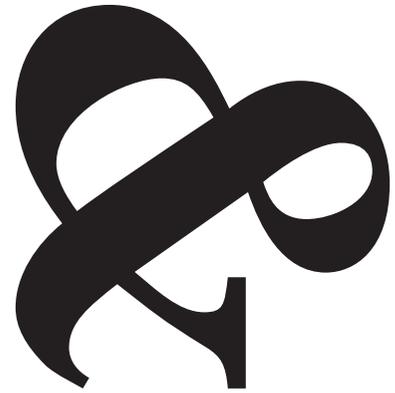
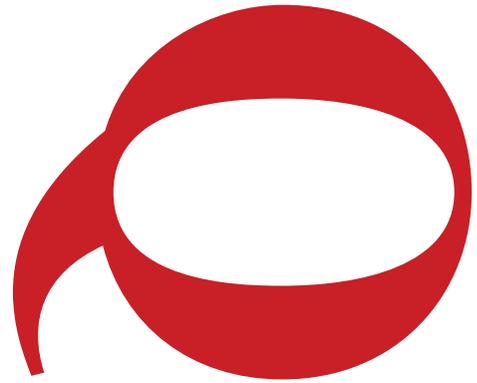
Baby's day out with this year's Easter eve, having a mouth-watering buffet and fun loving games to make their time enjoyable.

## Conrad Pune

Stress Buster for kids, this property organised a stress buster session for kids.



# Rallying through AAHAR



**Deepak Kumar (IAS), Executive Director, ITPO**

The 33rd edition of AAHAR – the specialized International Food and Hospitality event by India Trade Promotion Organisation (ITPO) with the help of 'apex food and hospitality' bodies was organized at Delhi in March. AAHAR is one of the extremely successful events from food & hospitality sector. This time proved a challenge to conduct the event – but with consistent effort this challenge was turned into a phenomenal success in form of a well organised event. ITPO has done a great job by organizing the event by taking so much trouble. Hospitality Lexis conducted an exclusive interview with Deepak Kumar, Executive Director of ITPO. He was happy to see the number of Business Visitors and Delegates participants from across the nation and abroad. He also informed us that there would be more covered exhibition space adding three halls (more than 50,000 sq. mts space) to cater the need of participants by March 2019 for next addition of AAHAR.

How ITPO contributes or helps to accelerate start ups and new venture?

Like AAHAR, we have twenty more domestic fairs, in which we are associate organisations, in addition to this, there are more than eighty events which third party is organising. We provide special concession to start ups in the fairs, to boost their morale. There are special government schemes from MSME and DIPP, and if they declare an enterprise as start ups or cover under young entrepreneur scheme, we give them special prices.

Do you have collaborations with international fairs? Are you open to collaborations where international brands can exhibit in India and Indian brands can exhibit there?

Yes, we have collaborations with international fairs, and this year we have proposed for forty one international events. We have collaboration with most of the important venues of the world, and we have been participating traditionally. We also have barter deal with other countries, likewise, we provide them venue here and they provide us in their events.

What other activities are performed by ITPO for trade promotions?

ITPO mainly organise fairs for trade promotions, we have seminars, fairs, which could be Business to Business or Business to Consumers or Government to Business.

ITPO has been participating in trade fairs across the world. Can you tell us the criteria by ITPO to select the exhibiter of India?

ITPO is an autonomous body therefore we have very transparent criteria for every fair. We give advertisement for the fair, and then everyone has to apply online, that too with a very simple procedure. Like for AAHAR it was online, people were given twenty minutes slot for booking and making payment. They could navigate and choose the stall by themselves. It was based on 'first come first serve' basis.

Who will decide what stall will be presented in St. Peters Burg?

As mentioned earlier we have given advertisements for booking where interested people can apply. If the fairs which will be conducted abroad are sought-after then we adopt 'first come first serve' policy, in opposite case we approach the ministry for support or we approach participants who have collaborated with us earlier.

Any online promotions or social media activities to promote these fairs?

Yes, we have our own site for promotions. We do social media promotions through Facebook, Twitter and more. We also gave advertisement on radio, television and print.

Replacing the traditional practice of offline registrations this time AAHAR bookings were conducted Online? How difficult was it to execute this transition?

This time not a single booking was done offline. We didn't have any provisions for offline booking. Everything was online.

What kind of contribution do you expect from youth?

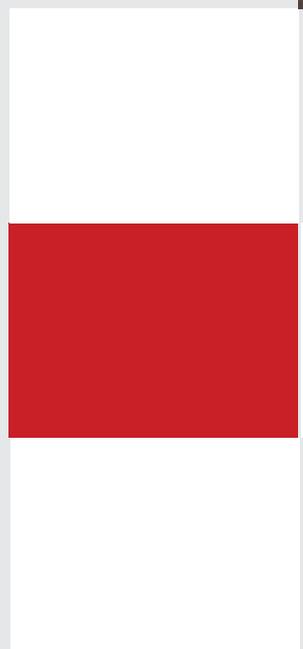
Youth is our future, we are happy to have them here. We invite them; we try to bring exposure for them to face reality and try to follow their trends. We also implement the policy of government, different ministry and department so that we can provide the same facility to youth as they provide. Government also have their stall in AAHAR and they present that to youth, and try to send good message across.

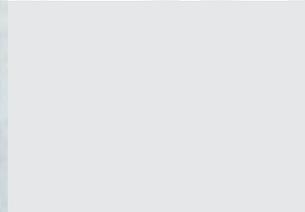
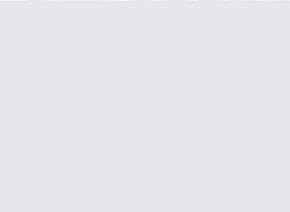
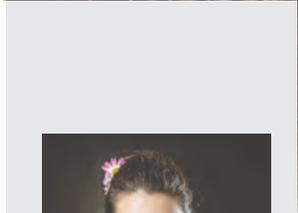
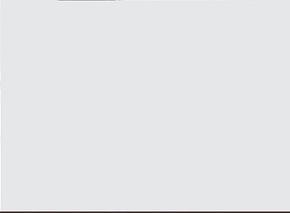
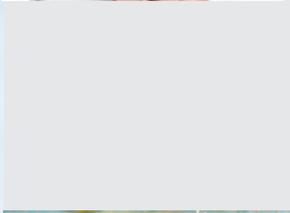
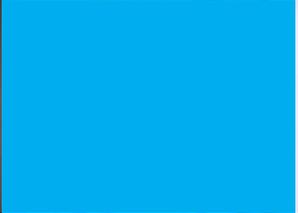
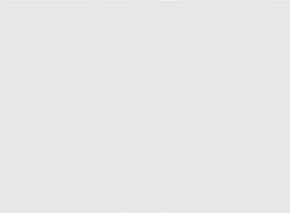
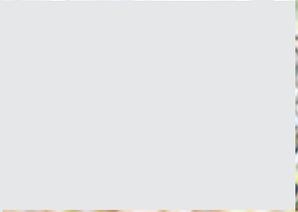
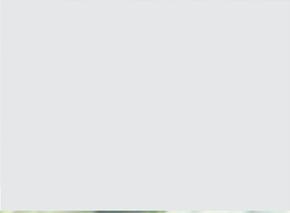
# 40

Hospitality Industry has witnessed phenomenal women who have succeeded to score their presence and identity through their outstanding and ‘out-of-box’ ideas and innovations. The industry is known to nest few headstrong-women who thrived in the industry without any God-Fathers, through strong will and determination they set the message loud and clear that ‘they are here to stay’, alongside some shining stars who have moved their legacy forward through new approach adding an extra luster to their brands. These women have left their trail of success in the industry for others to turn to for leadership, direction, and prudent input. These personalities have succeeded in proving the point that gender is just a physical distinction, that gender is social and cultural. We drew together a power list for you that showcase such trailblazers of the industry, however, settling down with only 40 women in our list was a testing task, as there are many lefts deserved to get sung about – who encourages many.

We asked the listed women what feminism means to them because we strongly believe that it isn’t about femininity, and it certainly isn’t limited to biology – the response we got was overwhelming – as distinctive as their responses were, we understood that to each progress & development is important.

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## Head held high!

"Strive for 100% customer satisfaction and work hard and always try to do better than the last efforts."

**Meena S Jain**



According to Meena S Jain, Director of Pride Group of Hotels Hospitality Industry completely focuses on customer satisfaction. "atithi deva bhava" is implemented in true sense in Hospitality industry. One has to face each & every customer with a smiling face and serve him with full dedication. She didn't feel in current Indian scenario there is any bias against women and most professional organization goes on performance.

**Work Inspiration:** My father who started a logistic company from scratch and took it to nearly 1000 trucks and trailers moving pan India, and post retirement he picked up social cause to help those in need.  
**Female Idol:** Indra Nooyi.  
**Trials & Learning:** Procurement of these quality products in right price is a challenge. In long term when I am selecting vendor I want to create value for company by giving good product which is also long lasting and at a fair

price. However, what I have learnt is to face the situation with cool and calm head and emphasis on solving the issues first and then finding the root cause to avoid that issue in future.

**Achievement for me:** I have been able to procure operational goods and project goods for group at fair price by creating lot of value for the company.

**Feminism for me:** It's about equality for both men and women and where the voices of women are respected.

## One in a Billion

Her goal right from the beginning was to be India's first Master of Wine, the world's most respected title in the world of wines, and the dream that Sonal Holland envisioned came true in 2016 when she became India's first and only Master of Wine (MW). Beginning humbly today, she has opportunities to engage with the hospitality segment as a Director of a Wine & Beverage program which allows her to innovate and create.



**Sonal Holland**

**Work Inspiration:** Jancis Robinson MW. Firstly, because she is a prolific wine writer and is academically brilliant. Secondly, because her success on a foundation of credentials which she has earned through tireless dedication and hardwork. And thirdly, because as a woman, she inspires me in terms of what a woman can achieve in a profession that has traditionally been male dominated.

**Female Idol:** Same as above.

**Trials & Learning:** As a pioneer of my own journey in the world of wine, my path was unprecedented. But what I learnt was my family & friends have always been my pillar my strength, prodding me along at

each stage to move forward without any guilt. As far as hurdles are concerned I face them head-on. In doing so, sometimes they back off, sometimes they disappear!

**Biggest Achievement:** Being named the world's first Master of Wine from India in 2016. The only achievement above this one is the joy and pride of being a mother to my 8 year old daughter - Rianna.

**Feminism for me is:** Feminism is being able to do just what you want to do, when you want to, exactly the way you want to, and be loved and respected for it.

"Self-investment is the best investment. Success is a responsibility. Share your knowledge, conduct yourself accordingly and contribute in ways that are meaningful to the industry and the world at large."

## Strong & Sassy

“I really believe that if you are not passionate about something, you will not succeed at it.”

**Dildeep Kalra**



It's been a decade for Dildeep Kalra since her association with the Indian and International food and beverage retail market. She currently holds the position of Director at Massive Restaurants Pvt. Ltd. She believes that the hospitality industry is a beautiful love song of flavours, aromas, ingredients and finesse. According to her to serve a guest with utmost perfection so that the beautiful journey from plate to palate is etched in their memory, is what sets hospitality industry apart from other sectors. She credits her husband, Zorawar Kalra for his support and encouragement that has made her emerge in this industry. Dildeep believes the success of any company rest in good team work – “it is not just an individual who contributes, it is the team and the institution.”

**Work Inspiration:** My husband, Zorawar Kalra.

**Female Idol:** Indra Nooyi

**Trials & Learning:** Being the M.D's wife expectations off me are set at a very high bar. One needs to set

the pace and rules, ones need to lead with enthusiasm and patience. This was one of other challenges that I have to face. Every day brings with it new challenges and each situation requires a different approach.

**Biggest Achievement:** Yet to come.

## Finding driving force in variety

The first Master of India Chef Pankaj Bhadouria has recently been felicitated with 'First Ladies of India' by the President of India, Ram Nath Kovind. The award is given to the women achievers in various fields by the Union Ministry of Women & Child Affairs. In her words "It was fortunate for me, my win of a Food Reality Show Master Chef India, gave me instant recognition as a Chef. The real struggle started after that!"



**Pankaj Bhadouria**

"I enjoy my work! That is my mantra of success!"

**Work Inspiration:** My biggest inspiration at work is work itself! I enjoy what I do and that is what keeps me going.

**Female Idol:** I am hugely inspired by woman of all spheres

**Trials & Learning:** Earlier my life was well divided between school and home. Now, with my traveling, my late hours, there is no fixed schedule in life! Every day is a new day with new schedules!

**Achievement for me:** Let me say that

the one achievement that changed in my life is my winning of Master Chef India Season 1, it catapulted me from the life of a common school teacher to an acclaimed Chef.

**Feminism for me:** Both conscious and unconscious gender bias is rampant within many of us, but most of us aren't aware of it. SO to me, feminism isn't demanding for something but saying Hey! You can't give me what already belongs to me!

## High Flier!

“Make a plan and stick to it no matter the side distractions.”

**Devika Dutta**



DEVI Coffee is a brand owned and curated by Devika Dutta. She headed marketing and business development for Foreign Exchange Products for ASEAN based out of Singapore until from 90s to 2011. In 2011 she moved back to India and set up Sussegado Coffee India Pvt. Ltd. Devika believes in hard work, determination and drive, a sense of humour, a positive outlook, team spirit, and a bit of a thick skin to survive in forever evolving industry like the hospitality one! But most important, to her, it is belief and confidence in oneself.

**Work Inspiration:** Customers! Satisfied customers and the growing loyalty base is what keeps me going.

**Female Idol:** I don't believe in singular idols of inspiration. I have drawn inspiration and continue to do so from various people over the years including colleagues, bosses, friends, family, stay-at-home moms, multi-tasking working moms, and many more.”

**Trials & Learning:** During the promotion and selling DEVI Coffee, one of the challenge we face in India, is convincing some people that Indian coffee can be, and in this case is, as

good, if not superior to the imported brands. So, we address this challenge head-on by offering tasting sessions. Most folk have an open mind, but a few are not so open. I think this is a phenomena experienced across various industries.

**Biggest Achievement:** If I were to think of one specific and current achievement, it is the creation of the DEVI coffee brand from start to finish, covering all aspects from sourcing, designing, creating and launching of the product range.

**Feminism for me is:** Feminism is often thought of as an anti-men movement, when in fact it is a powerful movement that allowed women to express themselves in ways that were not considered feminine traditionally.

## Packer of Punch!

India's first lady bartender, Shatbhi Basu never thought of Hospitality Industry as a male dominated one. To her, it was simply a place in which she chose to work and hence just did the best that she could, after all that's all that one need to break anything. She strongly feels it's time one stopped thinking man or woman. Instead focus on how anyone would choose their career path based on their passion for it.

**Work Inspiration:** My family and friends, as they push me, encourage me and support me in everything that I do.

**Female idol:** I'm not sure I have any idols at all!

**Trials & Learning:** The biggest challenge for me was lack of information, equipment and ingredients to work with. That only made me stronger and more creative. I learned to adapt. I've

had a great journey. It has taught me a lot.

**Achievement for me:** It hasn't happened yet! There's still loads more to do.

**Feminism for me:** Be who you are! Believe you are equal first and you will be. You do not have to be better than the men. Compete only with yourself to be better every day. We are people first, men and women later.



**Shatbhi Basu**

“Never accept defeats, never look backward or regret anything. Learn continuously.”

## From being a housewife to celebrity chef

"Work hard & dedicatedly towards your goal."

**Nita Mehta**



A gold medalist in food and nutrition, Nita Mehta, a household name in India, is popular for her numerous cook books on food, diet, nutrition and weight loss. She is the winner of several awards including the 'National Award for Cookery & Food' by Business Academy, the 'Great Achievement Award' by IIT Ladies Club and many more. Her journey from being a housewife to being successful owner of multiple businesses had been a learning one, as she never emulated anyone and carved a niche for herself.

**Work Inspiration:** My passion, each day I love to do something new at work.

**Female Idol:** My mother.

**Trials & Learning:** We have our range of 'Nita Mehta Spices' now. When we first started formulating them, it was a difficult task to balance the taste and cost of production. Several recipes trials with our spices, lot of R&D work on whole spices helped

me achieve my goal.

**Achievement for me:** Appreciation from men & women from all walks of life.

**Feminism for me:** Feminism for me is equality. Men and women should be given equal appreciation at work. Only through understanding of each others' strength and weakness we can all grow together.

## Bonding the World with Culinary Art

Rakhee Vaswani is the proud Owner of the Palate Culinary Studio, which was recently awarded with the 'Cookery School of The Year' by the ET Now global awards for retail excellence. Rakhee loves to teach, and dream to bridge the gap between the east and the west through her work efforts – she got succeed in doing so when she brought in the international standards to our country in the form of the first ever UK-Certified Level 2 award program in Culinary Skills.



**Rakhee Vaswani**

"There is always room for new ideas and better opportunities. Don't wait for them, create them."

**Work Inspiration:** Undoubtedly, my husband! His genuine feedback helps me build and create better things. Hence, ensuring that I put up the best play when the curtain drops!

**Female Idols:** Nigella Lawson and Donna Hey.

**Trials & Learning:** Well, I feel that everything comes with its own set of challenges but challenges make the journey worthwhile. Starting a culinary Academy despite of all odds was the most humbling experience for me.

Thankfully, I had my family who held me strong through these difficult times.

**Achievement for me:** Bringing in UK-Certified Level 2 award program in Culinary Skills

**Feminism for me:** Well, I honestly don't understand the negative notion that people have conveniently attached with this term. If you believe in gender quality, sorry to break it to you, you are a feminist. As far as I remember, that's how words work!

## Exemplifying Finesse

"Surrender to the universe and it will take care of you."

**Lolita Sarkar**



Founder of the vibrantly decorated café – DesiDeli, Lolita Sarkar carefully plans all the decor and the food, and each detail embodies her love for food and hosting people. At her work place she keeps herself busy doing what she has to do. This hardly gives her time to check whether gender is going to be another parameter she needs to strategise for! The café from Bandra – DesiDeli has received many mentions and commendations. Including being one of the top 75 cafes and restaurants 2016 from Franchise India.

**Work Inspiration:** My own journey and personal growth are the source of inspiration. There are so many I have learned deeply from. At the moment, Heston Blumenthal comes to mind, but there are so many great sources of inspiration!

**Female Idol:** My teacher and spiritual guide Dr. Villy Doctor. She had been a huge source of motivation both personally & professionally.

**Trials & Learning:** The challenges that I faced were attrition, red tape, a very disor-

ganized work force and a lack of will/ability to organize and document. But hurdles are endless. Work is an ongoing process and sometimes a challenge. You bring what you have – the desire, the skill, the confidence and the ability, and hope for the best!

**Achievement for me:** Making a Prawn Malai Curry (a popular Bengali preparation) like my mother's!

**Feminism for me:** I don't believe in feminism. I believe in humanism, if we just respect one another as human beings, we would need fewer 'isms'.

## Envisaging Success

Having no God father in the industry – Romy Gill never thought about breaking in the male industry. For her it has always been about food and feed people. Her goal was just not to open a restaurant but to encourage women and men in the industry to follow the dreams. "I guess, I didn't wait people to come to me, instead approached people in the industry and got lucky." Romy was honored with MBE on Queens 90th birthday celebrations.



**Romy Gill**

"Everyone works hard so I won't say that. For me it has to be never give up never be shy to ask people might say yes or no. Failures are very important it makes you stronger and a fighter."

**Work Inspiration:** We learn techniques from various people, very much inspired by my parents. My mentor is Chef Manjit Singh Gill who passed on wisdom to me that 'having positive thoughts while cooking reflects in your cooking.'

**Female Idol:** Nieves Baggan, Angela Hartnett and Paula McIntyre are few chefs I get inspired by.

**Biggest Achievement:** I have so many, firstly when I opened my restaurant, then getting an MBE for hospitality industry lastly Grace Dent coming recently to review my restaurant.

**Trials & Learning:** For me opening the restaurant was biggest hurdle and sustaining the restaurant in the small town has been the biggest challenge.

