

18 INDUSTRY INSIGHTS



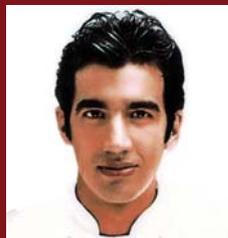
Making A Difference

Vikas Malik, Regional Director F&B, South Asia, Starwood Hotels & Resorts; Ashish Shome, F&B Director, Hyatt Regency Mumbai; Abnash Kumar, F&B Manager, The Taj Mahal Hotel, New Delhi; and Gregory D'Mello, F&B Manager, The Lalit Mumbai, discuss the growth of the Food Service sector, emerging formats, and consumption trends that are driving growth, and the challenges therein

FOOD & BEVERAGE

26 Entrepreneur

Nikhil Chib, the man behind Busabong in Goa, Busaba, the first standalone Asian restaurant in Mumbai, and QSR versions of Busago, is planning 7 more



28 Q&A

The Yo! Sushi chain, now 81-strong and poised for international growth, has defied simple stereotyping. Robin Rowland, CEO for the past 15 years, talks about the challenges of nurturing a quirky brand with a quality ethos



34 Cuisine Watch

Chef Dheeraj Mangothra, owner of Enokee restaurant, talks about the health quotient in Mughlai cuisine



36 CHEF TALK

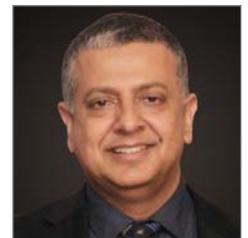
Chefs from leading hotels share what sets their creative juices flowing when the long festive season begins

IN CONVERSATION

08 Masterchef Sanjeev Kapoor has extended his expertise to the catering sector with the opening of Gold Leaf Gourmet Catering



10 Samir Chopra at CybizCorp, and Ned Lyerly from CKE Restaurants Holdings discuss India plans for the Carl's Jr. brand



12 Ankush Myint, Corporate GM, discusses why Faarsi, Desiya and Maquina, have created instant brand recall



14 Sombir Chaudry, Head Chef and Partner at gastropub 'What The F' discusses the food and fun of 'F'



16 GourmetItUp, the two year old culinary web portal, has bagged its first round of funding of \$300,000



40 Openings

From Bollywood themes to Parisian gastro, new stores are offering a unique experience

46 Staff Canteens

Volkswagen AG's transnational staff catering puts employee needs first and follows a carefully devised concept at all 106 locations in 27 countries



THE QSR

50 Cold Supply Chain

The advent of home grown, regional and international QSR brands in India is ancillary to the growth in cold chain logistics



52 Concept: Home delivery
in the QSR category in the Middle East is Domino's Pizza, where the home delivery specialist has more than 220 stores in 11 countries, all of which are operated by the chain's regional partner, Alamar Foods

TRENDS & CONCEPTS



56 Pop Ups

Concepts such as pop ups and art shows are making the culinary landscape more exciting

58 Edible Flowers

Restaurateurs and chefs are ushering in new ingredients such as edible flowers



60 Store Formats

New restaurant formats and cuisines across Europe



64 Seafood

Consumer interest in seafood is increasing across regions, and so are items on restaurant menus

EQUIPMENT & SUPPLIES

68 Rising Bakery Industry

A proliferation of bakery training institutes, increasing demand for bakery chefs and trained manpower, transition of India from importer of bakery ingredients to exporter, surge in manufacture and import of bakery equipments, and increasing consumption of bakery items, indicate an exponential growth of the bakery industry in the near future



78 Refrigeration

Ranjan Jain, CEO, ElanPro, is optimistic of 35 to 40 percent growth if the market stays positive

80 Coffee Machine

A widening customer base demands much greater variety in drink styles and flavours. One answer, according to a leading Swiss exponent of automated beverage systems, could lie in more intuitive methods of combining drink ingredients



82 Design: Colaba Social

This all-day café and bar also serves as a workspace for freelancers and as an incubator for creative start-ups



84 NRAI

Appointments, Seminars and Updates

88 GHEM

Updates, Views, Industry Insights

