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KITCHEN EQUIPMENT & SUPPLIES



Amping up efficiency standards

Equipment upgrade and reducing operating costs are the trend in the hospitality industry today. With improvements in refrigeration, heating, storage and food preparation technology, kitchens are adopting energy-efficient, environment friendly and technology-savvy equipment

INSIGHTS

18 Experiments for the Palate: Evolving Tastes and Preferences

The appetite for trying out new tastes and variety in food is catching on not only in metros but smaller cities as well



INTERFACE

20 Truly Lebanese!

Dhaval Udeshi of Falafel's shares his thoughts on the reasons for Indian taking to Lebanese cuisine and the challenges of running a foreign cuisine QSR in India



MARKETING

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How the 5 Star Chicken brand is courting success with its growing franchise business model

QSR

26 A growing appetite for Pizza

Australia based pizza major Eagle Boys, which entered India in 2012, is picking up pace. The company is on a robust expansion spree with a store count of 100 planned for 2016. A look at the brand's journey in India and the road ahead



SUPPLIER

40 Equipment Experts: from Frozen to Fried

With the world's growing demand for food prepared away from home comes the call for ever more sophisticated commercial foodservice equipment. With a continuous focus on new product development and process innovation, Manitowoc is a leading one-stop supplier of best-in-class food and beverage equipment



42 Top Trend Products

From refrigeration to heating, storage to cooking, a list of the most cutting edge equipment on the market

NUTS & DRIED FRUITS

44 Nutty over nuts

As Indians are becoming more health conscious, the demand for nuts and dried fruits is expected to see a spike



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A brother-sister duo has set out to create awareness about the benefits of eating and cooking organic food through their unique start-up in Puducherry

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This resort on the northern Musandam Peninsula in the Sultanate of Oman is set in spectacular isolation between breathtaking mountains and the Indian Ocean

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Brekkie.in and GourmetBnC.com, two start-ups in the online food space, are providing path-breaking meal solutions



IMPORTED FOODS

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With a little push from both the Indian and French governments, food trade between the two countries, especially French exports to India, can see a quantum jump considering the size of India's market and the latent demand for French produce



ROUND TABLE

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The European Foodservice Summit in Zurich last year highlighted the importance of ignoring a 'cookie-cutter' approach when creating a foodservice environment, and instead focusing on what will work best for that particular location and type of customer

TRAINING & HR

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India's hospitality sector is facing the want of skilled manpower, even as new training institutes open up to meet the shortage



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Find out the leading outlets offering speciality mango dishes to titillate your palate



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Nitin Chordia, the only certified chocolate taster in India, outlines the strengths and weaknesses of different kinds of cafés and the way forward for each of them

