



AGENDA

DAY TWO : 8th DECEMBER 2022 – India Food Forum, Westin (Formerly Renaissance), Powai Lake, Mumbai

09:00 – 10:00 : Breakfast Meet

10.00 – 10.15	BALL ROOM - MORNING SESSION	
FOOD SERVICE INSIGHTS : ONLINE FOOD SERVICE DYNAMICS IN INDIA		
By Nishant Shekhar, MD & Partner, Boston Consulting Group (BCG)		
10.15 – 11:00	BALL ROOM - PLENARY SESSION	
<p>PLANT BASED SUSTAINABLE FOODS – DIFFERENTIATE YOUR FOOD SERVICE AND RETAIL BUSINESS</p> <p>Plant-based sustainable foods are the need of the hour for the environment, human health, and society due to them being a one-stop solution for the entire food system. Sustainability as the business core value brings a competitive edge and increases choices for consumers to make a transition to food options that are holistically better.</p> <p>The only way to meet the current and future food demand for our generation is through this progressive paradigm shift. There is a heightened need to develop consumption and retail growth through industry collaboration — including manufacturers and the HoReCa sector.</p> <p>Discussion pointers:</p> <ol style="list-style-type: none"> 1. How can the HoReCa sector work with the plant-based foods industry? 2. What has been the consumer perception of sustainable plant-based foods? How much is the consumer willingness to purchase? 3. How is the concept of sustainability a game changer for the global food system? 4. Difficulties and challenges in marketing innovative sustainable food products 5. Brand journey to make it big in the HoReCa segment 6. What do food service providers look for to promote certain kinds of products? 		<p>Session Partner</p>  <p>Panellist Anand Nagarajan, Co- Founder, Shaka Harry Chef Nitin Puri, Griffith Foods Dr. Sudhir Tamne, VP - Quality, Technical, Innovation, Burger King Pradeep Rao, Cofounder & CEO, Evolved Foods Preetam Patnaik, Head of Marketing, Continental Greenbird Perna Bajaj, Director, Vezlay Umesh Joshi, Director, Spully Chain, McDoland's India (West & East) Sohil Wazir, Chief Commercial Officer, Blue Tribe Foods</p> <p>Moderator : Sanjay Sethi, Executive Director, Plant Based Foods Industry Association</p>
11:00 – 11:45	BALL ROOM - PLENARY SESSION	
<p>11:00 – 11:05 : *10X YOUR BUSINESS* Book Launch by Dheeraj Gupta, Founder & MD, Jumboking Foods</p> <p>11:05 – 11:45 : SECRET SAUCE FOR GROWTH - Local and Global Stars meet in the middle and aim to learn from both.</p> <p>There is now an assertive breed of indigenous QSRs that have come of age in India. They have the chops to create scale, deliver experience and take on global giants with longer legacies. On the other side, international food service chains' menus are being tailored more and more to infuse local tastes and flavours, to great success. What does this reflect about the modern Indian diner and the future of food service menus in India?</p>		<p>Panellists : Dheeraj Gupta, Founder & MD, Jumboking Foods Gautam Gupta, CEO, Paradise Food Court Kabir Jeet Singh, Founder, Burger Singh Reefesh Shukla, Business Head, Charcoal Concepts (Joshh) Sukalyan Roy, VP - Dominos Pizza, Jubilant Foodworks Anubhav Dubey, Founder and CEO, Chai Sutta Bar</p> <p>Moderator : Mohit Khattar, CEO, Graviss Foods (Baskin Robbins)</p>
11.45 – 12.40	INAUGURAL SESSION 1 – BALL ROOM -	
<p>11:45 – 11:50 : WELCOME ADDRESS by MC, Anish Trivedi, CMD, Banyan Tree Communications</p> <p>11:50 – 11:55 : CHAIRMAN'S ADDRESS by Anurag Katriar, Chairman, India Food Service Forum, Founder, Indigo Hospitality and Trustee, NRAI</p> <p>11:55 – 12:40 : INAUGURAL SESSION 1: CATERING TO THE MANY PALATES OF A NEW INDIA</p> <p>Along with travel & tourism, the HoReCa segment was hit the hardest by the Covid-19 pandemic. And some things changed dramatically, perhaps forever. The biggest shift has been in consumer behaviour and expectations. While the revival in Indian food service has been extremely uplifting, some new challenges have come to the fore. For instance, much like entertainment, foodservice is increasingly becoming an on-demand consumer activity. New-age delivery models are raising questions on profitability and restaurant business models. Food & beverage brands are buying out restaurants.</p> <p>Dine-in formats are struggling to make the numbers even as scale-driven quick service brands are pulling almost all of the investor interest. The inaugural session — featuring business leaders from a cross section of food service formats and channels — demystifies the distinct triggers for the modern, omnichannel diner of today, who switches between channels depending on need or convenience and has distinctly different expectations from digital experiences and out of home dining. How can India's food service sector evolve into a multi-dimensional, multifaceted sector with distinct formats offering unique, differentiated experiences for a New India?</p>		<p>Panellist Anurag Katriar, Founder, Indigo Hospitality Nitin Motwani, CBO, Culinary Brands (Everstone Group) Riyaaz Amlani, CEO & MD, Impresario Sagar Daryani, Founder & CEO, Wow! Momo Zorawar Kalra, Founder & MD, Massive Restaurants Biplab Chakraborty, Head - Investments, Rebel Foods</p> <p>Moderator : Vikram Bakshi, CEO & MD, Ascot Hospitality</p>

12:40 – 13:30 INAUGURAL SESSION 2 – BALL ROOM	
<p>QSRs & CLOUD KITCHENS – THE PLUG-AND-PLAY MODEL Cloud Kitchens are enabling low-cost scale for national and local QSRs, and for fast-track fast food chains, the model makes a lot of sense. But are cloud kitchens themselves scalable? What is the future of cloud kitchens as the base infrastructure for quick service restaurants in India?</p> <p>Moderator : Hanuma Pogaru, Associate Director, Consumer Goods & Services, Accenture</p>	<p>Panelists : Ajay Khanna, CEO, Vasudev Adiga's Amir Majali, Founder, Tru Falafel Anant Chowdhary, Founder, The Serial Griller Bansi Kotecha, Founder, Kytchens Mobin Bagasrawala, Business Head – Delivery Operations, Impresario Handmade Restaurants Narayanan S, Head of On-Premise and Entertainment Channel , Customer Management Group, Coca-Cola India Vedant Pasari, Founder, edabba - Trupt Rasoi</p>
12:00 – 13:00 PARELLEL SESSION – POWAI BALL ROOM – BY INVITATION ONLY	
<p>MESSAGE BIRD ROUND TABLE MEET WITH FOOD SERVICE CIOs & CMOS GUEST IS GOD: ELEVATING CUSTOMER SERVICE EXPERIENCES IN FOOD SERVICE</p> <p style="text-align: right;"></p>	
13:30 – 14:15	LUNCH FOR SPEAKERS & DELIGATES
13:15 – 14:00	HPMF LUNCH @ POWAI BALL ROOM BY INVITATION ONLY
14:15 – 15:15 BALL ROOM - CHEFS MEGA ROUNDTABLE	14:00 – 15:30 POWAI BALL ROOM HPMF CONCLAVE WITH HORECA BUYERS
 <p>FACE OF HOSPITALITY IN THE POST COVID WORLD</p> <p>If there's one industry that's been hit hard by the COVID-19 pandemic, it's tourism and hospitality in India. According to some predictions, the road to recovery could last a couple of years. However, some industry experts don't see such a grim picture. Let's deep dive into this subject today with some seasoned chefs at the helm of it</p> <p>Moderators : Celebrity Chef Harpal Singh Sokhi Celebrity Chef Varun Inamdar</p> <p>Panelists : Celebrity Chef, Rakhee Vaswani, Culinary Expert, Food Consultant, Cooking Show Host Chef Anees Khan, Chef & Founder, Star Anise Fine Foods & Leisure Chef Extraordinaire Nilesh Limaye, Trendsetter Chef Gresham Fernandes, Culinary Director, Impresario Chef Harsh Kedia, Founder & CEO, A Diabetic Chef Chef Kshiliz Shekhar, Director of Culinary, Hotel Marine plaza Chef Nitin Puri, Director Culinary, Griffith Foods Chef Pranay Singh Thakur, AVP Production, Theobroma Chef Shantanu Gupte Chef Sudhir Pai Corporate Chef Prodipto Das, Sanjeev Kapoor Restaurants Corporate Chef, Rohit Gujral, The Appetite Momos Executive Chef Jerson Fernandes, Novotel Mumbai Executive Chef Mukesh Sharma, Westin Mumbai Powai Lake Executive Chef Salil Fadnis, GM - Sahara Star & President – WICA Executive Chef Suresh Shetty, Mumbai Cricket Association Executive Chef, Paul Noronha, ITC Grand Central, Mumbai Executive Pastry Chef Vivek Kadam, ITC Maratha Sr Executive Chef Raviraj Guruju, Lemon Tree Hotel</p>	 <p>STRATEGIES TO ENHANCE VISIBILITY ACROSS THE SUPPLY CHAIN</p> <p>Moderator - Jaideep Gupta, Aanyah Management - Director , Advisory Board Member - HPMF</p> <p>Panelists : Alastair Creado, GM, Procurement, Pebble Street Hospitality Dr Nitin Nagrale, CEO - India & Emerging Markets, Quality New Zealand Harvey Rodrigues, Director of Purchase, Hotel Meluha The Fern, Mahendra Shinde, Sr. Manager Supply Chain, K Hospitality Corp. Nilabja Dey, Director-Commercial, Sharad Food Solution Rajendra Sitaram Kankekar, Materials Manager, Nesco Foods, Ramesh Subramanian, Sr. Manager Procurement, Leela Hotels Sameer Chandrakant Pednekar, Head Procurement, Peninsula Hospitality Group Santosh Doiphode, Head - SCM & Purchase, Mad Over Donuts Sunil Kuffan, Lead - Procurement & Contracts, Jio World Centre Mohan Upadhye, Co-Founder & CEO, Capsicum Global Rahul Kane, GM – Materials , Hotel Kohinoor Continental</p>
15:15 – 16:00 BALL ROOM – MATINEE SESSIONS	

