

<u>REPORT</u>



FOOD HOSPITALITY WORLD 2017 EXHIBITION

AUGUST 9 TO 11, 2017 WHITE ORCHID CONVENTION CENTRE BANGALORE



FOOD HOSPITALITY WORLD 2017

Food Hospitality World is a focused Exhibition and B2B Trade Show for the fast growing Food Processing, Hospitality & Allied Sectors 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 2017 Exhibition was organised from August 9 to 11, 2017 at White Orchid Convention Centre in Hebbal, Nagavara, Bangalore. The Event was organised by Global Fairs & Media Pvt. Ltd. in association with Hannover Milano Fairs India and the Indian Express Group Limited.

The Food Hospitality World Exhibition was organised by Global Fairs & Media Pvt. Ltd, a joint venture between Hannover Milan Fairs India Pvt. Ltd. and The Indian Express Limited.

This year, the Event was supported by Industry Associations like South India Hotels and Restaurants Association (SIHRA), South India Chef's Association (SICA), Dial A Baker, Hospitality Purchasing Managers' Forum (HPMF), National Restaurants Association of India



(NRAI), Hubballi Hotels Association, Professional Housekeepers Association (PHA) and Karnataka Poultry Farmers & Breeders Association (KPFBA).

Food Hospitality World 2017 Exhibition, Bangalore

The Food Hospitality World (FHW) Exhibition emerged as a platform for developing relations and trade opportunities in South India's Food & Hospitality Industry and brought 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.

This three-day exhibition was jointly inaugurated by the inaugural panel which included Mr. Soundararajan, General Secretary, Indian Federation of Culinary Associations (IFCA) and Corporate Executive Chef, Mahindra Holidays and Resorts; Mr. Mohan Deshpande, Chairman, HPMF; Mr. Jugesh Arora, President, South India Chef's Association (SICA); Mr. Kasivishwanathan Muthuraman, VP, Karnataka, SICA and Executive Chef, Radisson Blu Atria, Bangalore.

Participation of Kerala State

The Organisers have informed an opportunity for promoting the Products and Technologies in the Food Processing & Allied Sectors from Kerala and requested to participate in the Food Hospitality World 2017 Exhibition at Bangalore from August 9 to 11, 2017.



FCOD HOSPITALITY WORLD

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 2017 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 MSMEs from Kerala like Dinesh Foods, Kozhikoden's Bakers & Exporters, Keratech Coconut Oil Manufacturing Oil Co. Pvt. Ltd., Flavours of Kerala, Kuruvilla & Sons, Abhaya Food Industries, Bayfield Food Technologies, Century Polymers, Saico Spices, Royal Food Products, Maklay Food & Beverages, Deccan Food Products, Mattees Five Star Condiments, Bonfood Technologies and Milma displayed their products and technologies in the Kerala State Pavilion.

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 success of any Trade Show certainly depends on the footfalls and business building, but there is something that goes beyond the set standard of success, it is the brand and the goodwill that comes with it. Food Hospitality World 2017 Exhibition witnessed leading association from the South India Chef's Association (SICA) that chose this platform to launch its refreshing new logo. Further, the second edition of South India Culinary Challenge (SICC) 2017 organised by FHW in association with SICA, witnessed record participation of more than a hundred chefs this year, a pointer to the growing popularity of the competition in the region. The Housekeepers' Connect panel discussion at Food Hospitality World 2017 Exhibition saw housekeepers from leading hotels and agencies debate on the pros and cons of outsourcing housekeeping services.



The Food Hospitality World 2017 Exhibition held at White Orchid Convention Centre, Bangalore from August 9 to 11, 2017 showcased the food products, food processing, hotel and restaurant equipment & supplies, machinery manufactures, etc. in the Food Processing and Allied Sectors. The main advantage of participation in such Events is that the entrepreneurs from Kerala will be able to familiarize with the new products and technology in their Sector. The Event provided a platform for the Exhibitors from Kerala to keep up-to-date of the latest innovation and technologies in the Food Processing and Allied Sectors and an opportunity to get the first-hand knowledge of the newest developments and trends in the globalised market.