

**REGISTER
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INDIA KITCHEN & FOOD SERVICE DESIGN SUMMIT 2015

HOTELCONSULT
Food Service Design...

Sept 11 & 12, 2015
Inspire, Le Meridien,
Windsor Place,
New Delhi – 11 00 01
www.hotelconsult.in



INDIA KITCHEN & FOOD SERVICE DESIGN SUMMIT 2015 is a first of its kind event for sharing knowledge among fellow hoteliers, food service design consultants, equipment manufacturers and industry experts.

Hotelconsult Orient is a pioneer in the field of facilities planning for commercial kitchens, laundries & BOH areas and has been in the business since 1994 having debuted as facilities planner for Radisson, Delhi.

Our professional team is headed by three Principal Consultants - **Mr. Sunil Khanna (DCE 1979, Bouygues S.A., France), Mr. Rishi Dayal (IHM Kolkata, OCLD 1979, EIH) Saurabh Sethi, (IHM Goa, 1997, Hyatt Regency}**. Hotelconsult has had several illustrious hotel professionals as working partners / associates including celebrity chefs **Rajeev Chowdhry - Executive Chef - Oberoi Towers – Mumbai and Oberoi Soaltee - Kathmandu, Chef H.S. Malik - Executive Chef - The Oberoi, New Delhi / ILO Consultant, India's best known trainer for the hospitality industry, Mr. Arun Agarwal - Head OCLD and Head Welcome group Management Institute followed by Chef Garima Prakash (Indian Master Chef) and others.**

Thanks to these high quality professionals, Hotelconsult bagged a number of prestigious assignments in India as well as abroad and developed tremendous expertise in the field of food service design and facilities planning for hospitality sector.

INDIA KITCHEN & FOOD SERVICE DESIGN SUMMIT 2015

India Kitchen & Food Service Design Summit, 2015, will be hosted by Hotelconsult Orient on Sept 11 & 12, 2015. There will be 4 panel discussions on Day 1 & 5 panel discussions on Day 2 with networking lunches. There will be a network dinner on the night of Sept 12. Topics for the discussions will relate to design of show kitchens, refrigeration in kitchens, central kitchen ventilation, ware washing, rapid cooking technologies, combi ovens for Indian cooking, energy saving, sustainability, food safety, grease capture, food waste treatment & so on. Panelists will be hoteliers, consultants, reputed manufacturers and industry experts.

Main Objectives of Summit

- ✓ **Sharing of knowledge on food service design and facilities planning to take India to the next level in this field.**
- ✓ **Introduction of food and beverage operators to new technologies and products.**
- ✓ **9 Panel Discussions addressing design process, CKV, kitchen refrigeration, kitchen hygiene, etc**
- ✓ **Networking among hospitality professionals having special interest in kitchen design**



Importance

The hospitality sector is growing rapidly in India, especially the QSR segment, casual dining restaurants, mid market hotels, corporate cafeterias, hospitals & Government sector. With the importance on hygiene & energy efficiency, it has become compulsory to optimize the designs of kitchens & BOH areas to reduce annual cost of ownership of kitchens & restaurants. It has become important for designers, operators, owners & vendors to become well versed with the latest technologies, design norms & modern food service equipment. The implementation of FSSAI has also created a strong need for food service designs sound enough to ensure compliance.

This 2-day summit will address the major requirements of efficient food service design. Specifically, the sessions will discuss the design objectives, current capabilities and how to augment the same. The summit will sensitize the hospitality professionals & other stake holders to raise the level of food service design in India and help operators to become more competitive and viable.

WHY ATTEND?

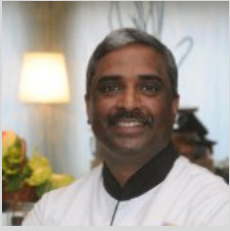
The Design Summit will provide ample opportunities to achieve the following learning objectives:

- Design process for FOH as well as BOH planning.
- Design of central kitchen ventilation systems
- Design of drainage system for kitchens
- Kitchen hygiene & food safety
- Efficient kitchen refrigeration
- Accelerated cooking technologies
- Use of combi ovens in Indian kitchens
- Modern baking practices
- Efficient bulk kitchen design

About the Speakers

- The Moderators and Panelists have been invited on the basis of their expertise, knowledge and passion for their topic.
- The Panelists are from diverse fields and are currently very active in their fields.
- Most Panelists have hands-on attitude in their current role and will be able to share their day to day experiences with the delegates.
- Few shortlisted panelists have preferred to participate as delegates and it will be good to hear them as well during open house.

