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FAIC

NEWS

VOLUME 6 | ISSUE 1 | November 2022

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VOLUME 6 | ISSUE 1 | November 2022

SUSTAINABLE HOSPITALITY IS THE NEW BUZZ

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Stay Sustained to Survive

Going back to the roots of our ancestors, we sometimes need to absorb certain lessons that they have taught us to survive in life. Our November FAIC 2022 issue will be focused on “Sustainable Hospitality is the New Buzz” and that means we wish to add value to this whole industry in a special way.

As the President of FAIC for over the past 9 years, I have been deeply overwhelmed by the growth that we have made so far. However, business is never meant to have a pretty picture always. Still, with a mindset to explore new avenues of work, I feel every problem will have a solution. We just need to think beyond the normal that happens around us.

In today's scenario, we are all coming back from all the pandemic issues and this can be lifted only with more consistent business. I feel that Sustainable business should be our light of thought from now on.

This is for us as caterers to survive through the high process, resources, and other miscellaneous costs of running a catering event. This way, we can introduce new concepts and enlighten our guests in a useful manner. I wish to take the FAIC concept forward in the most cost friendly and eco friendly manner. For this, the steps of recovery and climbing up the business ladder should start now. Then only we can focus on improved profits in 2023.

Our magazine is a variety filled corner where you get to read about so many chefs and business entrepreneurs who know how to think differently and also share their experiences on how to perfect the art of the catering business. Come join our FAIC family, and absorb the news, and research based insights that we have compiled for you this November.

“Align your works from the Sustainability Angle to bring back fruitful business next year.”

Narendra Somani
President, FAIC



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YOUR STRENGTH LIES IN SUSTAINABLE CATERING

New thoughts mean increased hope and welcome you to another edition from the FAIC world; this time, I am indeed happy that you are here to know that FAIC is helping every member to rebound into a steady business. This November edition, our focus will be deeply tied with one thought and that is, “Sustainable Hospitality is the New Buzz” which means we are on a dutiful mission to help you see more fruitful days soon in 2022.

Find your way into our last edition and see the number of events we have been part of. Apart from the September convention, we have worked on a couple of programs that were hosted on a Pan India basis. This gave us a better understanding of how to execute a better initiative for the next year. We all may have remained doubtful and silent in the last pandemic times, but how we think to think what’s next.

That is why I feel that we need to focus on Sustainable Catering where the resources are used in the most optimal manner and we as a catering community will be able to grow in the long run. Being Pan India, the step taken is diverse helping thousands of caterers come up, expand and grow. This means educating and training everyone with regard to new technology, new cuisines, new partnerships, and much more.

With consistent thoughts, we have been empowering everyone who wants to join the FAIC community and also budding food entrepreneurs who love to take this pathway of business. With a yearly subscription, each member will have a lot of privileges and recognitions that will enrich their business. Join us as we train, teach and enlighten your actions and decisions in the most sustained manner.

Kirit Budhdev
Secretary, FAIC

“ Find plans that sustain your business irrespective of the environment and situation that the world throws at you. ”





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Kshama Prabhu, Executive Chef,
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Cover Story



**Sustainable
Hospitality
is the
New Buzz**

22

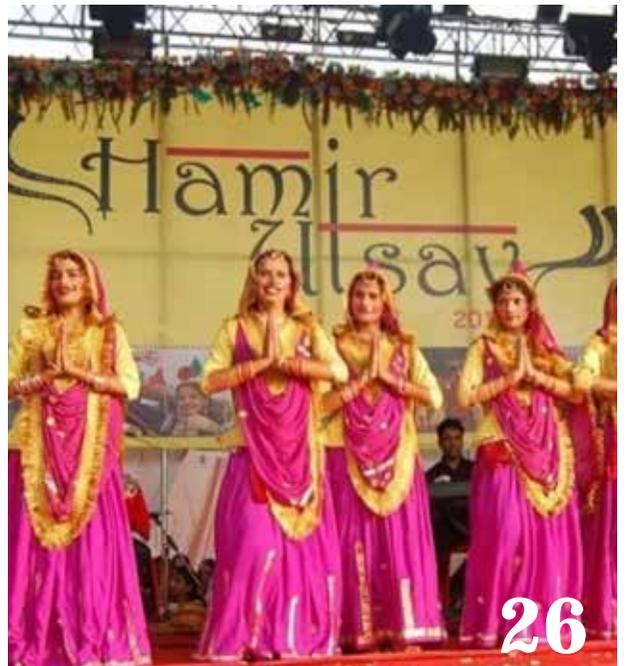
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EDITOR/HON. GENERAL SECRETARY

Kirit Buddhdev

PUBLISHER

FOUR P DESIGNO

CO-EDITOR

Dipak Sanghvi

ADVISORS

Hitesh Karia

Farwe Caterers- Rajkot

Puroshottam Jaypuriya

Madhur Banquets-Jalna

EDITORIAL COORDINATOR

Teena Abraham

TRANSLATOR

Asif Suleman Khan

DESIGN CONSULTANT

Sameer Kishore

Deepa Saxena

MARKETING & SALES

Dinesh Sharma

Director- Sales (+91 98102 64368)

Nitin

Marketing Coordinator (92053 31094)

Federation of All India Caterers (FAIC)

Sumitra Sadan, Flat No.1, Ground Floor,
Azad Nagar Co-op Housing Society Limited

Juhu Scheme Road No.1, Vile Parle West,
Mumbai- 400056

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Email : 4pdesigno@gmail.com

Tel: +91 9810264368, +91 9891794222

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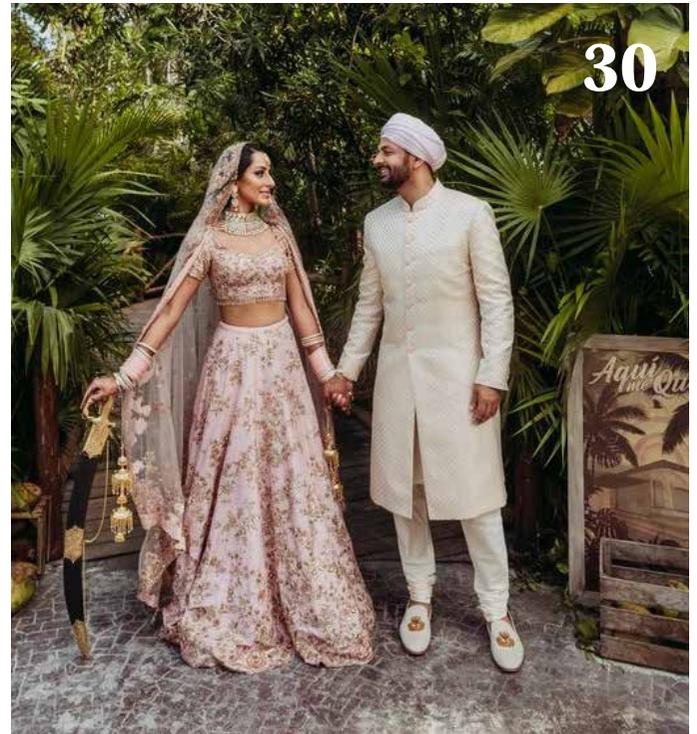
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November Born Indian Culinary Experts who Made India Proud



India is home to world-class Indian Chefs who were November born and we could see who these masterpieces are.

From snacks to Achaars, desi food has made its way to all corners of the world. Not about making their way, but they have become favorites on the foreign platters too. Let's celebrate the great chefs who were born in November this time.



VIKAS KHANNA

An Indian Michelin star Chef, restaurateur, cookbook writer, and humanitarian born on 14th Nov 1971. He is based in New York City and is one of the judges of the star plus series 'Masterchef India'. While in India he worked for Taj Hotels, Oberoi group, and Leela Group of Hotels. The spice story of India, Modern Indian cooking, and Young Chefs are some of his famous bibliographics.

