

February'18

# Hospitality

## Lexis

RNI-MPENG/2018/74957

INR 100 Vol 01 Year 01



Hospi  
QR

## *The Tea Saga*

Dilip Suryavanshi  
The man of Wisdom

Surendra Patwa  
Minister of State for  
Culture and Tourism  
Govt. M.P.

Zorawar Kalra  
Positivity #Farzified



  
HOSPIBUZ



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# Chairperson's Note

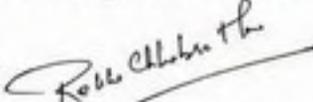
A land that bestpeaks 'Atithi Devo Bhava' emblazons everything about the Indian Hospitality Sector – where guest relations and guest experiences are the quintessence of this sector. India has a glorious heritage and art that reflects in the Food Industry basking in luscious flavors, and colors. The richness of Indian land, culture, and traditions offers plenitude to explore and cherish. Food, first served to the Almighty makes it divine, and this tradition is the soul of our Hospitality

Realm.

Taking the bequest forward with a prognostic approach, new innovations can ascend from every nook and corner in this industry. This industry is growing tech-savvy and automated while maintaining the personalized experience of the guests. Kitchens are becoming hi-tech with concepts as 'spectacular opulence', new fangled food technology like 'molecular gastronomy', and automation in housekeeping and maintenance. A wide range of careers, social media and bloggers are highly influencing the customer base. In a fast-paced industry such Hospitality, the need to understand the current trends and having a futuristic approach is paramount.

Our vision is to cover the inspiring success stories of talented people of the industry, founders of food brands, features about culinary experts, and celebrity chefs who want to globalize Indian Food, the journey of celebrated brands, hotels and restaurants reviews, keynotes from the events, latest trends in the industry, case studies, hypothesis, innovations and current news updates, maintaining a calendar for the events of the industry. We believe in bringing the analysis of the best markets, concepts, and ideas to invest in. HospiBuz is for people who believe in creating their mark on the industry, and exuberant people who want to stay ahead with the trends.

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

  
**Rekha Hora**

# HOSPITALITY LEXIS

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Hospitality World Magazine

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Our cover story 'Tea Saga' celebrates connoisseurs as well as tea lovers, who loves to bask in the taste of tea, and believes in exploring its passage through the gardens, labs, and eventually in cups for individuals to sip and savor its zest. Taking our readers on a flavoury tea voyage with tea estates and boutique hotels with panoramic view of tea experience. India ranks second in the tea production, after China, with Assam being the largest tea producing state in India. India is a pride producer of 'Darjeeling tea' renowned globally for its distinctive Muscatel flavor; 'Assam tea' that generates a brisk, strong and malty taste; 'Masala chai' that has found favour way beyond the country's borders; 'Nilgiri tea' that leaves a creamy taste in the mouth with subtle notes of dusk flowers, and many more.



**Komal Hora**  
**CEO**  
**HospiEmpire**

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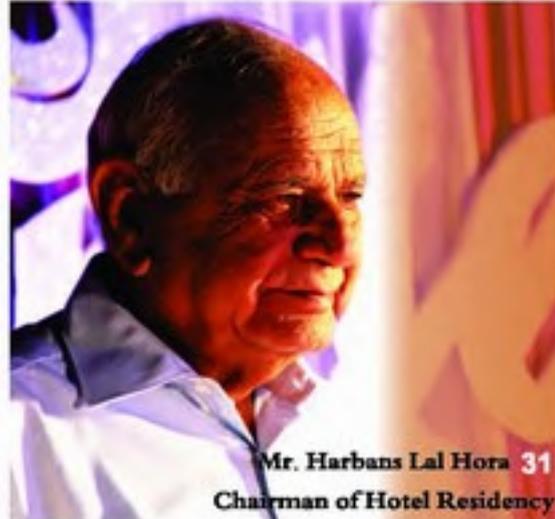
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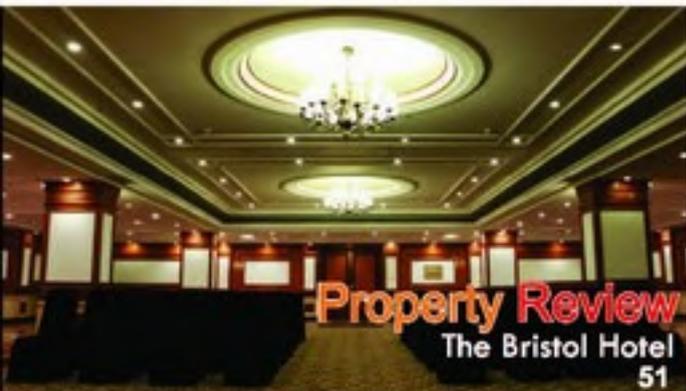
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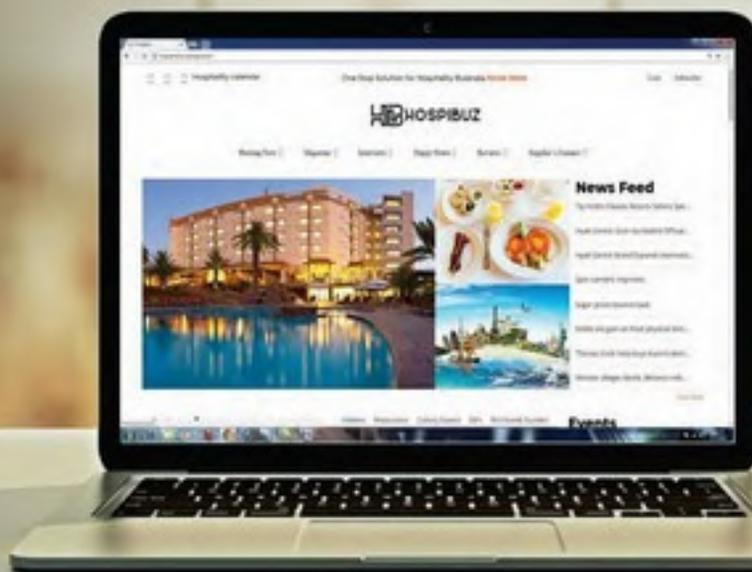
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# HRAWI HOLDS seminar on architecture trends in Hotels & Restaurants



Mr Dilip Datwani,  
President, HRAWI



Hospibuz Desk | Mumbai

The Hotel and Restaurant Association of Western India (HRAWI) held a seminar on trends in architecture specifically for hotels and restaurants in Mumbai. The seminar was addressed by some of city's renowned architects including Kozema Chitalwala of Designers-Group, Zahabiyah Gabajiwala of Za Works and her partner Yash Bansdawala. The seminar aimed at offering the city's burgeoning hotel and restaurant enterprises insights into the principal ideas around sustainable and intelligent designs. The architects shared creative concepts on how establishments could renovate spaces within their defined themes and continue to justify economics. The seminar also focused on other niche areas like kitchen designs, HVAC and sanitation which were much appreciated by the

attendees. HRAWI President Dilip Datwani in his address said, "The restaurant and hotel industry has witnessed a major transformation over the last decade and especially the leisure travel and tourism industry has observed a noticeable upsurge. Whether eating out or room accommodation, customers want to enjoy the finest services; right from food, location, design, ambience and facilities, everything has to be appealing and as unique as its menu. Through the seminar, we have tried to throw some light on the recent developments in architecture and designs for different types of restaurants and hotels. We are pleased that the architects conducted the seminar with proficiency and their opinions and ideas will benefit the many hoteliers and restaurateurs who attended it."

## HRAWI's Food Safety Training Initiative In Association With FSSAI Gathers Momentum

HRAWI initiative to get as many hospitality professionals certified in Food Safety Training & Certification (FoSTaC) programme has gained tremendous reach and response. At the recently concluded Certification for Supervisor Training in Advance Training programmes at Vadodara and Ahmedabad sixty seven hospitality professionals participated, taking the total count to one hundred and forty seven certified personnel in the Western Region. HRAWI has so far conducted four such trainings sessions across Maharashtra and Gujarat for hotels, restaurants and catering establishments to become equipped with FSSAI mandated food safety and standards requirements. "The training programme will help hotel establishments ready themselves in becoming compliant with the food safety and standards as required by the FSSAI. We have received a very good response so far and it encourages us to continuing the initiative," said Dilip Datwani, President, HRAWI.

## Govt. mandates hotels to display classification status, issues new guidelines



### Hospibuz Desk | New Delhi

All hotels will now have to mandatorily display their classification status prominently at the reception and on their websites, according to a new set of guidelines issued by the Ministry of Tourism. Ministry officials said the new set of guidelines are aimed at streamlining hotel classifications to make them simple, transparent and time-bound. The application for classification and payments of fees has been made through digital platform only and the prevalent options of application by post and payment of fees by Demand Draft has been done away with. This has ensured the eradication of possibility of delay/manipulation caused by human interference. Similarly, the time limit for ensuring compliances on deficiencies of a hotel, the prevalent system had an open ended scope without any prescribed time limit. The recent amendments have included a time limit of three months, thus removing any discretion in the matter. This will ensure a time bound compliance and speedy disposal of cases. The amendments have made it clear that liquor shops/liquor stores in the premises of the hotel other than bars will not be considered for classification under star hotels 'with alcohol' category, to remove any ambiguity. It has been made mandatory for all the hotels classified under all categories to display their classification status prominently at the reception and on their websites under a separate icon on the opening page, which will

display the order of classification issued by the Ministry of Tourism, Government of India. The amendments have included a detailed timeline within which the classification has to be completed. In every case where the required documents and procedures are fulfilled, the classification will be completed within 90 days. Event wise time limits (like inspection, uploading inspection report, submission of compliance in case of deficiencies, approval of Competent Authority and uploading of classification letter etc.) have been fixed to ensure that all the cases with no deficiency/compliance issues can be classified within 90 days of the date of application. The Ministry of Tourism believes that Hotels are an important component of the tourism product. They contribute in the overall tourism experience through the standards of facilities and services offered by them. With the aim of providing contemporary standards of facilities and services available in the hotels, the Ministry has formulated a voluntary scheme for classification of operational hotels which will be applicable to the following categories:

**Star Category Hotels:** 5 Star Deluxe, 5 Star, 4 Star, 3 Star, 2 Star & 1 Star. **Heritage Category Hotels:** Heritage Grand, Heritage Classic & Heritage.

Basic Hotel classification guidelines have been streamlined to make them simple, transparent and time bound.



## U Announces the Opening of the Newest Hotel in Bandung

### Hospibuz Desk | Thailand

U Janevalla Bandung, the newest addition of the boutique luxury U Hotels & Resorts, is ready to open its doors on 15th March 2018. Designed in a rustic modern style, the hotel will offer 119 rooms and suites with luxury bedding and many other deluxe amenities of the U brand. Located in Bandung, Indonesia, the city lies in a river basin surrounded by volcanic mountains and has cooler temperatures year-round. Bandung is the capital of West Java and the third largest city by population and second largest metropolitan area in Indonesia, approximately 140 km south east of Jakarta. U Janevalla Bandung is located on Jalan Aceh Road close to Bandung Indah Plaza and all the main shopping areas. The hotel facilities feature the Wrap & Roll all-day-dining restaurant, a library, rooftop pool bar and a gym. For meetings and social events, the hotel also provides five fully equipped

meeting rooms and one boardroom. With its unique and cutting edge architectural design combined with U's personalized services, U Janevalla will bring something new and unique to this destination.

The introductory rates start at \$63 per night in a Superior room for a stay during March 15 – October 31, 2018 including the signature Breakfast Whenever Wherever, Wi-Fi connection and U's unique services. Online reservation is available on [www.ujanevallabandung.com](http://www.ujanevallabandung.com) or emails us [reserve@uhotelsresorts.com](mailto:reserve@uhotelsresorts.com). U's unique concept of service includes 24-hour use of room which will allow guests to enjoy their room for 24 hours from check-in as well as breakfast whenever/wherever during their stay, international and local calls at cost, pre-selected amenities such as pillows, teas and soap scents which guests can choose from our online U Choose programme and much more.

# FSSAI Raises the Bar for Food Safety in Places of Worship



**Hospibuz Desk |  
New Delhi**

From Chintapurni Shakti Peeth to Meenakshi Temple & from Somnath Temple to ISKON, all major Places of Worship (PoW) gathered in the

capital to attend second workshop on Food Safety & hygiene implementation in PoW under project

BHOG. The project was launched nationwide with the support of Association of Food Scientists & Technologist India (AFSTI). All temples showed overwhelming interest in adopting this Project BHOG in their respective PoW, notably Tamil Nadu & Maharashtra. FSSAI organized second workshop in Delhi this month to review the progress of the states & to cover all other temples under this Project. FSSAI is also reaching to endowment departments & samitis to reach maximum number of PoW. Somanth Temple, Meenakshi Temple, ISKON and other eminent temples showcased their temple food/Prasad in food festival.



## Training and Certification Program Launched

**Hospibuz Desk | Florida**

The American Hotel & Lodging Educational Institute (AHLEI) has launched a new tourism-focused version of its bestselling Guest Service Gold® training and certification program designed to arm all hospitality and tourism employees with the skills they need to deliver high-caliber service to every guest, every time. In a digital world where 9 out of 10 travelers think reading online reviews is important, and 70 per cent of travelers who use review sites look at up to 20 reviews in the planning stages of their trips, it is essential that tourism businesses deliver experiences that lead to positive reviews.

## Tunnel washers at Laundrex India expo

**Hospibuz Desk | Mumbai**

Laundry professionals were able to see a tunnel laundry system during the third Laundrex India Expo, which ran until January 20 in Mumbai. The system was showcased by United Machines India Pvt Ltd. For the first time in India laundry professionals saw Tunnel Laundry system at the Expo. Tunnel washers are laundry machines capable of washing one hundred thousand linens in a day using very limited amount of water and labour. Laundrex India was able to provide the platform for national and international suppliers of equipment, chemicals and systems, services providers, distributors to enter this growing



market. Part of Asia's largest Expo on cleanliness, hygiene and sanitation besides laundry presented by VIS Group, Laundrex India's Expo is an exclusive exhibition catering to the segment. The growth in sectors like healthcare, hospitality, transport, Railways and educational institutions demands cost-effective, water-efficient, energy-efficient and quality laundry systems. The laundry market in India is fast expanding as a very organized sector.

# Hilton Announces New Leadership in India



Hilton has announced the appointments of Navjit Ahluwalia as Senior Vice President and Country Head and Jatin Khanna as Vice President and Head of Operations. Effective immediately, Ahluwalia will oversee Hilton's 33 hotels trading and under development, including the recently opened Conrad Bengaluru, while leading the company's growth strategy in the country while Khanna would assume his position next month. "India is swiftly becoming one of the fastest growing travel and tourism markets in the world. I am excited to embark on the next chapter of our journey with Navjit and Jatin, both industry veterans well-known for their accomplishments," said Alan Watts, executive vice president and president, Hilton, Asia Pacific. Both Ahluwalia and Khanna will be based in Hilton's India regional office in Gurgaon.