**Biggest Challenge:** It's my sheer determination I have kept going for last ten years. I think having great support of my family and friends has helped.

**Feminism for me:** For me feminism is all about advocacy of women rights to achieve equality. I think it'd very unfair women getting less paid doing the same job. Women need to help each other and face the issues by the society together.

## Speaker of mind

"NEVER  
GIVE  
UP!"

Anahita Dhondy



Anahita Dhondy, Winner of The 'Indian Of the year award for the Hospitality sector' and 'The Young Chef Award of the year 2014' - Anahita thinks stereotypes can be broken by strong women who prove their mettle and men who support them. As we keep uplifting each other, we grow and the industry grows.

**Work Inspiration:** My team is my biggest inspiration. I think working together, those long hours go much smoother, happier, they feel less stressful when you've got people to help you and move forward together.

**Female Idol:** Alice Louise Waters - her farm to table concept is what I have embodied.

**Trials & Learning:** The first few months in the kitchen can be very

tough. It's loud, busy, there is so much going on with orders, cooking and high temperatures and only way to tackle this problem, be observant.

**Achievement for me:** I think just making Parsi food popular and cool is the Achievement for me!

**Feminism for me:** For me Feminism is EQUALITY. Equal pay and opportunities for women. And once we get there then it would be fair for all.

## Limitations lie in mind, not in age!

An official debutant on YouTube at the age of 55, Nisha Madhulika is an inspiration to all those who think age is a barrier for people with passion. According to this Indian chef, YouTube personality, cooking commercially may be male dominated, but cooking at home is female dominated. More women cook at home than men, and that serves a major audience for her.

**Work Inspiration:** My audience. They are the ones who got me here, and they are the people who are keeping me motivated and inspired. I receive a lot of feedback from my viewers and that tells me what I should do next.

**Female Idol:** Mrs. Tarla Dalal. She started at a time when there was no Internet, no YouTube and she carved out a name for herself.

**Trials & Learning:** I've faced several difficulties. When I started the biggest diffi-

culty was to get technology working. I am not a video content producer so this was very new for me. We had to invest a lot of time and energy to create a system that works.

**Achievement for me:** I hope it's still in the future.

**Feminism for me:** I believe in humanism. All human beings are created equal and should be accorded respect.



Nisha Madhulika

"Skill  
and hard-work  
are keys. Know  
what you're doing,  
and work on it con-  
sistently."

## Setting her own horizon

'Courage over comfort'

**Megha Agarwal**



According to Megha Agarwal – the owner of Corner Courtyard, Kolkata the multi factors involved in the hospitality sector are the one thing that sets hospitality industry apart from all the other industry. She has received 'The Telegraph Food Award', 'Best Design & Food, F&B award'. "The hardest thing I faced in my journey was to get licensing & permission for my restaurant" she quoted.

**Work Inspiration:** My biggest inspiration at work is Chef Manish Mehrotra, the owner of 'Indian accent' in Delhi.

**Trials & Learning:** Now also I remember a situation from our initial days, that there was a party in our restaurant and it was a total blackout in the area. The generators were not

working and taking load of the kitchen equipments, we emerged out from that situation, and it was a good lesson.

**Achievement for me:** Yet to happen

**Feminism for me:** I believe in the principle of equality irrespective of their gender.

## Traveler & Learner

Director of Coconut Grove Hotel & Restaurant Pvt. Ltd. has been awarded with The Times of India – Category Best Seafood in Pune for four consecutive years and One Just dial awards & One Burp Award for Best Coastal Cuisine. According to her hard work doesn't pay off based on gender and it is what counts at the end of the day. The rest is only about sustaining and extending in quality and providing an experience worth remembering.



**Asha Shetty**

"Avoid procrastination, make life more focused & disciplined."

**Work Inspiration:** Feedback from customers. Some feedback motivates you to do better and some are lessons you learn. I look for inspiration in my customers and the changing trends and tastes.

**Female Idol:** A Mother, I would say.

**Trials & Learning:** The most difficult were getting permissions and obtaining licenses from the authorities. But I was patient and knew that these hurdles won't be stopping me for too long. I also like travelling across the country, in an attempt to meet highly experienced and qualified chefs. That's really important for me as I

look forward to meeting them and learning new techniques from them to upgrade my knowledge.

**Achievement for me:** The Best and the biggest is yet to come.

**Feminism for me:** I don't believe in Feminism. As I mentioned before, it's all about hard work and never giving up. Everyone is equal and we all have the same equal opportunities to grow. It's just how you use these opportunities in life.

## Uphill Struggler

"If we find purpose in what we do, our job is done!"

**Anuja Choudhary**



The Founder & CEO of WIZSPK Communications and PR, Anuja Choudhary have been honored with 'Sabre Awards' which is the leading award in the industry. She is a firm believer of the notion to think ahead of the curve – as forward thinking and hard work help people succeed. She believes that innovation is key and leaders who are constantly improvising will not just manage to merge, but will be epitomized figures in their respective fields.

**Work Inspiration:** There is so much to learn from everyone around. The younger lot comes with newer ideas and I feel they inspire you every day.

**Female Idols:** My mother, also I have a special place for women artists and writers in my heart. Even chefs.

**Trials & Learning:** There are instances when you have to deal with mind blocks and traditional thinking. It slows you down but the idea is to keep

going if you believe in the job. I have not let criticism affect me, was more focused and got my work done.

**Achievement for me:** I feel – my team is my Achievement for me. When you see them doing well in life / chasing their dream, coming up with new ideas. I can see powerful leaders who would inspire so many.

**Feminism for me:** There should be equal opportunities for all irrespective of the gender.

## Breaking Barrier!

She came from Mechanical engineering background where she was a single girl in the batch of fifty, so for Jenny Andrew breaking the stereotype is cool. She has been awarded with Retail Design Award – 2017 for Himalaya flagship store by IREC 2017, Outstanding Merchandising Award (Lifestyle Category) at POPAI India, 2016 and many more.



**Jenny Andrew**

"If you have to be in industry then you must change yourself and be relevant to the industry with time."

**Work Inspiration:** After 15 years of working, I think I am my own inspiration; luckily I have got good bosses and leaders in my entire life that also boosted my inspiration.

**Female Idol:** I would like to add foremost my Mother is my strength as she is a Superwoman who takes care of family and is my spinal. Without her, I wouldn't be where I am and doing what I am.

**Trials & Learning:** In 2004, when I went to office after three months of maternity leave for my first child, my

boss who was lady, told me that now, I can't give my 100 percent to my work because of my child. I left that job then and there and switched to my next destination.

**Achievement for me:** Small milestone makes me happy. Time with family, vacations with my children is the biggest achievement for me.

**Feminism for me:** According to me feminism is about empowering your own friends, helping women around and be the strength of your family.

"Hard work and perseverance. A lot of patience and understanding."

**Kshama Prabhu**



## Building her own standard

Corporate Chef at The Bar Stock Exchange, Kshama Prabhu always wanted to make career in food industry. There were few hurdles in the earlier days as a career in the industry wasn't seen up to the standard mark – but she was determined to carve a niche and to prove herself and the others that kitchen isn't only for the males to excel.

**Work Inspiration:** My biggest inspirations at work are my current bosses Mihir Desai and Amit Singh. They both have achieved so much at a very young age and have been very successful.

**Female Idol:** I really find inspiration in Chef Nancy Kinchella. She has been a guiding force for me.

**Trials & Learning:** There have been times when other chefs have tried to put me down and made me feel little, as I am a woman. But then I

would talk to my mom and she would guide me to be stronger and made me take upon the challenge strongly.

**Achievement for me:** Achievement for me was when I was honored with a gold medal in Junior Chefs Competition held in Dubai. It was the time when I had chance upon to work in Chef Gordon Ramsay's restaurant.

**Feminism for me:** Feminism isn't just putting the women on top, it should be understood in a better where both men and women have the same rights.

## Breaking into the boys club

The Director of Marketing & Strategy at Impresario Entertainment & Hospitality Pvt, Shobita Kadan's realm lies in branding and communication design. She live by 'work x play' – she have never had a job that she didn't look forward to every Monday! She swears by creative vision and right direction, and believes the industry brings out a 'brand' new performance every single day.

**Work Inspiration:** My brands inspire me to bring my A game to work every single day! Seeing each one grow from an idea into its physical manifestation is what keeps me going.

**Female Idol:** It's hard to pick just one. Annie Leibovitz would definitely be one.

**Trials & Learning:** Our job tends to consume us as there's no 9to5 in hospitality, so even though it's not a hurdle, the most difficult situation is maintaining a healthy work and personal life. It's tough to switch off even after we leave

office.

**Achievement for me:** I've been blessed with great mentors, colleagues and bosses who have given me my space to grow. This is the reason why I have no issues with having to deal with being the lone female voice in an all-male boardroom.

**Feminism for me:** It is the acceptance of gender equality and the basic understanding that both men and women can achieve anything they put their minds to. So we should stop putting them in a box and let people be.



**Shobita Kadan**

"Let your work speak for you."

## Work Afficionado

"Love what you do. Everything else will follow."

**Gauri Devidayal**



Gauri Devidayal, Owner at The Table, Mumbai has many feathers under her cap including being listed in the GQ's List of the 50 Most Influential Indians 2017, and Blackbook India's 50 Most Powerful Women in Luxury. She feels working in the kitchen may involve working more antisocial hours whereas being part of the management may allow for more flexibility.

**Work Inspiration:** Being a restaurateur (not a Chef), I would have to say Danny Meyer. His book Setting The Table inspired me to have a go at the business.

**Female Idol:** I don't think I have any one female idol. I admire different women for different reasons.

Everybody's circumstances and opportunities are different, it's about what you make of them. One thing that's common across the board is that nothing happens without real hard work and a few sacrifices.

**Trials & Learning:** I think one of the

biggest learnings for me has been dealing with guests in a confrontational situation. Part of the solution is not to take everything personally and to accept you can't please everyone all the time.

**Achievement for me:** Creating a successful restaurant brand with no prior experience in hospitality, which was ranked #3 in India by Condast Traveller India.

**Feminism for me:** The movement that strives to put women on a level playing field with their male counterparts and giving them their due credit.