<p>15:15 – 15:20 PACKAGING FOR FOOD DELIVERY – CHALLENGES AND SOLUTIONS</p> <p>5 Minutes insight by Anand Thakkar, Meena Industries</p> <p>Typical issues faced with food delivery and how specifically designed - safe and sustainable packaging is the answer</p> <p>15:20 – 16:00 EMERGING FOOD SERVICE DESTINATIONS – OFF THE BEATEN TRACK</p> <p>India remains a highly underserved market when it comes to modern food service options. As large-scale infrastructure develops across the country, transit locations such as highways, metro stations, railway/ bus stations will offer huge opportunities for food service operators.</p>	<p>Moderator : Gaurav Ahuja, Co-founder & MD, Red Ginger Group</p> <p>Panellists : Pranav Rungta, Director, Mint Hospitality Akash Srivastava, AVP & National Head - BD, Jubilant Foodworks T Sriram, Head Real Estate, Chai Point Vishal Telkar, Business Development, Taco Bell (Burman Hospitality)</p>
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16:00 – 18:30 BALL ROOM - EVENING SESSIONS

<p>16:00 – 16:40 FAST TRACK 1</p> <p>PHONE EATS FIRST – SERVING UP SOCIALLY MARKETABLE EXPERIENCES</p> <p>Social media is a double-edged sword, which rewards brands with adulation and traffic when the going's good, but is also hyper-sensitive to criticism. How can foodservice brands leverage social marketing in the most optimal ways to deliver 'Instagrammable' experiences – critical for a country with 65% of its population made up of millennials and Gen Zs. We find out from some foodservice brands who're emphatically nailing the social media dynamic.</p>	<p>Moderator : Murali Krishnan, Co-Founder & CMO, Wow! Momos</p> <p>Panel : Alexander Valladares, Group CMO, Impresario Chef Harsh Kedia, Founder & CEO, A Diabetic Chef Jahabar Sadique, Co-Founder and CEO, Chai Kings Mahesh Reddy, CEO, GOPIZZA India Piyush Kankaria, Co-Founder, The Yellow Straw Shradha Motipara, Head – Marketing, K Hospitality Tarak Bhattacharya, ED & CEO, Mad Over Donuts</p>
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<p>16:40 – 17:20 FAST TRACK 2</p> <p>HOW TO BE A DRAMA KING: THE INGREDIENTS OF FOOD SERVICE INNOVATION</p> <p>Food service is a powerful expression of cultural, social, lifestyle trends and aspirations. And never more than now in India where the rapid emergence of digitalisation, dark kitchens, unconventional eateries, pop-up kiosks, GenZ food marketing, calorie-counter and eco-conscious menus, theatrical restaurant ambiances are reflecting an exciting intersection of multiple influences. The drama in food service is visibly way ahead of innovations happening elsewhere. Panellists in this session discuss experiments — gone right and wrong, nonconformist modernisation, challenges and successes so far and the deviations yet to come.