## Hilton Mumbai International Airport Offers 'Meet with Purpose'

Hospibuz Desk | Mumbai

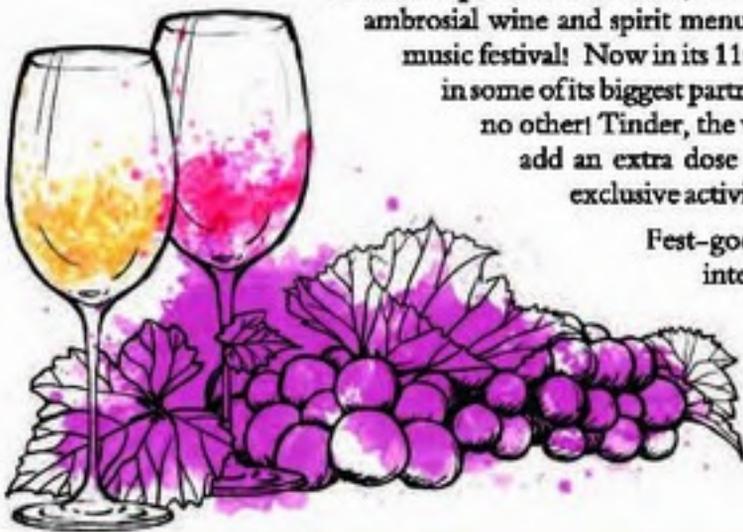
To help meeting professionals increase meeting productivity and attendee satisfaction, Hilton Mumbai International Airport has introduced 'Meet with Purpose' to all its meetings and events held at the hotel. Meeting attendees at Hilton Mumbai International Airport can now enjoy environmentally-friendly events, locally – sourced cuisine and seasonal ingredients, stimulating energetic meetings and more, as part of Hilton's innovative 'Meet with Purpose' programme. Meet with Purpose provides meeting professionals with

sustainable choices to incorporate into events that not only enhance the experiences of attendees, but also align with many customers' corporate responsibility goals. Hilton first launched its innovative Meet with Purpose programme in January 2015 in the US as a way to inspire meeting professionals to create healthier, more sustainable events using cost-effective solutions. Hilton has since worked with many meetings and events planners to offer more opportunities to make meetings more productive, memorable and meaningful through adopting eco-friendly practices and offering balanced choices to meeting attendees.

# SulaFest sets a new tune for Fest-Goers!

## Hospibuz Desk

Hear heart! Ardent travelers, music enthusiasts and foodies – there's a lot brewing at the lush green vineyards of Sula this February! SulaFest, the first world class culture event of the year, is all set to send its fest-goers on an adventure-coaster with a two-day bonanza of world music, gourmet food, and wine and spirits from across the globe. Nestled amid scenic mountainsides in the gorgeous setting of the Sula vineyards, the contemporary Indian music festival is ready to chisel this year's festivities, in a bid to make way for bigger and better engagement on-ground. Not only will SulaFest be presenting more than 100 artists from different and distinctive parts of the world, but the specially curated food menus and a large, ambrosial wine and spirit menu is sure to make a global fair out of the Indian music festival! Now in its 11th edition, the mega music festival has also roped in some of its biggest partners to provide fest-goers with an experience like no other! Tinder, the world's leading app for meeting new people will add an extra dose of coolness to SulaFest 2018 with a bunch of exclusive activities including grape-stomping and fun games.

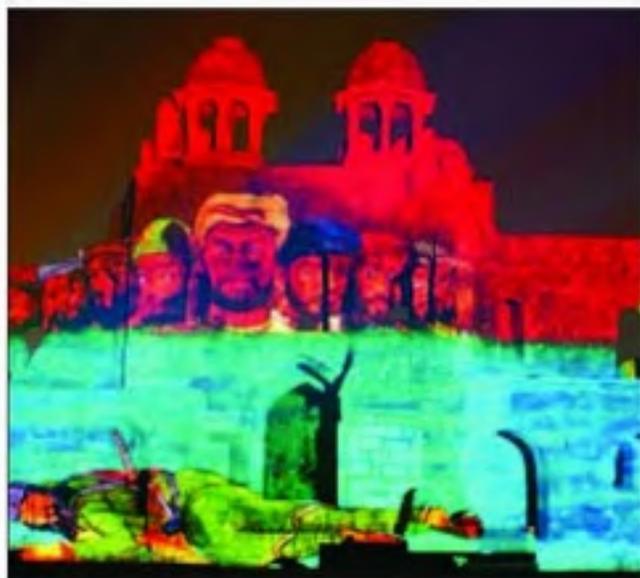


Fest-goers can look forward to some entertaining, interesting and interactive activities that include exclusive opportunities to meet and hang with your favorite artists performing at the SulaFest tent city, a distinctive grape stomping event at the vineyard, after-hours acoustic guitar and bonfire, treasure hunts, exquisite wine and food pairing sessions among so many others!

# ITDC showcases Sound & Light Show for National Bravehearts

## Hospibuz Desk | New Delhi

The extraordinary 18 children recipients of National Bravery Awards hailing from different parts of the country were invited and welcomed to a mesmerizing Sound and Light show run by India Tourism Development Corporation (ITDC) Ltd at Purana Qila, New Delhi. The Children received the National Bravery awards, for their outstanding acts of courage and tact by Prime Minister Narendra Modi on the Republic Day. ITDC presented brave-hearts the incredible 1000 years journey of rise and fall, shaping of the capital city 'Delhi' through a spell bounding Sound & Light show 'Ishq-e-Dilli'. This year, the Indian Council for child Welfare selected 18 children for National Bravery Awards. Out of 18, three of the awards are posthumous.





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88 TANDOOR



CRAPATI HOT PLATE WITH PUFFER



TILTING BULK COOKER



88 WORK TABLE WITH 1 BOTTOM SHELF



88 WORK TABLE WITH 1 BOTTOM SHELF



88 THREE SINK UNIT



SPICE TROLLEY



88 UTILITY TROLLEY



88 PLATFORM TROLLEY



88 POT RACK



88 PLATE RACK



88 SALAMANDER



88 BAIN MARIE



DISPLAY COUNTER



HOT FOOD TROLLEY



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4 DOOR VERTICAL FREEZER

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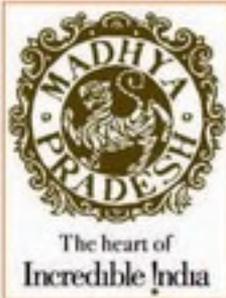
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# Spreading Horizons MP TOURISM

“

Brand ambassadors set the reflection of any brand – in our case tourism sector. The branding and publicity of a Bollywood celebrity affects the branding and publicity of tourism. However, in absence of a celebrity one can achieve the same feel with strong promotional activities. This was the reason why tourism department chose Chief Minister Shivraj Singh Chauhan as the ambassador of Madhya Pradesh Tourism.”

”



**M**adhya Pradesh has emerged as a triumphant for winning 'The Best Tourism' award for three consecutive years. It is the first Indian state to achieve this feat. "The reason behind this achievement is dedicatedly laboring under the leadership and vision of the Chief Minister Shivraj Singh Chauhan", states Mr. Surendra Patwa, Minister of State for Culture, Tourism, Farmer Welfare and Agriculture Development. According to him, the priority given

by the Chief Minister to the tourism sector alongside the dedicated working of the State Tourism Team has helped to achieve this feat. The whole team, ministers to chef – to every staff member realizes their responsibility and work accordingly to give the best of his their talent. Central Government has

allotted a budget of Rs 100 cr to the Madhya Pradesh Tourism Sector. Mr. Patwa says, "The final schemes would take around one and half months to get finalized. The budget allocation will be made with promotions i.e, tourism ads given much priority. Target will also be focused on the 'Pilgrimage Tourism' that witnesses much traffic than its contemporaries. Facilities are to be made available on the pilgrimage destinations for tourists. Although Temples Trusts and Societies help run these facilities, Madhya Pradesh Government with the help of Tourism Sector will try to promote the Pilgrimage Tourism by facilitating the tourists."

Pilgrimage Tourism faces two major challenges – security and cleanliness, and so the priority should be given to deal these challenges. Swachh Survekshan – 2017 declared Indore and Bhopal of Madhya Pradesh as the cleanest cities of India. Efforts are made to keep this standard maintained by giving cleanliness a fair prominence. Local administration is taken help with this regard. In addition, 'Buffer Zones' developments are to be done in tourist place such as Bandhavgarh, Kanha, Pench to enhance 'wildlife tourism'. For this





Bhedaghat, Madhya Pradesh

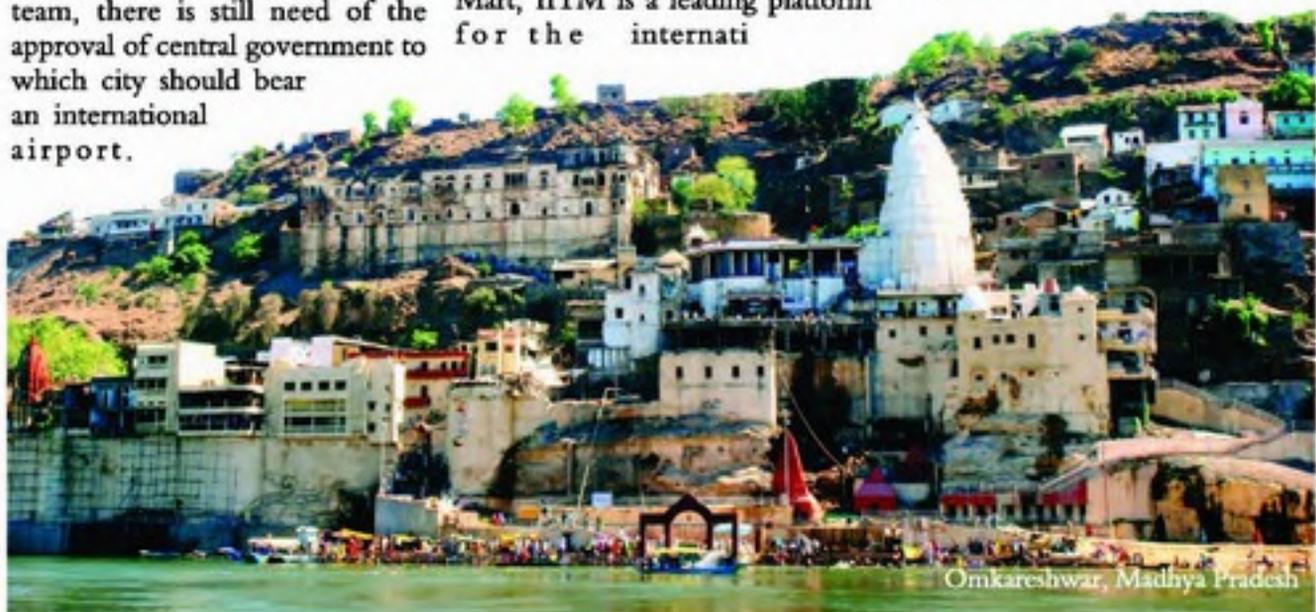
purpose some budget allocation has been made to this sector.

Efforts have been made by the Madhya Pradesh Tourism and the state CM to build international airports in the cities of Indore and Bhopal. 'Khajuraho' in the state witness the maximum foreign tourists but since the connectivity with the city is poor – many give up their plan to travel there. International airport in nearby city and better travel connectivity with 'Khajuraho' will enhance tourist number in the place. While facilities are ready with tourism team, there is still need of the approval of central government to which city should bear an international airport.

While the state face the hurdle of poor connectivity with the mainstream tourist destinations – it also face the challenge of promoting the tourism on international platforms. Tourism department have been receiving messages from various sources about poor international marketing on social media platforms or low online presence, so efforts are made to conduct seminars at international level, and exhibitions on international platforms to meet the standard mark. India International Travel Mart, IITM is a leading platform for the internati

onal travel community to come together.

Private sectors can play tremendous significance to help the state tourism grow further. State government attempts to work on the PPP model, and under this they are trying to fetch subsidies that will aid the private sector to process wayside amenities for hospitality sector are under process. This is sure to give a boost to a boost to the state tourism, thereby making its presence worldwide.



Omkareshwar, Madhya Pradesh

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January

2018

# Hospitality Specialities

Republic Day honours the date on which the Constitution of India came into effect on 26 January 1950 replacing the Government of India Act (1935) as the governing document of India. The Constitution was adopted by the Indian Constituent Assembly on 26 November 1949, and came into effect on 26 January 1950 with a democratic government system, completing the country's transition towards becoming an independent republic. 26 January was chosen as the Republic day because it was on this day in 1930 when Declaration of Indian Independence was proclaimed by the Indian National Congress as opposed to the Dominion status offered by British Regime.

**Novotel Hotels & Resorts – Goa:** Lavish and authentic buffet dishes from different parts of India were served at The Square & Food Exchange at Novotel Hotels & Resorts, Goa on the occasion of R.D. Guests relish the individuality and diversity of the country with delectable dishes served for brunch at the property. Some of the delectable dishes that were part of the buffet were MakhaneKiKheer, Samosas, Kachoris and much more.

**Shangri-La's – Eros Hotel – New Delhi:** The Republic Day weekend soaked in the grandeur of our historical monuments like India Gate and Rashtrapati Bhavan from the luxury and comfort of guest's rooms.

**Haldiram's:** celebrated the Republic Day by offering a free rasgulla on purchase of its products worth over Rs 500. The offer was for two days across the country.

**Hotel Pullman New Delhi Aerocity :** Celebrated the rich flavours of country and offered specially curated Republic Day Lunch at Food Exchange at its Multi-Cuisine Restaurant in Novotel New Delhi Aerocity. Defence personnel were provided an 50 per cent Discount on this Special.

**Singapore Star Cruise:** This Republic Day foreign hospitality industry also joined the celebrations and offered discounts on the occasion. Singapore Star Cruise joined the celebration badnwagon by offering 30 per cent discounts on the occasion of Republic Day.



**The Bristol Hotel- Gurugram:** The Bristol Hotel, Gurugram offered couple of desert delicacies namely 'carrot and asparagus cheese pie' and 'Kiwi and Orange Cheese Cak' prepared by its Executive Chef Anil Dahiya on the occasion of Republic day. Chef Dahiya has amassed a great deal of knowledge and developed numerous culinary skills, and has appeared on various cooking shows on television such as "KUCH KITCHEN SE" on Sahara Samay on Sahara NCR.

**The Brasserie - Hilton Mumbai International Airport:** offered delicious blend of regional and international cuisines and tantalize taste buds at the multi-cuisine restaurant The Brasserie. The Republic Day Specials, with lavish buffet spread, live counters and unlimited fruit based mock tails were great way to celebrate the day with family and friends.

**Flag hoisting Ceremony in Delhi-NCR:** DLF Mall of India, Noida organized flag hosting ceremony to mark the occasion and pay tribute to the valiant heroes of Indian National Army who sacrificed their life for nation's pride and security. Col VN Thapar who is proud father of Kargil war martyr Captain Vijyant Thapar was the guest of honour for the event.

