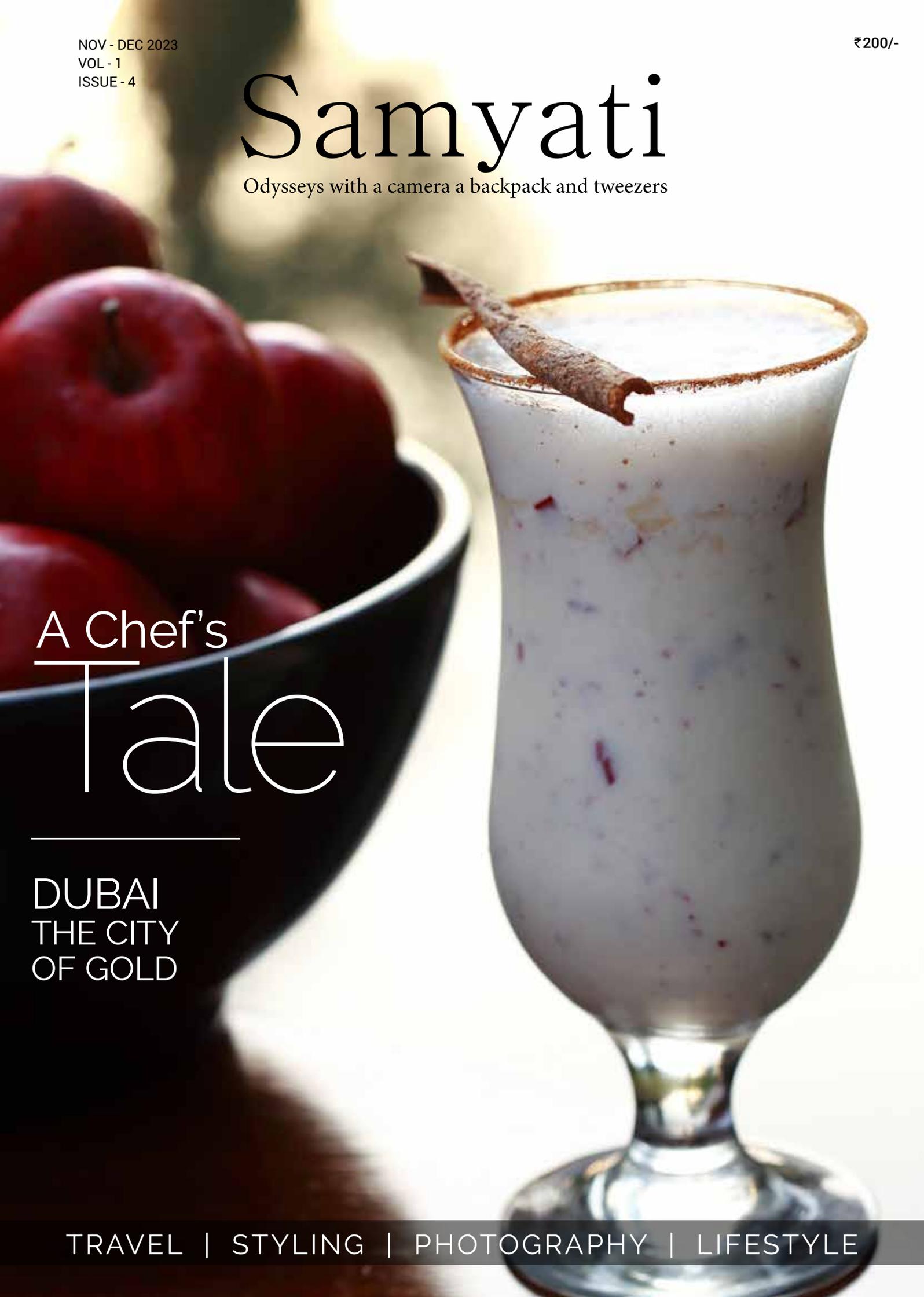


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Samyati

Odysseys with a camera a backpack and tweezers

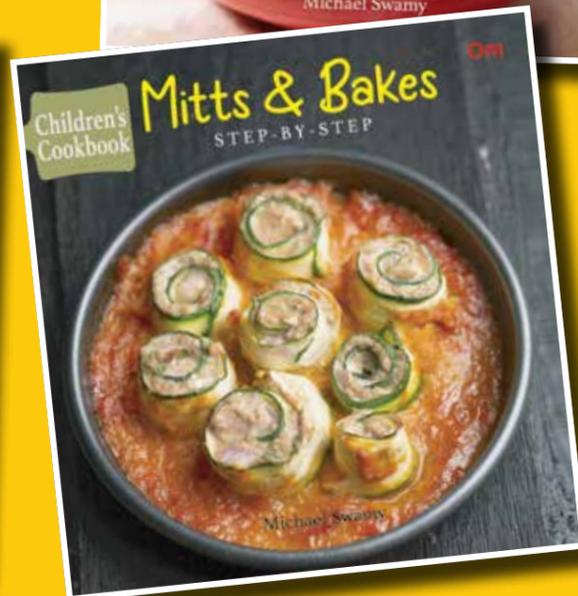
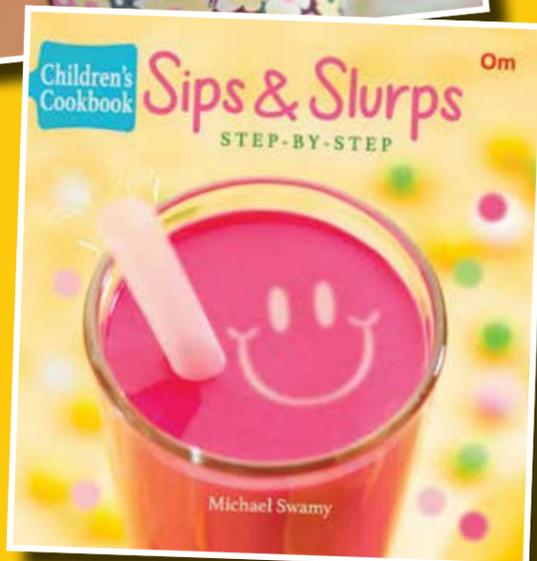
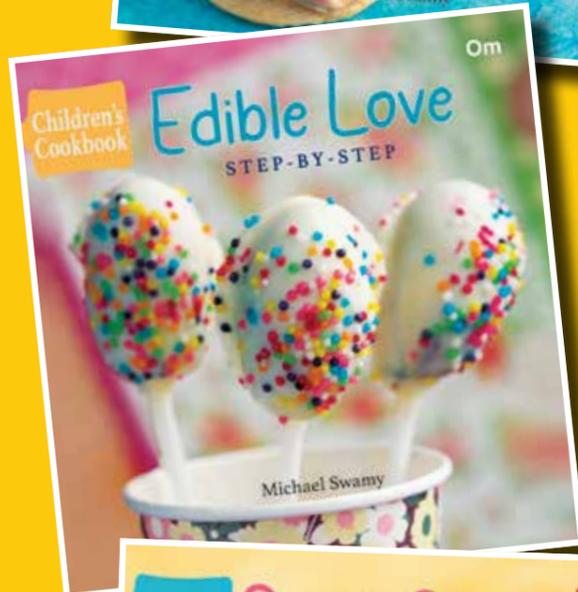
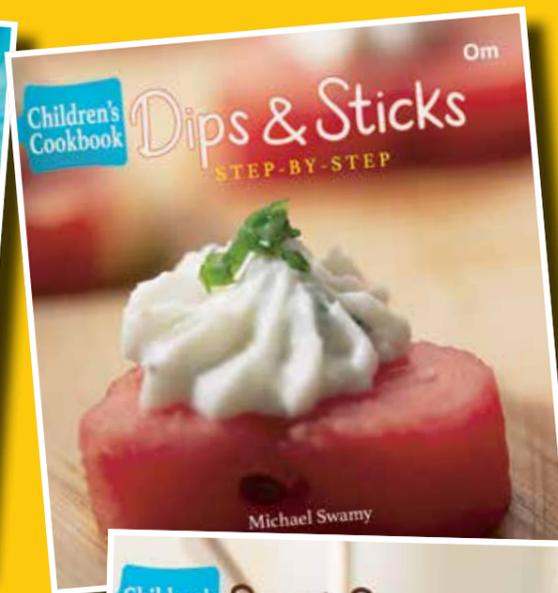
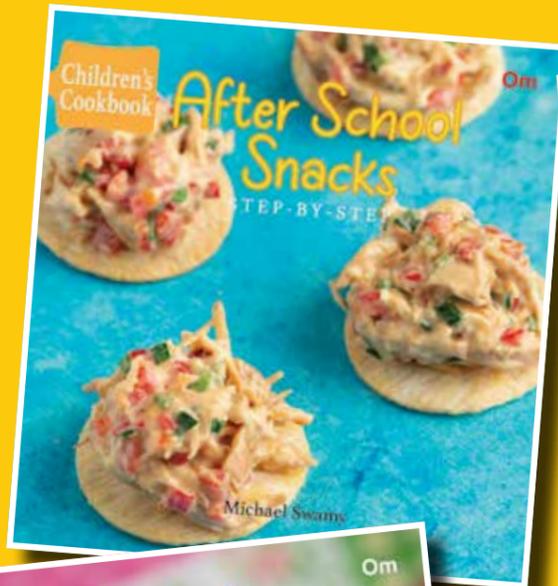
A photograph of a bowl of red apples on the left and a tall glass of white smoothie with a cinnamon stick on the right. The smoothie has small red and blue specks inside. The background is softly blurred.

A Chef's
Tale

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EDITORIAL

Journeys - They go on!

Embarking on a journey is more than just traversing physical landscapes; it's an exploration of the soul, a quest for self-discovery, and a collection of moments that shape our existence. Journeys are about myriad facets. They are about the diverse paths we take, the lessons we learn, and the stories etched into the fabric of our lives.

Samyati means journeys together, and as you proceed further the 'together' goes expanding, and assuming new meanings. Sometimes you stop to smell the roses, at times you want to capture them all in your camera to cherish them forever, but quite often you just want to live in the moment and let life happen. And this is perhaps the best journey. Then there are times when you go with a plan, want to tick boxes, meet people you know, have an agenda. Samyati is a combination of all of these.

Samyati, like we say, are odysseys with a backpack, a camera and tweezers. Backpack for the wanderlust in you that takes you to paths less trodden, camera to bring home those memories, and tweezers for food styling. Then we wonder about that lovely and colourful umbrella that