

The second annual Coca-Cola Golden Spoon Awards – IMAGES Awards for excellence in the business of food retailing – honoured enterprise, innovation and achievement in the business of food marketing, retailing and services across 14 categories. Industry captains from India and across the world acknowledged the achievements of Indian food retailers and foodservice operators who raised the bar successfully in a highly competitive, low-margin-driven business over the course of the past year – a period that launched a fearsome global meltdown, and a resulting slowdown in the Indian economy.

Emceed by Anish Trivedi and Anushka Manchanda, the spectacular Awards ceremony – held on the evening of March 19th – involved the presentation of 14 titles to grocery retailers, restaurant chains and foodservice operators across store formats and product categories.

MOST ADMIRED FOOD & BEVERAGES RETAILER OF THE YEAR: QSR-INDIAN ORIGIN



Haldiram's started in 1941 in Bikaner, Rajasthan with a prime focus to serve sweets and namkeens amongst consumers and trade. Currently Haldiram's has four plants in New Delhi. The company currently also has 25 C&F (Carrying & Forwarding) agents and more than 700 distributors in the domestic market and 25 sole distributors, more than 35 buyers in the international market, and exports products to more than 40 countries and regions including Nepal, Sri Lanka, the Middle East, the Far East, USA, UK, Germany, Australia and Italy.

Awarded to

NOMINEES



- JUMBO KING VADA PAO
- BIKANERVALA
- NIRULA'S
- YO! CHINA

Presented By: S Dave, director, APEDA **Received By:** Dr. A K Tyagi, president-FMCG business, Haldiram's

Awarded to

Pizza

NOMINEES

- MCDONALD'S
- SUBWAY
- DOMINO'S
- KFC

Presented By: Sanjeev Gupta, director-customer commercial leadership, Coca Cola **Received By:** Devesh Sinha, franchise business coach & EDI-Operations, Leader, Yum! Restaurants

MOST ADMIRED FOOD & BEVERAGES RETAILER OF THE YEAR: QSR-FOREIGN ORIGIN



Pizza Hut, under the flagship of Yum Brands, made its foray into Indian market in June 1996. The QSR chain currently accounts for 27 per cent market share of the eating-out market and over 70,000 footfalls per day across the country. Pizza Hut is the world's largest casual dining restaurant chain and has 118 stores across 35 cities in India. In 2008-09, retail turnover touched INR 310.70 crores; a growth of 11 percent. Pizza Hut recorded a five percent increase in average sales per sq.ft during this period.

MOST ADMIRED F&B RETAILER OF THE YEAR: CAFES & PARLOURS



Café Coffee Day (CCD) pioneered the café concept in India in 1996 by opening its first café at Brigade Road in Bangalore. The café chain now has a retail presence through 743 cafes in 110 cities and six overseas outlets, signifying a growth of 32 percent over the previous year. Café Coffee Day sales contribution are as: Beverages (61 percent), Food (33 percent) and Merchandise (6 percent). While 80 percent of the customers of Café Coffee Day are in the age group of 15-29 years, the company averages a footfall of 500 per day.

Awarded to

NOMINEES



- BARISTA
- COSTA COFFEE
- BASKIN ROBBINS
- GELATO ITALIANO

Presented By: Vikram Bakshi, president, NRAI & MD, McDonald's (North & East India) **Received By:** Anil Nair, territory manager – western region, Café Coffee Day

MOST ADMIRED F&B RETAILER OF THE YEAR: DINE-IN INDIAN ORIGIN



Mainland China, the largest chain of fine dining eateries in the country, enjoys equity of no other standalone restaurant. Mainland China opened its first outlet in Mumbai in 1995. Currently the chain has 43 retail outlets in 11 cities with a retail turnover of Rs 120 crores. In 2008-09, the chain's annual net profit stood at around Rs 8 crores.

Awarded to

CHINA

NOMINEES

- MOTI MAHAL
- LITTLE ITALY
- BOMBAY BLUE
- SAHIB SINDH SULTAN

Presented By: Thomas Capune, managing partner, CSP Capune **Received By:** Phiroz Sadri, director - operations and Rajesh Dubey, corporate executive chef, Speciality Restaurants

MOST ADMIRED F&B RETAILER OF THE YEAR: VALUE



Sagar Ratna is a highly popular brand of restaurant chain in northern India serving vegetarian cuisine with a speciality in south Indian delicacies. Sagar Ratna was started in the year 1986 as a 40-seat south Indian restaurant. Currently it has 48 retail outlets and is expected to add 10 more retail outlets by the year 2009-10 with a projected retail turnover of Rs 51 crores.