## Meet the Mompreneur

CEO & Founder Of Somey's Kitchen, Sandy Samuel like to call herself 'Mompreneur' as being a mom, home schooling her children, running her business and building a start-up brand called Somey's Kitchen is a daily walk of her life. In earlier days of her career, she had to face a difficult situation while investing in factory. It was then she, with her family decided to sell their house in London to raise money. It was an emotional move, but looking back at 2017, she is grateful they decided to step out in faith.



**Sandy Samuel**

"When the going gets tough, just take it one day at a time."

**Work Inspiration:** From the profits we make from each product sold, we are investing heavily in helping orphans and destitute children and empowering under-privileged women. Seeing a smile on their faces is a great inspiration at work for me.

**Female Idol:** My mother Somey.

**Trials & Learning:** Identifying the key areas of marketing that helped us build our brand is one of the key challenges that we overcame. And juggling between being a Mom, a homeschool-

ing to top it off and the CEO of a start-up, is no easy task, but I have learnt over the last two years you got to take it one day at a time and enjoy the process not just the end results.

**Achievement for me:** I don't measure achievements based on revenue figures or awards. I feel an achievement is when you enjoy doing what you are meant to, every day.

**Feminism for me:** Feminism according to me is to celebrate the uniqueness of being a woman.

## Home Girl!

"Think inward. Think local."

**Aditi Dugar**



Recognized with by prestigious awards like the CNT Restaurant awards, Black Book, Epicurean Guild Awards and Times Good Food among others, the owner of Masque, Mumbai built it on the principle of farm-to-fork dining. She and her team source all our produce locally even as we create dishes of international flavours and standards. Since our menu is seasonal, we need to ensure that the produce is of best quality at all times.

**Work Inspiration:** Chef Prateek Sadhu. I am inspired his penchant for experimentation, his discerning palate that makes him finds the rarest of ingredients, and his unwavering commitment to quality cooking.

**Female Idols:** Women like Kat Cole, Edna Lewis, Cat Cora and more have fought against all odds, risen in the culinary world and continue to raise the bar while serving the larger communities as well.

**Trials & Learning:** That's a bit ambigu-

ous because any working day brings with it its own difficulties or sense of ease. As long as one remains calm in the face of any hardship, there's no dearth of solutions to problems.

**Achievement for me:** Undoubtedly, Masque. Since conception to seeing it wins accolades today, from every dish created to every culinary rule rewritten.

**Feminism for me:** I believe anybody who supports equal rights for men and women is a feminist. It is really that simple.

## Flavour Warrior

According to Tanvi Choudhary, CEO at Papacream Hospitality Industry looks glamorous from outside but from inside but it is very tough and challenging. "We go in a restaurant, enjoy the music and food it looks amazing, but when we step in the industry and when we create the dish on a plate, then the job becomes hardcore. My suggestion for the new comers will be, if you are passionate about the industry or cooking food then only step in the industry."



**Tanvi Choudhary**

"Don't give up, hurdles keep on coming, be a fighter."

**Work Inspiration:** Success is the biggest inspiration for me. I think once you achieve success everything inspires you to move ahead on that way. In our case success came very early, and processes rapidly when people respect and acknowledge our work.

**Female Idol:** I pick up inspiration from my everyday life, and from all different type of people I meet. In terms of ethics I inspire my mother the most, she taught me to work clean with ethical mind.

**Trials & Learning:** The difficult situation or problems come every single day and it has been 3 years, some of the situations became

second nature to me. I understand that some problems are bigger than the other but in general if we keep a right kind of mindset then problems seem smaller.

**Achievement for me:** I am yet to achieve.

**Feminism for me:** It is about everything coming like women centric, people talking about equality. According to me why we are fighting for equality, in my mind I know we all are equal.

"Set your own standard and reach out for the stars."

Sangeeta Damani



## Spoonful(L) of Customer Satisfaction

According to the Owner of Spoonful of Sugar – Sangeeta Damani to be successful in the hospitality industry customer service has to be top on the list! "In other industries one can get by with a half hearted job but in the realm of hospitality impressions you give your customers last a lifetime and impact your business in the long run. So it's always good to be on top of your game with Customer service."

**Work Inspiration:** I've got to interact with so many different people through my decade long journey and the most inspirational faces are those of my customers.

**Female Idol:** None in particular. Various women around me inspire me in different ways.

**Trials & Learning:** I love my customers I really I do! That being said it's difficult saying no to customers whose requirements is beyond our scope of

work, but I think it's Important for anyone in this business to know your limits and draw the line where necessary so as to preserve your brand values and product USP.

**Achievement for me:** Running a household and a successful business at the same time!

**Feminism for me:** Actions speak louder than words, if you want to be a part of the discussion. Instead of talking about feminism, women and people in general should work towards empowering the fairer sex.

## Bringing 'never-seen' before to platter

Hospitality Industry never fails to amaze the Owner of Cocoamaya – Deeksha Shetty, as each day brings new trends on board. She loves experimenting in her kitchen which serves well people, who these days are open to new things and want to try something that's 'never-seen' before or never read about before.

**Work Inspiration:** My family has been my biggest inspiration. leader.

**Female Idol:** To name one woman, Julia Child is someone I look up to. She started her culinary career at the age of 32 and the rest is history like we all know.

**Trials & Learning:** Being an entrepreneur on many occasions, people management, inventory management becomes a little hectic however, every day comes with a challenge and it helps me learn and grow as a person and as a

**Achievement for me:** Opening first outlet at Saki Naka.

**Feminism for me:** To me feminist is someone who supports women of all sizes and shapes. Whether women are plus-size, slim, have thighs striped with stretch marks, have faces dotted with acne or covered in contour and highlight, they all need to be included in the definition of feminism.



Deeksha Shetty

"Constantly work to make yourself better than what you were yesterday."

## Sunny side up!

"Don't allow other people's notions of success to dictate how you should lead your life."

**Chinu Vaze**



Been awarded with "50 people who change how India eats" by Conde Nast Traveller this year, Chinu aka Shilarna Vaze started her first restaurant when she was 28. According to her what sets the hospitality industry apart from other sectors is the crazy hours involved and never having a holiday off. "That's why it's lucky that I work with my husband as my partner, she quoted."

**Work Inspiration:** My team right from the dishwasher to our manager & sous chef.

**Female Idol:** Alice Waters for what she has done to giving produce and ingredients their due and also teaching children with her Edible Schoolyards.

**Trials & Learning:** When we opened our first restaurant in Goa (before our catering company in Mumbai) we had major issues with our

local landlord. We had never faced thugs before in our lives and we really didn't know how to handle it.

**Achievement for me:** Without a doubt my baby! Whatever we do and how hard we work is all for her.

**Feminism for me:** I feel feminism is palpable when you don't have to think about it, when it's just a natural way of being and everyone takes for granted that we are all equal. It's when that feeling is missing, that's when topics like feminism come up.

## Beating her way towards feat

Owner of Icing on Top, Ayushi Shah started taking orders for cookies and cupcakes when she was just 19 years old, still in college and working from home. "When I used to go to food fairs and equipment exhibitions to see what was in the market, the men at the booths would ask me to call my father or mother who was in charge before answering my questions" she quoted. But this eventually changed a few years later and all those companies calling Ayushi for business.



**Ayushi Shah**

**Work Inspiration:** My Father. He is extremely hardworking, has achieved his goals in life and more. He can work 24/7 and still be up for something new.

**Trials & Learning:** When I started my Central Bakery, I had hired some bakery chef's. These chef's knew I had little experience running a business and they also found it hard to take orders from someone young and a woman. But once they realized that I knew my baking and no one could push me around,

they started taking me seriously.

**Achievement for me:** That I expanded my property in the New York Tristate Area and am currently also retailing in stores in the US - not under the same name of Icing on Top, but Yoosh's.

**Feminism for me:** It is the empowerment of women. It can be in any field, sports, theater, hospitality or management.

"Persistence and faith is the key to successful career."

## Visionary & Believer

"Have faith in yourself, trust in your people and believe that the universe is listening - all you have to do is ask."

**Karandeep Kaur**



Karandeep's career journey involved giving up a fifteen year old career, a cushy salary and title and a big part of her life savings to take a leap and create a complete brand from scratch with absolutely no background in food production, food service or hospitality. "But knowing that it was all up to me to "LEARN" and "DO" was the best part and the biggest challenge" she quotes.

**Work Inspiration:** Quite honestly, my team is my biggest inspiration. They give me the confidence to face customers and strive for growth.

**Female Idol:** All the women that I worked with at L'oreal India have inspired me in some way or another.

**Trials & Learning:** There have been loads of situations when I was setting up the space - from rent locations, to painting issue, to situations I had

with the kitchen suppliers. Each of these were dealt with perseverance, belief in myself and my vision, support from my friends, faith in the universe and some tears.

**Achievement for me:** I think setting up C'est La Vie has been it. At that time of my life- that I did it, with the variables at that time, without knowing whether it would work or I would have to pack my bags - was the biggest challenge and the biggest achievement.

**Feminism for me:** It means equality. Judge each person by their ability not by gender.

## A pinch of sugar & poise!

Rhea Bharucha is the owner of Colaba based bakery 'Baked by Ree'. Rhea figured out her passion at a very young age and followed her dreams to be a baker and found her way out with her strengths and hard work. She had won handful of awards like Silver in Cookie and Gold in Brownie in first year and all gold in second year in Home Baker's Competition.



**Rhea Bharucha**

**Working Inspiration:** My Mother. She is a home caterer; she used to do cooking and baking.

**Female Idol:** Same as above.

**Trials and Learning:** Once there was an order of ten dozens brownies for someone's office a day before Diwali night. I stayed up all night and completed the order and even made ten dozens more due to calculation error

but I earned more because of those extras.

**Achievement for me:** Being a shy girl teaching in a workshop of 60-80 participants was achievement for me as I was very nervous.

**Feminism for me:** It basically is social, political and economical equality of men and women. Men and women should not be compared.

"Never Say No- Always Keep On Trying"

## Journey from small town to limelight!

"Hard work, patience, perseverance, honesty and focus."

