India Food Forum

30 Nov–01 Dec, 2023
THE WESTIN MUMBAI POWAI LAKE

AGENDA
DAY TWO : 01st DEC 2023 – India Food Forum, Westin, Powai, Mumba

09:00 – 09:30 : REGISTRATIONS & BREAKFAST MEETS

09:30 – 11.45 am	**BALL ROOM - MORNING PLENARIES**

09:30 – 09.35 am	**OPENING REMARKS –** Anish Trivedi, President and CEO, Alenka Media	**09:35 – 09.40 am**	**WELCOME ADDRESS –** Nikhil Behl, CEO - Food, Images Grp
09:40 – 09:50 am	**FOOD SERVICE INSIGHTS -** By Pakhi Saxena, Business Director, Retail CPG, Wazir Advisors		
09:50 – 10:00 am	**INTRO: by Anchors: Sagar Daryani, Co-founder & CEO, Wow! Momo Foods and Anand Mohan Sharma, Director, Customer Development, PepsiCo**		
10.00 – 11.00 am	**INNAUGURAL OPEN HOUSE**		

TASTE & TALK: IGNITING CULINARY CONVERSATIONS - A RESTAURATEURS' APPETIZER

For the food service business, the past 12 months have been a time to apply a firm reverse shift on the losses of 2020-2022, with the last year being particularly headlined food service operators racing to vault over pandemic damages and disruptions. And it looked pretty good — retail doors multiplied, and market reach expanded at stunning paces, with the primary motivation of notching up spectacular topline stats.

But the market has altered dramatically, perhaps irreversibly. From talent crunches to delayed openings, from retail space oversupply in some zones to footfall management challenges in others, food service operators are encountering both unprecedented growth potential and on-ground challenges in retail operations. There are many shades of serving food in this new reality of operational dynamics.

In this Mega Inaugural Open House, HoReCa CXOs present one crisp insight/ observation/ little-known fact/ market lesson from their experiences in the recent past — be it a innovation, Disruption, Inspiration, Game-changing Course Correction or a Business Lesson.

***A perfect* appetizer to set the stage for opening up, an icebreaker to break the initial barrier and build the excitement among all to engage – learn, share and evolve.**

Participants Include:

Aabha Chandak, Director, Raghav Hospitality
Abhijeet Anand, Founder and CEO, abCoffee
Abhishek Bindal, COO, Aditya Birla New Age Hospitality
Aditya P Tripathi, Founder, Cold Love Ice Cream
Aleesha Desai, CMO, Baskin Robbins
Amir Majali, Founder CEO, TruFalafel - Karak Enterprises
Amrish Arora, MD, Fountain Hospitality
Anant Chowdhary, Founder, The Serial Griller
Ankit Jindal, AVP, Rebel Foods
Ankit Tayal, Co-founder, True Palate Hospitality
Arnab Choudhury, VP – Operations, Baskin Robbins
Bola Rajat Kamath, Founder & Director, Bolas
Charan Narang, Head - Food Services, General Mills
Dheeraj Gupta, MD, Jumboking Foods
Eesha Sukhi, Founder, The Blue Bop Café
Gulshan Sharma, Founder, Falhari
Harpreet Tibb, Founder, Tibbs Foods
Karan Tanna, Founder & CEO, Ghost Kitchens India
Mahesh Kanchan, CEO, Del Monte Foods India
Mahesh Reddy, CEO, Gopizza India
Manu Chadha, Director & Founder, Azula Kitchen & Bar
Mayank Bhatt, CEO, Impresario Handmade Restaurants
Mayank Gautam, Managing Director, Cafe Mocha
Mohit Dang, Director - Currynama, Seven Seas Hospitality
Murali Krishanan, Co-founder & CMO, Wow! Momo Foods
Neeraj Katoch, SVP - Strategic Expansion & Alternate Channels, Jubilant FoodWorks
Pankaj Gupta, Owner, Oye Kake + Taftoon Bar & Kitchen
Pawan Shahri, CEO & Founder, Chrome Hospitality
Piyush Kankaria, Co-founder, The Yellow Straw
Pranav M Roongta, Founder & Director, Churchgate Hospitality & Simmering Foods & Restaurants
Prashant Issar, Founder & CEO, Ishaara - Stratix Hospitality
Rahul Chandak, MD, Raghav Hospitality
Raghav Joshi, Co-founder, Rebel Foods
Rahul Patil, AVP, Rebel Foods
Rahul Sharma, Director, DMB Sweets
Renuka Chalekar, Head of Markerting, 99 Pancakes
Santosh Tyagi, Founder & MD, Ghoomar & Dakshin Bhog Restaurants
Sameer Batra, President & CBO, Domino's - Jubilant FoodWorks
Shannon D'Souza, Founder, KC Roasters
Saurabh Kalra, MD, McDonald's India (West & South) - Westlife Foodworld
Shiju Pappen, Founder, The Chatpata Affair
Sid Marchant, Co-founder, Good Flippin' Burgers
Sumit Wahal, COO, True Palate Café
Tarak Bhattacharya, ED & CEO, Mad Over Donuts
Vedant Pasari, Founder, Edabba & Trupt Rasoi
Viren D'Silva, Co-founder, Good Flippin' Burgers
Vishal Razdan, Director- BD, Taco Bell: Asia Pacific
Vishal Shah, Head - Store Development, Good Flippin' Burgers
Vishal Telkar , Head- BD, Taco Bell
Warren Paul, CEO, Wild Bean Cafe

