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Are you up to playing this high stakes game?

Featured inside: Nitin Shankar Nagrale, Hitesh Keswani, Rohan Kichlu, Vicky Ratnani



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Change is the order of the day, especially so in the food service industry where new tastes and preferences of consumers are a regular phenomenon.

To be able to respond to these changes in a befitting manner, India's food service space is leaning on creativity and innovation so as to make the dining experience more interesting and enjoyable. Restaurant operators are constantly looking for unique ways to entice and retain customers.

The Indian market has evolved beyond defined boundaries. Both established players and new entrants are creating niche dining experiences as they encourage opportunities for customer engagement, and enhance their culinary experience by blending in art, music, culture, and fine decor, and thereby creating their own unique product positioning.

On their part, consumers are welcoming and exploring specialised food experiences; they are looking for experimentation and exposure to unique concepts. The differentiating factor could be the menu, the ambience, style, novelty, or service.

For these evolved consumers, eating out is an indulgence and an enjoyable experience. Not surprising then that the country is seeing a fresh crop of thematic and specialty restaurants, cafes, lounges and bars that are offering new menus with unusual dishes, food fusions, and cuisines from across the world.

Alongside this, music, sports, live entertainment, stand-up comedy, karaoke, etc, is bringing in the value proposition for them – both in terms of brand-building and business. It goes without saying that the ability to ideate, innovate, and execute the consumer's craving has always been and will continue to be a game changer – and a key success quotient.

In this issue, we present new trends in the casual and premium casual dining space, viz, emerging formats, store concepts, and cuisines.



Amitabh Taneja

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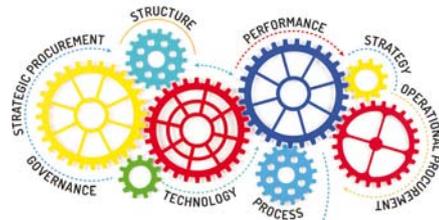
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Clarification

Apropos the interview on chef Shipra Khanna titled "The Fire & Ice Chef" in July-August issue of Food Service India (pages 20-26), the quoted words were used by the chef to describe her culinary style. The literal use of words "Fire & Ice" in the interview was to convey and describe the chef's choice of opposite flavours in her creative approach to cooking. Neither the chef nor the publisher intended to infringe any third party's Trademark and the use of such title does not amount to passing off of any such third party Trademark.



Here Comes Latin America!

In recent years, Latin American cuisine and its gastronomic matadors have been causing a stir in various international gastro rankings – especially Peru, which can boast a culinary tradition characterised by a variety of international influences from, for example, Spain, Africa and Japan. More and more guests in Europe’s large cities are discovering the delights of Peruvian cuisine, in particular the national dish, ceviche. Not forgetting, pisco sour – a cocktail that is not only popular in Peru and has the potential to be a great hit. Peru & co. are a source of inspiration for an increasing number of foodservice concepts in Europe – here is a selection of trend-setting establishments. MW

Chicama, London. Chicama is a seafood restaurant based on King’s Road in Chelsea with a menu inspired by the coastal food of Peru and the bold flavours of Peruvian cuisine. It opened its doors to the public on 18th July 2016. From the founders of Pachamama, a Peruvian restaurant in Marylebone, Chicama’s take on the best of Peruvian cuisine follows a no meat approach. The boundary pushing meals of head chef Errad Nathaniel, previously of the Michelin-starred *Viajante*, are versatile and unique enough to warrant attention.

The restaurant menu has been designed with sharing in mind, and a number of small plates can be chosen to replace a main dish. The small plates menu features seabass ceviche with coconut yuzu, cucumber, samphire & radish, and scallops with charred mushroom ‘steak’, apple miso and plantain. Larger ‘daily catch’ dishes are also available, directly from Cornwall. Additionally, Chicama provides a varied range of vegetable dishes, featuring lots of chilli and lime.

Chicama also features an outdoor terrace, perfect for lingering in the Chelsea sun. Cocktails are served daily, and based on the smoky tones of mezcal, Japanese whiskey, sake and a heavy dose of pisco.

www.chicamalondon.com



CAU, Birmingham. CAU, which stands for Carne Argentina Unica, has recently expanded its restaurant chain to 21 sites with its most recent opening in Birmingham in March 2016. The new site in Brindleyplace is a 4,000 sq ft 136-seat restaurant with an additional bar and a further 30 seats on its all-weather outdoor terrace. The brand sells grass-fed prime cuts of steak specially shipped in from Argentina, and is the little sister to upmarket Argentinian steak restaurant, Gaucho. The idea behind the restaurant is to bring a more casual dining experience of Gaucho to the high street and capture the spirit of Buenos Aires in a restaurant. The menu embraces Buenos Aires cuisine, a melting pot of comfort food inspired by Italy and Spain alongside the jewel in Argentina’s crown, its beef.

