



Kitchen, BOH & Laundry Consultants

# INDIA KITCHEN & FOOD SERVICE DESIGN SUMMIT 2018

October 05 & 06, 2018

Inspire Hall, Le Meridien, New Delhi.

## About the summit 2018

India Kitchen & Food Service Design Summit, 2018, will be hosted by Food Service Design India on Oct 05 & 06, 2018. There will be 4 panel discussions on each day with networking lunches. There will be a networking dinner on the night of Oct 06. Topics for the discussions will relate to 'Sustainable Kitchen Design'. The topics shortlisted as of today are sustainable central kitchen ventilation, sustainable kitchen refrigeration, sustainable commercial cooking, water conservation in commercial kitchens, sustainable dish washing, energy efficient kitchen design, energy efficient Hotel BOH design, energy efficient FOH design, efficient utilities, etc. It is also proposed to organize design workshops on the side-lines. Panelists and delegates will be hoteliers, restaurateurs, kitchen consultants, project managers, architects & ID's, MEP consultants, KEC's, OEM's and Distributors.

## Main Objectives of Summit

- ✓ Sharing of knowledge on food service design and facilities planning to take India to the next level in sustainable kitchen design.
- ✓ Introduction of food and beverage operators to new technologies and products.
- ✓ 8 Panel Discussions addressing kitchen design process, CKV, kitchen refrigeration, fire safety, energy efficient kitchens, etc.
- ✓ Networking among hospitality professionals having special interest in kitchen design.

## What The Design Summit means to the Industry (34 Comments)

### International OEM's (12 Comments)

**Jestin Antony | Managing Director, Meiko, Germany**

"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"

**Arnab Mukherji | VP India & South Asia, Manitowoc Food Service, USA**

"It's indeed our pleasure to be associated with this noble initiative. I personally would like to believe Indian Kitchens, their owners and finally the end consumer, can truly benefit by using modern and energy efficient equipment for food preparation, cooking, holding and off course refrigeration."

## What The Design Summit means to the Industry

### **V Shekhar | Director SSS | CEO, Rite Equipment**

“This was a great design conference and was organized with clockwork precision and highest quality standards. I can see a highly committed team behind the event and would like to personally congratulate every single member of the team”.

### **Abhishek Azad | Executive Vice President - Middleby Commercial Food Innovation**

“We confirm our participation as a sponsor”

### **Arne Krannenburg | Vianen Kitchen Ventilation, Netherlands**

“I thoroughly enjoyed the discussions and would certainly be back next year.”

### **Satish Dudeja | Director, Refrigeration Projects, Middleby Celfrost Innovations**

“I enjoyed being part of the panel discussions as well as listening to other speakers. I would be back next year”

### **Xavier Gomes | Corporate Chef – India, Electrolux professional India**

“I was absolutely blown away with the overwhelming influx of knowledge being shared. Of Course, Mr. Khanna, your overall Contribution was remarkable. Thank you from the core of my heart. Thank you once again for taking the initiative to impart invaluable knowledge. Highly appreciate your effort & thought fullness.”

### **Paul Micallef | Regional Vice President International Sales - MKN – Germany**

“This event exceeded our expectations! Considering it is the first time such a summit has been organized, it was very well organized, the quality of the contents and participants were great and it was great to have such an opportunity to share the time and expertise with you and the attendees. I am confident that the second summit will be even better and bigger.”

### **Daniel Metz | Sr. Director Projects & Kitchen Design, MKN Germany**

“Thank You for this great and successful event. We do appreciate all your hard work to make it happen and we are convinced about it to be a milestone in our industry for India.

We were very happy with the number and quality of participants and the enlightening knowledge that has been provided by various presenters and panellists. On behalf of MKN Germany, I would like to express our sincere thanks and honour for having offered the opportunity to sponsor this event. Looking forward to phase 2. “



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## What The Design Summit means to the Industry

**Rakesh Tara | Head Service Operations, Winterhalter, Germany**

“Design Summit 2015 is till date the single biggest achievement in commercial food service equipment space. The scale & quality is beyond imagination”

**M. Syahrul Mohideen | Sales Manager – India and Indian Ocean Countries - Williams Refrigeration Hong Kong**

“Congrats on the successful summit held and look forward on being of support in the future events.”

