

[CHEF TALK]



20

**“I keep trying all the new styles and creative ways of cooking”**

Noted chef and food service consultant Lee Chan Wai from Malaysia believes that “once a chef, always a chef”. He was in the Capital recently and spoke to FoodService India about his experience and what it takes to be a successful chef

[COFFEE BARS]



30

**Big Thirst for Coffee**

Coffee always played a great role in Middle Eastern culture. In recent years, coffee culture has experienced an extraordinary boom and the region has become one of the fastest growing coffee markets worldwide. Bettina Quabius explores the trends and the drivers of success in the business

[INTERVIEW]



34

**“We offer a wholesome dining and lounging in a concept-based ambience”**

Umang Tewari is one of the people responsible for making Delhi a culinary heaven. In a chat with FoodService India, he talks about his concept-based outlets and what it takes to make a success of any food service venture

[COVER STORY]



36

## Chef Entrepreneur Sanjeev Kapoor

In an exclusive interaction with FoodService India, the most celebrated face of Indian cuisine today recounts his culinary journey so far and his perspective of the evolutions in Indian cuisine. Is he a traditionalist or modernist in his cooking style? Does he like keeping cooking simple and real or is he fond of experimenting and creating new trends? “My approach to cooking doesn’t have an answer to the question ‘are you a traditionalist or modernist.’ My cooking encompasses everything. I like keeping things very simple and real and that probably becomes a new trend,” says the celebrated chef with disarming candour

[TÊTE-À-TÊTE]



24

**“Our restaurants have a huge demand among leisure and long-staying guests”**

The Imperial hotel holds a unique position in Delhi due to its location and historical background.

Vijay Wanchoo, Senior Executive Vice President and General Manager, feels that even with increasing competition in the city, the hotel continues to be a market leader in average rate and RevPAR. In a conversation with FoodService India, he talks about various issues that are vital to managing a luxury hotel like The Imperial and the uniqueness of its food and beverage offerings

[CONCEPTS TO WATCH]

40

Interesting food service concepts from the UK, Ireland, Italy and Spain. Read about how restaurants in these places are creating a buzz for bringing together exciting cuisines and concepts that have proved to be extremely popular with foodies

[SEAFOODS]



44

**Fishy Tales**

Gadre Marine recently brought on board Michelin star chef Vikas Khanna to give a fresh impetus to its surimi line of products like crab sticks, crab claws and lobster bites. Arjun Gadre, MD, talks about popularising surimi and the challenges posed by cold chain in India

[SUPPLIER]



48

**101 Sauces & Dressings**

What began as a small vinegar distillery in Berlin 300 years ago has developed into an international foodservice company. “To enter new markets one has to be ready to invest and adapt to the demands of foreign cultures,” says Carsten Gelahr, Director B2B

[FAST FOOD]



**50**  
**Mainstreaming Vada Pav across India**

Venkatesh Iyer, Co-founder & CEO, Goli Vada Pav, has taken the quintessential Mumbai vada pav to every nook and corner of the country and has made GVP one of the most successful Indian ethnic QSR chains

[FOOD & BEVERAGE]



**76**  
**"F&B growth is substantially improving"**

Parvez Sheikh, Food & Beverage Manager, Hotel Marine Plaza, Mumbai, speaks about various aspects of the F&B business and the role of a F&B manager in positioning the restaurant as a star attraction within a hotel



**102**  
**Get your juice fix every morning**

Juicifix was founded by Tejomay Rastogi and Avrio Rebello. In a chat with FoodService India, Avrio dwells on his business's customer proposition and his plans for strengthening their business model

[ROOM SERVICE]



**54** **"In-room dining is an integral part of our F&B service DNA"**

– Shashank S Sharma, Food & Beverage Manager, The Oberoi Bengaluru

**58** **"Modern guests desire luxurious dining experience without stepping out of rooms"**

– Pawan Kumar, Assistant Food and Beverage Manager, Jaypee Palace Hotel & Convention Centre, Agra

**60** **"In-room dining plays an important role in determining a guest's stay experience"**

– Harleen Singh Rawal, Director F&B, Le Meridien Gurgaon

**62** **"Room service is not excess baggage"**

– Santosh Jori, Director of Food & Beverage, The Westin Mumbai Garden City

**64** **"Room service is all about relaxed dinners"**

– Gaurav Chakraborty, Executive Chef, Novotel Imagica Khopoli

**66** **"Room service has a major role to showcase hotel's overall service"**

– Sukesh Mishra, F&B Manger, VITS Hotel Aurangabad by Kamat Hotels

[INTERVIEW]



**78**  
**Playing in the Champions League**

Attila Dogudan is an entrepreneur and one of the really big players in the gastronomy business. What he has built up with Do & Co over a good 30 years, first in Austria, then internationally, is a unique empire

[EVENT]

**88**  
**France showcases the best of European cheese**

**100**  
**Authentic flavours of South Asian countries**

[RECIPE CORNER]

**98**  
**Chef Rishi Kapoor's top picks**

[FAST CASUAL]



**84**  
**Kaizen shows the way**

Europe's celebrated pioneer in the fast-casual category 23 years ago, the British noodle-bar brand Wagamama now faces extremely tough competition, precisely in its home market of London. Read about the philosophy of Kaizen, espoused by the firm's founder

[TGI FRIDAY]

**90**  
**Premium-ness in a casual atmosphere**

How TGIF has carved its unique market positioning, and how its dynamic menu changes and aggressive price points has helped it retain its premium image while being more affordable to many more

[TECHNOLOGY]



**94**  
**India's first F&B app across any airport**

TFS has recently launched India's first-of-its-kind app at the Mumbai airport called Food@Gate. In another development, the Chennai airport, which has TFS as its master concessionaire, attracted an improved worldwide ranking TFS's Gaurav Dewan speaks about both these developments

[FOOD & WELLNESS]



**96**  
**Reiki Food for healthy living**

In an interesting innovation and twist to the food we consume, Neelov Corporation Private Limited has introduced Reiki Food by pioneering the concept of environmental energy food products for positive life performance

[FOOD APPS]



**68**  
**"The potential for reservation platforms is immense"**

Varun Gupta of Clicktable.com, about how his application makes it easy for restaurants to manage everything from their guestbook, reservation, wait list, events, etc

IN EVERY ISSUE

[MARKET UPDATE]

10 Chef Sanjeev Kapoor backs home-food startup ZuperMeal

[NRAI]



106 The 33rd AGM – One for the history books

[HPMF]

104 Essentials of Innovative Procurement