



# India Kitchen & Food Service Design Summit 2018

Oct 05 & 06, 2018  
Inspire, Le Meridien,  
New Delhi – 110 001



Kitchen, BOH & Laundry Consultants



[www.fsdindia.com](http://www.fsdindia.com)

India Kitchen & Food Service Design Summit 2018 – Edition III  
for sharing knowledge among fellow hoteliers, food service design consultants,  
OEM's and industry experts

## Food Service Design India

### About Us

FSD India is a pioneer in the field of facilities planning for commercial kitchens, laundries & BOH areas and has been in the business since 1994 having debuted as facilities planner for Radisson, Delhi.

Our professional team is headed by Principal Consultants - Mr. Sunil Khanna (DCE 1979, Bouygues S.A., France), Chef Rajeev Chowdhry (IHM Pusa, OCLD 1979, EIH) and Chef Bakshish Dean, (IHM Ahmedabad, Indian Hotels). FSD India has had several illustrious hotel professionals as working partners / associates over the years and has a sizeable team of F&B professionals & engineers.

Thanks to these high-quality professionals, FSD India was awarded a number of prestigious assignments in India as well as abroad and developed tremendous expertise in the field of food service design and facilities planning for the hospitality sector.

## INDIA KITCHEN & FOOD SERVICE DESIGN 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 organise 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.
- ▣ 8 Panel Discussions addressing kitchen design process, CKV, kitchen refrigeration, fire safety, energy efficient kitchens, etc.
- ▣ Introduction of food and beverage operators to new technologies and products.
- ▣ Networking among hospitality professionals having special interest in kitchen design.



## Importance

---

---

The hospitality sector is growing rapidly in India across all segments including the QSR segment, casual dining restaurants, mid-market hotels, corporate cafeterias, hospitals & Government sector. With the importance on hygiene & energy efficiency, it has become compulsory to optimize the designs of kitchens & BOH areas to reduce annual cost of ownership of kitchens. It has become important for designers, operators, owners & vendors to become well versed with the latest technologies, design norms & modern food service equipment. The implementation of FSSAI has also created a strong need for HACCP compliant food service design.

This 2-day summit will address the major requirements of efficient food service design. Specifically, the sessions will discuss the design objectives, current capabilities and how to augment the same. The summit will sensitize the hospitality professionals & other stake holders to raise the level of food service design in India and help operators to become more competitive and viable.

The panellists will debate as to how the well-designed kitchens, food service equipment, cooking / chilling technologies and MEP services can improve sustainability and reduce carbon foot print.

## Why Attend ?

---

The Design Summit will provide ample opportunities to learn about the following:

- Sustainable central kitchen ventilation
- Sustainable kitchen refrigeration
- Sustainable commercial cooking,
- Water conservation in commercial kitchens
- Sustainable dish washing
- Energy efficient kitchen design
- Energy efficient BOH design
- Energy efficient FOH design
- Efficient utilities.

## About the Speakers

---

- The Moderators and Panellists are being invited on the basis of their expertise, knowledge and passion for their topic.
- The Panellists are from diverse fields and are currently very active in their fields.
- Most Panellists have hands-on approach in their current roles and will be able to share their day to day experiences with the delegates.
- Few shortlisted panellists have preferred to participate as delegates and it will be good to hear them as well during open house.



## OUR SPEAKERS



**Narender Verma**  
Principal Consultant  
Hospitality Consultants India Pvt. Ltd.



**Ken Gallagher**  
VP Global Sales  
T&S Brass and Bronze Works Inc.  
USA



**Sanjay Batra**  
Project Director  
Medanta-The Medicity



**Barry Wormald**  
Principal  
ThinkBIM Technical Services Pvt Ltd

## DAY 1 – Oct 05, 2018

09:00 to 10:00 Hrs.

**Registration**  
**Welcome Address**  
**Address by Chief Guest**

10.15 to 11.45 Hrs.