**Karthik Sathyanarayana | Product Manager - Tyco**

“The Design Summit is a perfect forum for introducing our products and we'll definitely like to be a part it.”

### **Hospitality Veterans (5 Comments)**

**Sanjay Batra | Project Director, Medanta Medicity Hospital**

“The discussions we had in the design Summit need to be worked on further to reduce the gap in existing design practices and what is actually required “

**Barry Wormald, Principal, ADG International**

“Thank you for the opportunity to participate in your design conference, and I am delighted to accept”

**Andrew Linwood | Head of Design, Areen Hospitality**

“Thank you for inviting us to come to this conference; it sounds interesting and certainly something we would wish to attend.”

**Sandeep Goel | Director Proion Consultants**

“Compliments to you for organizing the much-needed Conference. The topics are relevant and interesting.”

**Bharat Tagra | Regional Manager at Cushman & Wakefield**

“I could not attend this time around but looking forward to the next edition”.

## What The Design Summit means to the Industry

### International Hotel / Restaurant Chains (7 Comments)

**Ajay Sumrani | Director - Procurement (Capex & Equipment) at Yum! Restaurants International**

“Sunil, once again congratulations for organising such a great "build know how" event and thanks for the hospitality. Looking forward”

**Suraj Sahai | Design Manager South West Asia | IHG®**

“It would be great if you can share the presentations. Those were really informative.”

**Kunal Kumar | F&B Director, Novotel & Ibis**

I am confirming my participation as a panellist as well as a delegate.

**Sudipto Bhattacharya | Director Resident Manager - Radisson Plaza, Mumbai**

“Thank you for extending the invitation for being a panellist/ moderation for India Kitchen & Food Service Design. It will be an honour and absolute privilege to be a part of it.”

**Arun Chopra | ED & CEO, Beverly Food & Beverages Limited**

“Congratulations & look forward to the next summit”

**Bakshish Dean | Executive Director, Johnny Rockets**

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

**Ankit Mangla | Executive Chef, Plaza Premium Group**

“Heartiest Congratulations to you & the Team for conceptualizing and executing an excellent platform for Facility Planner to End User, enabling them to communicate better and enhancing the Industry simultaneously. All the best for Edition 2 and I would love to be a part of it. Eagerly looking forward!!”



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## What The Design Summit means to the Industry

### Hospitality Consultants (4 Comments)

**Yog Raj**

“It was a great show. Appreciate the efforts put in!”

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**Arun Trikha**

“Great initiative, sorry I missed this one”

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**Rajaram Rajagopal**

“That was a mammoth effort by you Mr. Sunil Khanna  
Kudos to your team and look forward to be part of this journey”

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**Ashish Manchanda | CEO, Advisure Hospitality Consultant**

“What a great show... Kudos for a job well done”.

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### Leading Chefs (3 Comments)

**Chef Ajay Sood**

“I could not make it due some unavoidable circumstances. . but for sure. . next time I will certainly make it. And. I can feel the great success of this special seminar. “

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**Prashant Khurana**

“Mr. Sunil Khanna that was a great opportunity to attend this valuable conference.  
.... appreciate the gesture for organising such an event, Commendable !!”

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**Vaibhav Bhargava**

“Fantastic platform.... new foundations for many new technologies and sharing of ideas ...thanks Sunil Khanna for inviting us.”

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## What The Design Summit means to the Industry

### Restaurateurs (3 Comments)

#### Arvind Kaila

“Kudos Mr Sunil Khanna....

It was indeed very interesting to have such warmth amongst players from different arms of the Hospitality industry and discussing the utility of various methodologies and equipment's being used by successful organization and individual professionals.

A great platform to share experiences and critical views .... all for the betterment and sharing of knowledge that we all might have gained over the years in our respective fields. Thanks for sharing great ideas & trade information which is not so common and for guiding some of the discussions in the right direction.

Cheers.”

#### Rajat Pahwa

“Congratulations for an excellent event !!”

#### Stevie Phuntsog

“Thank you for organizing great event.”

### Our Partners:

