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“We have been successful in moving single-use customers to subscription plans”

How online meal solutions platform 3SqrMeals has positioned itself as a busy professional's outsourced kitchen with customers having the flexibility to order meals of their choice

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Mealkits that make cooking a fun experience

Vishal Shah quit his career in investment banking in New York last year to set up meal kit delivery service Haute Chef in Mumbai. In a chat with FoodService India, he opens up on his choice of the format and its prospects in the future

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Food exporter finds a growing market at home

With a tie-up in place covering over 10,000 farmers in Karnataka, Tamil Nadu and Andhra Pradesh, Neo Foods – expects to create a strong brand in India

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“I am a firm believer of slow cooking”

Avanish Jain, Executive Chef, Crowne Plaza Today Gurgaon, shares his thoughts and views on what it takes to be a successful chef

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“Noted chefs from various parts of Italy have created our menu”

What is special about Italiano chain of restaurants in Delhi-NCR?

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“We are at No. 2 position across India for the non-stick category”

Sunil Agarwal, Director, Vinod Cookware, a leading manufacturer of pressure cookers and tawas and other kitchenware items, speaks to FoodService India about his company's new line of products, which are high on innovation and lifestyle quotient

2016 GREAT EXPECTATIONS



20 “The challenges will be putting in place international processes like prior reservations, dress code, etc.”

– Zorawar Kalra, Founder & MD, Massive Restaurants Pvt. Ltd.

24 “Year 2016 will belong to concept restaurants”

– Priyank Sukhija, Lazeez Affaire Group



26 “Social and casual will be the buzz words in 2016”

– Dharmesh Karmokar, Partner & Food & Beverage consultant, Hotel Aureole

28 “Classical cuisines will take on a modern avatar”

– Hitesh Keswani, Director of Silver Beach Hospitality & Entertainment Pvt Ltd.

30 “We aim to be the best bar not only in India, but in Asia eventually”

– Chef Sujan, Ek Bar

34 Casual Dining is booming and the segment is poised to grow at a scorching pace

– Rohit Malhotra, Head of Operations, Barcelos India

36 “QSR business to grow 2-3 times in the next five years”

– Sanjeev Pant, Senior Vice President, CP Foods



[TÊTE-À-TÊTE]



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“I only know how to cook and nothing else”

Vikas Khanna is an award winning, Michelin-starred Indian chef, restaurateur, food writer, filmmaker and a humanitarian. He shares with FoodService India magazine his thoughts about life, love for food, new changes in the culinary world and what to expect in 2016

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The welcome blaze of pizza vans on call

Rocketchefs is a first of its kind mobile food delivery service that makes food available immediately through its mobile food bikes and especially designed food vans

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