**Winter Harvest Special Lazy Breakfast:** celebrated local artisans' work. They believe to frequently bring the spotlight where it should be - on their artisans working on tough terrains, yet managing to produce delicious organic ingredients. They mindfully prepared food on special occasions like the Republic Day, this year they had a winter harvest special menu over a lazy breakfast.

**Marriott Suites Pune celebrates Republic Day:** They offered an opportunity to explore the rich culinary diversity of India with an elaborate Brunch on the occasion of the 69th Republic Day! Marriott

Suites brought a lavish and patriotic brunch featuring delicacies from across the country. The menu had huge spread of specialties from different states like Punjab, Rajasthan, Delhi, Maharashtra etc.

**Holiday Inn Mumbai International Airport:** Unfurling patriotism in the air, Saptami celebrated Republic Day, with tricolour mocktails and an extensive themed buffet. Add to the patriotic spirit with a special multi cuisine menu including live cooking stations. Delve in the recipes combining flavours from the different states of India at Holiday Inn Mumbai International Airport. Indulge in lip-smacking delicacies like the famous hariyali chicken tikka from Delhi and the flavourful lasooni dal from Uttar Pradesh, leafy kothimbir wadi of Maharashtra, spicy chicken chettinad of Tamil Nadu and the tantalizing pork vindaloo of Goa.

**Radisson Blu Pune Hinjawadi:** pampered senses to taste breakfast, lunch and dinner buffet by offering offering 'Incredible Tastes from Around the Globe', an amalgamation of global cuisine. Igniting the patriotism and satiating appetite with scrumptious and delicious treats like Rajma Rassmissa, Subz Gulfam, Chou Flower Mornay, Egyptian pasta, Alwar ka mawa, Tiranga roll and many more exclusive dishes.

**JW Marriott Jaipur Resort & Spa, Jaipur:** The all new JW Marriott Jaipur Resort & Spa celebrated Republic Day by offering luxurious and comfortable staycation 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.

**Park Plaza Gurgaon:** As a tribute to the nation, a special 20 per cent discount was offered on food & soft beverages for the Army, Navy and Air Force personnel. unlimited servings of rustic, smoky &



succulent kababs were served at The Great Kabab Factory.

**Feast on a parade of flavors:** The brand-new property under Westin Hotels and Resorts in Kolkata, celebrated the 69th Republic Day with their patrons. Guests were spoilt for choice with the vast array of dishes from the Cold Seafood Section, cold cuts and cheese. On offer was Indian delicacies like 'Banarasi Tamatar Kulia Chaat', 'Gosth Pasinde', 'Rajbarir Chennar Dalna' and 'Sheer Kurma'.

**Radisson Blu Plaza Delhi Airport:** The hotel offered a DEALicious Staycation from 25th -28th January 2018 for a memorable relaxed time to spend with family.

**'Flavors of India' at Grand Mercure – Bangalore:** Revel in the spirit of India through a culinary affair from 20th to 28th January, 2018 as Grand Mercure Bangalore represented exotic Indian dishes from all over the country. Visitants were offered traditional culinary, live stations and variety of handpicked desserts that depict our rich food legacy. The 9-day celebration portrayed the regional cuisine of India through the specially curated buffet layout.

**Tantalizing Taste Buds:** Hilton Mumbai International Airport offered delicious blend of regional and international cuisines and tantalized the taste buds at the multi-cuisine restaurant The Brasserie. The Republic Day Specials, with lavish buffet spread, live counters and unlimited fruit based mock tails were great way to celebrate the day with family and friends.

**The Courtyard by Marriott Kochi Airport Hotel:** hosted "A Flavourful Tribute" as a part of Republic Day celebrations. Special celebration discounts were offered at the at MoMo Café with an exclusive lunch or dinner.

**Taj Mahal, New Delhi:** offered special stay package title staycation with the theme of discover Delhi like never before with a unique dining experience – a buffet that pioneered the concept of 'Breakfast Before Bed' in the city! The Taj Mahal, New Delhi celebrated the rich heritage of India by illuminating the hotel building with the tricolour of the Indian flag.

**Pizza Hut India:** took the occasion to celebrate the 69th Republic Day to hold celebrations for 112 First ladies of the country. Besides, opening the gateway for all women who have been first in their field whether big or small to join the celebration bandwagon.

**The Suryaa, New Delhi:** celebrated the Spirit of our Glorious Legacy with scrumptious "Republic Buffet," at its Ssence restaurant. As Republic Day treat taste buds were offered something special - The Tri-color "Republic Buffet" besides some of the signature dishes such as Tri colour cannelloni, Tri colour cottage cheese medallions, Tri color Polenta, Trio Potato, Tri color veg lasagna and more.

**Sana-di-ge – New Delhi:** offered coastal food with authentic Magalorean flavours and traditional cooking on the occasion of Republic Day. The restaurant served mouthwatering delicious tricolour seafood platter.

**Foreign Dhaba:** offered 69 per cent off on all food items to its guests this January 26 to celebrate India's 69th Republic Day.

**Arriba Mexican Grill & Tequileria:** offered special Republic Day margaritas to invoke the spirit of patriotism with orange, green and white coloured margaritas. Republic Day margaritas included Bloody Mary orange margarita, coconut Margarita and kiwi margarita.





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of Great  
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Amazing  
Ambience  
and Good Karma!

# Positivity #GetsFarzified

How often do we hear people thinking beyond their own interest, or entrepreneurs taking selfless decisions? While such cases are rare and examples might be few, inspiring incidents keep surfacing around us that keep the humane part of the crowd alive. In this fast paced world and breakneck speed of competitions, soul stirring incidents occur time after time that make us pause, retreat, look around, listen & introspect the world – that in time of adversities it has something or other to offer.

MasterChef India Judge, Zorawar Kalra is a known for many reasons across India and the world. Besides being a culinary expert, Zorawar is respected for his innovative skills, and briefing extreme details to his team to execute what he has in mind. His innovations such as Rasmalai Tres Leches or Jalebi Caviar were prepared to keep in line his pursuit to take Indian food on a global scale.

Recently, Bengaluru witnessed the humane side of Zorawar Kalra when he made Farzi Café, UB City Wheel Chair accessible for its customers, who love and wish to visit restaurants to satiate their taste buds. The incident came to limelight when a customer, who is recovering from spinal cord injury brought up the issue of inaccessibility to few famous eateries in Bengaluru, which only have staircases as an access to get an entry into them. Upon the call Farzi Café, Bengaluru was the first eatery to get a portable ramp made for wheelchair users. This sets an example for other restaurants and eateries to follow the same as this would add convenience to challenged

people who are forced to see the world on wheel chairs. There are thousands of wheel chair using people in India who are missing out great food, and impeccable ambiance that various eateries offer, what Zorawar did is a sure boost to their spirits.

An MBA from Bentley University, Boston he started his maiden venture with Punjab Grill that started from a small food court outlet in 2006 in Gurgaon's Metropolitan Mall. Recipient of 'Restaurateur of the Year' – 2016 by Vir Sanghvi at Eazydiner Awards, and listed among top 50 Influential Young Indians by GQ in the same year, Zorawar is sure to attribute more to the world than his culinary and innovation expertise.

**Zorawar the man of details, numbers and culinary innovations, adds flavors of good karma on his platter. Setting an example for not just the culinary world, but for every business world, the Return On Investment of customer experience is not always profits but way beyond.**

# The Man of Wisdom

“At Dilip Buildcon people are treated as family, rather than as co-employees. Employees need employer’s trust, a belief that employer will stand with them in their bad times. For any organization, success lies in hands of employees so developing their trust and support is paramount, this is how he defined Love quotient which is beyond emotional quotient.”



Dilip Suryavanshi with sons, Rohan (left) and Karan (right)

"Life does not work on specific rules or principles, a tea seller can become the Prime Minister, or a rich can become poor. People who work hard, and are consistent on their pursuits never loose. To tackle the stepping-stones however, one should keep away from negative people. A firm believer in Karma, he deems that the Almighty help those whose karmas are good."

Self made man ruling the business world, Mr. Dilip Suryavanshi, Chairman and Managing Director of Dilp Buildcon Limited (DBL) completed his civil engineering in 1979, thereafter joined a soya bean extraction factory. However, a drought in the same year forced him to look for an alternativ then he came up with the idea of a construction company, which became the turning point in his life. In 1988, with a small start and a great vision, he starting his journey of building his own empire 'Dilip Buildcon' by undertaking construction of small residential projects, government buildings, and petrol pumps. His hardwork and passion gave him healthy returns and also allowed him to see where the next phase of growth was coming from.

When it comes to hospitality he believes "Tourism is a

feel". To make tourism more than a business, alongside building spots, people need to cherish and preach their fundamental culture. At such tourist places, visitors aspire to be received with humility, affection, and love. This ensures they feel belonged at such places. Mr Suryavanshi describes the core of hospitality sector by saying that the service should be filled with affection and belongness. He compares the service with the love and warmth of mother's love. Mr Suryavanshi quotes the evolution of hospitality business as " Jab tak bika na tha, koi puchta na tha, tumne khareed k anmol kar diya".

Mr Suryavanshi firmly believes that 'Love Quotient' is an essential element to be a great leader. It is often considered that Emotional Quotient is an important quality for a good leader but for being the perfect employer it is necessary to have love quotient, as

**“Like Snakes and Ladder game, life consists of a number of risks. One has to be strategic and extra cautious while throwing his dice or while making a move. If one is doing you a favor, don't misinterpret that you were clever enough to get your work done. It might be the other way round, the concerned person might be just kind enough to help and save you through.”**

machines cannot replace human behavior and affection.

Madhya Pradesh is predominantly a pilgrimage destination that is visited by people across the world. Since the popularity of tourist destinations in the state is tremendous, the infrastructure needs to develop. According to Suryavanshi, Madhya Pradesh needs improved air connectivity. The idea behind improved infrastructure is not only creating a hotel but also creating an ambiance that an individual can cherish for a longer time. DBL deems in contributing 24\*7 to its business. And although had been worked on various road projects, they aim to take care of landscaping especially in tourism spots.

DBL is known across the nation to be the only ones for early completion of their tasks and was entitled bonuses by the government. Suryavanshi believes in encouraging his employees in every possible regard, that is not only limited to financial aid but also trust. At DBL, when a target is set the whole staff is well aware that they will be supported in all ways and by all means. He believes that every individual has his zeal one only need to unleash that in order for that individual to perform. As an employer, you have to make your employees realize their caliber and strength.

Mr Suryavanshi understands the worth of Tier 2 cities but sets an example that tier 2 cities serve tough learning ground – there are days when you are faced with hard challenges, however, the idea is not to give hope and be persistent with your efforts. There are chances that you can win over anything only when you're strongly willing to do so. Failure serves a better learning ground. Good times and bad times both are essential for an individual to rise higher than where

one stood the day before. Life is a result of the reaction to situations one face. At times, life is like cricket match where you have no idea about what is coming to you – slow ball, fast ball, spinner.. There are times when you hit the century and times when you are out at zero run, life is not about focusing just on the success, but also on where you lost and working hard to eliminate the reasons behind the failure. “Success and failure is nothing, but the perception of life.”

Youth, these days, are made available of everything on their finger tips with the advent of science and technology. And young generation is trying hard to grasp as much as technology as they can. While learning technology is important, learning empathy is important too. Other than this, young people should be well aware of the fact that there is no alternative to sincere and hard work! As Suryavanshi rightly says, “Jab tak bika na tha, koi puchta na tha, tumne khareed k anmol kar diya” – by this he means passion with gentle encouragement and appropriate passage can create wonders irrespective of field one is working on.



Dilip Suryavanshi with family, Karan, Anushka, Seema, Rohan Suryavanshi. (Left to Right)



# BUDGET EXPECTATIONS

As we all are aware that Budget will be announced on February 1, 2018 hence like every industry and household hospitality industry also have immense expectations from Finance Minister. HospiBuz talked to some greats of the hospitality industry and here follows what they and the industry expect from the union budget 2018-19.

“ We as Industry are hoping that ITC would be reinstated for Restaurants. Withdrawing ITC credit for only the restaurant industry goes against the entire basis of One Nation One Tax and severely impacts the profitability of the industry. We are urging the government to consider our plea and reinstate the ITC credit. We are also hoping that government would reduce income tax and take other measures to boost discretionary consumer spending which has taken a big hit since Demonetisation. ”



**Ashish Saxena**  
CEO  
Tex Mex cuisine India



**Amit Modi**  
CEO

**The Bristol, Gurugram and  
Managing Director  
Ashmiholdings Private Limited**

“Amit Modi firmly believes “The biggest expectation that the industry has from the government, at this time, is to take on an initiative on the long overdue demand of the giving the hospitality industry the status of the infrastructure sector. It is expected that India will see an almost 100 per cent rise in travelers in the next five to seven years. Another important aspect of the budget would be rationalization of the GST rates. The GST rates vary in different segments. With regard to luxury hotels it has a slab of 28 per cent whereas, the mid-segment hotels are at 18 per cent and the smaller ones at 12 per cent. The government should rationalize the GST for the luxury segments and try to boost the budget hotels for bringing down the GST. The step taken by the government to rationalize the GST on F&B is welcomed and we are looking forward to a more innovative adjustment by the government in the coming budget.”



**Satyajeet Pradhan,**  
Founder  
trip n howl

“Satyajeet Pradhan said, “India is already in the race of fastest-growing nations and is aimed to do well in the tourism sector, in next 5 years. All credit to the Government’s strategies and involvement. Tourism is contributing 6 per cent of total GDP of the country and is expected to grow exponentially every year. This would help the industry in providing more than 20 million jobs in coming years. Although the projections and current growth convey good future for the industry, however, a major challenge of traveling becoming an expensive affair for the tourists visiting India could create hiccups in the growth. Post GST implementation, cost of the holiday packages have shot up compared to other countries, thus making India as one of the expensive destination to travel. The government should plan a leniency on tax structure to this sector. Also, the infrastructure and technology standards have to be improved in the Travel sector.”

“ One of our long standing demands has been for the hospitality sector to be accorded an Infrastructure status and we wish to reiterate it for the upcoming Budget as well. The Association requests the Government to grant soft Loans to hotels with a minimum project cost of INR 25 crore as against the present INR 250 crore. We also request the Government to levy a uniform 12 per cent GST rate irrespective of the room tariffs, for all hotel categories. We've also been requesting the GST Council not to consider the Declared tariff as basis for levying the GST rate but it should be on the basis of Transaction value. We are also hoping that restaurants be given the credit for input services. These are a few of our key and most important expectations from the Govt. in the upcoming Budget. For India to put itself on the map of the tourism destinations of the world, the tourism sector is in much need of infrastructure development.



**Dilip Datwani**  
**President**  
**Hotel and Restaurant**  
**Association of Western India**  
**(HRAWI)**

“ This year's Union Budget is expected to further the government's ongoing efforts towards the promotion of tourism and hospitality in India, and bring in some much-anticipated policy changes. A thorough and continued effort is required over the next few years to bring significant improvements in the tourism infrastructure across the country. The government can look to incentivize private sector involvement in tourism infrastructure development to accelerate growth; it is also expected to act upon the NCAP announced in 2016, and improve the regional air connectivity by putting to use the underserved airports and developing new ones in tier-II and tier-III cities. While there have been efforts to improve the ease of doing business, there is still a significant scope for betterment in this area; uniformity and consistency in regulatory processes across the states through implementation of initiatives.



**T Chandra Mohan,**  
**Principal**  
**Pioneer Institute of Hotel**  
**Management**



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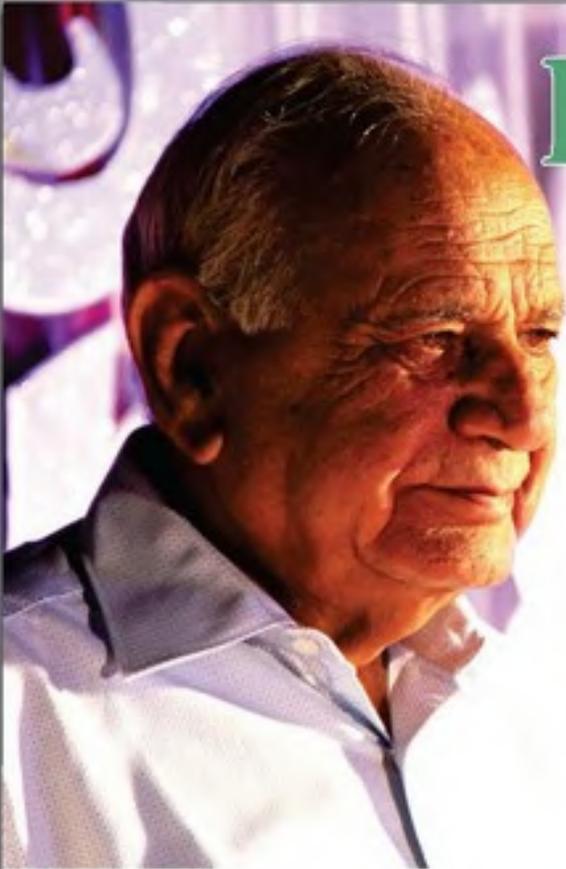
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# Kindness *mantra* for staff retention

Mr. Harbans Lal Hora  
Chairman of Hotel Residency

“

*Generosity and kindness, the essential gesture required a for being successful in the field of Hospitality. Mr. Harbans Lal Hora Chairman of Hotel Residency after observing the hard work put in by the staff of the hotel to make customers happy realized that staff would be able to provide better service when they will be happy and satisfied at their workplace. He was not settled with the question of how to make his hotel a better working place. While having Langar (food served at Gurudwaras) served, he realized that good food served with attention makes everyone feel cherished, then he decided to share the same with his son, Balbir Hora who also agreed to implement the idea immediately and got a solution for staff retention. Salary is essential part but providing good and healthy food to the staff would be an element that will create belongingness and love for the company. He made sure that three meals and four times tea be served in spacious and clear cafeteria. The staff can also have meal before joining the duty and after his duty hours as well. This gesture truly proves that Indian culture and traditions enhance business efficiency with humanitarian edge.*

”



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# Chai Startups

India's young entrepreneurs aim to cater to the present latent demand and be the class leader with their innovative start-ups. Tea is that the second most well-liked liquid within the world and it's quickly growing in quality at intervals. Tea retailers give folks with an area to fancy tea during a social setting. A bunch of startups are making an attempt to sell one thing that's inherent to India's culture and how! The ventures are neatly taking tea from the streets to cafes and lounges during a means it's never been done before. Funky names, inviting décor, cool ambiance and a young crowd – all for the love of chai and additional. Figures mirror that Indian tea trade and also the liquid café market area unit presently valued at Rs nineteen,500 large integers and Rs one, 800 crores severally. India is alleged to be the second largest tea overwhelming market within the world.

Tea retailers are gap in each massive cities, like San Francisco, Vancouver, and New York town, and tiny cities and also the future appears promising for these retailers. In step with the Tea Association of U.S.A., the tea trade grew a calculable four to five per cent in 2015, and also the retail tea sector is anticipated to own a compound annual rate (cagr) between five and half dozen per cent through 2020.

HospiBuz present to you few tea startups from across Indian, that are noted for putting unique ideas behind their setup.

## CHAAYOS

Chaayos has been the new trendsetter in the world of chai. Its main focus is on serving of 'MERI WALI CHAI', a chai created specifically to the customers' feeling the minute they place their order- be it an 'adrak tulsi kadak chai' or a 'pani kam elaichi cinnamon chai'. Their choice of twelve add-ons offers their customers a complete of our 12000 thousand ways that to create their chai at chaayos.

## CHAI POINT

Chai Point furnishes several operating professionals in Bharat, finding a decent cup of Chai may be a major challenge. In between work breaks, folks either got to satisfy themselves with substandard Chai or got to resort to tea baggage that lacks the credibility of a freshly brewed cup of chai. Sensing this gap, Chai purpose has introduced India's initial cloud primarily based platform for portable services.

BoxC provides high-quality, freshly-brewed Chai and Filter low to company corporations. The Iot-enabled 100% automatic dispenser ensures that professionals get a good tasting cup of Chai at work. We believe that an authentic cup of Chai may be an easy however powerful driving factor for excellent work days. The offerings embody Multigrain Biscuits, Mathri, Cake Rusk, Quinoa Puff, Gud Chana, Masala Peanuts and Cornflakes combine. Gud chana is that the special snack of chai purpose.

## CHAI GARAM

Chai Garam provides freshly brewed created to order overhand chai using garden-fresh ingredients. We have been serving tea and quality snacks since 2008 and have served over 2.5 Million Cups of tea across eighteen shops. And reckoning.

Chai Garam may be a specialty budget tea caffè. Their tea is freshly brewed while not the utilization of tea baggage or selling machines. Additionally, they also provide a variety of juices, milkshakes, sodas, ice teas, and snacks.

## CHAI CART

Chai carts are available in each corner in Bharat, and there are coffee homes that sell "chai lattes" everywhere the U.S.A. Once you place the two of these along, you get the genesis of a unique business. The Chai Cart provides a product and an expertise that transcends cultures and exemplifies our interconnected international world. In contrast to the busy atmosphere of cafes, their Paseo carts feel open and approachable. Their friendly chai wallahs are able to interact in language ought to customers like better to linger.



# Turbulence in BSE

CA Sanjana Mishra

After years of stagnation, INDIAN HOSPITALITY Sector has materialised as one of the key drivers of growth in the Indian service sector. Indian economy is witnessing a substantial growth where at least 7.5 per cent of the country's GDP is taken care off. As per a report published by one of the leading service providing organisation it is expected to grow @ Rs. 2796k cr. i.e. almost a 16 per cent CAGR.



Also the mushrooming middle class accompanied with the increasing disposable income has continued to support the growth of the sector. Tourism & hospitality sector's direct contribution to GDP in 2016 was US\$ 71.53 billion. In fact the total contribution estimated by NRAI @ 2.1 per cent GDP by 2021.

The Indian hospitality is expanding at a high rate globally. It contributes to the well being of one nation and the communities and promoting its growth dynamically.

All this was going steadily in the 'happily ever after' ride, but there comes a bump! The name was GST and journey takes a turn. The new journey of GST for the hospitality sector comes with new promises of tax

integration, new hopes of reduction of costs, but also with new problems of compliance procedures.

The transposition TO GST is a time for resuscitation of tax policies and removal of the peculiarities of the taxation system. The industry which was valued around US\$ 36.2 billion in FY16, prior to 1/7/17 use to pay an array of taxes thus having a cascading effect, but with the 'debut' of GST in the Indian economy the taxes have been merged in single levy.

Contrary to its appearance on the papers, the implementation is strenuous. But what effect does this all shift and revisions made has on the financial and economical aspects of all the big or small, organised or unorganised players of the industry.

They say 'EVERY ACTION HAS AN EQUAL AND OPPOSITE REACTION', So what is the reaction of the hospitality sector reports say.

Here it is.

This sector's performance is easily and instantly impacted by the amending and revamping of the socio-economical conditions of the national and international parameters. Although the economy has faced various changes, that too life changing in the past one year, but GST still tops it all. The big players of the sector have also responded to this change with volatility, though all the players have reacted to it in more or less in the same manner but there are some which has shown a good and satisfactory performance.

Since the markets have rallied for a number of reason in the past year not the least being the Indian government's inclination towards the alteration of the existing tax system.

Numbers on the exchanges which were impressive without being ostentatious for the Indian indexes some of the stocks have done even better.

The top 'baggers' of the industry which have almost

doubled the principal are :

The companies range from ROYAL ORCHIDS which had been trading at almost 15-16 per cent to EIH ASSOC. HOTELS which have been trading 2-8 per cent higher as compared to other players.

HOTEL ROYAL ORCHIDS one of the top baggers of the industry also were not saved from the after effects of GST. ROYAL ORCHID HOTELS Ltd. A

COMPANY	LATEST	PREV. CLOSE	GAINING(%)
ROYAL ORCHID HOTELS	149.15	134.55	10.9
ASIAN HOTELS (WEST)	324.00	302.00	7.3
HINDAL HOTELS	62.50	59.00	5.9
SPECIALITY REST.	124.3	118.25	5.1
HOWARD HOTELS	6.80	6.48	4.9
HOTEL RUGBY	3.22	3.07	4.9
FOMENTO RESORTS	160.00	152.70	4.8
ADVANI HOTELS	65.35	62.55	4.5
THE BYKE HOSPL.	159.70	152.90	4.4
ARAMBHIAN HOSPL.	36.00	34.50	4.4
EIH ASSOC. HOTELS	370.00	355.00	4.2
BEST EASTERN HOT	67.85	65.25	4.0
VICEROY HOTELS	17.55	16.90	3.9
SINCLAIRS HOTELS	416.80	401.35	3.9
ASIAN HOTELS (EAST)	279.00	274.15	1.8

small cap company with the current market cap of Rs. 548.08cr working on asset light business model with, its key revenues from room rent (57 per cent), beverages and food (34%) and other services (4.85 per cent).

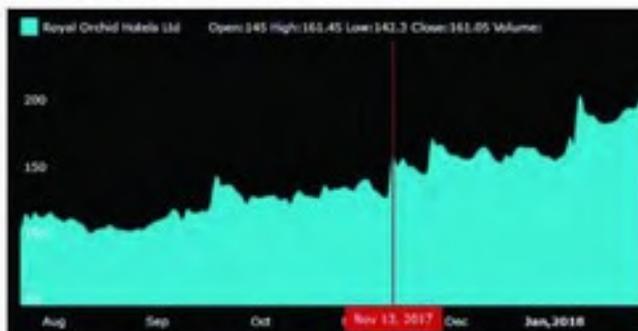
With the migration to GST they will be paying a lower tax of 18 per cent as compared to before ;pay out @ 21 per cent.the company reported a standalone sales of 24.72cr in FY17Q3 results i.e. 14.5 per cent hike from the FY17Q2 sales and reported a net profit of Rs. 3.15cr.

Though the tax expenses if looked upon has increased in the last 3 quarters but so has the income proportionally.

Of course the GST had its effect in the mid qtr that is FY17Q2 by bringing down the sale from 24.80cr to 21.59cr and subsequently the net profit from 3.35cr to 1.15 cr. The much buzz of the GST in the market had its effect on the quarterly result though the company also announced an interim dividend of 10.00 per cent on the 3 march 2017 but this was also of a very less help.

Looking at the sombre and grim state of the whole sector after the GST, FHRAI came for the rescue.

FHRAI representation with the finance ministry in the month of November offered a beacon of hope to the industry and then in the 17th GST council the much awaited results were out.



The rates were slashed ! The luxury limit was exceeded to 7500! The whole industry was a cock-a-hoop at its victory.

The stocks rallied upto 16 per cent on the BSE after the news was out. 'ROCH' stocks went on a 52 weeks high of Rs. 161/- with again of 10.9%. The poker faced market suddenly came to life with the genre of the Ministry of Finance and the efforts of FHRAI.

'Hotel industry is doing very well and in the last

Price	1 week	2 week	1 month	2 month	3 month	6 month	1 year
150.75	162.75	162.45	128.95	114.50	108.75	81.70	81.70
Gain/Loss	11.32%	10.17%	26.56%	54.25%	55.46%	51.46%	109.91%

quarter we saw 75 percent occupancy in the industry' said Amit Jaiswal, CFO of Royal Orchid in an interview to CNBC-TV18. Higher ARR and occupancy will have a better impact on margins and net profit, he added.

The same was the scenario on the tables of the ASIAN HOTELS(WEST)LTD.



Asian hotels (west) is also a small cap company with the current market cap of 343.75cr with its operations in the hospitality sector as another competent name on the list.

Asian hotels originally incorporated as CHILLWINDS hotels pvt. Ltd in 2007, The Company entered into a Scheme of Demerger with M/s Asian Hotels Limited which was further changed to ASIAN HOTELS (WEST)LTD. In 2010. Key revenue segments include room rent(64 per cent),services(5.01 per cent) and beverages and food(20 per cent)of the Turnover.



For the quarter ending on the 30th September 2017, company announced a sale of 31.49cr down from the last quarter sale of 32.75cr by -3.86 per cent & a net loss of 0.21cr.

Though suffering a loss but the company has a operating profit margin of 30.13 per cent as compared to its peers having @ 14.01 per cent.

In the past one year the hotels resorts and restaurant industry gave a return of 65.08 per cent whereas asian hotels (west) ltd. Has published a return of 35.68 per cent.

On the day of announcement of the rates slash the company stocks showed a 52 week high of 334.70



with a gain of 7 per cent.

GST has been a game changing reform for the Indian economy although the high GST rates have been detrimental to the sector which was already dampened by the liquor ban on highways and demonetisation.

But still GST can add almost a 100 BASE POINTS TO GDP GROWTH. The light relief of the luxury hotels and revision of rates was also a favourable move for the Indian hospitality industry. The impact of GST came AS a bag of mixed outcomes.

Though the people, the guests and the buyer are in the favour as it will increase the transparency and help them to understand the overall costs but still there is are many layers to unveiled.

But this only a start, there will be more to it, so stay tuned.



