



REPORT



FOOD HOSPITALITY WORLD 2018 EXHIBITION

JUNE 7 TO 9, 2018

**TRIPURA VASINI, NEAR MEKHRI CIRCLE,
PALACE GROUNDS, BANGALORE**



FOOD HOSPITALITY WORLD

Food Hospitality World Exhibition is organised by Global Fairs & Media Pvt. Ltd. The Global Fairs & Media Pvt. Ltd. is a company formed by Hannover Milano Fairs India Pvt. Ltd. and The Indian Express Ltd. Group. The Event merges Fiera Milano's most successful exhibition, Tuttofood (food and beverage) and Hospitality World (India's leading Hospitality Trade Show).

Food Hospitality World (FHW) India is a focused B2B Trade Show for the fast growing Food & Hospitality Industry with the main objective of creating bigger opportunities and successful businesses for companies and trade professionals in India.

The different editions of Food Hospitality World (FHW) India bring together mix of quality and quantity of buyers from across India, offering Indian and International brands a wide spectrum of opportunities for business networking and partnerships with established players and buyers in the Indian markets.



Food Hospitality World (FHW) 2018 Exhibition, Bangalore

The 34th edition of Food Hospitality World (FHW) 2018 was held at the Palace Grounds, Tripura Vasini, Bangalore from June 7 and 9, 2018. The annual event witnessed the participation of over leading national and international food and hospitality brands, product category showcases and featured over seven special events.

The Food Hospitality World 2018 Exhibition showcased the food products, food processing, hotel and restaurant equipment & supplies, machinery manufactures, technology providers etc. in the Food Processing and Allied Sectors.



One of the highlights of the Food Hospitality World (FHW) 2018 was the association with the South India Chef Association (SICA), which organised three special events, facilitating industry networking opportunities, a culinary competition, live demonstrations and workshops.



Participation of MSMEs from Kerala

The Organisers have informed an exclusive opportunity for promoting the Products and Technologies in the Food Processing & Allied Sectors from Kerala and requested to participate in the Food Hospitality World 2018 Exhibition from June 7 and 9, 2018 at Bangalore.

Kerala Bureau of Industrial Promotion (K-BIP) was the Coordinating Agency on behalf of Department of Industries & Commerce, Government of Kerala for facilitating the participation of MSMEs from Kerala in the Food Hospitality World 2018 Exhibition at Bangalore.

90 Sq.Mt. fully converted Stall Space was availed by K-BIP for setting up the Kerala State Pavilion in the Exhibition. Space was provided, free of cost, for the MSMEs from Kerala to display their products and technologies.

The following MSMEs from Kerala displayed their products and technologies in the Food Hospitality World 2018 Exhibition at Bangalore.

1.	Agropark
2.	Artocarpus Foods Pvt. Ltd.
3.	Bayfield Food Technologies
4.	Benzy Food & Beverages
5.	Bonfood Technologies
6.	Cherrys Food Products
7.	Deccan Food Products
8.	Dinesh Foods
9.	Ernad Agro Foods
10.	Flavours of Kerala
11.	Keratech Pvt. Ltd.
12.	Kott Ventures Pvt. Ltd.
13.	Kozhikoden's Bakers & Exporters
14.	Maklay Food & Beverages
15.	Peejay Agro Foods Pvt. Ltd.
16.	Plantzaa Food Industries
17.	Priya Instant Foods
18.	Sepack (India) Pvt. Ltd.
19.	Suryashobha
20.	Super Food Products
21.	Techno Consultancy Services

The HACCP initiatives of National Centre for HACCP Certification (NCHC) under Kerala Bureau of Industrial Promotion (K-BIP) were also displayed at the Kerala State Pavilion.

The conferences at the Event included Hospitality Knowledge Exchange, a knowledge initiative focusing on future trends in F&B and hospitality by senior management; The Power of Purchase, which was in association with Hospitality Purchasing Managers' Forum (HPMF), a panel comprising procurement decision makers and The Housekeepers' Connect, which was in association with the Professional Housekeepers' Association (PHA). There was a panel discussion led by the housekeeping managers of leading hotel and restaurant brands in South India.



The Chef Lounge at the Event served as the meeting place for master chefs, executive chefs, restaurant owners and new talent. The South India Culinary Challenge (SICC) featured over 150 hotels and restaurant chefs showcasing their culinary skills in an artistic bakery and pastry display challenge and live cooking with Bengaluru chefs featuring master class sessions by culinary experts from South India.

The Food Hospitality World 2018 Exhibition showcased exhibit profile of food and bakery ingredients, commercial kitchen and refrigeration equipment, cocoa and chocolates, bakery equipment and tools, ready-to-eat and specialty food, housekeeping products and services, F&B service products, beverages and spirits, hospitality technology solutions, flours and edible oils, and many more.