Awarded to



NOMINEES

- RAIDHANI
- COMESUM
- SARAVANA BHAVAN

Presented By: Marcus Ehrich, international sales director, BARO and Jens Hempel, GM, TUV Rheinland

Received By: K.S. Suresh, chief financial officer, Sadashiv Bhat, director, and Jayaram Banan, chairman & managing director, Sagar Ratna

MOST ADMIRED PREMIUM RESTAURANT OF THE YEAR



Awarded to NOMINEES



- SHIRO
- DIVA
- INDIGO

Presented By: Christiaan Rickers, MD, Jos De Vries **Received By:** AD Singh, director, Olive Bar & Kitchen

Olive Bar & Kitchen has three restaurants across the country, one each in Delhi (Olive), Mumbai (Olive Bar and Kitchen) and Bangalore (Olive Beach). The restaurants offer Mediterranean cuisine with a seating capacity of 150 people each. Olive Bar & Kitchen, the uber-chic Mediterranean lounge bar and restaurant, is one of the hippest hang-outs in Mumbai. It introduced the concept of Mediterranean fare and fun. Incorporated in 2000, it was voted among Bombay's Top 5 & India's Top 20 restaurants by Outlook Magazine. Olive Delhi launched in 2003 and was chosen as one the best new restaurants. Olive Beach, launched in 2005 in Bangalore, was named one of the Top 10 best restaurants in India.

MOST ADMIRED RESTAURANT GROUP OF THE YEAR



Blue Foods operates in six verticals — the value chain (food courts), casual dining, family restaurants, premium restaurants, the outdoor catering business and banquet services. Its flagship brands include Copper Chimney, Bombay Blue and Noodle Bar, among others. At present, the company has over 250,00 sq.ft of space under management. It currently operates in over 100 locations across the country. It is aiming to be the largest integrated F&B firm in the country in three years' time.

Awarded to

NOMINEES



- BJN GROUP
- SPECIALITY RESTAURANTS
- KWALITY GROUP
- YUM! RESTAURANTS
- LITE BITE FOODS

Presented By: Dr. Kristian Moeller, MD, Global GAP, Germany **Received By:** Sunil Kapur, MD, Blue Foods

Awarded to

spencer's taste the world

NOMINEES

- IN & OUT
- MORE
- RELIANCE FRESH
- KB'S FAIR PRICE
- LE MILLENNIA SUPERMART

Presented By: RS Roy, editorial director, Images Group and Christoph Simon, sales director, Wanzl SB-Systems.

Received By: Sarang Kanade, VP - West, Spencer's and Nimish Shah, VP - Retail Operations, Spencer's

MOST ADMIRED F&G RETAILER OF THE YEAR: CONVENIENCE / EXPRESS FORMAT



Spencer's Retail is one of India's fastest growing retail chains in India with multiple formats that offer retail food, apparel, fashion, electronics, lifestyle products, music and books. Spencer's has a presence of 372 retail stores present in malls and high streets in over 60 cities. Spencer's had a turnover of INR 1,050 crore, reflecting a growth of 44 percent, last fiscal. Total retail space per sq.ft grew by 17 percent during the same period, and retail presence across the country grew by 11 percent.

MOST ADMIRED F&G RETAILER OF THE YEAR: LARGE FORMAT



Food Bazaar currently has 170 retail outlets showing a growth of 25 percent over the last year and is expected to grow at 18 percent in the year 2009-10. Currently present in 75 cities, showing a growth of 30 percent over the previous year, and expected to add 15 more cities by the year 2009-10, the chain registered a growth in average transaction value by five percent last fiscal (2008-09) over the previous year.

Awarded to

FOOD BAZAAR

NOMINEES

- SPENCER'S
- SPAR
- STAR BAZAAR
- HYPERCITY

Presented By: Amit Burman, vice chairman, Dabur India Received By: Sadashiv Nayak, president, Big Bazaar & Food Bazaar

MOST ADMIRED FOOD COURT OF THE YEAR



Pan India Food Solutions Pvt. Ltd., the company which oversees Chamosa, is a joint venture between Pantaloon Retail and Blue Foods. Its food court Spoon, spread over 20,000 sq.ft, offers a mix of Mexican, Chinese, Indian, Lebanese and Continental cuisines. Launched in October 2008, there will be 20 Spoons all over the country by the end of this year, offering a range of 22 different cuisines. The company will invest INR 200 crores of about Rs 3,500 per sq.ft for the food-court business alone.