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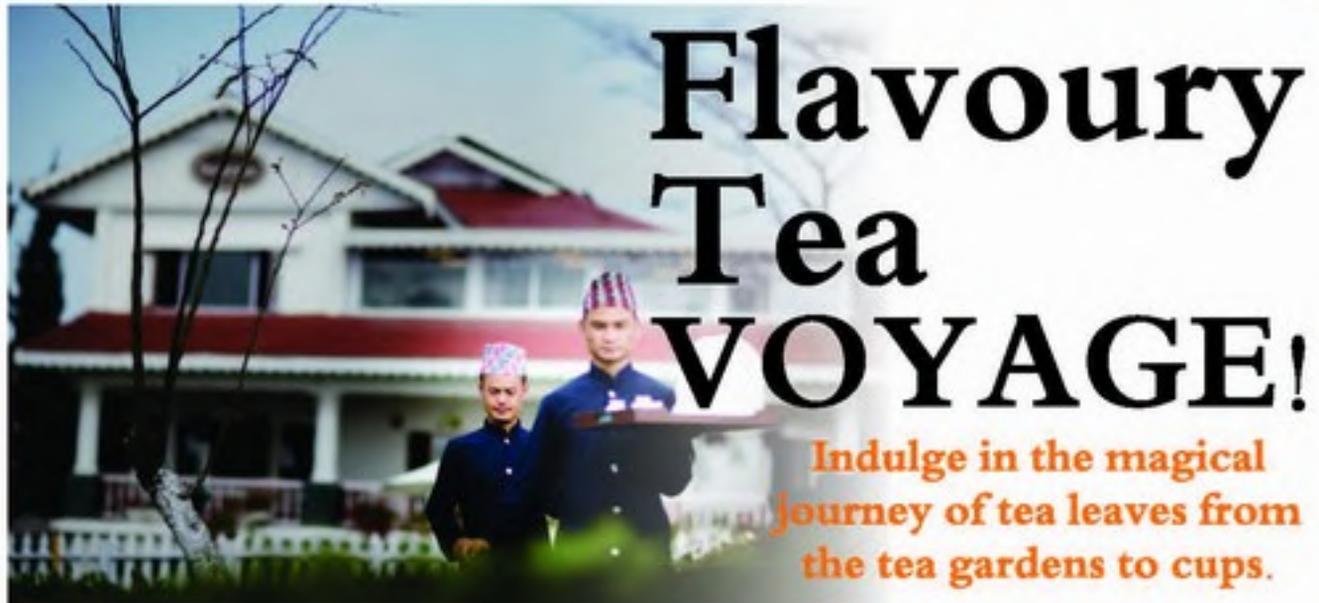
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# Flavoury Tea VOYAGE!

Indulge in the magical journey of tea leaves from the tea gardens to cups.

The idea behind the 'Sourenee Experience' is to provide an ecological haven for the tea-loving populace visiting the Sourenee Resort, away from the hustle and bustle of city life, and take back with them an experience that can be cherished for a lifetime.

Homed inside the lush green Mirik Valley of Darjeeling, Sourenee Tea Estate, and Boutique Hotel is recognized across the world to produce the fine flavoury, Orthodox 'Darjeeling' Tea. This Tea Estate and Boutique Hotel offers the customers isolation from urban hubbubs, and let them spend their times blissfully in the womb of Mother Nature. Indian soil has a lot to be unearthed and cherished and

Sourenee Estate thrives to make the most of the tea garden without disturbing the ecosystem rather adding to it. What has made this resort the plinth of

North- East pride is their amicable and eco-friendly objective of making the most of nature's gift without causing any abuse to nature. The 'Sourenee Experience' aims to take forward the legacy of India's pride and culture, bestowing the tradition in the form of cultural programmes and other areas at a global level.

Sourenee Tea Estate and Boutique Hotel is known for maintaining the culture and tradition of Darjeeling, the 'Queen of Himalayas' with performances depicting the rich heritage passed down. Darjeeling is famous for its rich and honored tradition, introduced all over the world by the British along with the famed Darjeeling tea. Sourenee believes in presenting selected performances from the rich tradition of this region, which not only provides the guests a glimpse of this rich culture but also helps the local populace to carry forward the legacy of their heritage. The rich heritage of the people of this region has been carried forward over the generations and they are proud of the same. Sourenee efforts in portraying the same to the tourists visiting their resort have not been diluted by imitations and they strive to maintain this tradition within modern environs.

Tea Tourism not only aims at the promotion of Biodiversity and preservation of ecological balance but also adds to the upliftment of the populace within the estate.



**Mrs.  
Vinita  
Bajoria**  
Director  
Sourenee  
Tea Estate &  
Boutique  
Resort



The idea behind 'Panorama of the tea garden from rooms within the Sourenee Bungalow along with the inviting packages' was to avail the visitors a humble experience of life inside tea gardens. Amongst the available spaces, without compromising on the area planted with tea bushes their present bungalow was constructed on a vacant area amongst these bushes to impart the feeling of being one with nature and taking in the magnificence of the natural surrounds of flora and fauna imbibing the fresh and clean air all around.

Tea is a homogenous beverage which is produced from the bushes by way of plucking of 'two leaves and a bud' during the season beginning from early March, the advent of spring till end November-early December, the advent of the winter season. These plucked 'two leaves and a bud' go through a process of withering, rolling, fermentation, drying, sorting and packing into sellable units, bulk to smaller unit packages. While the factory handles the above process of manufacture from the leaves plucked within Sourenee's tea estate, the manufactured tea is sold in smaller unit packages through this viewpoint outlet to such people that are interested in buying the unique Sourenee teas. Their teas which are 100%



bio-organic are made in various grades from leaf till dust, are mostly exported with a small portion sold in package form in the local market.

On being asked about the exotic glimpses of offerings within this bio-organic Tea Garden, Mrs. Vinita Bajoria, Director says, "Sourenee Tea Estate is all of 137 hectares in close proximity to the tourist town of Mirik and about two hours away from Darjeeling as well as one hour from Bagdogra, the entry point to the Darjeeling hills. For providing clean and safe teas, this estate has been following 100% bio-organic practices and makes the best of Darjeeling teas popular amongst the tea connoisseurs in the world."

"Similarly, we also offer the very best of hospitality in our unique upscale resort. Under the 'Sourenee Experience', to give the very best of this region as well as our estate, we have various outdoor packages inclusive of picnics, sightseeing to tourist spots, the special attraction being Darjeeling. There are also various trails crisscrossing the estate, which are good for trekking, providing glimpses of the local socio-economic traditions in the villages within the estate as well as nature's bounties all over", she adds.



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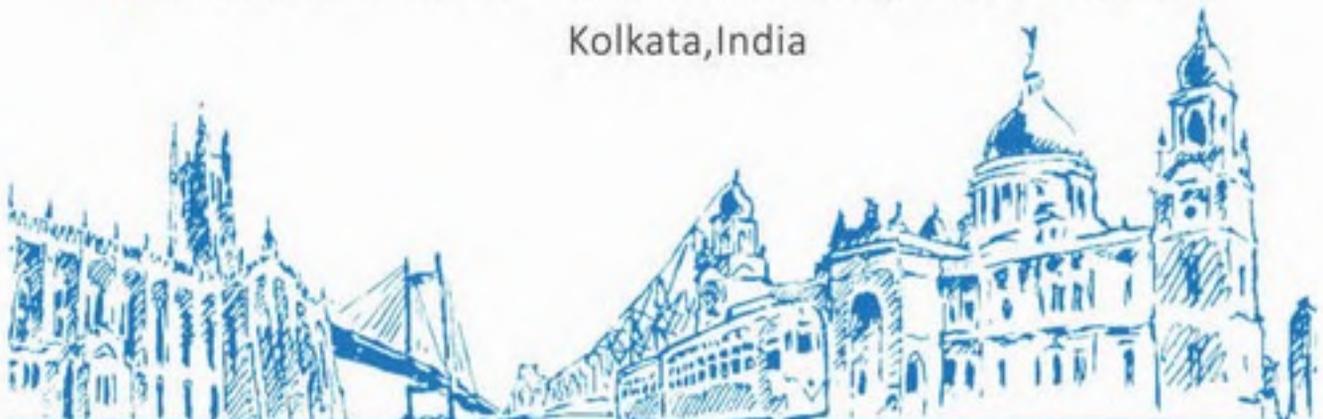
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November 2018

- B2B Trade Fair
- Conference
- Skill Building Workshop
- Competition
- Awards
- Business Matching



Khudiram Anushilan Kendra Near Netaji Indoor Stadium  
Kolkata, India



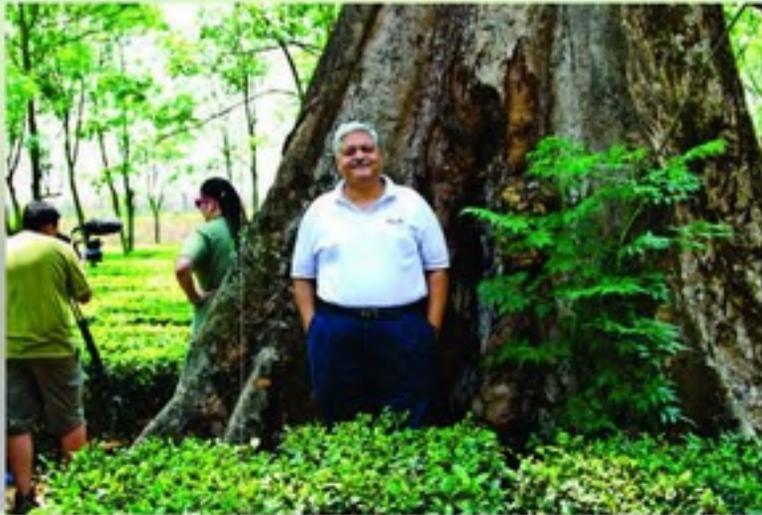
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# Setting benchmark on Tea Bizz Globalization



A family of four, Lochan family has embarked upon a tea journey where their goal is to find a model that would alleviate Indian Tea Industry to come out of its dwindling fortunes. Their aim is to shake away the slavery model of the past where a worker was not a part but a cog in the wheel that has caused a production of remarkably low quality tea. Lochan Tea started their humble beginning in 1992, while their tea operations began in 1998. Soon after, they picked up Indian family business ethics with Rajiv's son Vivek Lochan joining in their business. He soon took over the reign and streamlined the process of cultivation to consumption with innovative ideas. These innovations have won them various awards in countries such as Japan, England, and China. Customer satisfaction and their trust have been Lochan's success mantra for which they thrive to go any length and stretch. Vivek follows the trade of their teas along with other trends coming from across the world. Alongside, he keeps a tab on other commodities like Chicory, Rooibos, Chamomile, spices and much more that are carried by tea vendors across the five continents.

Rajiv Lochan joined in 1974 as a managerial staff in Jayashree Tea, owned by Birlas in South India. It was then while working with 'Jayashree Tea' that he set

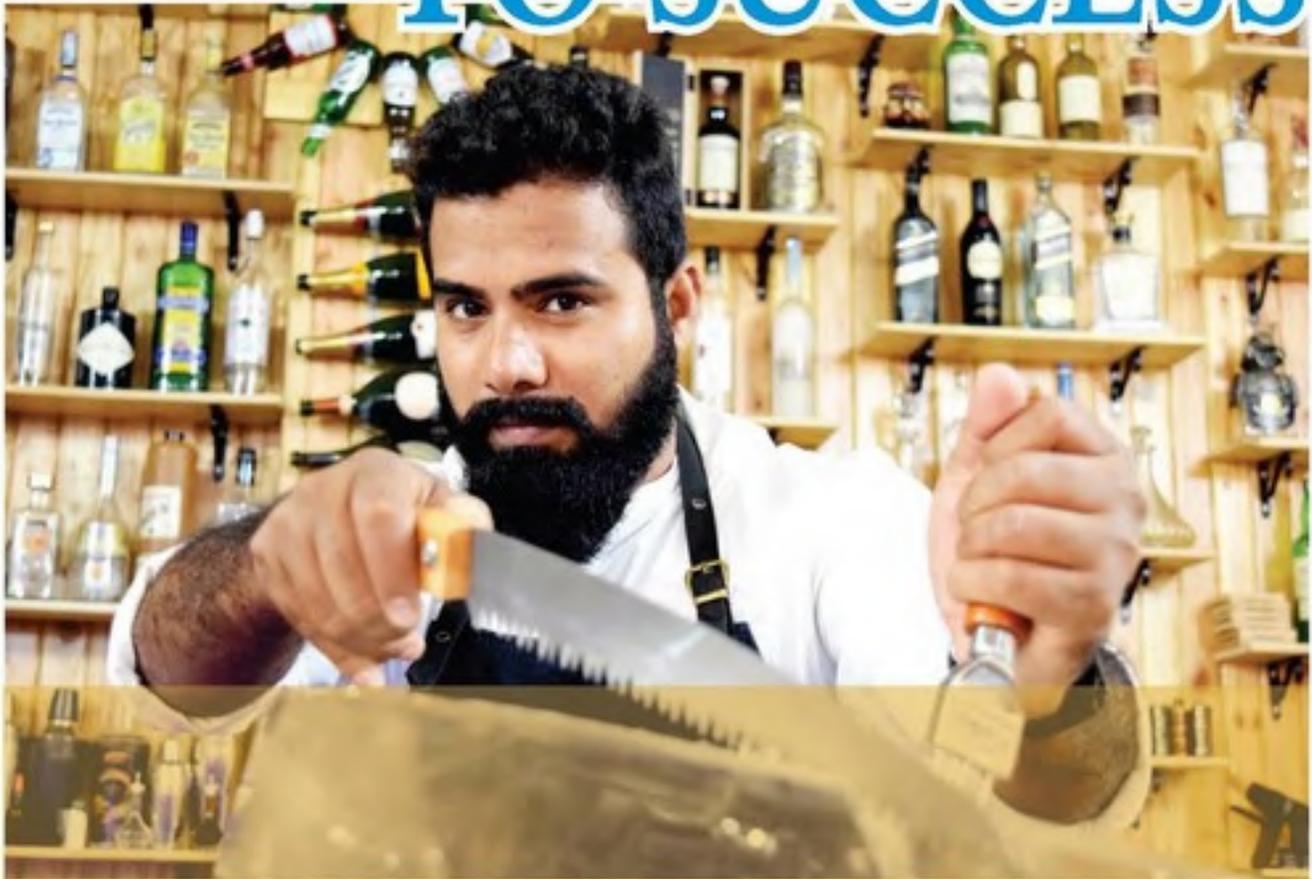
his mind to continue with his tea journey. All ingredients of Indian common drinks – tea, coffee & spices were the paradigms that led to his absolute resolution to carry forward in this business. It was between 1974 to 1997 when he set up 'Kumarika Tea Estate', Dinajpur (West Bengal) for his employers. His destiny took a turn when he decided to leave this flourishing job and decided to come up with his own idea. Thus, 'Doke Tea Farm' was born as a new endeavor of Team Lochan in part to help the local economic development challenges. It was this endeavor where Lochan family developed some unique and unparallel teas such as "Black Fusion" and "Green Diamond".

Diamond".

Rajiv's daughter, Neha Lochan, is engaged in the day-to-day operations of this small tea farm situated in the banks of Doke River, which takes its rise from the foothills of Teesta bringing waters from 18000 ft high Himalayan lakes on China border. She is also actively helping people of this area with education, better housing, and health tips. Her ideas and plans are slowly coming to fruition with projects such as social reforestation, with spices and herbs planting already being implemented. New projects to bring in more people and tourism in the farm are currently under plans. Doke Tea Farm feels a pride of its work force consisting of more females, with males taking a more background role: The entire team that develops and processes their handmade teas at Doke Tea Farm are females.

Their association with the US League of Tea Growers is educating them to adopt such practices that set them apart from the present model prevailing in India, where concepts such cultivar, genome, and oxidation are new. As Rajiv Lochan rightly says, "Remember the world is changing and the call of the hour is to change ourselves suitably."

# STIRRING WAY TO SUCCESS



Renowned Mixologist and founder of 'The Mixologist Academy of Bartending' Mr. Mohammad Ali has earned the mantle of a Mixologist after years of hard work and innovation. "From humble beginnings to developing one of the most well structured bartending schools in India, the journey has been entertaining to say the least."

Ali has worked in most reputed bars of the country. He keeps remembering states and cities over a decade of his career and that seems to be a testament to his nationwide understanding of the bar scene.

**HB:** What drew you to be a Mixologist?

**Ali:** A Mixologist is a loaded term which unfortunately has been thrown around by anyone and everyone in the hospitality industry. I got inspired by the bartending giants of the time that were handful then in the country. Their passion behind the bar, their skill with tools and their ability

to convert seemingly simple ingredients into pieces of pure art blew my mind. These pioneers drew me to the world of bartending.

**HB:** How does one go from being a bartender to being a Mixologist?

**Ali:** Being a good bartender takes experience. Learning how to be a "people person" in particular and making the drinks that the mixologist has designed for him. A good Mixologist works mostly behind the scenes and is always prepared. He designs the cocktails, creates homemade bitters and liqueurs, prepares the ingredients before the bar starts and makes sure the quality of ingredients behind the bar is always high.

**HB:** Please share your idea behind the inception of Mixologist Academy and what do you attribute this success to

**Ali:** The idea was simple; Goa is a huge

market for alcohol, thus, by extension bartending. Unfortunately, the quality of bartending in Goa was not up-to scratch and I felt like I could do more to bring about a positive change in the industry instead of just complaining about it. With a vacuum in a booming industry, success was inevitable. I was lucky to meet a talented bunch of individuals who were instrumental in making 'The Mixologist' the brand it is today.

**HB:** You have come across some of the India's Best Mixologist, who inspires you the most?

**Ali:** The bartender I have looked up to the most would definitely be Mr. Yangdup Lama. Humble and extremely talented; he has set a precedence that I look to follow. He has made a mark for India at an International level and has opened doors for bartenders everywhere.

**HB:** 'Mixologist' are artists who happens to use Bar Equipment, what's your take on this?

**Ali:** Designing a drink takes skill and years of research. Blending and balancing a drink takes an experienced eye, nose and palette. Despite this, if the presentation and general appearance of a drink is not appetising you may fail. The Japanese have taken

this to heart and present the most unlikely flavours in beautiful final products. The tools you use do not define a bartender. The tools are a means to an end.

**HB:** A Mixologist work in long shifts, shaking, stirring and muddling the whole time. Do you feel it's like being a Rock Star and yet being underrated?

**Ali:** At the end of the day, the rockstar comes to the bartender in order to wind down after a tough show. Being underrated is part of the job description. A bartender's job is to make the customer feel like a rockstar. That is what drives a good bartender.

**HB:** Being a great mixologist what advice would you like to give to budding bartenders?

**Ali:** Bartending is not just a 3 or 6 month course. It is a lifetime of study and research that drives a brilliant career. Understanding yourself as a bartender is an important trait that helps you understand your market better and develop trends within the industry. Acting on an idea is just as important as thinking one up. Most importantly, being humble will take you places. Never lose hope in this industry and contact me if you wish.





# One Man, Multiple Expertise

“

It is wonderful to have a go-to place for all hospitality and food and beverage related industry news. We wish HosiBuz all the best in your endeavour to success.

”

Mr Jaco Le Roux is a big name in the food industry, has an experience of 20 years, and long association with the most revered names in hospitality – the Hyatt Group. He began his vocation in 1994. He has worked with the group, around the world as general manager, director of Food and Beverage, and executive assistant manager.

Apart from working in his nation of origin, South Africa, he has also worked and managed five-star chains in Muscat, Istanbul, Amsterdam, Moscow, Belgrade and London that has helped him pick up an incredible comprehension of various societies.

**HosiBuz** brought to you our conversation with Mr. Jaco Le Roux, the General Manager of Hyatt Goa.

**HB:** You have been associated with Hyatt Hotels for 16 years and worked with various properties. Please tell us how does Hyatt maintain high standards throughout the globe?

**Jaco Le Roux:** Guests and our colleagues are at the heart of everything we do at all Hyatt properties across the globe. It is our constant endeavour to deliver consistent high quality, memorable experiences and service

excellence through innovation, integrity and authenticity, combined with our purpose to care for people so they can be their best.

**HB:** Please tell us how does the hotel make the holiday more enjoyable for its customers in Goa?

**Jaco Le Roux:** Being an attractive combination of culture, heritage and natural splendours, Goa becomes one of the most favourite vacation destinations in India. Picturesque nature and beaches attract tourists from all over the world. At Grand Hyatt Goa we always keep the diversity and varied expectations of our guests in mind while planning their stay with us. Through our diversity of experiences we ensure all our guests' needs are met. All this and more is personalised for each guest according to their preferences at our in-house (one-stop-shop) Resort Centre.

**HB:** What makes Grand Hyatt Goa unique and different from the other luxury resorts in Goa and how do you make sure to beat the immense competition?

**Jaco Le Roux:** We at Hyatt are in constant competition with ourselves.

Apart from working in his nation of origin, South Africa, he has also worked and managed five-star chains in Muscat, Istanbul, Amsterdam, Moscow, Belgrade and London that has helped him pick up an incredible comprehension of various societies.



We are continuously ideating to come up with ways to do things bigger and better and develop new innovative means to leave a lasting impression on our guests while being the best we can be. Everything we have to offer along with personalized guest relations combined with high service standards ensures our appetite for excellence only grows each day.

**HB:** Please share your outlook on how necessary it is to create the right balance between training and development in hotels.

**Jaco Le Roux:** Training is an important factor as it increases the efficiency and the effectiveness of both the employees and the organisation as a whole. With a well-rounded structure, keeping brand principles, vision and ethics in mind, training ensures consistent quality and service delivery.

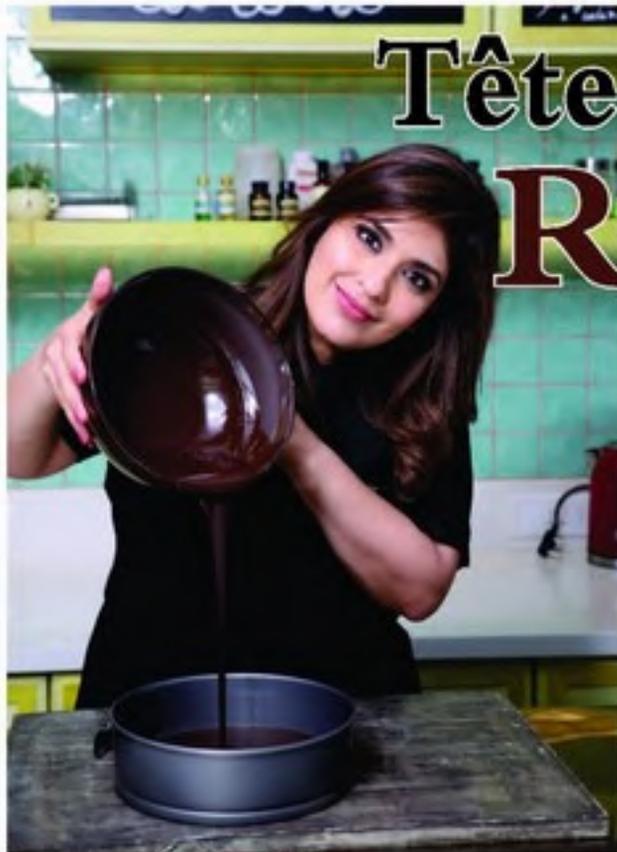
**HB:** Congratulations on receiving the award for the best MICE and Luxury resort at the Viva Goa food, travel and hospitality awards. Appreciating something

is easy but the one who has been appreciated has to do a lot in the pursuit. Please share recommendations for our readers and budding hoteliers on how awards could affect the future?

**Jaco Le Roux:** Thank you. It is very humbling to be acknowledged and keeps me and our team motivated. However our true rewards are the feedback and happy faces of our guests when they leave our hotel.

**HB:** HospiBuz is functioning on its vision to be the foremost informative journalism portal wherever industry professionals can showcase their abilities, skills and success stories. Along with your immense experience and information within the industry please share your feedback with us.

**Jaco Le Roux:** It is wonderful to have a go-to place for all hospitality and food and beverage related industry news. We wish HospiBuz all the best in your endeavour to success.



# Tête-à-Tête with Rakhee Vaswani

“Hospibuz is undoubtedly doing a great job. I feel journalism in Hospitality sector should focus on all upcoming trends and ventures. Journalism in hospitality sector plays a key role in presenting the industry in a way that it is more accessible and acceptable. Keeping that in mind, HB is a great platform for people to explore their potential and to educate the readers about various trends and growth opportunities”

The ‘desi nigella’, Rakhee Vaswani is known across India and the globe as a celebrity chef and an entrepreneur has various flairs – call her a culinary expert, or a food consultant, or a teacher, or an author, or a cooking show host. Rakhee, a food lover at heart, began her journey with cooking at a tender age of 11. Certified by Le Cordon Bleu at Gordon Ramsay’s Tante Marie in London, she is a natural with flavours and textures. Rakhee is successfully leading Palate Culinary Studio, a first of its kind international quality concept space.

**Hospibuz** serves you an exclusive interview, straight from the platter of Rakhee Vaswani to get insight of her personal life, and how she let her passion flow into her food.

**HB:** Everyone take inspiration out of something, what was yours? Tell us about your journey to the food industry?

**Rakhee:** By the grace of God, every incident in my life only brought me closer to my culinary dreams. The idea of using food as binding factor for the east and west helps me explore more and more ideas in fusion. I realised of late the

importance to establish the foundation for high-quality culinary education by building a good education system. The very reason why I recognise myself as a teacher above everything else in the food industry.

**HB:** What are some of the challenges that you faced in the Food Industry and how did you overcome it?

**Rakhee:** I had discontinued taking cooking classes in between for family reasons. It wasn’t easy as I was out of touch for a bit and also the stereotype emerges from how Indians want their wives to cook good food but when comes to watching someone on TV, they want a good-looking male chef! Times are changing though as true passion triumphs over all obstacles! It’s been 9 years and I haven’t looked back.

**HB:** Having started with 10 one-day workshops to 100+ today, how did you cope up such variations? How did your cooking style evolved with time?

**Rakhee:** Food industry is evolving tremendously in terms of trends. Keeping a track of



these trends is a huge challenge. An open mind to learn new things always helps. Even at my studio and academy, I regularly update the courses with the new trends like healthy baking, buddha bowls and super foods.

**HB:** Your book, *Picky Eaters*, has a wide range of recipes in order to make every meal appealing to kids. What was your idea behind this book?

**Rakhee:** My experience at home while dealing with my kids planted the idea for the book. Children can be very fussy with their food choices. I feel the trick is to hide the healthy ingredient with a tasty makeover. This can be done by using healthy substitutes from the primary stage.

**HB:** What's your take against increasing obesity? Any antidote to

counteract the increasing obesity among the young generation?

**Rakhee:** Today, in the search for eating tasty food, health factor is often neglected. I feel small minute changes can encourage healthy living and healing like sugar intake, carbs and cholesterol. Also inculcating healthy substitutes in our lifestyle will extensively maintain our health situation.

**HB:** You have countless admirers and followers. Please share your success Mantra with them?

**Rakhee:** It is never too late to start and once in it put all your hard work in and don't forget to smile! I feel passion and hard work can win over anything and everything irrespective of the obstacles you face. Age no-bar for passion, after all.



# AS PURE AS NATURE

## Piyush Mathur

“Talking about HospiBuz Mathur said Hospitality industry is dynamic and large hence there is always a need for the right platform to communicate the latest trends in the sector to reach out to the masses. I believe HospiBuz gives a great platform for the industry professionals to share their vision. It would be great to see HospiBuz organise some Panel and Forum discussions inviting the industry veterans to share their insights. A yearly research conducted by a publication like yours pertaining to the growing trends in the sector is also something that one can explore.”

Mr. Piyush Mathur is the Chief Executive Officer and Chief Managing Director of Hielo Beverages Private Limited. Over the past year, he is working as a core brand member to plan and strategize short and long-term goals. He has been instrumental in the expansion and diversification of Hielo's Beverages which is primarily focused on natural mineral and sparkling water. Known to be highly innovative, hard-working and energetic person, he thrives to become one of the aspiring entrepreneurs in the food and beverage industry.

Apart from the leading F&B flagship brand, his experience includes some global alignments, where he has successfully implemented the responsibilities as a Managing Director/ President at Olympus International Associates in India.

**HospiBuz** brings you an exclusive interview with Mr. Piyush Mathur.

**HB:** What motivated you to start a venture into natural mineral and sparkling water despite being one of the most aspiring entrepreneurs in the food and beverage industry?

**Mathur:** I belong to an

industrial family and as most of the business families in India my first option was to take over the family business, however I was always more inclined towards the F&B sector. The beverage Industry in India is growing exponentially and I do feel that there is still a huge need gap in this space.

I am passionate about delivering a brand that is as pure as the nature. The central focus of Peaur's natural mineral water is to offer water in its original form, getting it directly from its source, taking the aroma from the nature.

**HB:** Please tell us how Peaur products are different from other brands manufacturing water?

**Mathur:** We are committed to deliver the "pearest" (purest) form of water and juices. Every drop of Peaur is untouched! It comes straight from the banks of river Ganges, from extraction to packaging everything happens at Rishikesh with highest levels of hygiene standards.

**HB:** How does Peaur make sure that the water it manufactures serves 'more in every drop'?

**Mathur:** Our mission is to

provide a beverage that interacts, engages and be merited on the basis of its quality and the panache factor. We plan to contribute our share in the 'Make in India' initiative.

**HB:** What challenges you faced while building the brand name of the company?

**Mathur:** I believe that challenges have a tendency to deliver the best out of you. For me to venture into a completely new industry was a risk and I did encounter some road-blocks in between. The major challenge that still prevails is to help people differentiate between packaged drinking water and natural spring mountain water and its benefits to the mankind as a high rich mineral contributor to the soul.

**HB:** What are your further expansion plans for the upcoming year?

**Mathur:** Our vision is to tap all the

key markets of the country across Tier I and II cities. We are also planning to expand to other international markets and are already in talks with some of the key players in the UK and Dubai.

**HB:** What is the mantra you have followed to build up the brand name Peaur?

**Mathur:** People often ask me, why 'Peaur' and not 'Pure'. The 'eau' in the name means water in French and P&R depicts the two strong brand pillars that are "Pure" and "Refine". The best way to answer this question would be that the name speaks of our ultimate goal, we stand for and this is what we want our customers to experience through Peaur products.

**HB:** Peaur - is one of the up coming brand for juices, mineral and sparkling, please tell us about the distribution and marketing strategy of the company?

**Mathur:** We have built a very strong distribution channel for our complete product range. To start with, we are targeting all the premium convenience stores in Tier I cities. We plan to contribute our share in the Make in India initiative. We are distributing our products through all the Super Stockists, Mass Agents and all the leading distributors of India.

Currently we have introduced four variants in the juices category apart from natural mineral and sparkling water and we intend to continue expanding our horizons.