The restaurant offers all-day dining from 7.30 am to 10.30 pm. The food is based around steaks, however customers can also enjoy burgers or a selection of Argentinian style tapas, each with a distinctive Buenos Aires twist. These include Yerba smoked beef dressed in soy and wasabi, served with shaved salted ricotta and empanadas and Salmon Tiradito; citrus-cured salmon, leche de tigre, beetroot mayo & crisp lotus root.

www.caurestaurants.com

The 1K, Paris. The 1K houses a 52-bedroom, 4-star hotel and a 70-seater restaurant, opened two years ago on the Boulevard du Temple. In the kitchen, Chef Julien Burbaud has the delicate task of producing food with Peruvian flavours that is also approachable for Parisian customers.

With the arrival of summer, the '1 K Food Chariot' has been installed on the street terrace. This new lunch concept offers 'quinoa boxes' starting at €8 and fresh tacos, from €4, to be eaten in or taken away. A set menu is renewed daily. It is positioned with an average bill of €18 (ceviche + quinoa of the day/3 tacos of the day + dessert + drink), while the lunch formulas in the restaurant are priced at €25 (starter, main course) and €29 (starter, main course, dessert).

In the evening, the average bill in the restaurant rises to €55. On the terrace, from 5 pm, the food stall gives way to the '1K Pisco Bar', serving unusual cocktails with more than 20 different sorts of Peruvian pisco. People who prefer mescal can sneak through the kitchens, in the evening, and push open the – unmarked – door to the Mezcaleria, a secret bar, decorated in tribute to the prohibition years in America. As long as they know the password ...

www.1k-paris.com



Ceviche, London. Ceviche on Old Street is the latest offering from Peruvian chef, Martin Morales, the founder of the renowned Ceviche Soho and Andina, which features a menu of Peruvian superfoods and authentic Andean dishes. The second Ceviche site opened on 30th March 2016 and holds 130 seats. Ceviche Old Street features a Ceviche Bar, a Pisco Pub, a charcoal grill and a Peruvian rotisserie. It's also home to Ceviche Old St Gallery which features works from over 50 of Peru's top contemporary artists.

Ceviche is Peru's national dish, which has its own day in June. The menu features Ceviche classics alongside new dishes inspired by Peru's Criollo, Chifa and Nikkei gastronomy, all of which have an emphasis on healthy, sustainable and Peruvian superfood ingredients. It debuted Peru's favourite lunchtime dish 'Pollo a la Brasa' – rotisserie chicken served in Ceviche's own-recipe marinade.

Martin Morales will be opening a further new site in 2016, Casita Andina, which will only serve gluten-free dishes. The menu will include lamb loin served with maca (a ginseng-like root vegetable), mushrooms, crushed corn nuts and chupe – a traditional fish stew made with king prawns, coriander and quinoa.

www.cevicheuk.com



Inkanto, Milan. Authentic Peruvian cuisine. This is what chef Sheilla Diaz and her husband Cesar Recharte set out to offer in their restaurant, opened in July 2015 in Milan. The couple were born in Lima and worked in the F&B industry in South America and the USA before relocating to Italy. Fresh quality ingredients and respect for traditions are the framework for Sheila's fine renderings of her country's best loved dishes. Diners can choose from seven types of ceviche, three of them traditional, four with a contemporary flair, but true to the multicultural influences that are at the core of modern Peruvian cuisine. All ceviches are served either on a plate or as a small portion in a glass, a solution which encourages clients to taste more than one. An ingredient often used by Sheilla is quinoa, whereas menu items include lomo saltado, causa, papa a la huancaína and antichuco, a typical street food. There is also a cocktail menu, served from 6 to 9 pm, pairing drinks such as pisco sour with traditional bites like alitas del pollo al aji limo, boliyucas, choros a la chalaca, or wantan frito en salsa agri dulce.