Awarded to



NOMINEES

- TRANSIT
- FOOD UNION
- FOOD TALK
- INORBIT

Presented By: Dr. Kurt-Peter Raezke, director, testing & analytics, Intertek Food Services

Received By: Sunil Kapur, MD, Blue Foods

MOST ADMIRED FOOD RETAILER OF THE YEAR: INNOVATIVE RETAIL CONCEPT



GourmetCity was launched in 2008 under the flagship of Hypercity Retail. The company came up with the international food hall retailing concept for the first time in India. GourmetCity provides multiple experience counters ranging from a juice bar, deli counter, olive bar, salad counter, tea and coffee bars, seafood and sushi bar, fresh gourmet meals-to-go, and handmade chocolates. The retailer also won "Most Innovative New Concept – Hypermarket & Superstore" and Debutant Retailer of the Year awards earlier this year.

Awarded to



DISCOVER A WORLD OF FOOD

NOMINEES

- FALAFEL
- NAVDANYA
- BREAD & MORE
- REPUBLIC OF CHICKEN
- CHAAT STREET

Presented By: Soren C. Sorensen, managing partner, Redpack Brand Design **Received By:** Craig D Souza, (oenologist, wines and spirits), HyperCity

MOST ADMIRED PROGRESSIVE FOOD RETAILER OF THE YEAR



Hyderdabad-based Q-Mart recorded a turnover of INR 32 crore in 2008-09, reflecting a substantial growth of 52 percent in the year 2008. Average sales per sq.ft also increased by 52 percent in this period, while Net Annual Profit of the company reached INR 1.28 crore, signifying a growth of 60 percent. In 2008, average transaction Value increased by 9 percent. Percentage contributions of sales for Q-Mart are categorised by Food (23 percent), FMCG (14 percent), Beverages/Juices (11 percent), Groceries (9 percent) and Fruits & Vegetables (6 percent).

Awarded to

NOMINEES



- LE MARCHE
- NATURE'S BASKET
- NUTS N SPICES
- DORABJEE'S
- THOM'S BAKERY & SUPERMARKET

Presented By: Nupur Chakraborty, executive editor, Progressive Grocer India, Images Group and Susanne Weller, director-marketing (Europe), Images Group **Received By:** BVK Raju, partner, Q-Mart

MOST ADMIRED FOOD PROFESSIONAL OF THE YEAR: FOOD & BEVERAGE SERVICES



Amit Burman, chairman, Lite Bite Foods was responsible for Dabur India's foray into processed foods business with the setting up of Dabur Foods Ltd. He became the CEO of Dabur Foods in 1999. He has since been appointed as the vice chairman of Dabur India Ltd.(DIL). Burman entered the foodservice category with Lite Bite Foods, which manages food courts besides operating Quick Service Restaurants (QSRs) and casual dining outlets at malls, office complexes, high

streets, highway locations, hospitals, metros and airports. Burman has big plans for Lite Bite Foods, which is investing nearly Rs 200 crores to establish a pan-India

Awarded to Sadashiv Nayak

NOMINEES

• BVK RAJU, Q-MART

network of 200 restaurants.

- K RADHAKRISHNAN, RELIANCE RETAIL
- VINEY SINGH, SPAR

Presented By: Amitabh Taneja, CMD, Images Group **Received By:** Sadashiv Nayak, president, Food Bazaar & Big Bazaar

Awarded to Amit Burman

NOMINEES

- NIREN CHAUDHARY, YUM! RESTAURANTS
- ANJAN CHATTERJEE, SPECIALITY RESTAURANTS
- SUNIL KAPUR, BLUE FOODS

Presented By: Sanjeev Gupta, director, Customer Commercial Leadership, Coca Cola. **Received By:** Amit Burman, chairman, Lite Bite Foods

MOST ADMIRED FOOD PROFESSIONAL OF THE YEAR F&G RETAIL



Sadashiv Nayak, president, Food Bazaar & Big Bazaar, is recognised for his role in the rapid expansion of Food Bazaar. Nayak is regarded highly for his attention to detail in the food retail business and his understanding of building efficient supplier partnerships. Nayak joined Pantaloon Retail (India) Ltd in 2004 and took over as CEO for Food Bazaar in 2007. Earlier this year, he became president, Food Bazaar & Big Bazaar. He counts as his key challenge the need to drive consumption across categories, managing rapid expansion and building process pillars for sustainable large scale growth in the next five years.