**Panel Discussion I:**  
**Sustainable Central Kitchen Ventilation**

### Session Brief:

Hot cooking appliances require direct extraction of heat and fumes. So, do the dish washing, pot washing & several other areas. CKV systems consisting of ventilation canopies, UV cassettes, ducting, fans, ESP scrubbers, air washers, etc not only cost a fortune but also have a huge daily recurring cost. There is a pressing need to review the CKV designs from a holistic point of view to reduce the exhaust air & supply air quantities besides grease build up to not only reduce the initial cost, but also reduce the hourly energy consumption, reduce pollution and improve fire & life safety.

### Focus areas:

- Are the kitchens planned with a view to optimise the CKV requirements?
- How much should be the energy consumption and running costs of central kitchen ventilation systems?
- How can demand control ventilation reduce running cost in kitchens?
- How can UV filtration save costs & environment?
- How can fire & life safety be improved in kitchens?

11.45 to 12.00.

Coffee Break



12:00 to 13:30 Hrs.

**Panel Discussion II:**  
**Sustainable Design of Commercial Cooking Equipment**

### Session Brief:

Hotels in India often invest in state of the art food service equipment. However, restaurants and cafeterias use locally manufactured equipment which does not follow any accredited design standards and is produced in unorganized sector. There is an urgent need to define design guidelines for the electric, gas, steam, induction & wood / charcoal fired equipment in order to reduce energy consumption in the appliances as well as reduce need for HVAC requirements, reduced labour and improved quality of cooking as well as food safety.

### Focus areas:

- What are the current international trends in energy efficient commercial cooking equipment?
- What are the design criteria to reduce exhaust requirements over commercial cooking equipment?
- What are the main differences between European & indigenous food service equipment?
- What's the annual cost of ownership of imported kitchen equipment vs. indigenous equipment based on maintenance cost, down time & useful life of equipment?
- What are the requisites of HACCP compliant food service equipment?
- How important are ergonomics and aesthetics in food service equipment?

13.30 to 14.30 Hrs.  
**Networking Lunch**



## DAY 1 – Oct 05, 2018

14:30 to 16:00 Hrs.

### Panel Discussion III: Sustainable Kitchens & Combi Ovens Designing for Energy Efficiency & Reduced Foot Print

#### Session Brief:

The hotels, restaurants, food delivery kitchens, hospitals and cafeterias catering are high growth businesses today and will remain so for years to come. In view of spiralling initial as well as running costs, kitchens need to be more efficient in terms of space utilization, labour needs and energy costs. In view of FSSAI and constant scrutiny by social media, kitchen design should also ensure maximum food safety. There is also a serious need for standardization to reduce project timelines so as not to cross the free fit out periods.

#### Focus areas:

- Are restaurateurs satisfied by the current sizes and space utilization in their kitchens?
- Are adequate GHP's built into the kitchen & equipment designs?
- What can be done to reduce energy consumption and initial cost?
- Do most kitchens allow easy housekeeping & sanitization?
- Are cooking appliances, prep areas & refrigeration equipment correctly balanced in most kitchens?
- How to build HACCP compliant kitchens without incurring any additional cost?

16.15 to 17.30 Hrs.

### Panel Discussion IV: Water Conservation in Commercial Kitchens

#### Session Brief:

Commercial kitchens are an area where restaurants and hotels consume a major part of their water. Dish washing, pot washing and hand washing are among the main guzzlers of water. Kitchens require good quality of water which in turn increases the quantity of raw water required. All hot water applications require soft water and drinking applications require RO water. Water is becoming scarce at a fast pace and water conservation is need of the hour.

#### Focus areas:

- Are commercial kitchens using the correct design and quality of faucets, pre-rinse spray hoses and hose reels to monitor flow rates of water as well as leakages?
- Are water audits part of the SOP's?
- Are correct technologies being used for water treatment to avoid wastage?
- Are correct pressures being used in the kitchen water supply lines?
- What are the opportunities to reclaim waste water and reuse it?