Inkanto has 35 seats, is open in the evenings from Tuesday to Sunday and for lunch only over the weekend. An average dinner costs about €40.

www.inkanto.eu



Gurgaon: The shining star for craft beer buffs

by Rohan Kichlu



India is witnessing the emergence of quality micro brewing with more and more brewpubs springing up across key metro cities. The Clock Tower, which recently opened in Gurgaon, takes this trend ahead.

A microbrewery or craft brewery is a brewery that produces small amounts of beer, typically much smaller than large-scale corporate breweries, and is independently owned. Such breweries are generally characterized by their emphasis on quality, flavour and hands on brewing techniques. The microbrewing movement began in the United Kingdom in the 1970s although traditional artisanal brewing existed in Europe for centuries and subsequently spread to other countries. As the movement grew and some breweries expanded their production and distribution, the more encompassing concept of craft brewing emerged.

Brewpub is an abbreviated term combining the ideas of a brewery and a pub or public-house. A brewpub can be a pub or restaurant that brews beer on the premises. Although the term "microbrewery" was originally used in relation to the size of breweries, it gradually came to reflect an alternative attitude and approach to brewing flexibility, adaptability, experimentation and customer service. The term and trend spread to the US in the 1980s and was eventually used as a designation for breweries that produce fewer than 15,000 U.S. beer barrels (1,800,000 liters; 460,000 U.S. gallons) annually.



The latest F&B entrant in Gurgaon is The Clock Tower, a community gastropub, specialising in innovative craft brewing techniques, adventurous mixology and delectable cuisines.

“With the exception of tax attorneys, nothing hangs onto the edge of a martini glass better than shrimp.”

– Alton Brown

Microbreweries have adopted a marketing strategy that differs from those of the large, mass-market breweries, offering products that compete on the basis of quality and diversity instead of low price and advertising. Their influence has been much greater than their market share, which amounts to only 2 per cent in the UK, indicated by the introduction of large commercial breweries of new brands for the craft beer market. However, when the strategy failed, corporate breweries invested in microbreweries or, in many cases, acquired them outright.

Microbreweries gradually appeared in other countries, such as India, USA, New Zealand and Australia. Craft beer and microbreweries were cited as the reason for a 15 million litre drop in alcohol sales in New Zealand over 2012, with New Zealanders preferring higher-priced premium beers over cheaper brands.

The emergence of quality micro brewing in India was with the well renowned Rockman's Beer Island, which came up at Ambience mall Gurgaon. Since then over 75 micro breweries have come up across India and Gurgaon accounts for over 70 per cent of them. Some notable national big boys are the recently opened "The Clock Tower", Manhattan Group, Soi 7, 7 Degrees Brahaus, Arbour Brewing Company, Brewer



Common Grounds



Brunwicks Sports Club



Tom & Serg



Brunwicks Sports Club



Common Grounds

Cool, Urban and Edgy

Since its beginnings in the 1960's, Dubai's hospitality market has been strongly dominated by the F&B offerings of five-star hotels and international chains. There is hardly a major international foodservice brand not present in Dubai. However, an emerging culture of local entrepreneurs with fresh ideas for independent, home-grown mid-market concepts has developed in the last couple of years. One of them is Bull & Roo, the company behind some of the most successful and exciting newcomers on Dubai's café and restaurant scene. A portrait by Bettina Quabius.

In a short time, the team behind Bull & Roo Hospitality and Investments has managed to establish a huge fan base among Dubai's foodie scene – coffee lovers and diners just as hospitality professionals. With the November 2013 opening of their first café, 'Tom & Serg', they soon became part of a movement towards a new awareness of what would make a good coffee and of how roasting and the diverse preparation methods would influence quality and taste.

Gritty and industrial

Other factors, too, contributed to the popularity: the location of the café on the fringe of the city's industrial area Al Quoz, the food and the feeling of home away from home. "The focus of Tom & Serg was, and still is to serve good, honest, casual food with great coffee in a relaxed space," George Shehadeh, Chairman and CEO, Bull & Roo Hospitality and Investments, describes the concept. "The people of Dubai wanted something else: something that wasn't the biggest or the fanciest. We did something different and made a statement. We were gritty and industrial and the people liked it."

Early in 2010, Tom Arnel had moved to Abu Dhabi as the executive chef for an Australian-based fine food retailer and restaurant, where he went on to open and operate seven branches across Abu Dhabi and Dubai. It was during this role that he and Sergio Lopez met each other, the latter being the Operations Manager for the company. After much research, consideration and support from family and friends including George Shehadeh, they believed they could buck the trend of 'five star dining' synonymous with Dubai, and open a casual and cool outlet focused on serving epic food and good coffee.