SPEAKERS



Bakshish Dean

Executive Director

Johnny Rockets

Corporate Chef

Lite Bite Foods

Director Food

Production

The Park Hotels



Chef Kunal Kumar

Executive Chef

Novotel and Ibis

Bengaluru Techpark

Executive Chef -

Production

Heritage Foods India

Ltd.

DAY 1 - 11th Sept

09:30 to 10:00 Hrs

Registration

10:00 to 10:30 Hrs

Welcome Address

Address by Chief Guest

Coffee Break

10:45 to 12:00 Hrs

Panel Discussion I : Display Kitchens - Design Process & Design essentials

Session Brief: Though many new hotels are being set up in India, a large share of the plum design assignments in non budget category are being bagged by overseas kitchen consultants. As far as ID's are concerned, India is woefully short of home grown designers. The opportunity provided by CWG 2010 to place Indian food service designers and ID's at par with the overseas designers was sadly lost as most of the high budget projects assigned to Indian designers could not be executed. There is an urgent need to bridge the gap between Indian designers and their overseas counterparts in order to win the confidence of International hotel chains and some of the Indian chains as far as luxury segment and large hotels are concerned. The main reason for Indian designers lagging behind is the lack of opportunities to showcase their talent and get counted at par with the rest of the world.

Focus areas:

- How do Indian Kitchen Consultants and ID's compare with their International peers?
- What needs to be done to bring them at par with overseas consultants?
- What should be the design process to achieve the stipulated standards?
- How to bridge the gap in execution in order to deliver world class quality?
- How to innovate for delivering new designs?

12:00 to 12:15 Hrs

Coffee - Snacks Break

12:15 to 13:30 Hrs

Panel Discussion II : Hood Design, CKV & Automation

Session Brief: The hotels, restaurants, food delivery kitchens, hospitals and cafeteria catering are high growth businesses today and will remain so for years to come. Hot food cannot be served without an exhaust system which would quickly remove heat and fumes to ensure food safety and employee comfort. In display kitchens, it can also affect guest comfort if fumes or smell get transferred to public areas. In the absence of a regulator, any public advisory bodies or ready to use design norms, Operators / Owners do not have easy access to efficient central kitchen ventilation systems and most kitchens incur high electricity costs without getting desired results. There are also the added problems of grease neutralization and fire risk in the exhaust hoods / ducting.

Focus areas:

- What problems are usually faced by Operators with respect to CKV?
- How should the exhaust hoods be sized and designed to minimize exhaust air and supply air quantities?
- What can be done to reduce energy consumption and initial cost?
- What can be done to reduce energy consumption during low demand periods?
- What can be done to improve fire safety in kitchen exhaust systems
- How good is the availability of exhaust fans, scrubbers and air washers?

Networking lunch

DAY 1 - 11th Sept

14:15 to 15:30 Hrs

Panel Discussion III : Kitchen Drainage, Grease Separation and Waste Treatment

Session Brief: All commercial kitchens whether serving hot food or cold food require efficient drainage, flooring washing points and grease separators to ensure kitchen hygiene and in order to prevent blockage of sewer lines. Also, many new developments have a mandate for zero discharge. There are no regulatory authorities for certifying grease capturing efficiency of grease separators and there are no ready to buy solutions for waste treatment in small kitchens. There is a strong need to bridge the information gap to enable Operators / Owners, especially in smaller operations, to implement the correct solution.

Focus areas:

- What are the correct design norms for drainage in commercial kitchens?
- What are the options for air locking arrangements in different types of drainage requirements?
- How to size the grease traps and where to locate them?
- How to handle drainage in mall locations and high street locations efficiently?
- What are the ready to use technologies for treatment of food waste?
- How can kitchen waste and waste water be handled without incurring much cost?