casts its lacy silhouette as it shields the face from the sun, the oh so comfortable pair of sneakers that make your treks easier, the sunscreen that protects your face, the container in which you carry your food, the fancy cutlery for every type of food, the water bottle that keeps the water warm or cold, the attire that you choose for every season of the year and for every time zone across the globe, and so many knick-knacks are associated with journeys. These are the things in innumerable hues that make your journey complete. Going ahead Samyati would have them all.

Then the collectibles and souvenirs that adorn our shelves, the books for our libraries, eatables from every region, gifts for the loved ones. As we turn the pages of this issue of Samyati, let us celebrate the diversity of human experiences. After all, life is not just about reaching the destination; it's about savoring the beauty of the journey. And some things definitely can wait as we stop to soak in a little more of the moments that envelope us. 📍



Sumit Jha

Sumit Jha

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Disclaimer

The opinions, beliefs and viewpoints expressed by the various authors and forum participants in this magazine do not necessarily reflect the opinions, beliefs and viewpoints of Samyati Team Members. The photographs in this magazine are original, and have been used with due consent and willingness of the contributors.

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08



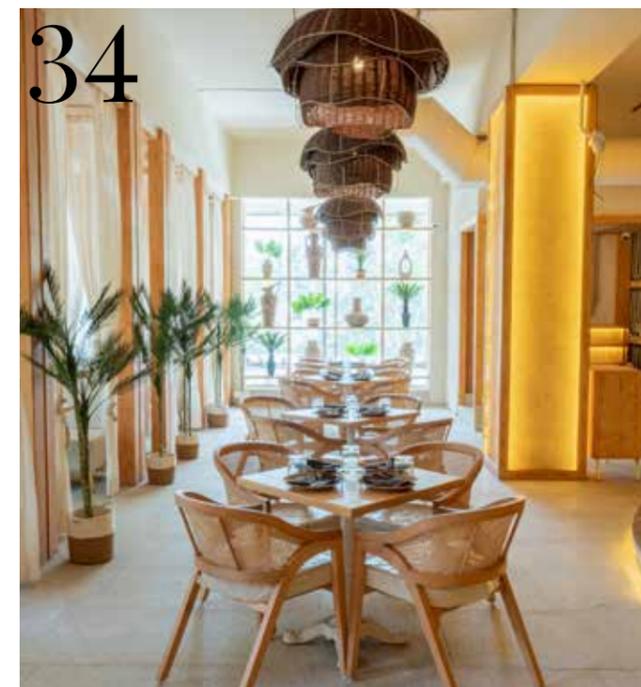
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Lights Camera Action

Life is like a camera.
Just focus on what's
important and capture
the good times, develop
from the negatives and if
things don't work out, just
take another shot.