"From initial concept generation to look, feel, location, fit out, menu and team, it took two years, four months and 17 days before we opened the doors to Tom & Serg," Arnel remembers. And there were challenges to

overcome: "When starting out, we didn't yet have any restaurants under our belt and were just passionate guys daring to step away from the pack. We knew it had to be a slam dunk to get us noticed because we always had big growth plans, right from the start. It had to be something entirely new for the city, and people thought we were crazy at the time."

It certainly wasn't easy convincing people, such as potential landlords, of their plans. To find the site took 18 months alone but the team had recognized how important the location was in order to be successful. "The location of our venues is absolutely crucial – we want to excite by opening up in places where our customers wouldn't necessarily expect us and tailor our food accordingly, so we leave our diners with a memorable experience that's not necessarily typical of Dubai," Arnel says.

Out-of-the-box concepts

With the success of Tom & Serg came 'The Sum of Us' and those who had expected a replica of the first venture, got disappointed. The Sum of Us is a sourdough bakery, artisanal café and coffee roastery, with 1,000 sq m indoor and 200 sq m outdoor space double the size of Tom & Serg.

BULL & ROO: MILESTONES

- Nov 2013:** Tom & Serg Café opens its door in Al Quoz.
- Nov 2014:** Tom & Serg is voted 'Favourite Café' in the What's On Awards 2014.
- May 2015:** Bull & Roo's second venue, The Sum of Us, opens.
- Sep 2015:** Less than 4 months later Bull & Roo opens their third café, Common Grounds in Mall of the Emirates.
- Oct 2015:** Tom & Serg wins the Zomato Users Choice Awards 2015.
- Nov 2015:** The Sum of Us is voted 'Favourite Café' in the What's On Awards 2015.
- Dec 2015:** Tom & Serg takes home 'Best Healthy Eating Restaurant' at the BBC Good Food awards.
- Mar 2016:** Bull & Roo opens their first bar, Brunswick Sports Club.
- Jun 2016:** The Sum of Us are awarded Caterer Middle East 'Casual Dining Team of the Year'.
- Jul 2016:** Bull & Roo is nominated for 'Business of the Year' and 'Small Business of the Year' in the Gulf Capital SME awards 2016.
- Aug 2016:** Muchachas opens its doors for the first time.

MENU FAVOURITES

Tom & Serg: Turkish Eggs (AED54/€13.30), Roasted Pumpkin, Spinach & Goat Cheese Filo (AED70/€17)

The Sum of Us: The Sum of Us Eggs Benedict (AED66/€16), The Sum of Us Burger [single AED47/€11.50, double AED59/€14.50], from the dinner menu; Seared Barramundi (AED82/€20)

Common Grounds: Acai Bowl (AED49/€11), Smashed Avo (AED48/€11.50), Warm Baharat Chicken Bowl (AED77/€18.70)

Brunswick Sports Club: 'The Mac Daddy' Mac 'n' Cheese Burger (AED75/€18.40)

Situated on Sheikh Zayed Road close to World Trade Centre, the outlet sees a lot of proximity-based professionals due to being close to many offices, while also proving popular with coffee aficionados, as they can step into the roastery to learn more about coffee, its origins and how it gets roasted. In addition to breakfast and lunch, the café offers an extensive dinner menu.

Less than four months after the opening of The Sum of Us, Bull & Roo launched their third café, 'Common Grounds', in the Mall of the Emirates. With its focus on healthy dishes and specialty coffee in a fresh and natural setting with wooden finishes, white tiles, and greenery spread around the outlet, the café targets the more health conscious who particularly welcome the offer in the fast-food oriented environment of a shopping mall.

Only half a year later, Bull & Roo started venturing into the nightlife market by opening their first licensed venue, a Melbourne-style sports bar, Brunswick Sports Club, at the Sheraton Mall of the Emirates. The bar serves pub food, mainly burgers served in homemade brioche buns, as well as hot dogs, and special craft beers to go with the hearty food. The interiors are designed in a combination of vintage sport memorabilia and greenery and equipped with six TV screens, an outdoor-style indoor courtyard with another super screen and three high tech projectors which add to typically more male customers.

In August – no less than three years after the lunch of their first outlet – 'Muchachas', has opened its doors in Jumeirah, a residential neighbourhood of Dubai: a Mexican cantina serving contemporary Mexican food in a dynamic space. As the name suggests, the look and feel is very feminine, with lots of pastel colours, neon lights and 'ladies night every night'.

