

30 CHEF TALK



Raise a toast for chefs!

The world of chefs is an interesting one. The scope of food as a business segment in the last decade or so has expanded enormously, which has brought the vocation into high demand and one much sought after. Food Service India speaks to a cross-section of chefs from around the country in an attempt to highlight the important culinary issues that weigh on their minds and how they approach their role in pushing the frontiers of cuisine

ICE CREAM CONCEPTS

14 Cool Desserts in Hot Markets

With high temperatures and sunny weather throughout all year, the Gulf region promises a fertile ground for selling ice cream premiumisation and brand awareness

MARKET TRENDS

18 A Matter of Trust

Halal food is a growing market in many European countries. The Muslim population represents an ever more interesting target group, and not just in the Arab world

INTERNATIONAL CUISINE

20 Fresh ingredients, refreshing flavours

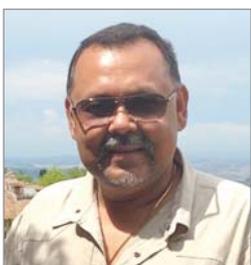
Belgian food is all about preserving the freshness of each ingredient and presenting a dish beautifully



TRENDS

24 Evolving cuisines in India

Throw in local ingredients and mix cultural influences to reinvent cuisines



INDUSTRIAL KITCHEN

26 The flight of food

TajSATS's Executive Chef, Arun Batra, on the facets that differentiate it from other industrial kitchens and the challenges of in-flight catering

GM SPEAK

58 Personalised service approach

Vishvapreet Singh Cheema, GM of the Radisson Blu Plaza Delhi, says that even with the prevalence of technology, personalised customer service remains the essence of hospitality business



DRY FRUITS

60 Magical pistachios

Let's find out more about this magical nut, which is emerging as a great snack food option as well



TRENDS

62 Gorge on black burger

La Plancha in Puducherry has added black burger to its menu, which has been a hit in many countries

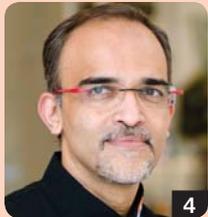
QSR

64 Differentiated by premium quality, better taste

With the entry of Carl's Jr, the Indian burger market will go through a competitive change



CHEF TALK



1. Manjit Singh Gill
2. Ashok Kumar Kanojia
3. Salil Fadnis
4. Sudhir Pai
5. Dr Izzat Hussain
6. Varun Inamdar
7. Stanley Lum Wah Cheok

8. Haung Te Sing
9. Shaun Kenworthy
10. Ripu Daman Handa
11. Suprabhath Roy
12. Antonio Tardi
13. Vijayant Rawat

- 32 Six tastes for six gastronomical seasons
- 34 I wish to establish a culinary institute someday
- 36 Food is science, art, tradition and creativity
- 38 Going beyond cooking food
- 40 All about food tehzeeb
- 42 Personal flavours
- 44 Serve Fabulous Food
- 46 Demand for organic & natural foods
- 48 New and upcoming chefs are happy re-inventing food
- 50 Creating a rhythm between aroma and taste
- 52 To our roots, via food
- 54 Cooking with local flavours
- 56 India goes food-fashionable

MARKET ANALYSIS

66 2014: A special year for quickservice

The turnover of Germany's 100 biggest foodservice companies and restaurant chains increased by 2.2% in 2014



FOCUS

70 Flexible strategies

Consistent changes and innovative approach are vital to keeping customers hooked to a restaurant round the year



FORMAT

72 Kitchen goes online

Rohan Arora, Co-Founder of Bueno Kitchen, on the openness of consumers to embrace his web/app platform

GUEST COLUMN

76 Future perfect

Hotels and restaurants, which saw recession in recent times, are now creating, 'world cuisine' with technology-driven models

SUPPLIERS

90 Top trend products



SUPPLIERS

92 "There is a big scope for Indian manufacturers"

Awk Steelware Pvt. Ltd. has made its name with quality F&B products and is growing by 15 per cent each year, says Director Salim Siddiqui

EQUIPMENT

94 For excellence in food service

D.W. Haber India is providing world's finest buffet ware and kitchen equipment



SUPPLIER

96 Chocolate temptations for all occasions

A picture may be worth a thousand words, but a piece of fine chocolate may be worth just as much

IN EVERY ISSUE

MARKET UPDATE

10 Chef Sanjeev Kapoor forays into lifestyle houseware segment



NRAI

78 Delhi wants restaurants to use open spaces, proposes better guidelines

HPMF

82 Going back to the basics



AHP

86 Innovation & creativity