AGENDA
DAY TWO : 01st DEC 2023 – India Food Forum, Westin, Powai, Mumba

11.00 – 11.45 am	BALL ROOM

HEALTH, NUTRITION, AFFORDABILITY AND SUSTAINABLE PRODUCTION – CRITICAL IN FOOD BUSINESS TO CATER TO ALL MARKETS AND SEGMENTS.

As we set ourselves towards a journey to drive positive global change, aspiring for a better future by 2030, this session brings Food industry leaders to share insights on consumers consciousness with their food choices, habits and need for traceability while making purchase decisions, and to achieve this, innovation and technology can be drivers to offer products and solutions which address health, nutrition and provides affordable and accessible food to cater to all markets and segments, while ensuring we do good for the planet as well.

Panellists :
Ajay TG, General Manager, Westfalia Fruit India
Ashu Phakey, VP & BD, Frozen & Fresh Foods, ITC
Avinash Tripathi, VP & Concept head, Freshpik, Fresh Signature - Reliance Retail
Col. Dina Nath Singh (Retd), VP- Business Development, Biggies Burger
Mahesh Kanchan, CEO, Del Monte Foods India
Pradeep Rao, Co-Founder & CEO, Evolved Foods
Prashant Issar, Director, Bellona Hospitality Services Limited & Stratix Hospitality
Tarun Goyal, Business Head, Celcius

Moderator: PB Chinnappa, MD, Griffith Foods

Griffith FOODS
Creating Better Together™
Session Partner

11.45 am – 12.40 pm	BALL ROOM - INAUGURAL SESSION 1

11:45 – 11:50 am :
CHAIRMAN'S ADDRESS
Anurag Katriar, Founder & MD, Indigo Hospitality

11:45 am – 12:40 pm:
CATERING TO THE MANY PALATES OF A NEW INDIA

Much like entertainment, foodservice is now an on-demand consumer activity. Food delivery models are raising questions on profitability, while F&B brands are buying out restaurants. Watch India's top HoReCa business owners make sense of these changes, and predict what it means for India's restaurant industry in 2025.

Moderator:
Anurag Katriar, Founder & MD, Indigo Hospitality

Panellists :
Amrish Arora, MD, Fountain Hospitality
Karan Kapur, ED, K Hospitality Corp
Nitin Motwani, CBO, Culinary Brands
Sagar Daryani, Co-founder & CEO, Wow! Momo Foods
Sameer Batra, President & CBO, Jubilant FoodWorks
Saurabh Kalra, MD, Westlife Foodworld (McDonald's)

AGENDA
DAY TWO : 01st DEC 2023 – India Food Forum, Westin, Powai, Mumba

12:40 – 01:30 pm	BALL ROOM - INAUGURAL SESSION 2

QSRS & CLOUD KITCHENS – THE PLUG-AND-PLAY MODEL
Cloud Kitchens are enabling low-cost scale for national and local QSRs, and for fast-track fast food chains, the model makes a lot of sense. But are cloud kitchens themselves scalable? What is the future of cloud kitchens as the base infrastructure for quick service restaurants in India?

Panellists :
Anshul Gupta, Co-founder, EatClub Brands (formerly Box8)
Charan Narang, Head - Food Services, General Mills
Harshendar (Harry) CTO & Co-Founder, Ghost Kitchens India
Mohit Dang, Director - Currynama, Seven Seas Hospitality
Pranav M Rungta, Founder & Director, Churchgate Hospitality & Simmering Foods & Restaurants
Sidharth Bhakoo, VP, National Head, Swiggy
Tarak Bhattacharya, ED & CEO, Mad Over Donuts
Thilak Venkatasamy, Founder & CEO, Barottas – (SHERO Home Foods)
Vedant Pasari, Founder, Edabba & Trupt Rasoi
Viren D'Silva, Co-founder, Good Flippin' Burgers