**HB:** Please tell us how your Masters in International Business from Belgium helped you to set up Peaur?

**Mathur:** My education has helped me lay down the growth strategies for my brand. I truly believe in the importance of education as it helps in adding a more global outlook to business. I have studied international business that has enabled me to understand how the global economy works and creating strategic plans for our international operations.

"We are also planning to expand to other international markets"





# Fame Re-glorified!!

Back with a Bang, Hotel Bristol

## PROPERTY REVIEW

-Nikita Hora

Dr. Amit Modi, founder of Ashmi Holding Pvt. Ltd. is one of the noted gurus in “transforming and re-branding” the lost glory of hotels with great potential. He believes that in the current era when entities with deep pockets are withdrawing from managing the hotel business, he wishes to be the ‘saviour’ of bad times, aspiring to turn around the entire scenario of their financial statements.

Dr. Amit Modi is also the CEO of Hotel Bristol, Gurugram, the first 5 – star property in the town. He took over the magnificent property with a mission to revamp and restore its lost glory. He saw great potential in the hotel which is location centric, but requires solid business plan and efficient team. He started his journey with Hotel Bristol, Gurugram



by focusing and investing huge on Food and Beverages as compare to renovating rooms and halls.

Today, Hotel Bristol is the only hotel in the city which serves delicious and mouth – watering food prepared under the supervision Padmashree awardee Chef Imitiaz Qureshi in their well – known restaurants “ Pukhtaan”. This restaurant serves as the only restaurant in and around Delhi that has the concept of Qureshi Dhaba to Qureshi Bar, the only destination for Historic India food. Pukhtaan is the place which serves THE BEST by THE BEST with the price that does not empty one’s pocket in addition, as good as the landmark places known for specific receipts.

The revamping story doesn’t end here. The Bristol Gurugram has uplifted and has the largest pillar less banquet hall in the town and in order to assure the recommendable services the menu is planned by Padmashree awardee Chef Imitiaz Qureshi himself under the catering project strategized by Chef and Dr. Amit Modi.

Hotel Bristol works with one formula – ‘Not Saying No to Any Guests’. For the entire team their client event arrangement is done after

understanding and connecting themselves with the customer’s emotions. Thus it results in delivering services beyond their guests’ exceptions. Mr. Modi is proud to state that within 6-9 months the hotels re-glorified and beating the competition with the big bang. After transforming couple of properties in metro cities he plans to tap the untapped places. i.e, Holy destination and Tier 2 and 3 cities. Inspired by Prime Minister Narendra Modi he also believes that success lie in targeting masses. In addition, he firmly thinks the international and domestic chain of hotels are focusing in developing in metro cities without realizing that disposal income lies in the smaller city.

As for Ashmi Holding it would like to break the 5 star stereotypes in the holy

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**Mr. Modi is proud to state that within six to nine months the hotels re- glorified, beating the competition with the big bang.**

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destination and build hotels in such places. The hotel should be called an epitome and known for, "Hygiene, comfort sleep and great food". His simple focus is to entertain the young professional masses who after slogging hard look for good food, good music and good drink, nothing else.

Holding an expertise in Finance he follows one logic that, "Your input will be your output hence input should be great." In his opinion, in hotel line taste of the food is the input. He feels that there is no use of building restaurant with gold leaf if the food is not delicious as no one will come to see the gold leaf. At the end of the day getting the product right makes one stand out.

Finance expertise also helped him understand customer's behavior and gave him an edge to make quick and correct decisions. His art to calculate within seconds helps him to beat the competition. He feels that

competition is immense that analyzing the cost variable can only make you sustain in the market.

Dr. Modi at the age of 26 was appointed as Director of Finance, thereafter he explored marketing and operation. Being in marketing and operation he realized that meeting around people, being open minded about new ideas and doing showcase around is very impactful. He is also champion in sales and purchase negotiations, even when the Indian economy was slow he had renegotiated the purchase contracts and saved approx. 600 million in the respective financial year.

No wonder why he has been several awards like Business Leadership award, Hospitality Leader of the year, Finance Man of the Year. He stands by his words that starting the journey from a difficult point will ensure brighter future in later times.

**“YOUR  
INPUT  
WILL BE  
YOUR  
OUTPUT  
HENCE  
INPUT  
SHOULD  
BE GREAT.”**

**8**

**EXHIBITION**

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## Indian Recipes in need of Renaissance



"Over two decades of experience in the world of culinary has made me believe that food is like oxygen to me. Food for me is God"  
 Chef  
 Reetu Uday Kugaji

Indian cuisine includes a wide variety of regional and traditional cuisines inherent to India. Indoubtably, India is a paradise of various kinds of cuisines and foods beginning from the fragrant and scrumptious curries to the Kebabs, Tikkas and Biryanis. The Herbs and spices are the most used in every kitchen to spice up the curries. A unique combination of all the techniques and old traditional methods of cooking with an incorporation of the most enchanted spices makes it worth for Visitors and tourists from all over the world to get a marvelous food experience. But as time has flown, so are most of the authentic recipes of India. The actual feel of Indian cuisine is evaporating from India itself. Are the Authentic Traditional Indian recipes disappearing? The

answer is yes. Reasons are varied right from the busy schedule, fast foods and technology which includes time-saving processes and ready to eat foods to some extent. As Chefs we owe to the generations coming in to bring back the Lost Recipes of India. Definitely it can be done by incorporating the various techniques, methods and not to forget the authentic recipes in the curriculum of culinary students.

**Hospibuz** is taking the readers along to the various recipes that we have forgotten as there are many recipes that are forgotten and needs to be restored:

**Parindemeinparinda (Uttar Pradesh)**: A lot of work goes into the pre preparation of this dish. It requires lots of patience to prepare this as the flavors have to be beautifully entrapped in to it. It is



an execution of the bigger roast, that was basically made with whole camel, stuffed with much smaller animals, one inside the other, till the smallest cavity fills up with a boiled egg. It was made with duck, chicken, quail and a boiled egg. Each bird was prepared and marinated separately and differently. The flavor of each is retained so the person consuming it will experience the aroma and flavors to the best.

**Zameendoz (Awadhi):** The term 'Zameendoz' means "Inside Earth" in Urdu. This fish dish is cooked by burying it under the ground and was traditionally prepared by itinerant hunters and nomads. With time people have forgotten this authentic cooking style and have adopted faster methods of cooking ignoring the fact that we are not only damaging our own Indian cuisine, but also are not introducing to the generations coming with the rich treasure of our very own Indian Cuisine.

**Pathar Ke Kebab (Hyderabad):** Succulent Kebabs made with tender lamb, marinated to impart flavours and cooked over a Stone (Pathary which is heated over a bed of live Charcoal.

**Phulkari Pulao (Punjab):** Prepared with rich four different varieties of Rice. Aromatic and full of flavours.

**Lehsunki Kheer (Rajasthan):** Lehsunki Kheer from Rajasthan calls for a chef's skills to carefully use alum water to remove the prominent and dominating pungent flavor and odour of garlic

**Aktori (Himachal Pradesh):** A sweet delicacy prepared on special occasions. A cake made with buckwheat mixed with wheat. Likewise we have thousands of traditional Indian recipes that have almost vanished. Sadly, food innovations have become a fashion statement and we are forgetting the original ethnic Indian cuisine. As a former Program Head- Culinary Arts with ITM IHM, Navi

Mumbai and being a Chef and mentor to thousands of budding chefs, I have tried my bit of introducing the lost recipes of India in the curriculum, where I have encouraged students to bring back the lost recipes of India. I remember two of my students who prepared Zameendoz and KanteGaliMachli, a proud moment indeed to see that the budding chefs too want to bring back our forgotten and lost recipes. This not only creates awareness among the budding chefs but when they go ahead with their extensive research, they are face mind-boggling facts like what a vast and rich treasure we have in Indian Cuisine. Positively the coming generations will bring back the lost recipes of India, the authentic flavor's and fragrance as India's colonial legacy is food. But it makes us immensely proud to be born in a Country like India, where we all consider food to be GOD. I can foresee that Indian Cuisine will make a mark on the Globe with its authentic unbeatable cuisine.

**With Culinary Regards,  
Chef Reetu Uday Kugaji**



Renaissance, Mumbai



## Anveeta Puri

Renaissance Mumbai Convention Centre Hotel has announced the appointment of Ms. Anveeta Puri as the Director of Catering Sales for the hotel. Under this designation her responsibilities will include leading and supervising the catering sales of the hotel, networking with relevant corporates, event and wedding planners, supervising the revenue generation and profit growth along with training and motivating the entire sales force of the hotel. Armed with an experience of 10 years plus in the hospitality sector, Anveeta has been associated with premium hospitality brands across India. She has been a part of the Marriott family since 2005 and has worked at various Marriott properties in different capacities for the Sales Team.

Hilton, Mumbai



## Brijesh Singh

Hilton Mumbai International Airport announced appointment of Brijesh Singh as their Food & Beverage Manager. Brijesh brings 17 years of experience to his new role at Hilton Mumbai International Airport. Brijesh has worked with esteemed brands like Oberoi Group of Hotels, Grand Hyatt and Novotel. In his last assignment, Brijesh was associated with the Sahara Star hotel, Mumbai and was heading F&B service operations. Hilton Mumbai International Airport is owned by B.D. & P. Hotels (India) Private Limited.

The Andaz, New Delhi



## Madhav Sehgal

Andaz Delhi has hired services of Madhav Sehgal as the GM of the hotel. Passionate, energetic and a person with a fond admiration for all things creative, Madhav's hospitality journey began in the year 2000. His passion saw him take up assignments in various management roles with hotel chains in Canada and India alike. Prior to joining the Andaz, his last assignment was in the capacity of a GM at Hyatt Regency Chennai, before having donned several executive roles within the brand with properties like Hyatt Bangalore and the Hyatt Regency Delhi. Apart from being an ardent hotelier, he loves to spend his free time over a good game of golf or take rides on his Harley Davidson. Meanwhile, his passion for music often helps him unwind over classic jazz beats and old school rock music.

Courtyard Marriott, Pune



## Amit Kumar

The Courtyard by Marriott Pune Chakan hired Amit Kumar as new General Manager. Prior to this, he was serving as the General Manager for Courtyard by Marriott Raipur. After beginning his career at the Grand Hyatt, Delhi, he joined JW Marriott Mumbai as a part of the pre-opening team in November 2001 as an F&B Team Leader and within a span of 3 years, he became the Assistant Banquet Manager. This quick succession in his career demonstrates his leadership and efficient management in all aspects of the hotel's operations. Beyond his strive for perfection; Kumar's exposure to operations will contribute undoubtedly to the further success of the Courtyard by Marriott Pune Chakan. During this new journey, Kumar will solidify the achievements of the hotel so far and will set the bar par excellence.

### The Westin

#### Suman Julka



Suman Julka is appointed as the Director of Sales & Marketing, The Westin Kolkata Rajarhat. Starting off as a Guest Service Officer at Grand Hyatt Delhi, Julka has an experience well over 18 years in a number of sectors. In addition to the Sales focus, she is responsible for managing the business at the hotel and positioning and establishing The Westin Kolkata Rajarhat.

#### Payal Singh



Payal Singh joins 'The Westin Kolkata Rajarhat' as Assistant Director Food and Beverage. Payal Singh would be the assistant director – food and beverage division of the Westin Kolkata Rajarhat. Trained at the prestigious Oberoi Centre of Learning and Development, Payal has specialised in Food and Beverage. She has worked with the Oberoi Group of Hotels for 11 years.

#### Ravish Ranjan Mishra



Ravish Ranjan Mishra has been appointed as Executive Sous Chef, The Westin Kolkata Rajarhat. Having extensive knowledge and hands-on experience in international & Indian cuisine, Mishra has been perfecting and excelling in the culinary field since 2008. In his current role, his primary responsibility includes overlooking and assisting in leading kitchen operations.

# Food Processing, Packaging, Food & Hospitality Exhibition

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Now indulge guilt-free with  
India Gate Quinoa

## Align your taste buds with global- gastronomic-fad from India Gate's Quinoa

Hospibuz Desk | New Delhi

Endorsing the global food-frenzy, India Gate recently launched its Quinoa brand in India, making the country a part of the global food-lifestyle bandwagon. With this launch, India Gate as a brand also expands its product portfolio, adding a new and globally trending food category. KRBL Ltd. is India's first integrated rice company with a comprehensive product chain. India Gate's brands are available in the market under the aegis of KRBL Ltd. A type of edible seed, Quinoa makes for a perfect ingredient for Indian cuisines, giving it a healthy spin, starting from Biryani to Pulaos to Upmas among others. Delving deeper in to the food trend, India Gate Marketing Head, Ayush Gupta said, "In the recent years people have shown major leaning towards healthy living and eating. However, despite this leaning, their love for junk food wins hands down that leaves them guilty of gluttony. As a result of this guilt, people started experimenting with healthy alternatives in their junk food. With the objective to Indianize the junk food concept we introduced India Gate Quinoa to suit the Indian taste buds. We aim to maintain the authenticity of the Indian food palette keeping the flavor intact. Hence we believe India Gate Quinoa will prove to be a preferred option among the buyers. Keeping up with this evolution, Quinoa is the perfect solution for all health, palate and lifestyle needs."

“

In the recent years people have shown major leaning towards healthy living and eating. However, despite this leaning, their love for junk food wins hands down that leaves them guilty of gluttony. As a result of this guilt, people started experimenting with healthy alternatives in their junk food.

**Ayush Gupta**  
India Gate  
Marketing Head

”

Millet is one of the ancient and oldest foods known to mankind. This super crop being reclaimed its importance in the current scenario of global warming, food security and recommended by renowned nutritionists and chefs across the world for its rich dietary fiber and nutritionally superior grain

# Pristine Organics offers its individual range of Millets products

Hospibuz Desk | Bengaluru

Pristine Organics, a Bangalore-based food technology & FMCG company, pioneering research in Food R&D offers 5 individual ranges of millets products namely Little Millet, Foxtail Millet, Banyard Millet, Proso Millet and Kodo Millet. Millet is one of the ancient and oldest foods known to mankind. This super crop being reclaimed its importance in the current scenario of global warming, food security and recommended by renowned nutritionists and chefs across the world for its rich dietary fiber and nutritionally superior grain. There are a total nine varieties of millets are grown across India. Pristine's range of individual millets products offers 100 per cent organic millets, rich in dietary fiber and nutrients, gluten free and vegan. The range of millets product are ideal for cholesterol, sugar level management and for weight control. Speaking about the benefits of millet, Mr. KC Raghu, Founder & MD, Pristine Organics said, "The history of millets in our food goes back to about 15 thousand years. They are nutritionally rich in complex carbohydrates, high dietary fibre, good fatty acids and phytonutrients; making it ideal for sedentary lifestyle contrary to popular belief. From ecological point of view, millets are resource conserving and climate compliant. In the last couple of years, there has been a noticeable awareness on healthy eating, as a responsible stakeholders we need to conserve diversity of diet and consequently unknowingly nutrition and human health." The company sells a variety of certified organic foods products right from baby food, cereals, biscuits, porridge, cold pressed edible oils, flour, rock salt, coffee to baby massage oil, nutritional supplements and health mix. The brand also creates personalized monthly supply of Health Basket that is

tailored diets as per the specific health condition which consists of exotic combination of diverse organic foods range. The Health Basket is available for Weight Reduction, Sugar Control, Heart Health, Pregnancy & Lactation Diet.



