

REPORT



INDIA'S LARGEST PROFESSIONAL B2B ANNUAL TRADE SHOW
FOR THE FOOD, DRINK AND HOSPITALITY MARKET

FOOD HOSPITALITY WORLD 2015 EXHIBITION

June 11 to 13, 2015
White Orchid Convention Centre
Nagavara, Bangalore

FOOD HOSPITALITY WORLD 2015

Food Hospitality World 2015, the Exhibition and B2B Trade Show exclusively for Food Processing, Hospitality & Allied Sectors was organised from June 11 to 13, 2015 at White Orchid Convention Centre, #9, Adjacent to Manyata Embassy Business Park, Hebbal - K R Puram Ring Road, 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 Organiser

Food Hospitality World 2015 Exhibition was 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) 2015 Exhibition, Bangalore

The Food Hospitality World (FHW) Exhibition 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.



This three-day exhibition was jointly inaugurated by Chef Mr. Surjan Singh Jolly, Director-F&B, J W Marriott Bengaluru; Mr. Bakkappa Kote, Chairman, Karnataka Wine Board, Government of Karnataka; Mr. K.N. Vasudeva Adiga, Honorary President, Bruhat Bangalore Hotels Association; Mr. K. Syama Raju, President, South India Hotels & Restaurants Association; Mr. P.K. Mohankumar, Hospitality Consultant & Industry Expert; Mr. Madhukar M. Shetty, Honorary Secretary, Karnataka Pradesh Hotel & Restaurants Association; Mr. Tushar Alekar, Commercial Director, Hannover Milano Fairs India and Ms. Reema Lokesh, Editor, Food & Hospitality World.

Participation of Kerala State

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 2015 Exhibition at White Orchid Convention Centre, Adjacent to Manyata Embassy Business Park, Hebbal - K R Puram Ring Road, Nagavara, Bangalore from June 11 to 13, 2015.



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 and setting up the Kerala State Pavilion in the Food Hospitality World 2015 Exhibition at Bangalore.

72 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 Satbions Food & Additives Pvt. Ltd., Chirackal Agro Mills (Periyar Rice), Modern Oil Mills, Priyom Condiments Pvt. Ltd., Nikasu Frozen Foods International, Keratech (P) Ltd., COPS (Kanhirapuzha Farm Club), Super Food Products, KKR Group of companies (Nirapara), Deccan Food Products and Artocarpus Foods Pvt. Ltd. (Hebon) 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 first day of the Exhibition witnessed a special honours evening felicitating 15 Hospitality Trailblazers who have made a unique distinction in the South Indian dining space. The second day has sessions such as the Hospitality Think Tank - GM's Conclave, where General Managers from leading hotel brands from South India spoke about Bengaluru's potential as a MICE destination. The conclave was followed by the CeBIT Insight Series, a conference on leveraging the digital platform to enhance customer experiences in the Hospitality Industry. The Power of Purchase was also held on the second day focusing on the new trends in purchasing, its role and the challenges for hospitality purchasing professionals.



The concluding day witnessed Hospitality Knowledge Exchange on Green Housekeeping. It also had live demos by the Institute of Baking & Cake Art (IBCA) that was organised and overseen by one of India's top baker, trainer, cake decorator, consultant and food stylist, Chef Manish Gaur who is also the Director of IBCA. This baking contest provided an opportunity to various professionals from the Hospitality and F&B Industry to showcase their baking skills and talents.

This year's exhibition witnessed exhibitors coming from different segments of the Food and Hospitality Industry like F&B, interiors, kitchen equipment, housekeeping, bakery and others, and aimed at providing solutions to various industry-related problems.

The Food Hospitality World 2015 Exhibition showcased the food products, food processing, hotel and restaurant equipment & supplies, machinery manufactures, technology providers etc. in the Food Processing and Allied Sectors. The Event provided a platform for the MSMEs / 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. Such efforts will also explore the possibilities of firming up business ventures for the MSMEs in our State.