Moderator: Raghav Joshi, Co-founder, Rebel Foods

10:00 – 11:15 1m	PARALLEL SESSION @ POWAI BALL ROOM

11:30 – 01:00 pm	PARALLEL SESSION @ POWAI BALL ROOM

"CATCH KE MAHARAJ"
Conference by DS SPICECO

By Invitation Only

01:30 – 02:15 pm	LUNCH

AGENDA
DAY TWO : 01st DEC 2023 – India Food Forum, Westin, Powai, Mumbai

02:15 – 03:45 pm	BALL ROOM

02:15 – 03:00 pm

HOW TO BE A DRAMA KING: THE INGREDIENTS OF FOOD SERVICE INNOVATION

Food service is a powerful expression of cultural, social, lifestyle trends and aspirations. And never more than now in India where the rapid emergence of digitalisation, dark kitchens, unconventional eateries, pop-up kiosks, GenZ food marketing, calorie-counter and eco-conscious menus, theatrical restaurant ambiences, off the beaten track locations are reflecting an exciting intersection of multiple influences. The drama in food service is visibly way ahead of innovations happening elsewhere. Panellists in this session discuss experiments — gone right and wrong, nonconformist modernisation, challenges and successes so far and the deviations yet to come.

Panellists :
Abhishek Bindal, COO, Aditya Birla New Age Hospitality
Ankit Patel, Executive Director & CEO, Belgian Waffle Co
Prashant Issar, Director, Bellona Hospitality Services Limited & Stratix Hospitality
Sid Marchant, Co-founder, Good Flippin' Burgers
Sumit Wahal, COO, True Palate Café

Moderator: Sagar Daryani, Co-founder & CEO, Wow! Momo Foods

03:00 – 03:45 pm

PHONE EATS FIRST – SERVING UP SOCIALLY MARKETABLE EXPERIENCES

Social media is a double-edged sword, which rewards brands with adulation and traffic when the going's good, but is also hyper-sensitive to criticism. How can foodservice brands leverage social marketing in the most optimal ways to deliver 'Instagrammable' experiences – critical for a country with 65% of its population made up of millennials and Gen Zs. We find out from some foodservice brands who're emphatically nailing the social media dynamic.

Panellists :
Anant Chowdhary, Founder, The Serial Griller
Hardik Shah, CTO, Impresario Handmade Restaurants
Manu Chadha, Director & Founder, Azula Kitchen & Bar
Narayanan S., Head - On Premise & Entertainment Channel, Customer Management Group, Coca-Cola
Pankaj Gupta, Partner, Flavour Pot Foods / Golden Ladle Hospitality, Brands Owned - Oye Kake, Taftoon Bar & Kitchen
Pawan Shahri, CEO & Founder, Chrome Hospitality

Moderator: Murali Krishanan, Co-founder & CMO, Wow! Momo Foods

02:15 – 03:45 pm	POWAI BALL ROOM – THE CHEFS THEATRE

Future Vision of the Culinary World

Chefs Theater brings Celebrated Chefs from across India to share insights on culinary trends, challenges, and innovations in the food industry.

Watch chefs offer rare views into the HoReCa kitchens of India, with open, candid discussions on culinary topics.

ANCHOR: Suprio Bose, Founder, The Nomad Foodie

Panellists :
Chef Ashay Desai, Culinary Director, Catering Collective, a unit of K Hospitality
Chef Altamsh Patel Executive Chef, Hilton Hotels & Resorts Mumbai
Chef Crystal Mendonca, Executive Chef, Hotel Kohinoor Continental
Chef Gaurav Gidwani, Culinary Director, K7 Grouphospitality
Chef Dr. Saurabh Sharma, Culinary Head of Amity School of Hospitality
Chef Guntas Sethi Bhasin, Brand Ambassador - More Than Food Campaign by the European Union
Chef Harsh Kedia, Founder & CEO, A Diabetic Chef
Chef Ishijyot Surri, Executive Chef- SJI Hospitality and Foods
Chef Jerson Fernandes, Director of Culinary, Accor India
Chef Kailash Gundupalli, Cluster Executive Chef, Westin
Chef Niilesh Llimaye, Chef Culinaire, All Bout Cooking
Chef Ritesh Tulsian, Co-founder & Chef, Gourmelange Hospitality
Chef Rohit Gujral, Corporate Chef, Mr.Truk
Chef Samir Giri, Executive Chef, Fairfield by Marriott Goa Anjuna
Chef Shantanu Gupte, Celebrity Chef & Founder-Director, Shantanu Gupte Consulting
Chef Sudhir Pai
Chef Tushar Malkani, Executive Chef, THE YELLOW HOUSE- IHCL SELEQTIONS
Chef Varun Inamdar, Celebrity Chef
Chef Vasant Khot, Director Food & Beverage, Radisson
Chef Vijayendra Pawaskar, VP - Culinary & Operations, Touch Of Class
Chef Vivek Kadam, Executive Pastry Chef, Grand Hyatt
Chef Vishal Chandnani, Executive Chef, Marriott Hotels