The five venues are all different and embedded with their own personalities, but they all still have a 'Tom & Serg feel' to them and are built on a common goal of altering the casual dining scene in Dubai. Arnel comments: "What sets us apart from others is the fact that we are all about out-of-the-box concepts – we believe that our brands provide the people of Dubai with an experience not seen before in the city."



"We are focused on providing targeted dining experiences rather than simply 'lunch' or 'dinner'. 'Experience' for us means good quality ingredients and delicious dishes served with a smile from the guy you want to hang out with." Tom Arnel, Co-Founder & Managing Director (above), and George Shehadeh, Chairman & CEO Bull & Roo Hospitality and Investments (below).





Say hello to premium casual

The momentum in premium casual dining may be hard to explain given the price-sensitivity of Indian diners. But restaurants in this segment appeal to consumers looking for an exciting and distinctive dining experience at a lower cost than fine dining. Nivedita Jayaram Pawar takes a closer look at this new, emerging segment.

A new trend in casual dining is sweeping both operators and consumers alike. And that's premium casual dining. "Hidden within the casual dining category, premium casual dining has emerged as a fast-growing subset that has high potential for growth. Restaurants offering Italian, European, Pan Asian and Indian cuisines are doing well in this segment," confirms industry veteran Samir Kuckreja, who is also the founder and CEO of Tasanaya Hospitality, a boutique consulting firm.

The concept: Old barriers between fine-dining and casual-dining are blurring. Premium casual dining now makes it possible to combine the two. "It offers a casual yet superior dining experience to customers who want to enjoy fresh flavours through the latest preparation techniques, but don't have a whole afternoon or evening to spend at a restaurant," explains Vicky Ratnani, Head Chef – The Korner House By Vicky Ratnani. Aided by a refreshing new menu, evolved restaurant design and a refined service style, premium casual dining restaurants are now trying to appeal to both

the younger generation and families. Brands like Social, Sodabottleopenerwala, Farzi Café and The Korner House By Vicky Ratnani have been pushing the casual dining model and putting a greater focus on hospitality and restaurant design, thereby gaining popularity and expanding consistently.

The target: The premium casual dining segment is primarily targeted at HNIs (including professionals and young, working individuals). This is also the segment that is well-travelled and experienced, understands the work-life balance and is open to different cuisines from around the world. "These are people who believe in working hard and partying harder! They eat out at least 10 times a month. But we still have a long way to go and grow, considering the fact that people in China eat out 22 times in a month!" says Hitesh Keswani, restaurateur and Director of Silver Beach Entertainment and Hospitality. The quest to try new places and the desire to experience a good ambiance at affordable prices are aiding the growth of the sector. "Consumers are increasingly looking for both value and quality and are expecting a lot from their eating out experience."



Simplifying procurement hassles for effective SCM

Nivedita Jayaram Pawar speaks to three industry veterans on the various facets of purchase and procurement function, and on the challenges and opportunities for procurement managers.

BERNARD FERNANDES

Procurement Manager, Sofitel Mumbai BKC

Current challenges of procurement

The main challenge lies in 'purchasing the right product, at the right price, at the right time'. The hotel purchasing function supports virtually every department within the property – whether purchasing chemicals for housekeeping or stewarding, office supplies for marketing, computer supplies for accounting, or food and beverage products sourced both locally and from overseas for the restaurant outlets.

Challenges foreseen in 2017

The biggest hurdle faced by procurement managers will be to understand the political scenario and what impact it can cause during a political unrest, especially if it entails procuring goods from another country.

Top trends in procurement

While there are several softwares to assist the procurement process, one of the most popular is Market Boomer. Today's Purchase Manager needs to be well-versed with a range of supply management software, including database management, financial analysis, inventory, management, point of sale, procurement and project management programmes, as well as common office software. Procurement leaders will need to have a two dimensional approach in the future. Not only will they need to be analysts who know what's happening in the places where they work, but they will also need

to be able to delve around and bring issues to the fore in a business. In the times ahead, we will not need buyers; we will need people who understand markets and act according to the changing demographics.

Safeguards to changing consumer preferences

A procurement manager needs to know his job well. Not only does he need to know the sources for products but also the alternatives. Intelligent managers are well versed in cost breakdown negotiation techniques and cost analysis and this is what managers should do to grow in their jobs.