**Shikha Garg**



A staunch believer of hard work, focus and targets, Shikha Garg feels awards stop a person from thrusting ahead. They acting as the zenith is not completely true. According to her Baking Industry is just a few years old field in India as against the western world. However, the boom in this industry since last five years has tried to bring India at par on the global platform. Initially it was a completely male dominated zone but now women chefs and homebakers are everywhere contributing to the industry. "The scenario now has changed and there is a wide acceptance of women counterparts. I haven't yet come across any male dominance" she quoted.

**Work Inspiration:** My husband Rajesh Garg. He teaches me how to do business and keep personal sentiments and business ideologies in two different sections.

**Female Idol:** Tina Scott Parashar. She has been my constant source of inspiration and guide in the cake industry.

**Trials & Learning:** Coming from a small town it's hard to reach out to the industry.

Often, I have to depend upon social media only which does not support every time. But difficult situations always help me to grow and bounce ahead.

**Achievement for me:** I have just started my journey. Achievements are way too far yet.

**Feminism for me:** Dedicated performance is the key to success whether the person is a man or a woman. We should not use feminism as a tool to success. Work hard to prove oneself.

## "My inspiration isn't a who, it's a what"

For Nafisa Sheikh, the owner at Purple Tree, work is just that, work. She doesn't see why it should be gender specific. "Success comes to those who strive for it, be it male or female. In some fields and situations it may be easier for men to reach their goals, if a woman is sensibly stubborn enough to listen to her own head and trust herself to reach her true potential, there is absolutely no stopping her."

**Work Inspiration:** The rewarding satisfaction at the end of each project and the fact that I've been able to help make someone's dream day a reality; that is enough inspiration to keep wanting to do what I do.

**Trials & Learning:** My area of work, Events focuses on attention to detail. Any and every wrong step can cause a difficult situation. However, most often

than not, it is solved with calm and a coordinated, strong and reliable team who are quick in action. As for challenges are concerned they need to be taken in one's stride. As for challenges in my journey, luckily I haven't faced any major issues.

**Achievement for me:** Starting up Purple Tree Events Solutions.



**Nafisa Sheikh**

"Do what you love, love what you do."

## Bold & Dexterous!

"Passion" is the only ingredient required for cooking, without passion, it would be like Food without Flavor.

### Reetu Uday Kugaji



Chef, Culinary Expert, Mentor, Food Blogger & Author, Hospitality and Food Consultant, Reetu Uday Kugaji is a big inspiration for her students. According to her Hospitality is an Industry where talent and skills speaks for a person and passion for cooking. She was awarded by Social Media "Superwomen" award in the category of Bloggers/Creators, Top 50 We Are The City India's Rising Stars 2017 and many more.

**Work Inspiration:** My biggest inspiration at work is Chef Satish Arora. He has made our nation proud – a big obeisance to him. My inspirations at my work are my students, as I grow with them.

**Female Idol:** My mother. As a kid I have grown up seeing my mother cook the most delectable cuisines for the entire family. My mother is my inspiration.

**Trials & Learning:** The major challenge I faced was tasting of Non- Vegetarian

food. As my profession demands cooking and tasting Non-Vegetarian foods & in spite of me being a pure vegetarian, I perform my duties religiously.

**Biggest Achievement:** My accomplishments are to see and witness my students grow in their careers and to be well renowned is a big pat on my back and I feel extremely proud of that.

**Feminism for me:** Feminism is not about hating men. It is not about losing your femininity. It's about equality.

## "Team help surpass hurdles"

The Executive Housekeeper – Hilton Mumbai International Airport, Ayesha Sehgal has carved her niche in the industry through her commitment, perseverance, and hard work and most important, will power. Have been awarded with Manager of the Year and Employee of the month awards, and many more, Ayesha feels that the greatest award that she have received is the love and respect of her team members.



### Ayesha Sehgal

"Keep going on till success gets tired and comes to you."

**Work Inspiration:** The genuine love for the guest satisfaction and to deliver exceptional experiences to our every hotel guest, every time inspires me to give my best at work.

**Female Idol:** Tehima Durrani, who is a Pakistani women's rights activist and author. I was inspired by her valiant efforts to counter hardships in life and for her efforts to make the world a better place for women.

**Trials & Learning:** Being a female leader over males who at times are not educated

to treat women as equal. This was challenging during my tenure at Afghanistan with a Middle East based group of hotels. For me every day at work presents a new challenge, new learning. Quite often, your team works closely with you to surpass the hurdle.

**Achievement for me:** Yet to come.

**Feminism for me:** Feminism means equal right to both genders socially and politically which should not be hyped.

## The power of Equipoise

"Honesty, loyalty and commitment is my success mantra."

**Nishtha Kapoor**



Have been honored with 'Achiever Award 2016', Nishtha Kapoor currently serves as the Finance Manager at Jaipur Marriott. She believes female executives have to work hard to find that delicate balance between times spent with family, child care and work-related issues. This requires planning and sacrifices as hospitality is an extremely intense, time and energy consuming, fast-paced industry.

**Female Idol:** My mother, she's an amazing and independent person, and source of my inspiration.

**Trials & Learning:** Careers, take any, are challenging, but it is up to you to step up to the occasion and work past the biases and set your mark. Its passion and commitment which helps overcome all hurdle at work place.

**Achievement for me:** I have been

awarded best achiever, despite challenges in managing balance between work and life. I am yet to reach pinnacle of my achievements through journey which I started in Hotel industry.

**Feminism for me:** It's about equality for both men and women and a playing field that respects the voices of women. True equality, true feminism is recognition of the dynamics that each person brings to the table.

## "Working at Industry that offers Lifestyle"

Director of Services at Renaissance Mumbai Hotel & Convention Centre, Smita Rathod feels Hospitality industry, especially hotels alongside providing great career opportunities, provides lifestyle too. It pumps immense energy to do a lot of hard work in an individual as well as courage to face any challenge. She has received a 'India Hotelier Award for 2017 Best Housekeeper of the year - Luxury to upper upscale' and 'Best Leader - Turning around the scores in shortest time' at Renaissance Mumbai.



**Smita Rathod**

"Say I can do it and don't stop till it's done."

**Work Inspiration:** Every working woman who strives to strike balance between personal and professional life is my inspiration.

**Female Idol:** Ms. Babita Kanwar taught me to live life on my terms, love my work and respect myself.

**Trials & Learning:** Difficult situations do arise many a times especially when you lead a large team of 200 plus associates. You have certain pressures and hurdles which do hamper operations. Only way to manage such situations is you got to be mentally strong. Yes at times a bit strategic

too and certainly not be afraid of taking tough steps to make things fall in your favour to smoothen your day to day operations.

**Achievement for me:** I have coached and developed many juniors of mine into successful Housekeepers.

**Feminism for me:** In my opinion Feminism is saying 'NO' to any women being treated as secondary issue. It means to me, a woman cultivating fearlessness into women more than a man doing it for her.

## Gusto for Perfection!

"Have a positive-attitude, be honest, open-minded, dedicated and have a passion for the job you do."

**Ashmita Kamble**



According to Ashmita Kamble, Executive Housekeeper, DoubleTree by Hilton Pune the hospitality industry provides industry people the opportunity to share love and care for guests creating an experience that is cherished for a lifetime. She was awarded the Best Housekeeper for Goa Region, 2016 and was also a part of multiple panels that focused on house-keeping topics.

**Work Inspiration:** My biggest inspiration at the job is seeing a guest leaving the hotel happy.

**Female Idol:** My mother has always been my inspiration.

**Trials & Learning:** It was my time at Trident Hotel, Nariman Point Mumbai when the 26/11 Mumbai terror attacks took place in November 2008. As a supervisor at the time, I had to lift the shaken morale of my team to get us working together in rebuilding the hotel, straightening out the chaos and

reinstating the hygiene level that was needed for the hotel to be opened for our guests. Through sheer hard work and never seen like before team work, we were able to open the hotel in a short period of less than a month.

**Achievement for me:** Getting to work with various brands throughout my career, having the opportunity of pre-opening few hotels.

**Feminism for me:** In today's generation, men and women both take up equal parts. No one is superior to the other.

## Pedaling through all odds

For Sutapa Das, Assistant Marketing and Communication Manager, Courtyard by Marriott Pune Chakan, her parents are catalysts for betterment. Coming from conservative family, her parents went through a great deal for providing her exposure to the outer world. When her parents allowed her to step out of home at a tender age, the society stood as an impediment, but her parents quell them. Her parent's credence was her strength to help fight against all odds and managed to emerge out in this male dominated industry.



**Sutapa Das**

**Work Inspiration:** At Courtyard by Marriott Pune Chakan, we have specially abled people working in the housekeeping department their dedication, loyalty and hard work inspire me to be better with every passing day.

**Female Idol:** My mother, she strikes a perfect balance between her personal and professional life.

**Trials & Learning:** At every point there is some or the other challenge that pops up and I am always prepared for it. The focal point where I concentrate is to pin-

point the problem and find the solution.

**Achievement for me:** It is yet to come. I am always looking to achieve more tomorrow than what I did today and I am striving to improve myself all the time.

**Feminism for me:** Feminism at its core is about equality of men and women, not "sameness." The focus should be about equal rights and equal access to opportunities. They should be treated equally in all aspects of life.

"Struggle Serves Success."

"Keep learning, unlearning and relearning!"

**Aditi Biswas**



## "Skills are gender neutral"

Learning and Training Manager – Hilton Mumbai International Airport, Aditi Biswas believes in gender neutrality. According to her in order to excel in one's choice of career one needs to continuously work upon improving one's skill sets and keep stepping out of his comfort zone. Learning and Development as a field is about connecting with people so that they are open to learn and imbibe from others.

**Work Inspiration:** I do not limit myself to getting inspired by any one person. However, members and colleagues who are good at time management and hence are able to maintain the right balance between their professional and personal life inspires me.

**Female Idol:** Sudha Murthy – She is personification of intelligence, humility and philanthropy.

**Trials & Learning:** Difficulties and hurdles are part and parcel of daily life and hence I don't have a fixed formula to handle them. However I firmly believe that staying positive and taking

your time to evaluate and then react always helps.

**Achievement for me:** Being recognized and certified as a 'Regional Train the Trainer' within a year of joining Hilton is a special one.

**Feminism for me:** To me feminism is about equality of men and women and less about proving that men and women are "same". They are not same; both have certain nature assigned roles which they are better equipped at managing. Apart from that any man made distinction is what I oppose.

## Proving Self Worth

For Urvashi M Anand, the Marketing & PR Manager it is important to fight odds, stereotypes and sail through those them. She has been awarded with Best PR Manager 2016-17 by BW Hotelier India, Top 5 contenders for 'Best PR Person' by Hotelier India and Excellence award from Accor India for successfully opening Pullman Novotel New Delhi Aerocity.



**Urvashi M Anand**

"Stay focused and calm."

**Work Inspiration:** Instead of a particular name, I find inspiration in every successful woman who breaks the barrier imposed by the society and comes out shining.

**Female Idol:** My Mother

**Trials & Learning:** Yes, in one of my previous jobs where I felt that my suggestions were not implemented, I worked twice as hard to prove myself.

Though, I overcame the situation.

**Achievement for me:** BW Hotelier awarded me 'Best PR Manager' last year. Such appreciation makes me feel that I am heading in the right direction.

**Feminism for me:** It is equality between men and women.

## Clad in Armor!

"Keep your eyes on the road, head down, one foot in front of the other, step by step at a time till you get there."

**Gauri Varma**



Chef at G's Patisserie, Gauri Varma has lot of achievements in her basket recent ones being the best Innovation in Food Technology 2017 and Best Wedding Cake of the Year 2017. She has been listed as the Top 20 startups in Food Processing – World Food India 2017 and voted as the top five 5 women entrepreneurs in India – Global Economic Summit, Hyderabad 2017.

**Work Inspiration:** It's hard for me just to pick one – there are so many chefs I admire, follow & learn from – and I am still learning.

**Female Idol:** Priyanka Chopra. Her focus, grit, determination and the fact that I feel she's fearless – she has been brave enough to try everything that came her way and took her ups and down both in her stride.

**Trials & Learning:** Every single day brings new challenges, new problems!

But ironically, if i have a super smooth day at the kitchen, the back of my mind wonders how come things are so smooth and when the next bout of impending doom will hit!

**Achievement for me:** Watching my dreams turn into reality!

**Feminism for me:** The verbatim dictionary definition of the word is self explanatory – and something that I find closest to my opinion about the concept.

## Surpassing all flaws

Nayna Nanjee, the Senior Sous chef at Oberoi, Mumbai feels fortunate to work with The Oberoi brand that believes in gender equality and women empowerment. According to her, the industry is completely driven by passion. "One can never be a perfect Chef or Manager if one doesn't have the love for it. One also needs to be selfless and learn to serve without getting egos in the way" she quoted.

**Work Inspiration:** Every one inspires in one way or the other; trainees who work with all their raw ambitious nature, the staff that put in their best every day, the ex-com team for the experience that they share and the appreciation received from our guests.

**Female Idol:** My mother.

**Trials & Learning:** I think the biggest challenge is to be work at an international

kitchen, leading a team from various countries, with their respective work cultures. This has been an enormous learning.

**Achievement for me:** That I pursued the profession I wanted to and didn't give it up.

**Feminism for me:** "Equal human rights and a freedom to choose."



**Nayna Nanjee**

"Keep going. Don't stop."

# Survival First Identity Later

Chef Sabyasachi Gorai, popularly known as Chef Saby is honored by the President of India, as well as the Varli Awards, as the 'Best Chef of India'. He has been marked as '5 people to watch out for' in Fortune India 2013 which covered only top 5 people from different fields from all over India. Chef Saby feels that an artist and a cook work on the same note, that they both entail artistic touch – it's basically an artwork on plate! He has always been smitten by the idea of creating something beautiful which was edible at the same time. The Award winning Chef from Asansol has spent about the two decades as a culinary expert.



**Q** When did you sense that being a chef is the ideal career choice for you? Please tell us about your epicurean journey, the snags and the hitches that you encountered to reach the point up to what you are today.

It's not a one night thing; it took me awhile to decide. Things started when I entered in Hotel school, in the first year I thought of being in service line, then slowly and finally I decided that I want to be a chef, and I want to be in kitchen. It was very tough and long journey because I made many sacrifices, long hours in kitchen, it was a tough choice to make but eventually I enjoy feeding people and ultimately we live for food.

**Q** You are the main force behind setting up of Olive Culinary Academy. What was the inventiveness/initiative behind this launch? How is it distinct from other academy of its kind in the country?

Olive Culinary Academy is not officially any more, it was started by me and AD Singh, but we are trying to restart it, after finalising its location in Bangluru. The academy will run under my brand name and things will finalise soon. My intention behind the academy was to teach, because I had good Chef to work under and today it is difficult to find good chefs who have time to train. So it will be a place where chef's could come and teach students.

**Q** You are well known to create vibrant pieces of Food Art and its installation. What you do to bring the best in your cuisine?

I came from an art school background before I became a chef, so my keen interest is to look food pretty. I agree that food must have taste, it must be nutritious but we eat with our eyes first. So it must be very impressive at first sight.

**Q** You have won many awards for your Food and Restaurant the biggest one being 'Best Chef of India' awarded by the President of India. Did you ever dream of such acknowledgement on the day when you entered into the culinary world? Did such recognition bring a change in your approach of cooking?

Never, I haven't though in my dreams also to have such a big recognition. I remember, I started my kitchen journey in 1993 and in 1995 in was in the basement of a five star hotel. My chef told me if you want to get success in life, don't look at watch and don't bother to see the sun, for the starting years just put your heads down and cook. In our starting journey there was just our reporting time, there

was no sign out time, we slept in bunker beds, and we were in hotel kitchens for days. At that time it was more of survival than to get recognition. The award made me more responsible as I was the only chef from the restaurant industry to get this award that too at such a young age.

**Q** You have been the Director of kitchens of AI- the Japanese Restaurant, The Love Hotel, Lap-The Club, The Beach, Olive Qutub, The Moving Kitchen by Olive. How do the menu and cuisine preparation vary at these places?

It is just as different as to paint on canvas with oil colour, water colour, fabric colour and more. It is just a canvas or plate which you approach differently. It is just the mind set to approach differently with different nationality restaurant.

**Q** After being the Director of Kitchens at Olive Bar & Kitchen, you moved on to the role as the Ring Master at Fabrica by Saby, a boutique restaurant consultancy venture and ultimately launched your own restaurant, Lavaash by Saby. Please tell us about this venture, how did it happened and the objective with which it has been set up?

Fabrica was almost like an entrepreneur journey for me, till olive I was a culinary director but I was also an employee. At 39 I got the award and at 40 I decided to do something of my own. The Fabrica is a consultancy company which does TV shows, launch books, run restaurant and more. We help others to develop their business.

**Q** How is a food entrepreneurship (owning a restaurant) different from the being a well accomplished chef?

It is very different, business has no connection with food. As a business man I have to give attention on business, but I am a chef at first place. I can never stop giving attention to cooking. A business men sees business as a object, they are not connected with it, for me I am still an artist.

**Q** What would be some quick tips you would like to give to our aspiring young chefs, your fans and our readers to achieve successful in their endeavour?

There is no shortcut for becoming chef. I have seen that everybody wants to become a celebrity chef today but you have to be celebrated for your food first. According to me the skill and the trait of art is much more important.

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## New in Position



### Suman Kumar Sharma

Bearing more than sixteen years of work experience in the hospitality industry, Suman Kumar specializes in Revenue Management and Front Office management. A Diploma in Hotel Management from Pune University, he has served with several reputed hotels including Howard Sarovar Portico and The Fern among others. Kumar's knowledge and experience in the MICE and Wedding events hosting will be a key asset for the hotel property.



### Nitin Pathak

Nitin brings almost 18 years of hospitality experience to Novotel's inner circle. In his new role Pathak will be intimately involved in overseeing all aspects of the Hotel, from making a lasting impact and achieving even higher levels of hospitality, delivering the guests the complete experience that Accor hotel's worldwide is known for, hotel programming and marketing efforts for the Upscale Business hotel that Novotel Pune already is.



### Rajesh Rawat

Rajesh Rawat, in his new role, would be heading the bakery and confectionery at the hotel. The Pastry Chef has more than fourteen years of experience and his expertise lies in creating dishes that are international in nature and adapt them to regional tastes and diets. He has worked with some of the most prolific hospitality brands such as Radisson Blu, Marriott Hotels and Resorts.



### Vasant Khot

A veteran of the hospitality industry, Chef Khot brings over twenty years of culinary experience from around the world. In his new responsibility he will now lead the cooking team. Chef Khot most recently served at the Concord Luxury Suites & Hotels, Nairobi Kenya, and South Africa where he managed multiple units as a Group Executive Chef and over saw menu creations and F&B Operations for all the Units.

# Awards

## Receiver – Andaz Delhi



Andaz Delhi has been awarded "Best New Hotel of the year" at HICSA 2018. Hotelivate, the leading hospitality consulting firm and organisers of hotel industry's leading investment summit, HICSA, announced the HICSA 2018 Hotels of the Year winners at the annual event held at Grand Hyatt Mumbai. From the 18 finalists selected from 52 nominations in five different categories, the best hotel in each category was selected on the basis of online voting by registered HICSA delegates.

## Receiver – Punjab Grill Singapore

Punjab Grill Singapore is the proud recipient of the prestigious "Asian Cuisine Restaurant of the Year" award presented by CHOPE – a leading online reservation system. The glittering ceremony of World Gourmet Summit held on 3rd April 2018 represented for excellence in Décor, Cleanliness, Food and variety, Service & Experience, Consistency and Value.



## Receiver – Mercure Dwarka



Mercure Dwarka has won the Best Hotel of the Year Award in the Mid-market hotel category at Hotel Investment Conference-South Asia (HICSA) Hotels of the Year Awards 2018 in Mumbai. HICSA is widely viewed by global industry leaders as the premier hospitality event for the South Asian region, valued for its networking opportunities and high-level contacts as much as for its content-rich sessions. The HICSA Hotels of the Year Awards were instituted to honour and recognise the most outstanding hotel developments in the previous year in South Asia.

## New in Property



### Rejuvenate yourself at Nilaya Spa at Radisson Blu Pune

Radisson Blu Pune Hinjewadi has recently opened a new Spa named Nilaya Spa. The Nilaya Spa offers a wide selection of holistic healing practices, modern rejuvenation and well-being techniques, which relieves the mind, body, and spirit. Welcome the new season with Nilaya Spa which recommends their signature therapy that would essentially be everyone's need of the hour. The therapy titled Nilaya signature Bodyworks massage- banishes the fatigue and sluggishness that sets in after the post party. The signature massage helps the mind and the body to de-stress and it soothes the senses, restore vitality and revive the spirit.

## Menu

### Kick-start your Sunday with henpecked's newest menu

Henpecked - Eat Drink Obey, a restaurant in Kalaghoda, Mumbai offers a farm to fork dining experience in the heart of South Mumbai. The motive of the restaurant being that to encourage the Indian farmers, they use the rich local produce grown and served fresh in the form of exotic preparations. Starting with healthy salads like Lettuce Beetroot & Burrata, Wild Arugula, to appetizers like Herbed Grilled Chicken Skewers. Take your taste buds on a tantalizing journey through Italy with 8 inch traditional hand-pressed Napolitano pizzas with a wide range of options. For those who prefer breakfast for lunch, you can also opt for dishes from the breakfast menu like Hen Benepict, Buttermilk Waffles and Pancakes. In the main course, you can choose from Grilled Cottage Cheese Steak, Chicken Roulade, Filet Mignon to name a few. Enjoy the exten-



sive brunch menu by pairing it with ambrosial cocktails like Pink Magic, Malto Mojito or Scarlet and with colorful mocktails like Rose Tinted, Oxyomoxy.

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# Showcase

## Neptune BI (Built in) 12 Place Settings by IFB

Be it that dreaded ritual after a meal or cleaning up after the big party, you can bank on Neptune BI. The product comes with features such as Flexible Load Option, Extra Hygiene, and Quick Program that are sure to add that extra sparkle to your dishes. This built-in dishwasher complements your modular kitchen, blending it with your kind of kitchen decor. It weighs around 50 kgs and fitment size inner dimension of 600 x 600 x 820, with a door open depth of 115 cm.



## Harmony Champagne Flute by Freelance

Harmony champagne flute is crafted from a lead-free glass with permanent clarity. It is made up with very thin and polished but strong glass quality which gives you maximize drinking pleasure. It is heat tempered to resist breakage and also to resist scratches. An exceptional piece which made in Poland, Europe. Harmony is one of the best products of Freelance for bouquets, hotels, and restaurants, and will have your guests savoring every sip.



## Flute by Stallion



This collection by Stallion has lustre and luxury written all over it. From the gleam of gold, the sheen of silver to the deep crimson hue of copper, this collection spells metal with every round of beverage it serves! Next time you pop open a bottle of Champagne, Flute from Stallion is your bet to wow the guests with some effortless etiquette and élan. Flute's tender grip, its slender feel, its unbreakable ways and that high-n- classy stemmed look is just what can make that round of champagne, a moment to remember. So toast high and enjoy the music with this fabulous barware called 'Flute'.

## Puretouch by Therapedic

This is nature's answer to a good night's sleep – natural latex rubber foam. Made from the sap of the rubber tree, these mattresses offer cooling sleep, quick response comfort, natural support, and 99.9% anti-microbial sleep surface. You'll sleep great, naturally, with PureTouch. This mattress has it all the goodness of a good night sleep.



## Rotary Rack Oven by Kar

Kar Rotary Rack Oven is the CITD National Award Winner for manufacturing safe, simple and highly efficient Rotary Rack oven for latest technology for reduced fuel consumption. These ovens are sturdy, yet elegant construction, built from superior quality materials. Quick heat recovery, two way steam generators, highly efficient insulations, simplified automatic controls for baking and steaming and its superior quality material makes the oven efficient, durable and easy to maintain. The V400 Four Trolley comes with four trolley and fourteen shelves, and can include around 840 loaves in a single-go. It is weighted around 4800 Kg approx and comes with a tray size of 400 x 600mm(15.5" x 23.5") x 8.



## Cake Planetary Mixer by Nevin's Bakery

The Cake Planetary Mixer by Nevin's Bakery Machines uses high grade raw materials that are resistance to corrosion and provides commendable functionality. The NHM - P150 comes with a capacity of 150 ltrs, with a battery capacity of 60 kgs and motor HP of 8.5. The outer body of this mixer is made up of stainless steel.



## Lavazza Blue Coffee Machine

Ideal for Star hotels, restaurants, Office pantries, Boutiques etc this Coffee Machine comes with a serving capacity of 50-100 and user friendly controls designed to consume low power. It has an automatic lock system on capsule insertion door and starts with the coffee button for programmed & manual dosing. Its draw can hold up to 25 used capsules and an electronic system to check when the draw is full. It has a double cup support rack for small and large cups.



## Voltas Visi Cooler by Voltas

The product is 320 liter vertical display cooler with tall aesthetic design and durable body and a gross volume of 120 liter. The product is made up of UV grade plastic material for long-lasting appearance and is environment friendly CFC free insulation. This has an aesthetic sleek design which comes with the door lock for restricted accessibility. This product brings an enhanced display of chocolates through glass for impulse purchase and is used for storing cold beverages, milk & dairy products.



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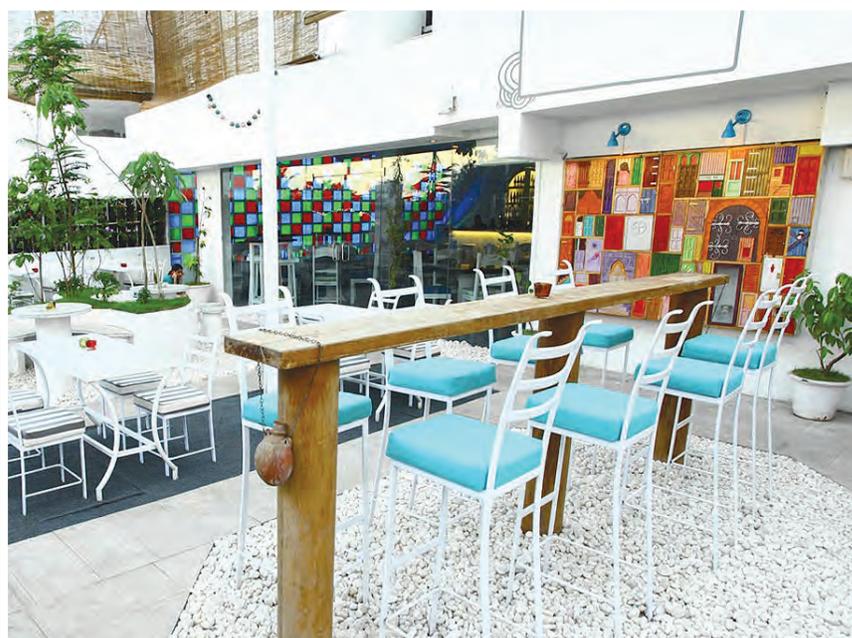
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# Quirky, but fine!

## Go-to Cafes across India



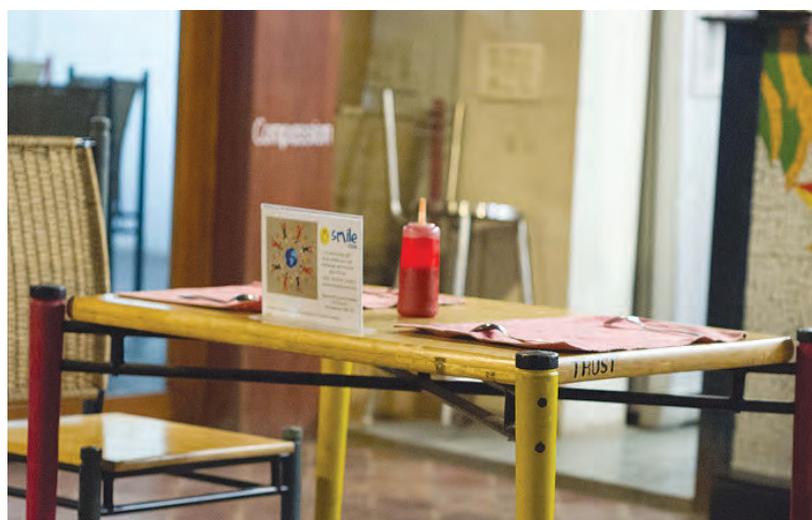
Restaurants and Cafes these days are moving towards conceptualizations – bringing new and innovative concepts in their space that well describes their policies and ideologies. These concepts are considered identity for any place since it is seen as their signature. In recent times restaurateurs and café owners are often witnessed to bring out of the box ideas – unconventional though but often

loved by its patrons. People are paying detailed attention to the conceptualization and themes of their cafes and restaurants, developing philosophies and ideas that they want their spaces to stand for and then creating decor, menus and additional facilities to further cement their concepts as well. Let's a trip to such cafes who had achieved success in creating their unique identity!

[Exclusive]

## Ciclo Cafe, Chennai

Probably, one of its kind, Ciclo Cafe is a traveller's delight for cycling enthusiasts – with its unique concept this cafe aims to make people more environmentally conscious, by encouraging them to take up cycling practice. Serving an eye delight for these enthusiasts the cafe is made up from bicycle parts and provides top-class lifestyle facilities for sales and service of premium bicycles, merchandise and accessories, expert advice on cycling, special activities and customised cycle ride.