#### Proposed Design Workshops

- Designing of Exhaust hoods & HVAC Systems.
- Designing of LP Gas Systems.
- Designing of Fire Suppression Systems.
- Sizing & Selection of Western Cooking Appliances.
- Designing of Dishwashing Areas.
- Introduction to ISO 22000.
- Sizing & Selection of Oriental Cooking Appliances.

## OUR SPEAKERS



**Chef Olivier Vincenot**  
Executive Pastry Chef  
Foodhall Future Group



**Chef Kunal Kumar**  
Head  
Culinary Transformation  
IBIS Hotels India at Accor India



**Andoni Catalán Salsamendi**  
Export Area Manager  
Salva Group



**Suresh Vanalia**  
Co-founder & Principal  
Tri-Arc Enterprises Co. Ltd  
Bangkok

16.00 to 16.15 Hrs

Coffee Break



## OUR SPEAKERS



**Daniel Metz**

Regional Vice President  
Asia Pacific & South Asia  
MKN



**Ignatius John**

Consultant  
Hospitality Management  
& Facility Planning



**Arne Kranenburg**

Advanced Product Engineer  
Vianen Kitchen Ventilation  
Utrecht Area, Netherlands



**P Srvan Kumar**

Senior Consultant  
Excellence Hospitality Projects Pvt Ltd

## DAY 2 – Oct 06, 2018

10.00 to 11.30 Hrs.

### Panel Discussion V: Sustainable Kitchen Refrigeration

#### Session Brief:

Hotels and restaurants can no longer sustain their operations by using fresh ingredients and cooking them just in time. Supply from base kitchens, use of blast chilling process and sourcing food through cold chains have become order of the day. Most corporate cafeterias do not allow on-site cooking necessitating increased use of blast chillers, cold rooms & refrigerated trucks. There is an increased need to upgrade refrigeration technology to improve energy saving, food safety and environment protection. HCFC free refrigerants are being introduced in a hurry due to pressure from environment watchdogs.

#### Focus areas:

- Are we using correct kitchen designs and cooking technologies to minimise need for refrigeration?
- Is India ready for HCFC free refrigerants?
- What defines good quality refrigerators, cold rooms & blast chillers?
- What are the major design criteria for sizing and specifying these equipment?
- What are the key parameters to be specified to ensure correct quality of refrigeration equipment for kitchens?
- How can an operators procure correct products in this category?
- How can operators optimize operating costs for cold chain?

11.30 to 11.45 Hrs.

Coffee Break



11:45 to 13:15 Hrs

### Panel Discussion VI: Sustainable Bakery Design, MEP Design & Construction

#### Session Brief:

Commercial Bakeries & Kitchens are complicated spaces to design and build and can consist of up to 20 different departments. Bakeries & Kitchens not only need to be designed efficiently but also require a great MEP design to ensure efficient exhaust, safe temperatures, good drainage with grease traps & ETP's, supply of water with stipulated quality, quantity & pressure, safe electrical outlets at correct locations. Kitchen hygiene cannot be maintained without hard surfaces with hygienic finishes in BOH areas.

#### Focus areas:

- What are the design requirements for sustainable BOH areas?
- What are the design criteria for electricity supply in commercial kitchens?
- What would be the sound design criteria for main drainage lines?
- What should be the floor, walls & ceiling finishes in BOH?
- What are the minimum requirements for fire & life safety in BOH?
- What would be the correct door specs?
- What would be design norms for efficient lighting in BOH?
- What would be the design criteria for L P Gas piping and hot water generators?
- How can the carbon foot print be reduced in BOH?

13.15 to 14.15 Hrs

Networking Lunch



14.15 to 15.30 Hrs.