Dealing with volatile supply chain

As of today, procurement managers are dedicating endless hours to studying sales records, evaluating inventory levels, projecting demand, researching foreign and domestic suppliers, staying abreast of financial and political changes that could affect the supply of, and demand for, materials. Since managers have little control over the unpredictable trends, the best they can do is use the available data and plan their inventory supply accordingly.

Policies affecting procurement managers

Today hoteliers are able to get duty free wines and products on EPCG (Export Promotion of Capital Goods) license. In fact, GST is going to be the next game changer in the industry, which is going to make systems less complicated and easy to understand.

RAJESH PILLAI

Materials Manager, Grand Hyatt Goa



Challenges procurement managers face

The difficulty in maintaining a stable supply, aligning procurement strategy across multiple geographical locations, reducing costs and achieving savings are some of the major challenges we face. However the biggest challenge is searching for the right material at the right price point. The sheer size of information we have to sift through to reach the right company, brand and products is quite complex. Recruiting, retaining, and training talent is also important.

Likely challenges in 2017

Inadequate supply of quality talent and increased competition for talent within the sector and from competing service sectors has made attrition a significant issue. Managing costs better

is on the top of the agenda for operational effectiveness, reducing energy consumption, investing in technology to reduce costs. Uncertain international relations & diplomacy, fluctuating international currency, sourcing and consistent supply of sustainable produces (eg, perishables, seafood, cereals and pulses etc.) will continue to hound purchase managers in 2017.

Top trends in purchasing

E-procurement systems is one of the top trends that allow suppliers and procurement professionals to be in contact and share and manage information such as purchase orders, catalogues and contracts online. This streamlines the entire global procurement process, and use records to quickly and easily hold suppliers



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RICH TASTE
FROM
FIRST TO
LAST BITE



Vivo Royal Crème - Non Dairy Whipping Cream not only tastes fresh and creamy, it will make your customers coming for more. It is a delight for the chefs because of its outstanding performance and unique taste. It is ideal for icing cakes, filling desserts and decorating milk shakes, mocktails, sundaes, puddings, soufflés etc.

Ideal creamy partner: - Tetra pack ensures freshness. Means 0% bacteria. - Low sugar content. Means more cream. - 4 and half times whipping volume. Means value for money. - Highly stable cream. Means desserts can be prepared in advance. - Smooth, creamy, light and glossy shine. Means more happy customers!

Pack size - 1100 gms | Shelf life - 12 months | Packs per case - 12 units



Kerala- Madhusudhanan: 9349237584; Shiju George: 9207734352. **Tamilnadu & Karnataka-** Rajagopal Balaji: 8056100750; Satyajit Chatterjee: 8050395343. **Telangana & Seemandhara-** Mandeswara Rao: 9346241595. **North & West-** Kanwaldeep Chaudhary: 9999781315; Nandan Sengupta: 9313612431. **East-** Anjan Mukherjee: 9830724601; Argha Ghosh: 9830068141. **Head Office-** Ravi Mathur: 9866243623; Sanjay Jhunjhunwala: 9848122573.



From quality farms to your taste buds.

Grown in india, enjoyed the world over

Neo Foods is specialized in pickled and preserved vegetables and fruits grown under contract farming.

Growing and post-harvest management are done under the supervision of experienced Agri team of the company. It's then packed in our state-of-art facility based in Tumkur (75km from Bangalore) in the heart of vegetable growing areas and this is what guarantees quality produce and helps us to meet the highest standards of our discerning worldwide customers. It goes without saying that while its easy to claim high standards and the best quality products, our roster of customers both indian and International stands testimony to this claim.

Our repertoire of products includes:

Processed Vegetables – Whole gherkins, Cornichons/ Baby Gherkins, sandwich Stackers /Spears , Burger Chips, Red Paprika, Jalapeno whole and sliced, Silver Skin Onions, Baby corn whole and sliced, Cherry tomato marinated, Red & Yellow Capsicum (Bell peppers strips and quarters), Beetroot whole and sliced, Mixed vegetables and Asparagus.

Preserved Fruits – Pineapple slices, Pineapple Tits Bits, Fruit Cocktail, Lychee and Cherry

Pastes – Ginger, Garlic, Mint, Green and Red Chilly.

Relish Range – Mustard Relish, Carrot Relish, Jalapeno relish, Tomato Relish and Onion Relish.



Neo Foods products come in Glass Jars, Tins, Pouches and Barrels.

Neo Foods products are available in most of Modern Trade, Premium Kirana stores and Online Groceries.