



Presents

# RESTAURANT INDIA 2017 SOUTH INDIA EDITION

Awards | Conference | Exhibition

Organised by  
**restaurantindia.in**  
In Partnership with  
**FRANCHISE INDIA**  
Ideas For Tomorrow®



the taste of  
*Tomorrow*

9 December  
2017

Hotel Sheraton,  
Bengaluru

## RESTAURANT INDIA CONFERENCE AGENDA

### INAUGURAL SESSION

**10:00AM - 10:10AM**

Welcome Note by Ms. Ritu Marya, Editor-in-Chief, Franchise India

**10:10AM - 10:15AM**

LIGHTING OF THE LAMP & Inauguration

**10:15AM - 11:00AM**

**INAUGURAL SESSION : A TASTE OF TOMORROW :  
CHANGING RESTAURANT INDUSTRY IN SOUTH INDIA**

#### SESSION HIGHLIGHTS :

- The State of the Restaurant Industry: New Trends in South Indian market and Opportunity India
- Standing ahead of the curve: Heritage-Story Telling Experience through Food
- Regaining sustainability: Building future of food service game
- Brain Exchange: Discussing issues pertaining in restaurant industry

#### Conference Chairperson

**Mr. M Mahadevan**  
Chairman, Oriental Cuisines Pvt Ltd



**Dr. Harshvardhan**  
Joint Commissioner, FSSAI



### KEYNOTE SESSION

**11:00AM - 11:15AM**

*Food Trends of Today and Tomorrow*

#### SESSION HIGHLIGHTS :

- What Tomorrow's Restaurant Needs to be serving
- Why Food Design is Integral
- What works: What Rules

**Chef Manu Chandra**  
Chef & Partner, Olive Bar & Kitchen



### SESSION 1

**11:15AM - 12:00PM**

#### I KNOW INNOVATION: I KNOW GROWTH

We can't talk about restaurant innovation without discussing changes in it. As consumers have become more aware, conscious and demanding -how restaurants should prepare for the future of growth.

#### SESSION HIGHLIGHTS :

- An appetite for change: Focussing on quality, sustainability and convenience
- The opportunity: New Formats, Contemporary stores , High on Experience
- At your Service: Introducing best of class service
- More is Less: Big on portion, bigger on return!
- Putting Health on the Platter

**Mr. Reynold Fernandes**  
CEO, Oriental Cuisines



**Mr. Sahil Jain**  
Co-Founder, Dineout



**Mr. Nicolas Ge'**  
Co-Founder, Le Casse Croute



**Chef Abhijit Saha**  
Founder, Director & Chef, Avant Garde Hospitality



### KEYNOTE SESSION

**12:00PM - 12:10PM**

#### KEYNOTE : EUROMONITOR INTERNATIONAL

This session will highlight key takeaways from Euromonitor International's special report that is going to be exclusively shared at Restaurant India 2017 – South India Edition. Learn about the global trends in Consumer Foodservice industry, the megatrend on Healthy Living and India's growth potential in the global scenario. Gain insights on innovative Consumer Foodservice brands from around the globe and in India. Also find out consumer trends, expenditure and opportunities for Indian cities within Consumer Foodservice.

**Shabari Das**  
Senior Research Analyst







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### SESSION 2

12:10PM - 1:00PM

#### CHEF TALKS: TASTING TOMORROW...TODAY

A dynamic discussion By leading Chefs and Food Experts centered on the key disruptive trends impacting the food with particular focus on what's happening in food service. The distinguished panel will examine current and also anticipated food tastes, challenges and areas of innovation opportunities for food service operators in this rapidly changing and evolving marketplace.

##### SESSION HIGHLIGHTS :

- Hybrid eats-Hybrid food : How to make your Menu Trend
- Bowled over by bowls: Veggies go viral
- Keeping the Food Intact: Nutrients that Counts
- Revival of the Bard: Fusion of Ethnic Mashups with new recipes
- Personal Choice Reigns : Home Sweet Home Food
- New Trends in Food Experience- Evolve the new Gastronomy-Game'
- Hyper Local Sourcing: How resourceful you are
- Behind the kitchen Un-cut Scenes- How strong is your team

**Chef Akshay Nayyar**  
Chef and Partner, Kopper Kadai



**Ms. Sheela Krishnaswamy**  
President, Indian Dietetic Association



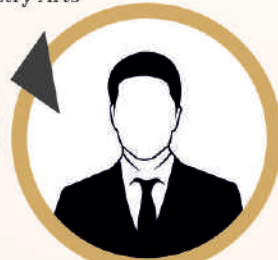
**Chef Vijay Bhaskaran**  
VP- IFCA & SICA



**Chef Vinesh Johny**  
Co-Founder & Chef, Lavonne Academy of Baking Science & Pastry Arts



**Chef Vikas Seth**  
Culinary Director, Embassy Leisure & Entertainment Projects LLP



**Chef Koushik Shankar**  
Chef & Restaurateur, Eatitude



### SESSION 3

1:00PM - 1:45PM

#### BUILDING BUSINESS: GROWING FROM LOCAL TO NATIONAL

##### SESSION HIGHLIGHTS :

- How to keep store consistent and location similar: Expanding beyond geographies
- Multiple Units, Multiple Franchise: What Works in Franchising
- Why South India is a great market for QSR: Ecosystem, acceptance