AGENDA
DAY TWO : 01st DEC 2023 – India Food Forum, Westin, Powai, Mumbai

03:45 – 04:45pm	**BALL ROOM**
03:45 – 03:50 pm	**PRODUCT LAUNCH: MINAR SPICES**
03:50 – 04:40 pm	**BALL ROOM - PANEL DISCUSSION**

CAFÉ CULTURE EVOLUTION: REDEFINING EXPERIENCES IN TEA HANGOUTS AND COFFEEHOUSES

This session delves into the transformation and evolution of café culture, specifically exploring the shifts, innovations, and trends within tea hangouts and coffeehouses.

- The Rise of Specialty Beverages
- Creating Engaging Spaces
- Tech Integration for Enhanced Experiences

Focusing on above, how New Gen café are redefining consumer experiences and adapting to changing preferences.

Panellists :
Abhijeet Anand, Founder and CEO, abCoffee
Eesha Sukhi, Founder, The Blue Bop Café
Jagadish Kumar, Founder, NRI Chaiwala
Mayank Gautam, Managing Director, Cafe Mocha
Shannon D'Souza, Founder, KC Roasters
Warren Paul, CEO, Head – Convenience business, India, Jio-bp.

Moderator: Gaurav Narang, Founder, Coffee Culture

04:40 – 05:30 pm BALL ROOM

CAPITALIZING ON CUSTOMERS INCREASING APPETITE FOR NEW TASTES

This session aims to explore the significant opportunities within the food service retail sector by embracing and capitalizing on the

1) potential of regional cuisines and flavors, understanding their impact on customer preferences and market expansion.
2) growing demand for healthy food and beverages in the food service industry, highlighting consumer trends, menu strategies, and the business potential of offering nutritious options.

Panellists :
Aabha Chandak, Director, Raghav Hospitality
Gulshan Sharma, Founder, Falhari
Hemang Bhatt, Brand owner, HAS Juices & More, South Bombay & Associate Partner, K & B Bhagat Tarachand
Piyush Kankaria, Co-founder, The Yellow Straw
Santosh Tyagi, Founder & MD, Ghoomar & Dakshin Bhog Restaurants
Shiju Pappen, Founder, The Chatpata Affair

Moderators: Chef Harsh Kedia, Founder & CEO, A Diabetic Chef

AGENDA
DAY TWO : 01st DEC 2023 – India Food Forum, Westin, Powai, Mumbai

05:30 – 06:20 pm **BALL ROOM**	
CULINARY DIVERSITY: EXPLORING FUSION FOOD AND CULTURAL CROSSOVERS There is a growing trend of fusion cuisine and cultural crossovers in menus. The session discusses how restaurants are embracing diverse flavors and global influences to cater to evolving tastes.	**Panellists :** Amir Majali, Founder CEO, TruFalafel - Karak Enterprises Dheeraj Gupta, MD, Jumboking Foods Gagan Sidana, GM – Foodservice, HyFun Foods Mahesh Reddy, CEO, Gopizza India Rahul Seth, Co-Founder, Burger Singh Sameer Batra, President & CBO, Jubilant FoodWorks Stephen Jude Noah, Leasing Head, Forum Malls **Moderator:** Tarak Bhattacharya, ED & CEO, Mad Over Donuts

06:20 – 07:00 pm BALL ROOM – GRAND FINALE

IMAGES SOLOx
stories. opinions. learnings. outcomes.

5-minute talks

Ankit Patel, ED & CEO, The Belgian Waffle Co
Haresh Karamchandani, MD & CEO HyFun foods
Gulshan Sharma, Founder, Falhari
Robin Nagar, Founder and CEO, Valley Culture
Suprio Bose, Founder, The Nomad Foodie

Chasing Dreams | Starting from Scratch | Disrupting the Normal | Fearless Entrepreneurship | Master Strokes |Capital Gains| Merging Passion & Process | Reversing Failure

07:00 pm Onwards – Cocktails

7th Edition pepsi black IMAGES FOOD SERVICE AWARDS 2023

Upper Terrace
Westin Mumbai Powai Lake
08:00 pm Onwards – Awards
10:00 pm Onwards – Gala Dinner

Note: Agenda Session Titles, brief, speakers, dates and timings are subject to change