**Panel Discussion VII:  
Energy Efficient Interior Design,  
Show Kitchens & Bars**

**Session Brief:**

India lacks expertise in design and construction of FOH kitchens due to shortage of F&B project professionals, F&B concept consultants and ID's specialising in designing of F&B spaces. FOH kitchens require an entirely different treatment as compared to BOH kitchens. FOH kitchens require huge amount of air conditioning. FOH kitchen lighting design needs to be ID driven and FOH kitchen construction materials need to be selected carefully. Proper coordination between ID, kitchen consultant, interior contractor and kitchen installer is essential for a good end result.

**Focus areas:**

- What should be the design and construction process for FOH kitchens?
- What are the major criteria for sustainable FOH design for an F&B outlet?
- What are the recommendation for dust & insect control?
- How can air conditioning be made more energy efficient in stand alone restaurants?
- What should be the air-conditioning design to handle non-working periods?
- How can energy & water be saved in bars?
- What are the options for ceilings in FOH kitchens?

**DAY 2 – Oct 06, 2018**

16.15 to 17.30 Hrs.

**Panel Discussion VIII:  
Sustainable Dishwashing, Pot  
Washing, Grease Separation,  
Drainage & Waste Treatment**

**Session Brief:**

Ware washing & pot washing consume large quantities of potable water, energy, detergents and generate ample amounts of grease laden waste water. While dish washing is mostly done by machines, pot washing is still done by hand. There is a pressing need to design dishwashing & pot washing areas to maximize savings of water & energy while reducing harmful effect of detergents. There is need to improve efficiency of air drying. There is also a need for efficient drainage, efficient removal of grease from the waste water & for composting of food waste.

**Focus areas:**

- What are the requirements for ware washing & pot washing under FSSAI for restaurants and bars ?
- How can cost of water be reduced for ware washing?
- How can ware washing be made more efficient in hotels, restaurants, hospitals and cafeterias
- What are the optimum technologies for grease separation?
- What are the ready to use technologies for composting or other treatment of food waste
- How can cost of ware washing be minimized?

**OUR SPEAKERS**



**Vickraman Ganpathy**  
Food Service Specialist



**Manish Tandon**  
CEO  
Bowlopedia Restaurants, India



**Vikram Goel**  
Managing Director  
Rational International India Pvt Ltd.



**Sunil Khanna**  
Principal  
Food Service Design India

16.00 to 16.15 Hrs  
Coffee Break



**Networking Cocktails & Dinner**  
7 PM Onwards...



## Hoteliers' Speak

"Congratulations for organising such a great 'build know how' event and thanks for the hospitality. Looking forward"

- Ajay Sumrani,  
Yum Brands

"The topics that have been selected are very apt and worth elaborating upon from an operator's point of view"

- Bakshish Dean,  
Johnny Rockets

"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"

- Daniel Metz,  
MKN – Germany

"There is so much to learn and a lot of experience to share in our profession as Food Service Facility Planners - and you realise this all the more when you meet your peers and industry associates. I always felt that we did not have a Forum to share knowledge and experiences - and must thank you for having created a platform for this purpose. I think this is only a beginning and we must make all efforts to not only continue but expand the participation in future"

- Ignatius John,  
Peacock Group

"I would personally like to thank you from the entire bunch of young entrants, for creating this platform of sharing knowledge which we all stand to gain from"

- Rahoo Kr. Talwar,  
Principal Consultant  
The Hotel & Restaurant  
Facility Planner

## BOOK YOUR PRESENCE NOW

### Fee Details

- INR 14000/-, inclusive of GST, for 2 days conference, lunches and networking dinner per person.
- INR 12000/-, inclusive of GST, per person in case of two or more participants from the same company.

### Our Partners:



**Food Service Design India**

**Address:** A-2, III Floor, Shopping Centre, Naraina Industrial Area, Phase II, New Delhi -110028, India

**Phone:** +91 11 43157300, +91 99 99570030 | **Email:** designsummit@fsdindia.com | **Web:** www.fsdindia.com