15:30 to 15:45 Hrs

Coffee - Snacks Break

15:45 to 16:45 Hrs

Panel Discussion IV : Kitchen Hygiene & Food Safety

Session Brief: All commercial kitchens need to be HACCP compliant to ensure food safety which is also a legal requirement under FSSA 2006. In order to be HACCP compliant, kitchens need to follow GHP's and keep food in safe temperature zones at all times. Currently, majority of food operators neither have adequate knowledge of GHP's nor they have ready access to good training facilities. It is of paramount importance that the commercial kitchens be designed to be HACCP compliant.

Focus areas:

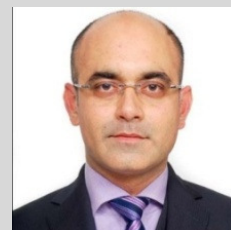
- What are the GHP's for commercial kitchens?
- Which GHP's need to be built into the kitchen & equipment designs?
- Can HACCP kitchens be built without incurring any additional cost?
- Given the Indian climate, minimal use of frozen food and high energy costs, how should we define the safe temperatures?
- What would be ideal finishes for construction of kitchens for improved food safety?

SPEAKERS



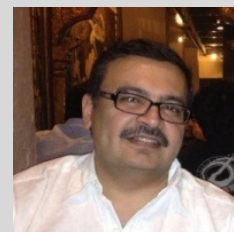
Ranjit Batra

President
Panchshil Reality &
J. W. Marriott, Pune.



Deepak Batra

**Associate Vice
President - F&B**
Medanta - The Medicity
**Director of Food and
Beverage**
Jumeirah Group



Rajiv Jaisinghani

Managing Director
Darshan Foods Pvt.
Ltd. (Meatza)

SPEAKERS



Sumit Saxena

Senior Auditor /
Consultant / Trainer
Past: Diversey India
Pvt. Ltd.



Sandeep Goel

Director
Proion Consultants
Director
Spectral Services
Consultants Pvt. Ltd.



Barry Wormald

Principal
ADG Sumavi
Principal
ADG International.

DAY 2 - 12th Sept

09:45 to 10:00 Hrs

Coffee - Snacks Break

10:00 to 11:15 Hrs

Panel Discussion I : Kitchen Refrigeration - We Need To Move Out Of Stone Age

Session Brief: Typically, in a restaurant, refrigeration equipment costs approx 40 percent of the total investment in food service equipment. A number of chillers & freezers are needed to hold and dispense food at correct temperatures and to create efficient work stations leading to a good work flow. Many kitchens need cold rooms for storage and some kitchens need blast chillers as well. Besides bar refrigeration, there are water coolers and pastry cabinets as well. Each of these units can waste electricity, reduce life of compressor and reduce life of perishables, if not designed and manufactured correctly. It is imperative to design and build commercial kitchens with the right capacity, quantity and design of chillers & freezers.

Focus areas:

- What defines a good quality chillers or freezer?
- What are the key parameters to be specified to ensure correct quality?
- What is the protocol for testing of cold equipment?
- How to design cold equipment for better food safety?
- How are pull down units different from holding units?

Coffee - Snacks Break

11:30 to 12:45 Hrs

Panel Discussion II : Baking: Trends, Supply Gap & Opportunities

Session Brief: Bakeries, probably, are growing faster than rest of the hospitality segments as the baked products are used in QSR's, pizzerias, coffee shops, coffee bars and for desserts in almost any types of food service operation. In order to make the bakery business more efficient, bakers need to use correctly designed Euro norm size equipment which will not only improve the quality but also save time, space and operating cost. Bakers need to understand standard international baking practices and available technologies and the equipment vendors need to provide the correct products with low annual cost of ownership. Faster and easier production will allow Operators to serve fresh products at all times. There is also a need to produce more frozen products where final baking may be done at the point of sale.