Diffusers are a way to soften light and one can use several materials to diffuse light falling directly onto food. One needs to adapt and use things around them to help create those stunning images.

Use the following drapes between the lights and the subject

Bathroom curtains | Dupattas | Butter paper |
Silicone sheets | Translucent plastic sheets

Bouncing light

Good reflectors and directing light onto a particular area of the food can create spectacular elements on a plate. Metal plates | aluminium foil | Compact mirrors

lights



Images courtesy: The Nanda Stone Jilling Uttarakhand



camera

Use manual mode when shooting food. Do not confuse manual focus with manual mode when shooting food. Manual mode allows you a lot of scope for creativity and playing with depth of field. Always use a tripod or a monopod when shooting food, especially when your shutter speed is really low.

Choose the best angle,
set the camera on a tripod
Shoot in continuous mode
and with a self-timer.
Experiment with the motion
Shoot in manual focus
most of the time
Use natural light for
the best colours
Set the shutter speed first.

Action

SAVOR THE EXQUISITE FLAVORS OF THE HIMALAYAS ON HIMALAYAN DAY

This Himalayan Day, elevate your dining experience with these exceptional products that bring the Himalayan mystique to your plate.

Himalayan Honey & Preserves

Himalayan Preserves are handmade in small batches using Himalayan-origin fruits and sourced from partners committed to helping local communities. Himalayan Honey comes with an NMR (Nuclear Magnetic Resonance) test quality seal to ensure high quality.

The honey is being sourced from 'Pahaadi Utpaad', Tata Trusts' associate organization that works on promoting traditional beekeeping methods with the objective of sourcing unadulterated mountain honey and establishing a mountain honey value chain. Himalayan's range of preserves are available in Strawberry, Apricot, Black Cherry, Apple Cinnamon, and Three Fruit Marmalade flavor with no added preservatives. 🍯



Images are for illustration purpose.

INGREDIENTS

The significance of core ingredients in the success of any recipe cannot be overstated. Just as a foundation is crucial to the stability of a structure, core ingredients form the essence of a dish, influencing its taste, texture, and overall appeal. These fundamental components provide the essential flavours and characteristics that define the dish, creating a harmonious blend that elevates the culinary experience. The careful selection, quality, and balance of core ingredients lay the groundwork for a successful recipe, ensuring a memorable and satisfying outcome for those who partake in the culinary creation.



Nolen gud, which means new jaggery, produced in India and Bangladesh, is not only a sweetener but also a cultural and culinary treasure in these regions. Its distinct taste and versatility make it an essential ingredient in many traditional dishes and sweets like the ubiquitous rasogolla, especially in Bengali cuisine.



Black cardamom is distinct from green cardamom not only in flavour but also in its culinary applications. It adds depth and complexity to dishes, making it a valuable ingredient in many regional cuisines, and is widely used in Indian cuisine. Find it in pulaos, biryanis, and even in the popular motichoor laddoos and pedhas.



Merken is a versatile and flavourful spice blend that has gained recognition beyond its indigenous roots, making it a valuable addition to a variety of dishes for those who enjoy smoky, spicy flavours. Widely used in Chilean and Mapuche cuisine, the primary ingredient in merken is smoked chilli peppers, typically the local aji cacho de cabra variety, which gives it a distinctive smokiness and heat.



CHEF APURVA PANCHAL

Head Chef ROOH Palo Alto, tells us what happens when you follow your destiny.



Sometimes one is born to be a chef and it's in their destiny to be so. Coming from a family of bankers and carpenters, the universe took him to Hotel Management school following which his journey took him on a discovery of food. Had it not been that road his journey would have had him be a teacher as he was an ardent follower of Guru Gaur Gopal Das, his preaching, teaching and lectures are an inspiration to him in this mad world. The diversity of Indian food is the source of his motivation for embarking on a search and identity of each dish.

His dreams of cooking came from a solid grounding and belief where the guest is God - ATITHI DEVO BHAVA.



In his words "I believe that one cannot savour the taste of success without a taste of failure. Like everyone else my journey too has seen its share of ups and downs which have shaped me into the person I am today. I have always had faith in divine power and followed the preacher, my teacher - **LORD KRISHNA - KARMANYE VADHIKARASTE MAAPHALESU KADACHANA** - Keep performing, without expecting fruits for your labour. Each individual has different parameters of experience and the most common parameters are culture, leadership and opportunities."

Cooking is very much an art and just like painting or music, it's inspired by the work of those who have come before the artist. From the kitchens of the Taj Palace in Bombay now called Mumbai he is based in Palo Alto and working at ROOH Palo Alto where his journey is more inclined towards Modern Indian cooking, and where he follows along with his team a belief that cooking food is also like a fairy tale, where every dish has its story and history of its origin. When you design the menu with the story to narrate, it encourages the guests to further try the dishes too.

Indian food is so diverse that there is something in it for everybody. Also globalisation has amplified the exposure to good Indian food. The canvas is so wide that creativity is not limited. In most of the dishes, we use a lot of ingredients. So, playing with ingredients, methodology and presentation defines his food at its best.

According to Chef Apurva, cooking is not always about using a lot of ingredients. It's about how creative you can get with the minimum ingredients available - simple food made desirable with local ingredients. I have always followed simplicity combined with positivity and loads of love creates BHOG - food for Gods. 🍌



CHEF MICHEL CHRISTMAN

BUILDING AN INDO-FRENCH CULINARY BRIDGE

Born in Eastern France, Chef Michel has worked at six Michelin Star restaurants in Paris and restaurants around France, before moving to Russia to start a French gastronomic restaurant, then a tapas and wine bar. His quest to explore and discover the culinary world led him to travel extensively across France and Russia. He was felicitated with the 'Young Talents' trophy and two toques from the famous guides Gault and Millau in 2014.