</p>	<p>Panel : Shailee Chatrath Tyagi, Sales Director - Organised Trade Channels, PepsiCo Sid Marchant, Co-Founder, Good Flippin' Burgers Siddharth Mishra, Founder & CEO, Karnival (Tech) Yash Bhanage, Founder, Hunger Inc Hospitality Hemang Bhat, Founder, Has Juice & Associate Partner, Bhagat Tarachand</p> <p>Moderator : Dhiren Kanwar, Founder, Zaad Venture</p>
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<p>17:30 – 18:30 EATERENTAINMENT: REIMAGINING F&B AS SOCIAL DESTINATIONS IN SHOPPING CENTRES</p> <p>With the Covid-19 pandemic having altered shopping behaviours and consequently, retail mixes in shopping centres, F&B is growing in stature as the experiential high point in malls. Malls are already allocating a higher percentage of their retail spaces to F&B with the intention of upping the 'eaterentainment' feature of their centres. What will the architecture/ design of the new higher-F&B-mix shopping centres look like? How are developers and mall managers reimagining tenant mix, zoning and location to accommodate more exciting F&B experiences — both standalone units and food courts? What are the learnings from the tweaks so far?</p>	<p>Panel Anurag Katriar, Founder, Indigo Hospitality Avinash Dolwani, Director, Myfroyoland Bipin Gurnani, President & CEO, Prozone Intu Properties Nirzar Jain, Chief Leasing Officer, Nexus Malls Rashmi Sen, Group COO – Malls, The Phoenix Mills Rohit Gopalani, National Head Leasing Business, SVP, Inorbit Malls Tarak Bhattacharya, ED & CEO, Mad Over Donuts</p> <p>Moderator: Yogeshwar Sharma, CEO & ED, Select City Walk Sagar Daryani, Founder & CEO, Wow! Momo</p>
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16:00 – 18:00  **POWAI BALL ROOM – AHAR SEMINAR – By Invitation Only**

18:30 – 19:00 BALL ROOM – GRAND FINALE



Images SOLOx
Startups, operators, burnings, exits

The Young Upstarts
3-minute talks

Chasing Dreams | Starting from Scratch | Disrupting the Normal | Fearless Entrepreneurship | Master Strokes | Capital Gains | Merging
Passion & Process | Reversing Failure

Jahabar Sadique, Co-Founder and CEO of Chai Kings
Murali Krishnan, Co-Founder & CMO, Wow! Momos
Piyush Kankaria, Co-Founder, The Yellow Straw
Mahek Sungandh, Founder, The Binge Artisanal Handcrafted Chocolates & CEO, Woodbury Assortments
Chef Harsh Kedia, Founder & CEO, A Diabetic Chef
Anubhav Dubey, Founder and CEO, Chai Sutta Bar
Gaurav Ahuja, Co-Founder & MD, Red Ginger



19.00 Onwards - Cocktails
20.00 Onwards – Pepsi Images Food Service Awards
22.00 Onwards – Gala Dinner

Note: Agenda Session Titles, brief, speakers, dates and timings are subject to change