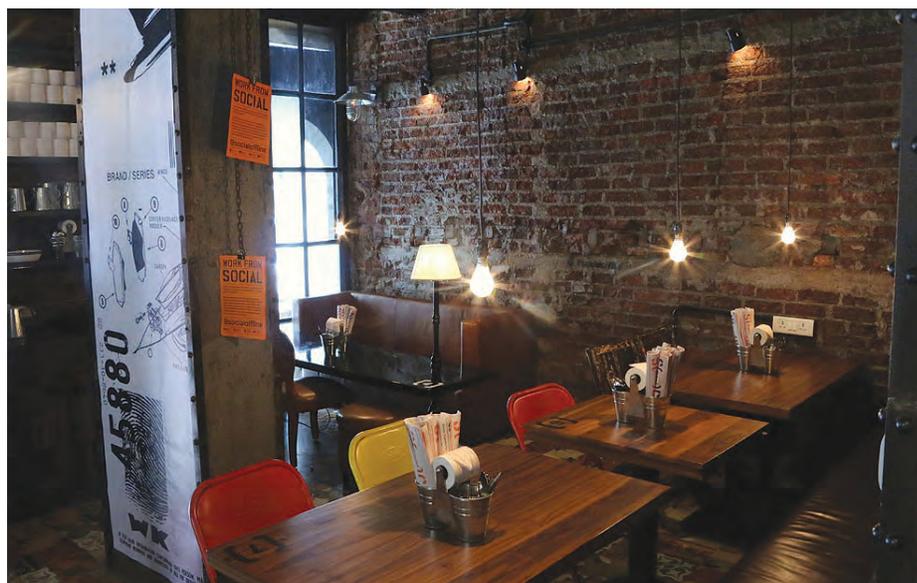


## Seva Cafe, Ahmedabad Gujarat

A place where you don't have to pay for what you eat! With one-of-a-kind sharing policy that allows all of its customers to share in the love, Seva Cafe is a place like no other with its quaint, open-air setting that allows you to enjoy the starry night as you dine there. However, this is not what sets this place apart. The people here have worked towards literally actualising the idea of 'sharing is caring'. All their meals are cooked and served to you by volunteers for free as they are a 'gift' to you by the previous visitor.

## Social Offline, Delhi

The urban hub, Social Offline is a perfect place for artists, innovators, and entrepreneurs to work outside their office, in an environment that is flexible, thought-provoking and draws generously on the spirit of collaboration – and they do it shoulder-to-shoulder with a bar, with cubicles kept far at bay. One of India's first work space models that allows millennials to connect with people offline in a setting where one can work while ordering a drink, listening to his favourite music. This cafe blends the office and cafe culture in the best way possible.



## Bar Stock Exchange, Mumbai

Got an eye for trade? Want to trade while eating and boozing? Well, The Bar Stock Exchange is your go-to place which works on the principles of the stock market! This place is India's first stock market-based pub chain where the drink prices change based on real-time demand. It has a fun concept that keeps the customers on the edge of their seats. At zero hour, when the market just opens, customers can get the drinks at their MRP rates, or less! The prices of drinks keep changing, keeping the pub as volatile as the stock-market area! The more popular the drink is, the pricey it gets!



## Hoppipola, Mumbai

Were you a scribbler in your school days? Do you reminisce those days when you mindlessly used to doodle on the last page of your notebook in between a lecture? Hoppipola is basically a place where you can drink and satisfy the child in you. Literally meaning "jumping in puddles" in Icelandic, Hoppipola is an embodiment that you don't need to be young to have fun. This place has plenty to offer for the fun play games to chilled beers!



## Pagdandi, Baner Pune

A place to get coffee, books and a good time, all at once, Pagdandi, Pune is placed delight for the book lovers. The place offers both a mini-library and cafe. The cafe is set with chairs and comfortable mattresses where you can just sit and read or even play board games for as long as you want. People can explore the stories by their favourite authors while sipping their favourite drinks. The place also hosts live acoustic jams, storytelling circles and open mic, amongst other events regularly, making it something of a regular haunt for the independent artist community.

## Biker's Cafe NH22, Ambala

Serving a traveller's refresh joint for wanderlust bikers while rolling out on their adventures. The cafe serves a highway shack for bikers to relax, eat and buy bike gears and accessories! Situated about 5 km away from Ambala Cantonment towards the North, this cafe was designed to make the biker's journey a smooth one! The owner, a biker himself, was well acquainted with the pain and discomfort of long rides.

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# FOOD on wheels



A leading global lodging company – Marriott International, Inc. has more than 6500 hotels across the globe. Recently this hotel industry giant was in the news while the inauguration of their 100th hotel in Bangalore, India. This hotel chain has diverse distinctive brands of hotels

which provide its patrons multiple provisions to choose from. Marriott Group is also known in the industry for their creative minds and innovations because improvement is always been part of their story. To attract and facilitate their customers they keep themselves up-to-date. On

the same line, they have established their very own innovation lab named 'M-Beta' where they use to redefine hospitality. M –Beta is a fine example of how they keep themselves updated which directly gives benefit to them and luxury to their customers.

## Focal Point

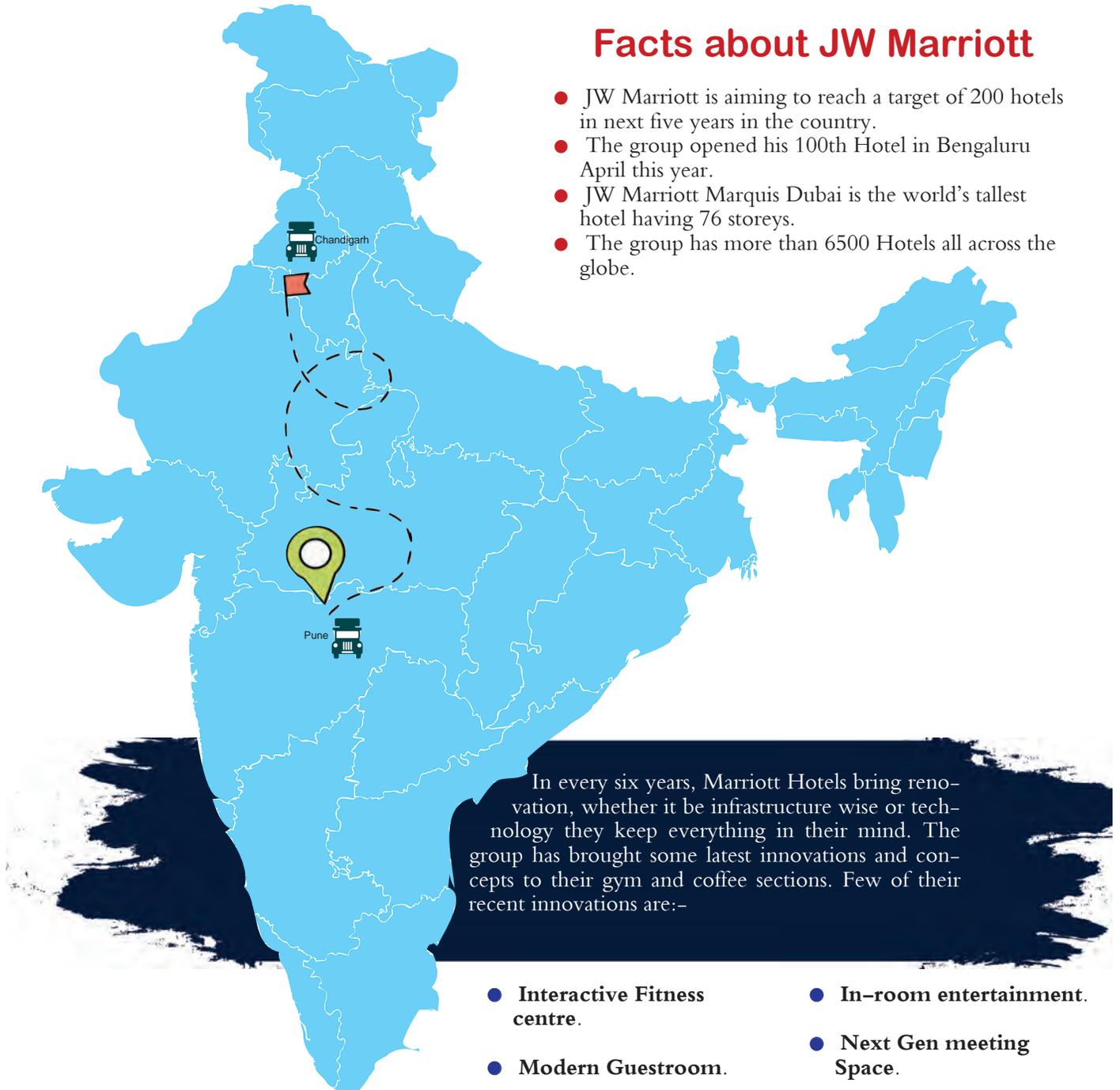
In India they came up with their all-new Food Trucks – the property is the first five-star property in India to have started food-truck facilities – the first food truck was launched by JW Marriott Pune in 2016 Pune outside the Pune Baking Company.

Maintaining the same quality and food taste, JW Marriott launched their second food truck in Chandigarh on 4th April 2018. “The truck serves an exquisite menu that offers a mix of Indian, Oriental, Western and Italian comfort food” claims Naveen Handa,

the Executive Chef at the Hotel, while speaking on the side lines of the event. He further adds, “One Unique Dish on the menu named Open Palm is designed and crafted in the shape of Chandigarh's Open Hand Monument.

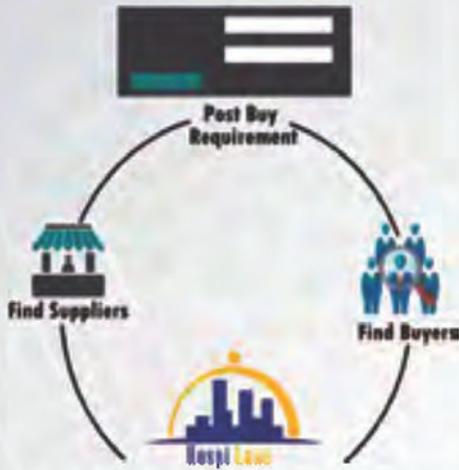
## Facts about JW Marriott

- JW Marriott is aiming to reach a target of 200 hotels in next five years in the country.
- The group opened his 100th Hotel in Bengaluru April this year.
- JW Marriott Marquis Dubai is the world's tallest hotel having 76 storeys.
- The group has more than 6500 Hotels all across the globe.



In every six years, Marriott Hotels bring renovation, whether it be infrastructure wise or technology they keep everything in their mind. The group has brought some latest innovations and concepts to their gym and coffee sections. Few of their recent innovations are:-

- **Interactive Fitness centre.**
- **Modern Guestroom.**
- **Key less entry**
- **In-room entertainment.**
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