Some of the most exemplary restaurants he worked at include The Crocodile 3* in Michelin in Strasbourg, Hospitality the Phébus 1* in Joucas, Relais Bernard Loiseau 3* and Buerehiesel 3* in Strasbourg, Barbizon at Pleiades 1*, Paris, La Bégude Saint Pierre ****, France. He opened Pinot Noir, a French gastronomic restaurant in Rostov, Russia and The Mozart Wine House (a bakery, wine and tapas bar) in Rostov, Russia.

Currently for almost a decade, he has been spending time between Pondicherry (India) and France.



La Villa Pondicherry

Two French architects, Tina Trigala and Yves Lesprit, harmoniously extended La Villa's colonial facades, creating an interplay with horizons of white walls. The spacious and cool rooms are veiled in precious fabrics and furnished with contemporary designs made from old wood. A custom-made swimming pool borders the shady, lush garden. Here is an elegant interplay of influence and eras, just as you'd find in old Pondicherry, which is visible just a few steps away at Villa Shanti, the sister hotel that springs from the same inspiration." 📍



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605001 Pondicherry
+91(413) 2338555 or 2348555
stay@lavilla.in

“WORLD ARCHITECTURE TRAVEL: UNVEILS THE ARCHITECTURAL MARVELS OF DURGA PUJA”

World Architecture Travel (WAT), in collaboration with MassArt, UNESCO, and the British Council, recently announced the presentation of an immersive architectural journey centered around the UNESCO-listed Durga Puja celebrations in Kolkata. The attendees witnessed a PREVIEW SHOW, where 26 of the most innovative and exceptional Durga Puja art installations, out of the 3000 adorning the city's streets from October 11th to October 15th, 2023, were showcased.

The celebration of Durga Puja in Kolkata transcends its religious significance to become a captivating public art gallery that stretches across the entire city. It represents a remarkable fusion of traditional craftsmanship and contemporary artistic expression, symbolizing the triumph of good over evil," said Brijesh Shajjal, Founder of World Architecture Travel. "Our objective was to spotlight the artistic, architectural, and local economic aspects of this celebration".

World Architecture Travel is dedicated to the exploration and celebration of architectural and cultural excellence on a global scale through meticulously curated architectural journeys led by distinguished architects and professionals. Through the exclusive platform, WATconnect aims to promote professionalism and foster inbound architecture tourism by forging meaningful connections.

About World Architecture Travel (WAT)

World Architecture Travel (WAT) a unique travel portal that explores architecture and culture is supported by The World Architecture Festival (WAF) the annual festival and awards ceremony for the architecture industry dedicated to celebrating and sharing architectural excellence from across the globe. WAT supported by WAF has inked a strategic brand alliance to offer a host of benefits to architectural travelers. WAT reaches out to individuals with a passion for architecture, urban design, and culture travels to places of modern architecture, and unexplored areas. Experiences through city walks, culture trails, and academic discussions are organized with a team of experienced architects, historians, and academicians. Their passionate teams of planners bind in local architecture, building culture, current architecture developments, and urban design as part of travel experience. 📍

www.worldarchitecturetravel.com



Pandal hopping is something everyone loves to do during Durga Pooja. The pandals have been getting innovative and more spectacular with each passing year. Hues of gold, red, yellow, orange.. depict the various moods of the Devi through Navratri.



Diwali sweets are undergoing a sea change due to health consciousness in people. We see sugar in these sweets being substituted with dates, figs, raisins, jaggery and other natural sweeteners. Diwali is also a time to indulge, and each one is entitled to indulge in their unique way.



Mulled wine and the Christmas season equals 'nostalgia'. Recipes and ingredients may vary by region and personal taste, but the essence of mulled wine as a symbol of warmth, togetherness, and holiday cheer remains consistent. Whether enjoyed around the fireplace at home or at a Christmas market in Europe, mulled wine adds a special touch to the holiday season.



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BASICS OF FOOD STYLING AND PLATING

By Chef Michael Swamy



While plating food for over two decades, you learn certain things along the way.



Create a framework

Your plate is your canvas, so work within the space of the plate. For me I prefer using a coupe plate for it keeps the gravies and sauces from sloshing about. Think with a clock in mind and then it's easier to plate especially when doing multiple plates.

Keep it simple

Simplicity is the key to good plating, it's neat and tidy and doesn't distract the diner too much. It's easier to



then focus on the food and not on all the drama that goes with it.

Balance the dish

Experiment with contrasts and flavours and keep a tiny sense of balance between them all when plating the food.

Get the right portion size

This is the tricky part and for me I prefer the rule of two portions of vegetables to a portion of meat. Not only are you showcasing a balanced meal but also creating a sense of harmony on a plate.

Highlight the key ingredient

This is very important as it is the hero of the dish, the main focus point and it's usually placed on the plate right in front of the guest.

Equipment tips for plating

Keep these handy; they are great especially when you are handling the pass at the restaurant.

Pastry bag | Metal spatula| Step Palette Knife | Paring Knife or Peeling knife or a Fluted knife | Melon baller | Round cutters. 🍷

EXPLORE THE CITY OF GOLD ADORNED WITH THE CHOICEST SPICES



Dubai One generally associates Dubai with its modern vertical heights, but the hardly-talked-about old Dubai is something else. Apart from being a shopper's paradise, Dubai is seeing a lot of Michelin chefs opening restaurants here such as Pierchic, Margaux, Nobu among others. Having witnessed the scenario first hand recently, one can admit that what they say about Dubai is very much true - ten years down the line it will be a mecca of business. Dubai helps its citizens build a luxurious lifestyle that is attainable; thanks to all the tax benefits, and the food scenario is picking up at a fast pace due to it being reasonably priced. The hotel scene is also changing the dynamics of the city with the Hyatt Gateway, The Grand Hyatt, Hyatt Regency, the Jumeirah Beach hotel to the Armani hotel ensconced within the mighty Burj Khalifa, the world's tallest building, to name a few.

Dubai Creek

A walk along the Dubai creek (or 'Khor Dubai' as it is locally called), which was once a home for traders and businessmen, offers an amazing sight of its awesome blue waters, and Bur Dubai's historic area, the souks and the famous Deira, which were for a long long time the lifeline of Dubai. Trading was carried on here, so were fishing and pearling. The architecture is very much Moroccan with hints of Arabic which defines the hotel from its Hyatt counterparts in the city and the white faced building and cottages with blue tiled domes make for an impressive sight against the tall towers in the distance, one of which is the Hyatt Regency and the other the Marriott. A midnight boat ride down the creek is truly magical. The lights glinting on the river, passing dhows and river boats is something one must experience. Stopping by the many tea stalls or waterfront stalls one can nibble on shawarma or pickled vegetables wrapped in pita bread or grilled chicken served up with a pile of pickled cucumber and carrot.

