

## 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

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



### TRENDS

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Throw in local ingredients and mix cultural influences to reinvent cuisines



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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

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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

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



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



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## SUPPLIERS

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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

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



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

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