Focus areas:

- What is the current infrastructure in India for manufacturing of bakery equipment?
- What needs to be done to reduce dependence on imports from China / other countries?
- What can be done to bring down the cost of setting up bakeries?
- What are the bakery machines which need to be introduced in the market to reduce the supply gap?
- What are the bakery machines which can help bakers save time and operating cost?

Coffee - Snacks Break



DAY 2 - 12th Sept

13:45 to 15:00 Hrs

Panel Discussion III : Rapid Cooking Technologies & Induction Cooking - Trends & Potential

Session Brief: Turbochef & Merrychef ovens are gaining popularity very rapidly because not only they reduce transaction time, but they also allow cooking without need for an exhaust hood. The cooking is completed in a fraction of the time taken by conventional methods. The mode of heating is a combination of microwave energy, radiation heating and convection heating. The oven uses a catalytic converter which ionizes grease to carbon di-oxide and water. These ovens come handy in outlets which either cannot install exhaust systems or want to do light cooking but with a very short transaction time, say coffee bars. Induction cooking saves electricity in many ways and will become more & more popular in future. Instatherms can save enormous amount of electricity by replacing salamanders.

Focus areas:

- What are the menus which can be handled by rapid cooking ovens?
- How much time and cost can be saved by these ovens?
- In what type of food service operations these ovens may be used?
- What is the cost comparison between a rapid cooking oven and conventional cooking?
- What is the saving of space and manpower with a device like this?
- How much money can be saved by using induction cooking and instatherms?

15:00 to 15:15 Hrs

Coffee - Snacks Break

15:15 to 16:15 Hrs

Panel Discussion IV : Indian Cooking with Combi Ovens - Is a revolution taking place ?

Session Brief: Combi Ovens are increasingly being used for making Kebabs and Indian food. Many chefs believe Combi ovens make better kebabs than tandoors or grills. Combi ovens cook by transferring heat thru hot air and that makes them extremely quick and energy efficient. The ovens are programmable and therefore, Operators can turn out consistent quality without hiring skilled chefs and merely by training crew members to use correct program codes. The ovens come in different sizes and can make use of height to allow for small foot print as compared to conventional equipment.

Focus areas:

- What Indian menus can be handled by a combi oven?
- Can it be used for Indian banquet cooking?
- What is the annual cost of a Combi Oven as compared to conventional equipment?
- What are the savings in exhaust air / supply air quantity and heat load?
- How does it improve fire safety and hygiene?

16:15 to 16:30 Hrs

Coffee - Snacks Break

15:30 to 17:30 Hrs

Panel Discussion V : Cafeterias & Base Kitchens - Designing for Future

Session Brief: Cafeteria kitchens and base kitchen are used for cooking bulk meals with a limited number of dishes to be served in a short span of time. The utilization factor of cafeteria equipment is low and therefore, there is a need to design compact kitchens with minimum number of hot appliances which can cook multiple loads in a short time. There is also a strong case for cook & chill process wherever food needs to be transferred cold and reheated at a later stage. The kitchens can be designed as display kitchens to reduce serving time and also make them cleaner by default.

Focus areas:

- What cooking appliances are ideally suited for cafeteria cooking?
- How can the kitchens be made more compact?
- How can the cafeteria cooking be made more de- skilled and less labor intensive?
- How can cafeteria kitchens be made more hygienic and safer?
- How can the running cost be reduced in cafeteria kitchens?

Networking Dinner

Hoteliers' Speak

"The whole concept sounds great and I honestly wish it kicks off well for the sake of the whole food service equipment industry in India"

- Jestin Antony, Meiko

"Ecole Hotelier Lavasa would like to be involved"

- Nathan Andrews

"The topics that have been selected are very apt and worth elaborating upon from an operators point of view"

- Bakshish Dean, Johnny Rockets

"Congratulations on the upcoming conference. I am keen to have some of our Regional General Managers and Corporate Chefs attend these sessions"

- Aman Sharma, Compass Group

BOOK YOUR
PRESENCE
NOW

Fee Details

INR 14000/- , inclusive of service tax, per person for 2 days conference, lunches and networking dinner per person.

INR 12000/- , inclusive of service tax, per person in case of two or more participants from the same company.

EVENT PARTNERS:



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