Dubai Spice Market

Three lanes make up Dubai's Spice Souk, the most splendid place for any enthusiastic cook or food researcher. From saffron, saffron flowers, cloves, cinnamon, henna, nutmeg, dried fruits, charcoal, rose water, sandalwood – it's all there. With an array of aromas, smells, odours even, it's a place to walk through with all your sensory organs on alert. As if the spice paradise wasn't enough, the intricate woodwork done on the building is amazing.

Adjacent to the spice market is the Gold Souk, Dubai's famous jewellery market which, to define in one word, is dazzling. No wonder Dubai was once called the "City of Gold". There are hundreds of jewellery retailers with jewellery of every kind and material imaginable.



Dubai Fort (Al Fahidi Fort)

This short building doesn't look very much like a fort. Maybe one expects largeness and grandeur. But it is a must visit to learn some of the Arabic culture. Not only is it the oldest building in Dubai built in 1787, it also houses the main museum and has artefacts that date as far back as 3000 BC. Built in a typical square shape of coral rock and mortar, it is fun to see the brass cannons and a variety of boats that show the culture of the seafaring tribes.

Deepa Natarajan explores

EKAA

Derived from lore as old as land,
Ingredients as old as soil.

Foraged from the ends of the nation,
To taste its heritage & history.

Presented at the cusp of modernity,
And time immemorial.

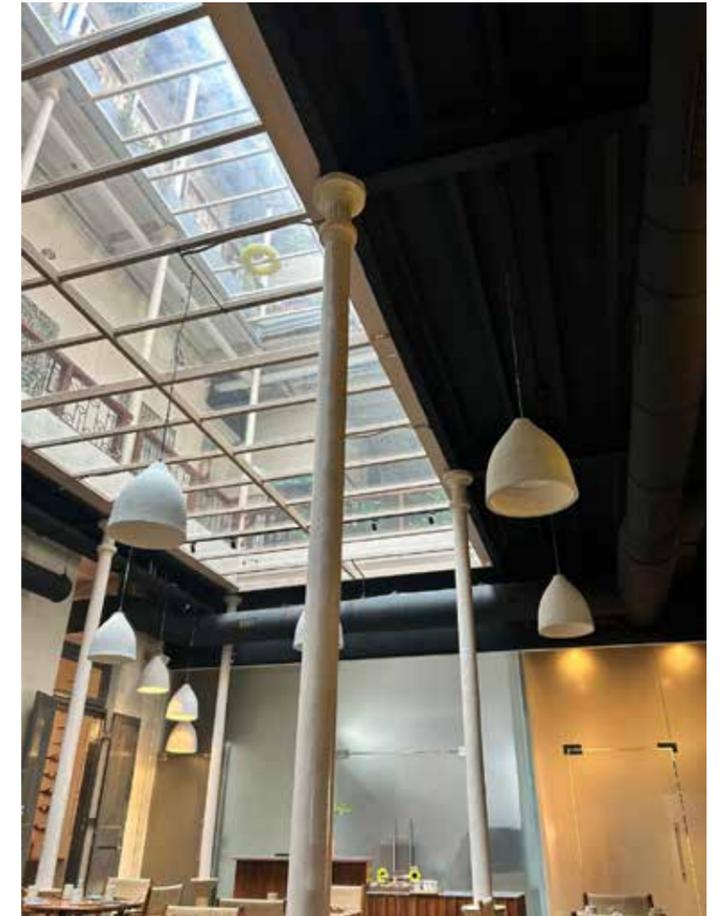


Ekkaa had been on my exploration list for a long long time, and finally finally, I did go to Ekkaa. I was totally intrigued by Ekkaa's Instagram page, and as we climbed up the rickety wooden steps of an ancient building in the bylanes of Fort area in Mumbai, I wasn't sure what was in store for us.

The restaurant had just opened for lunch when we walked in and we were free to choose our seating. The bar is housed in a separate room, and one can easily see the dishes being plated up in the clean kitchen area. There's also a separate space for groups to dine. The glass ceiling of the restaurant allows natural light to come in as one can glance at several businesses housed in different floors of the building. The place felt warm and welcoming. The glass jars with pickled foods, and dried herbs hanging from the shelves, gave a rustic and natural edge to the place.

They have a Bar Menu, Tasting Menu, A La Carte Menu, Tapas Menu, Ekkaa Wine Program, and Cocktail Menu.

Petrichor was true to its name of the first smell of raindrops on a parched earth. The highly recommended drink we ordered, was served in a stemless wine glass with a clear round ice cube, sprayed with edible calcium stone. The drink starts with a strong sandalwood note. The in-house mezcal has a smooth feel to it and it has probably been fat-washed. The last note that comes through is a gentle coconut note from the coconut toddy. The drink has a clean feel to it and is extremely well balanced.





The ingredient based name for the items on the menu was intriguing. For example, Pumpkin, or Paprika, or Tapioca, or Mogri, or Mochi or Young Corn. You can never say what you'd find on your plate. It's a play of textures, processes, flavours, aromas, with honest and authentic ingredients.

