

## CONTENTS

### 14 ..... TRENDS

#### Study: Mass Individuality Shapes the Future

How restaurants will evolve as a result of the the new competitive structures brought about by the the individualization of the individualization of the masses.

### 16 ..... CONCEPT

#### Kitchen Incubator: A Unique Platform for Culinary Innovations

The concept of kitchen incubators is new to the Indian foodservice market but they can be an exceptional way to sustain the rise of specialty products.



### 18 ..... CASUAL DINING

#### Bringing tech to a bar concept with amazing results

Mihir Desai's 7,000-square feet outlet – The Bar Stock Exchange at Kamala Mills, Mumbai – has proved to be a roaring hit with the city's eating-out crowd.



### 22 ..... FOOD DELIVERY

#### “India is the fastest growing market for UberEATS in the APAC region”

Bhavik Rathod – Head of Uber Eats India, speaks about the company's plan for the India market and how he expects the food delivery business to grow in the future.

### 24 ..... ROUND TABLE

#### To endorse a product, chefs must believe in it

Four celebrity chefs weigh in on the ethics or otherwise of endorsing a food product or restaurant and the considerations that should be weighed carefully by chefs before they agree to become brand ambassadors.

### 08... INDIA FOOD FORUM 2018 CONCLUDES WITH A CRESCENDO

### 12... AWARDS



### 30 ..... FINE DINING

#### “We have taken the themed restaurant concept to another level”

By opening Kolkata's first period dining restaurant Oudh 1590 in 2013, brothers Debaditya Chaudhury and Shiladitya Chaudhury brought to the city its first ever destination for Awadhi cuisine and a go-to restaurant for enjoying authentic royal delicacies from the time of the Nawabs.

### 34 ..... SUPPLIER

#### Pasta Perfect

Nothing can compare to the texture and taste of fresh pasta. But what if restaurant resources don't allow in-house production?

### 36 ..... QSR

#### “With four decades in operation, we are a cult name in sizzlers category”

Kailash Seth of Kobe Sizzlers, about the restaurant chain's brand value proposition, its most popular offerings and what he considers to be the brand's most distinguishing achievements.

### 38 ..... TECHNOLOGY

#### Tools to grow the restaurant business

The F&B industry is witnessing tremendous growth assisted by technology in areas such as customer engagement, data analysis, quick service, and others.

### 40 ..... GM SPEAK

#### “Good food and great service get noticed always”

Jaswinder Narang, Complex General Manager, Sheraton Grand Pune Bund Garden Hotel and Le Méridien Mahabaleshwar Resort & Spa, about how good service standards add to the food and beverage reputation of a hotel and create an impact on its overall business proposition.

### 42 ..... IN-CINEMA DINING

#### Multiplexes and Food Business

In-cinema dining is turning out to be serious business as F&B contributes around 30% of the total revenue that any multiplex chain earns.

### 44 ..... NRAI Industry Talk

Every F&B operator, small or big, from anywhere in India, should take up the membership of NRAI and add to its muscle: Anurag Katriar