# Xpose – The feel of X Factor



Xpose – lounge and bar with the feel of X Factor has been opened at the NSP (Netaji Subhash Place) in Delhi. This place can give the feeling of luxury and greenery. With action and power packed ambience, the place is a complete gear of fine dining and clubbing with family and friends. The place is meant to indulge you into delicious food and drinks and makes you party all night with electronic dance music. A food menu is set as per the taste and preferences of the Delhiites. With a huge variety of both Veg and Non-Veg Dishes, with a finger licking good taste, and utter hygiene, we assure you would love to come back for more. Birryancini, to the Nutri Kulcha, the

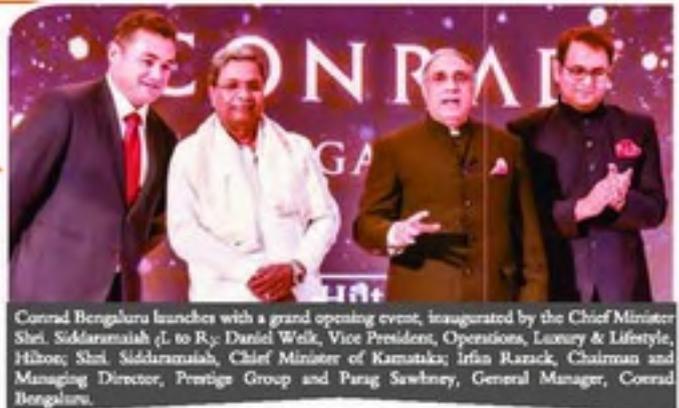


Fillet Rolls, to the Paan Firni, along with the Chicken Potli, most of the Dishes, which you find here, you won't be able to find anywhere else in India. And, if you are a Biryani Fan, this is the place, where you need to head to. The Biryani which we serve is the one, which except for Hyderabad, you won't be able to find anywhere else in India. Everything about Xpose is above excellent. Be it the Floor, or the Decoration, Flowers, or the Concept, Furniture, or the Screen, whatever you look at is the best to be found with a candle in hand too. For the Lovers of Dancing, and Dark Lights, our indoor Lounge is the best thing, and for those, who wish to enjoy the Breeze under the Moon and the Stars, we have a Rooftop Lounge. This lounge & bar is pocket friendly. The ambience, the food, and the service, whatever you look at is up to the mark. With the great ambience and food visit us on Fridays, Saturdays, and Sundays to witness some of the most entertaining evenings for yourself, and your friends as well. , still you won't feel a loot on your Pocket. We are one of the most Pocket-Friendly Lounge & Bars in Delhi, who serve such quality.

## Second Property in India

Conrad Hotels & Resorts

Soaring 24 stories above Bengaluru's Central Business District, the new luxurious hotel, Conrad Hotels & Resorts successfully expanded their second property in Bengaluru this month. This new luxurious hotel is owned by Prestige Group and managed by Hilton (NYSE: HLT), is superbly located in the city providing excellent accessibility to prime business, technology, art and entertainment luxurious guestrooms including 21 suites, Conrad Bengaluru offers five dining and bar experiences, a full-service spa and salon, abundant event space, a 24-hour fitness center and an outdoor temperature-controlled infinity pool overlooking the expanse of the city as well as a dedicated kids' pool. At Conrad Bengaluru, guests may choose to independently explore the city and be inspired by the unique experiences that are reflective of the city. Available at the concierge, the hotel offers a curated collection of 1-, 3-, and 5-hour itineraries that features an inspired view into sights, sounds, flavors and other experiences that are intrinsically Bengaluru.



Conrad Bengaluru launches with a grand opening event, inaugurated by the Chief Minister Shri. Siddaramaiah (L to R): Daniel Weik, Vice President, Operations, Luxury & Lifestyle, Hilton; Shri. Siddaramaiah, Chief Minister of Karnataka; Irfan Razack, Chairman and Managing Director, Prestige Group and Parag Sawhney, General Manager, Conrad Bengaluru.

districts. Featuring 285



Wedding Studio by Courtyard by Marriott Pune Chakan aims at giving a first-hand experience to couples who wish to have a dream wedding at the most preferred luxury hotel. The idea behind the Wedding Studio is to give couples exactly what they have envisioned their wedding to be. Right from the decor, to the theme, to the wedding concept, every smallest detail is showcased in the Wedding Studio. This helps customers to make a right choice while finalizing the concept of their big day. Couples are welcome to share their own themes and concepts which will be metamorphosed into actual by the experienced team at Courtyard Pune Chakan.

Wedding Studio  
Courtyard by  
Marriott Pune  
Chakan

## Clarks Exotica Introduces Poolside Sunday Brunch

### Hospibuz Desk | Bengaluru

Clarks Exotica Convention Resorts and Spa will now feature an exquisite Poolside Sunday Brunch at Buvette, the coffee shop. Enjoy scrumptious Sunday brunch and relaxed holiday by kissing the blue watered pool and experience the nature from its core. The designed-to-laze, Buvette virtually kisses the pool and the tables outside bring you even closer to the sun-drenched water. Clarks Exotica includes a special "kiddo pool" and park for the children, making it the perfect abode for families as well. The brunch also features open woodfire pizzas, designed by the famous 'Forno by Marco' who specialize in wood and gas fired pizza ovens.



## NEW in MENU

### Grand Mercure, Bangalore

#### Winter Cocktails Recipes



Grand Mercure Bangalore has reinvented their winter menu with Strawberry Sparkler, and Sadhu. Grab a sweater, sit on the porch, and sip on these delicious yet easy-to-make fall drinks. Fortified with liquor and spiced with seasonal flavours, like cinnamon, nutmeg and star anise, these winter cocktails are comfort in a glass. Forget the fire, warm yourself up with one of these winter cocktails that will make you feel a little toastier. Indulge in some of the most delectable recipes that are sure to please your palate this winter straight from the kitchens of Grand Mercure Bangalore.

#### Strawberry Sparkler, and Sadhu

### The Artful Baker, New Delhi

#### Coffee Delight



With the temperature dropping with each passing day this season, the urge to relish warming winter drinks is on a rise. The Artful Baker is all set to introduce Bicerin, traditional hot drink native to Torino, Italy made of coffee, chocolate, foamed milk to chase away the winter chills. Bicerin has a journey of its own, going back centuries in time with key distinctive fact that in this indulgent beverage, the three components are carefully layered in the glass rather than being mixed together.

#### Bicerin

### Honk, New Delhi

#### Asian à la carte



Setting a trailblazing paradigm in Asian inspired street cuisine in New Delhi, Honk, the bistro-style specialty restaurant features a contemporary Asian à la carte menu at the swank and stylish gourmet haven at the upscale hotel. Pullman New Delhi Aerocity announced the launch of the outlet's exciting menu. For the increasing number of food gourmards in New Delhi, this comes as a refreshing blessing. While the food takes inspiration from the street-style cuisine popular in Asia, the presentation and décor is distinctly natural. The menu has been carefully designed to showcase culinary influences from the diverse regions of Asia.

#### Bento Boxes, Traditional Pan Asian Curries, Udon Noodles, Mongolian Lamb Chops





One of Bengaluru's leading resorts, Clarks Exotica Convention Resort and Spa, bagged the 'Best Convention and Exhibition Centre' at India MICE Awards 2017, the highest accolade in MICE in the country. The India MICE Awards recognises the hard work of those who are playing a defining role in supporting, growing and

moving the MICE industry forward and applauds the true leaders of the industry for their commitment and dedication. Speaking on the occasion, Mr. M Balaji, CEO, Clarks Exotica Convention Resort and Spa, said, "November seems to be a month for awards & recognitions for Clarks Exotica. We are honoured to receive the highest accolade in MICE in the country. It feels great to earn such recognition for the hard work of the Clarks Exotica team, and it acts as an inspiration to continue to do better. We thank India MICE Awards for this wonderful recognition. We hope to make Clarks Exotica a leading destination for MICE events in 2018."

The World Luxury Hotel Awards unveiled the best hotels around the globe in a spectacular awards ceremony recently. The awards are considered to be the pinnacle of achievement for luxury hotels offering international recognition as voted by guests, travelers and industry players alike. Sofitel Mumbai BKC won the 'Best Luxury Boutique Hotel' award in the Regional Category from a list of over 99 classifications, as announced in a gala celebration. Hosted by the Kulm Hotel St. Moritz in Switzerland, the awards are the highest accolade in the industry of hoteliers. World Luxury Award evaluates a multitude of factors while making the ultimate decision. Apart from voting, the winners are determined by taking into consideration various aspects including brand, location, overall guest satisfaction from online reviews, services and facilities, design and menu offerings.



Best Western Hotels & Resorts has been awarded with the title of 'Best Debut Hotel Chain' at the 2017 India Hospitality Awards. The India Hospitality Awards, has always identified and recognized the achievements and accomplishments of progressive companies and leaders from the industry. The awards are supported by the Ministry of Tourism, Government of India, and esteemed trade associations. The Chief Guest at the occasion was Alphons Kannanthanam, Minister of State (Independent Charge) for Tourism & Minister of State Electronics & Information Technology, while the Guest of Honor was Suman Billa, Joint Secretary.



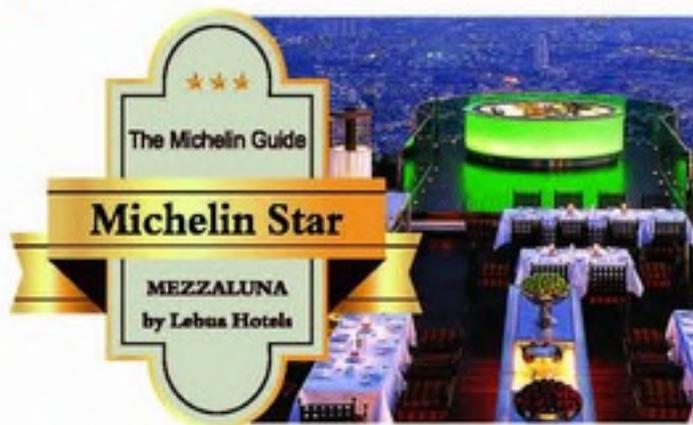
SOL Retreat was recently bestowed with the Best Wayside Amenity Award of MP by Chief Minister Shivraj Singh Chauhan. The USP of the resort is having standardized food and clean public conveniences. SOL's owner Harkirat Singh said MP is untapped in visa vise hospitality industry. After completing his Master in Tourism from England he returned home with various business ideas in mind. Driven with enthusiasm, he didn't want to go with the existing business model. The first idea he worked on was to create lodge in a remote national park, as the lodge business is very seasonal. The biggest challenge behind this business

is to tackle the time period for which the parks are shut around a year.

Seven iconic restaurants by Taj have been awarded in the first edition of Top Restaurant Awards, India's definitive list of the country's 50 finest restaurants by Condé Nast Traveller. Taj Group emerged with the highest wins and the results were announced in presence of some of the most prominent names in the hospitality industry along with food writers, critics, influencers, and opinion makers. The awards were conferred to Karavalli at The Gateway Hotel, Residency Road in Bangalore; Adaa at Taj Falaknuma Palace in Hyderabad; Thai Pavillion at Vivanta by Taj – President in Mumbai; Wasabi by Morimoto at The Taj Mahal Hotel in Delhi; Blue Ginger at Taj West End in Bangalore and Southern Spice at Taj Coromandel in Chennai. The restaurant is credited with introducing India to the flavours and intricacy of contemporary Japanese cuisine with inspiration drawn from China, France, Korea and other corners of the Orient. Authenticity is the hallmark for Karavalli at The Gateway Hotel, Residency Road in Bangalore where well-researched homemade recipes come together to offer an exotic fare with a unique compilation of vegetarian and non-vegetarian delicacies. Ensuring an authentic meal experience, the dishes replicate mothers and grandmothers' recipes by the chefs of Karavalli, who are trained in the kitchens of the traditional homes.



Voolsoy, a pioneer of iBeacons in Indian hospitality industry was awarded 8IDA Best Food Tech Award – 2018 held at The Lalit – New Delhi. It is the 8th Edition of Indian Digital Award by Internet & Mobile Association of India (IAMAI), which is one of the biggest firms that represents the interest of online and mobile value added service industry. This category of award is allocated to startups that are bringing the new age technology to enhance and expand the user's experience. It also recognizes the venture that outperform all the others and makes restaurant goer's life easy and hassle-free.



Lebu Hotels and Resorts flagship restaurant Mezzaluna headed by Chef de Cuisine Ryuki Kawasaki, was awarded two MICHELIN stars in the first selection of the MICHELIN guide Bangkok. The MICHELIN guide's two stars have propelled Mezzaluna and Chef Ryuki to the center of the international culinary stage and have cemented Mezzaluna's status as one of Asia's premiere destination restaurants. Mezzaluna, one of only three Bangkok restaurants to obtain two stars, is described by the MICHELIN guide Bangkok as, "...on the 65th floor of the lebu Hotel, the chef (Ryuki Kawasaki) and his team

deliver European delights executed with Japanese precision in five- and seven-course set menus." Chef Ryuki said of the honor, "Two MICHELIN stars awards are truly incredible. I am proud and deeply humbled by the recognition from the MICHELIN guide. I cannot say enough about my team at Mezzaluna and the support we've received from lebu. They've encouraged me to indulge my culinary imagination and build the experience that is Mezzaluna." For Mezzaluna Chef Ryuki has created an experiential menu that beautifully showcases how his Japanese heritage has informed his French culinary training. Using the best, locally-sourced, organic Thai ingredients, as well as premium ingredients imported from around the world exclusively for Mezzaluna, Chef Ryuki is able to create exclusive dishes, like his signature Murakami beef entrée, that no other restaurant in Thailand offers.

India's fastest growing hospitality chain – Lords Hotels & Resorts was announced as the 'Indian Hotel Brand' at the Business Excellence Honours hosted by Food Hospitality World (FHW). Cited as one of the most promising Indian brands in the premium mid-market hotels segment, Lords Hotels & Resorts was felicitated for offering luxury accommodations and full-



services at friendly prices. Minister of Tourism – Government of Maharashtra (GoM) Jayakumar Rawal who was the Chief Guest at the event handed over the award to Rishi Puri, Vice-President of Lords Hotels & Resorts. "This is a matter of great pride for Lords Hotels & Resorts to be bestowed with the title of Indian Hotel Brand. I am thankful to the Hon'ble Minister and to the organizers for honouring us with the award. With this award the year has begun with a bang for us and I am sure we will continue to flourish for the rest of it. Lords Hotels & Resorts has the largest presence in the State of Gujarat where we own and operate seventeen properties. We have a majority of our hotels in the tier 2 and tier 3 cities and are looking at expanding our base here where India's real tourism thrives." Puri said.



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