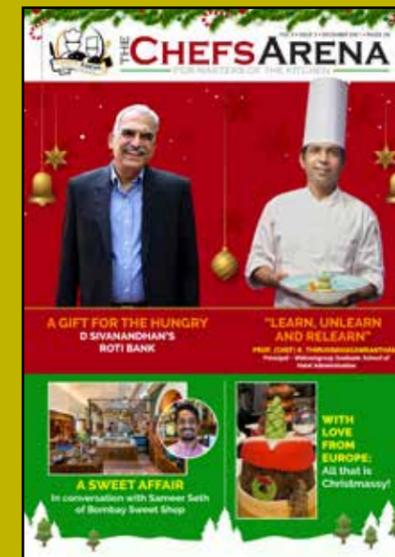
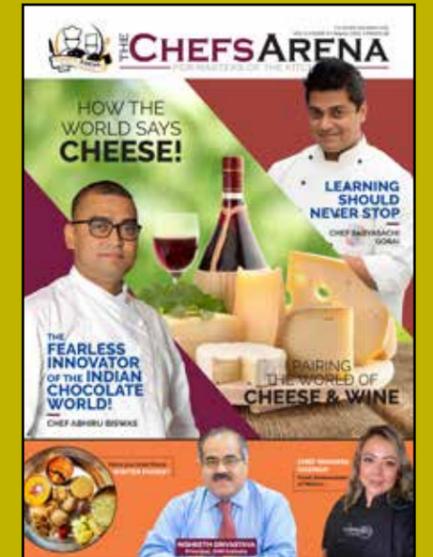
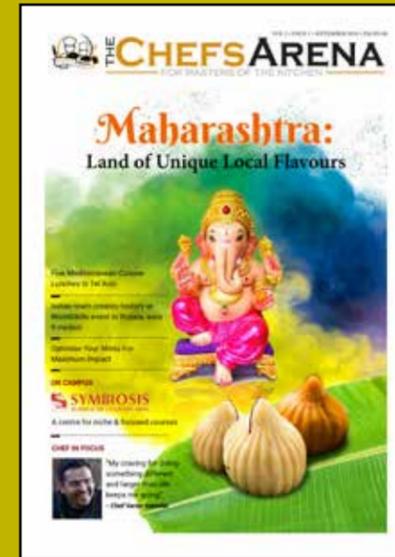
When the glasses and the plates arrive on the table, they initiate conversation. We are even told how to eat the sublime dishes that have been intricately plated up. Thinly sliced pumpkin perfectly cooked and burned on the edges to make a lovely rose on the plate, mochi rolled like cigars, charred in the centre, placed on a bed of miso thecha, with a generous sprinkling of crunchy potato and cabbage.

I'm bewitched by Ekaa, and I am sure I'll be going there often. 📍



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KOA

Chef Michael Swamy shares his take

There seems to be a fancy and swanky new dining destination in Korum Mall, Thane, Maharashtra.

KOA, a Bohemian-themed restaurant recently opened its doors to the public. Infusing an old-world warmth into its cafe, bar, and dining space, Koa harmoniously merges nature, vibrant hues, and bespoke craftsmanship within its contemporary facade. The entrance is beautifully lit up and the interiors are tastefully done, adorned with stylish macrame.

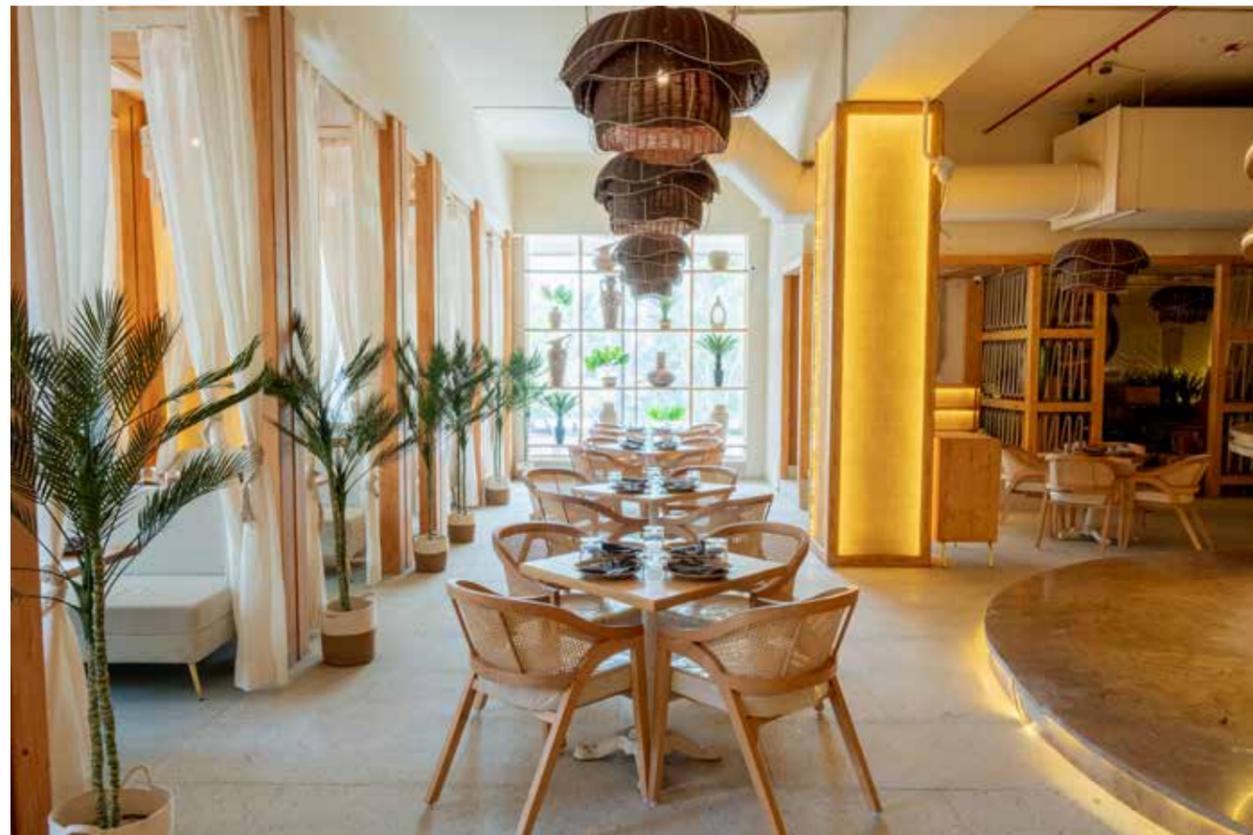
The staff are polite and well dressed. The sleek look and various sections of the restaurant is gorgeous and the space has been utilised well.

The first glance of the menu just seems a bit confusing but then I guess they are catering to a wide array of people and diners and don't want to disappoint anyone. It just seemed a bit garbled to me. While they boast of an extraordinary menu it

was the same usual fare that you would come across at any other space. A blend of American, Thai, Continental, Asian and Italian cuisine, but the plating style of what we ordered kind of looked identical to the next plate.

The cocktails were strictly okay and could have been better in my humble opinion and the desserts were just whipping cream held together by a semblance of chocolate and artistry.

