

**[START-UP CORNER]**



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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

**[F&B CONCEPTS]**



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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

**[SUPPLIER]**



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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

**[FACE-TO-FACE]**

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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

**[CASUAL DINING]**

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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?

**[FOOD & TECHNOLOGY]**



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**Is something wrong with food tech startups?**

**[KITCHEN EQUIPMENT]**



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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 Sujana, 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

**[MOBILE FOOD DELIVERY]**

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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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