**Mr. Vishal Kapur**  
President, Citymax Hotels Limited



**Mr. Karan Tanna**  
CEO, Yellow Tie Hospitality



**Chef Manu Nair**  
Corporate Executive Chef, Billion Smiles Hospitality



**Mr. Dharam Khalsa**  
Co-Founder & COO, California Burrito



**Mr. Jayanth Narayanan**  
Founder & Director, Mani's Dum Biryani



1:45PM - 2:30PM

## NETWORKING LUNCH

### SESSION 4

2:30PM - 3:15PM

#### WHERE'S THE MONEY: 2017-2018 CAPITAL CONNECTION

##### SESSION HIGHLIGHTS :

- What's catching investors' attention in 2017
- Change in strategy to back food tech start-ups, separating wheat from chaff
- Evaluating the state of private equity investing in franchisees
- Exit outlook amongst PEs and early-stage backers
- From Idea to IPO: raising and growing the restaurant business
- Consolidate and conquer: Merger is on the menu





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**Mr. Biju Jose Thomas**

Director & COO, Vasudev Adigas Fast Food Pvt. Ltd.



**Ms. Meenakshi Kumar**

Co-Founder, The Biere Club



### KEYNOTE SESSION

**3:15PM - 3:30PM**

#### THE MOBILE DINER

- How can you best connect with the mobile audience? Who does it best?
- Are native mobile apps for restaurants still necessary?
- Some best-in-class examples of mobile usage that we can learn from?



**Mr. Sahil Jain**

Co-Founder, Dineout



**Mr. Collin R Timms**

Chairman & MD, Pecos

**Mr. Ishan Grover**

BrewMaster & Partner, R J Brewing Solutions



### KEYNOTE SESSION

**4:15 PM-4:30 PM**

**Mr. Moiz Master**

Director, Alister Equipments



### SESSION 5

**3:30PM - 4:15PM**

#### INTRODUCING VIBRANCY: NIGHTLIFE THAT SPEAKS

##### SESSION HIGHLIGHTS :

- Bringing the best on the table
- Rising of Bar & Pub Culture
- Microbrewery Trends in Fnb industry
- What Works: What Doesn't
- Raising the toast: Best of the nightlife trend
- Service Will Shine: How to double up your loyal
- The new Law Game: Government Licensing

**Ms. Nirupa Shankar**

Director, High UltraLounge



**Mr. Pravesh Pandey**

Director, Big Brewsky



### SESSION 6

**4:30PM - 5:00PM**

#### THE YOUNG ENTREPRENEURS: NEXT GEN CHANGING THE BIZ OF FOOD

##### SESSION HIGHLIGHTS :

- Creating Uniqueness: How You can be Different
- It's more about experimentation: Tweaking the Model as per the Market
- Bringing more vibrancy into the biz

**Ms. Nikita Poojari**

Director, Shiv Sagar Restaurants



**Mr. Kunal Mhaske**

Director, Grandeur Hotels







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### SESSION 7

**5:00PM - 5:30PM**

**TECH MUNCH: INFLUENCING FOOD DIGITALLY**

**SESSION HIGHLIGHTS :**

- From Blogger to Brand: How the Pros Did It
- How to Optimize Instagram
- How to monetize your Food Content

**Ms. Archana Doshi**

Founder & CEO, Archana's Kitchen



**Mr. Jayanth Dev**

Founder, BrewChew



**Ms. Richa Gupta**

Founder, My Food Story



**Ms. Sharron D Cruz**

Founder, Food of Bengaluru



**Pratheek Ponnappa**

Founder, Grubitizer



**Ms. Sunita Reddy**  
Chief Architect, Acme Designers



**Mr. Nidhish Kurup**

Principal Architect, Zerogravity Studio



**6:00PM - 6:30PM**

**CONNECT, TRANSFORM & DELIVER- ENABLING GROWTH THROUGH RESILIENT SUPPLY CHAINS**

**SESSION HIGHLIGHTS :**

- Farm to fork: Connecting restaurants with the Farms
- Centrally Kitchen Management: How locally resourced you are
- Increasing Efficiency: How to use best logistics
- Tech runs wild : Simplifying Technology for efficient production
- It's about getting local: How sustainability and natural eating is taking over the industry

**Mr. S D Saravana Gughan**



**Chef Sumant Vikas**

Corporate Chef, Cremica Food Industries Ltd



### WORKSHOP SESSION

**5:30PM - 6:00PM**

**DESIGN THAT SELLS: PAIRING FOOD WITH DESIGN**

**SESSION HIGHLIGHTS :**

- What to look in When Designing Restaurants
- Introducing Senses in Design
- Design that Speaks: Introducing Creativity

**7:00PM Onwards**

# RESTAURANT AWARDS 2017