Embracing the essence of simplicity and the magic of togetherness, Koa has a capacity to accommodate 150 people. Its open-plan ground floor, featuring exceptional elements like a circular island bar that fosters a sense of community, an intimate private dining area, an open sushi bar and inviting window tables inspired by cabanas, create an island of comfort that accommodates all. Enhancing Koa's allure is its enchanting al fresco area, a sanctuary where romantic encounters or convivial gatherings with friends can unfold. 🍷



KOA
 Korum Mall,
 Eastern Express Highway
 Samata Nagar,
 Thane West,
 Maharashtra 400606
<https://koaindia.com>

THE CAMPER CHEF YASH SAPRE

PRESERVING THE LESSER KNOWN FOODS OF THE THAAKAR TRIBE



The Camper Chef, a venture led by young chef Yash Sapre, represents a unique quest for harmony and sustainability in a world often disconnected from nature. Yash, self-dubbed a one-man army, started this journey by immersing himself in diverse experiences, including work in culture conservation, NGO involvement, and education at Swaraj University. Despite being a 10th-grade dropout, he valued understanding people at the grassroots level.

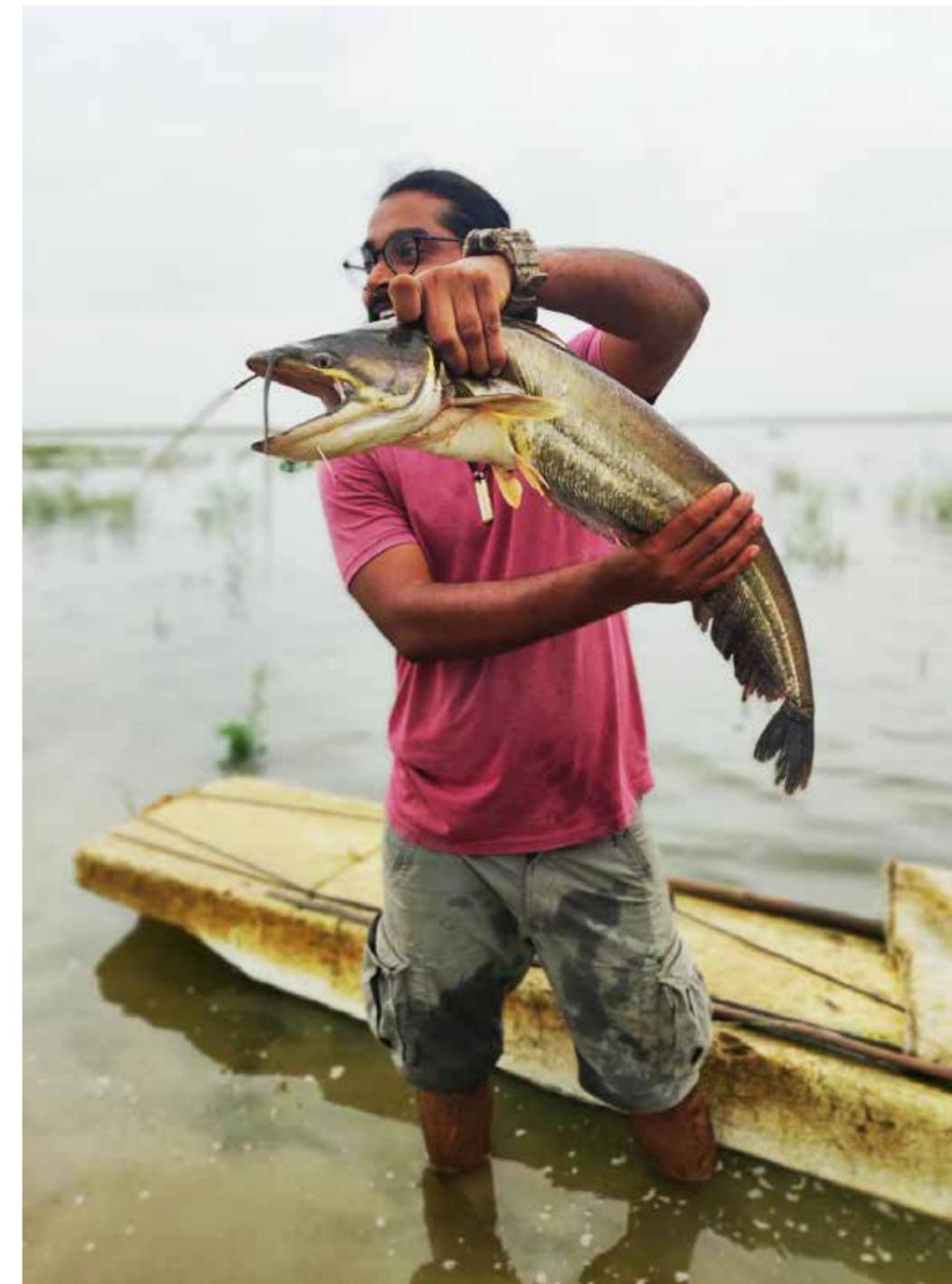
In 2018, Yash founded the Camper Chef, an experimental travel organisation with a vision to eventually become an NGO supporting tribal communities in Maharashtra and India. Initially self-funded, it later received initial funding to collaborate with Thaaakar Adivasi tribes in Maharashtra.



The Camper Chef's mission involves deeply understanding the traditions, culture, local economy, and culinary practices of the Thaaakar tribe. The organisation aims to create sustainable, authentic experiences centered around offbeat travel, community, and food.

The Thaaakar tribe primarily relied on hunting, but with diminishing hunting opportunities and modernization, their diet has evolved. Millets and traditional foods still hold a significant place in their meals. The Camper Chef seeks to preserve and revive elements of the tribe's unique culture and practices.

One of their specialties is cooking wild vegetables during the monsoon season. Their culinary skills, combined with cooking on mud chulas and using traditional mortar and pestle for chutneys, result in exceptional flavors. The Mahua tree, a vital staple, provides



fruits, seeds, flowers, and even alcohol.

Despite engaging with cattle in farming, the villagers do not use milk in any form. Some of their common ingredients include oil, cumin, mustard seeds, garlic, onion, turmeric powder, salt, and local leaves and chillies

The Camper Chef's journey serves as a bridge between urban and tribal life, emphasizing the importance of nature's interconnectedness. It promotes mindfulness and positive change in both tribal communities and city dwellers. 🌍



FOOD CONNOISSEURS INDIA CONVENTION AWARDS





Another Edition of the Food Connoisseurs India Convention Discovers Some Bright Gems of the Food Industry

The 4th Edition of the Food Connoisseurs India Convention 2023 - South India Edition concluded on 30th October

The South India Edition of the Food Connoisseurs India Convention (FCIC) concluded successfully on October 30th, 2023, at the Sheraton Grand Bengaluru Whitefield Hotel & Convention Center, Bengaluru. Renowned as one of the nation's premier business-to-business F&B shows, this event played host to prominent industry figures. Organised by Industry Live, the convention drew over 1000 brands from the HoReCa domain and welcomed more than 2000 attendees.

The event garnered strong support from The Federation of Hotel & Restaurant Associations of India (FHRAI) as the 'Supported By' Partner, with Zee Business serving as the Telecast Partner, Red FM as the Radio Partner, and Sheraton Grand Bengaluru Whitefield Hotel & Convention

Center as the Hospitality Partner. SNN Foods & Celsius Logistics Solutions joined as Associate Partners, EazyDiner as the Dining Partner, On2Cook as the Session Partner, Simba as the Roaring Partner, Paul John Visitor Centre as the Celebration Partner, and Brews & Blends as the Gift Partner. Indian Culinary Forum and All India Food Processors' Association lent their support as Supporting Associations, while World of Hospitality, Hospitality Lexis, The Chefs Arena, Better Kitchen, and Samyati magazines contributed as esteemed media partners, with TagTalk as the Digital OOH partner.

Culinary fans were welcomed to the convention with a magnificent inaugural keynote address delivered by Conference Chairperson Chef Hemant Oberoi, Founder of OB Hospitality and Hemant Oberoi

Hospitality Goa; Founder of Michelin Selection Martabaan by Hemant Oberoi. Chef Oberoi's compelling Keynote, "From Tradition to Innovation - Navigating the culinary evolution in HORECA," offered a comprehensive perspective on the changes in culinary arts and the hospitality industry. Chef Hemant Oberoi highlighted the evolving landscape of the HoReCa industry in India, shedding light on what's new and what's next in the F&B industry.

The convention featured a diverse agenda, including ten different sessions on topics such as New Age Restaurants, Food Tech accelerating Food Transformation, Expansion of Regional Cuisine beyond Traditional Boundaries, The Era of Pub-Hopping & Nightlife, and Entering the World of Hospitality. These sessions brought together over 40 industry leaders, including Mr. Rajat Agrawal,



Chief Executive Officer of Barista Coffee Company Limited, Mr. Sachin Pabreja, Co-Founder & CEO of EazyDiner, Ms. Swarnalatha Ravi, Director of Namma Veedu Vasanta Bhavan, Mr. Dhiman Das, Executive Director of K.C. Das Private Limited, Ms. Rashmi Daga, Founder & CEO of FreshMenu, Ms. Shweta Ravi, Director



of Nandhana Group of Restaurants, Mr. Manish Gupta, Director of Digital Marketing & Technology at Pizza Hut India, Yum! Brands, Mr. Raghavendra Rao, Co-Founder & CEO of The Rameshwaram Café.

A highlight of the event was an engaging Fireside Chat with Mr. Zorawar Kalra, Founder & Managing Director of Massive Restaurants Pvt. Ltd., moderated by Mr. Raunak Kundu, Founder of Bangalore Foodies Club & Secret Sauce behind a Successful Restaurant. Mr. Kalra shared insights into Culinary Entrepreneurship and navigating the path to a flourishing dining establishment.

Chef Abhijit Saha, Founder & Managing Director of Ace Hospitality & Consulting, delivered a keynote address on Sustainable Dining and the Restaurant Revolution, emphasising the importance of crafting a greener tomorrow.

The event concluded with the Food

Connoisseurs India Awards, celebrating excellence in the Indian Food & Beverage industry. A vastly experienced jury panel comprising Chef Chalapathi Rao, Cuisine Designer & Partner – Simply South, MasterChef India (Telugu) Judge, TEDx Speaker; Chef Saby, Chef, Mentor, President – Young Chefs Association of India (YCAI), Restaurateur & Entrepreneur; Chef Abhijit Saha, Founder & Managing Director, Ace Hospitality & Consulting; Chef Koushik S., Celebrity Chef, Consultant, Master Chef Tamil Judge & Founder, Eatitude; Dr. (Chef) K. Thiru, Principal, Welcomgroup Graduate School of Hotel Administration; Chef Davinder Kumar, Executive Chef & Vice President, Le Meridien Hotel, New Delhi & President, Indian Culinary Forum; MasterChef Pankaj Bhadouria, TV Host, Author, TEDx Speaker, Entrepreneur, Educator judged winners across 190 categories.

Few of the prestigious award winners

were: Outstanding Contribution to the Hospitality Industry – Female: Ms. Swarnalatha Ravi, Director, Namma Veedu Vasanta Bhavan, Outstanding Contribution to the Hospitality Industry – Male: Mr. Zorawar Kalra, Founder & Managing Director, Massive Restaurants Pvt. Ltd., Lifetime Achievement Award: Chef Hemant Oberoi, Founder, OB Hospitality and Hemant Oberoi Hospitality Goa Founder, Michelin Selection Martabaan by Hemant Oberoi, Restaurant Serving the best South Indian Cuisine: Vidyarthi Bhavan, Restaurant Serving the best Biryani: Buhari Hotel Since 1951 Mount Road, Home Baker of the Year: Dr. Archana Diwan, Founder – Cupohlicious, Best Bar Consumables Brand of the Year: Ice Port, Restaurant Serving the best Hyderabadi Biryani – South India: MEHFIL Group of Restaurants, Best Quick Service Restaurant Chain – Hyderabad: MEHFIL Group of Restaurants, Restaurant

Serving the best Multi Cuisine: Zaitoon Restaurant & Grills, Best Restro-Bar of the Year – Bengaluru: Street 1522, Best Restro-Bar in Karnataka: 1522, Best Rooftop Microbrewery of the Year – Bengaluru: Red Rhino – Craft Brewery and Inspired Kitchen, Bangalore, Best Microbrewery of the Year – Hyderabad: Red Rhino – Craft Brewery and Inspired Kitchen, Hyderabad, Best Microbrewery in Whitefield: Fox In The Field, Best Microbrewery of the Year – South India: Ironhill India, Restaurant Serving the best Telangana Cuisine: Uppu, Restaurateur of the Year – Male: Mr. Amar Ohri, Executive Director, OHRI'S GROUP, Best Restaurant Chain of the Year – Hyderabad: Ohri's and many more.

The South India Edition of the Food Connoisseurs India Convention was a resounding success, recognizing and honoring the remarkable achievements within the industry. 🎯

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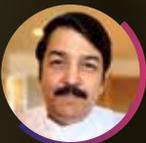
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