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KUMAR MAHADEVAN

Kumar Mahadevan, was an Indian chef, restaurateur, and media personality born on 23rd Nov 1959. He is based in Australia and is often referred to in Sydney's dining circles as the "Guru of Indian cuisine". His restaurant "Abhi's" is recognized for introducing authentic Indian cuisine to the Australian public.



SHIPRA KHANNA

An Indian celebrity chef, restaurateur, and television personality born on Nov 17, 1981. She won the second season of the Indian television show 'Masterchef India' at the age of 29, and opened her first restaurant in Ahmadabad, in 2013 named "H.O.T-House of Taste".

SUVIR SARAN

He is a chef, cookbook author as well as a farmer born on 29th Nov 1972. He currently lives on American Masala Farm and specializes in bringing Indian cooking to the American kitchen. In 2015 as part of the University of Notre Dame's prestigious celebrity chef series, Suvir Saran hosted an evening of bold Indian cuisine. 'Masala Farm', and American Masala' are some of his famous books written by him.



NILESH LIMAYE

He is an Indian celebrity chef, author, and TV show host born on 24th Nov 1972. He is associated with various restaurant brands like Zikomo(Pune), Trikaya (Pune), and Tenzo Temple (Thane) and currently manages his entrepreneurial venture " All About Cooking". He was a host and a consultant chef for one of the TV shows named "Amhi Sare Khawaiye".





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MAHARASHTRA HOTELS TO BE 90% BOOKED



By end of 2022, the numbers reveal that most of the hotels in Maharashtra will be booked with the huge rush of festivals, celebrations, and weddings by the end of the year. This would include all grades of hotels that range from 3- 5 star hotels and experts have called this revenge tourism from the side of the customer base. The hotel occupancy rate has seen a rapid rise and that is something all hoteliers remain auspicious about. The good scenario shows that the pandemic fears are kept at bay and people look forward to spending time outside the home.



LEMON TREE HOTELS IS IN THEKKADY, KERALA NOW

By July 2023, if you land in Kerala, you could witness another Lemon Tree Hotel expansion moment. This time, they have chosen Thekkady - one of the most iconic wildlife sanctuary destinations in India. The venue will be a huge hotspot for tourists who wish to see the sanctuary, the Surki Dam, the Tiger reserve, and of course, Thekkady is a reservoir of immense flora and fauna. This expansion has been done with much thought, owing to the tourism growth that will spurt in the coming months. The brand name is planning to spread into inner Indian cities where the growth will be prominent.

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PARK INN & SUITS: LATEST VENTURE BY RADISSON GROUP

With a mission to cater to smaller towns, Radisson Group has brought forward for south and North East town in India. This mid-range segment of hospitality will help them expand their hospitality services to 2 - 5 tier cities and towns in India, where accommodation is scarce. This brand building strategy will help the companies to step up and make good all the losses that were hit in by the pandemic days. This will bring on a greater level of development in smaller cities and help them offer affordable services to people. This opportunity will be good, as a large proportion has shifted to their local hometowns for work purposes.



MADRAS HC: CCTVS ARE NOT A MUST IN HOTEL KITCHENS



Recently with a mission to monitor the food and preparation process in hotels across India, there was a plea to install CCTVs in hotel kitchens. This plea came into the picture, as a survey showed that the food served in 12% of hotels did not meet hygiene standards. However, the Madras High Court felt this was a small proportion and it would not be wise for the entire industry for such mistakes. Such wrong practices will have to be rectified individually as per the situation in Tamil Nadu and any other state concerned.



SHERATON HYDERABAD HOTEL BRINGS THAILAND FLAVORS TO THE TABLE

At the Sheraton Hyderabad Hotel, in honor of the famous Thai festival, the wonderful Thai food festival was planned out at the Asian hotel Zega. The whole event and the recipe were curated by chef experts like Chef Tanawat Hoonghual, and the well known Chef Benjamin in Chennai. Some of the best platters included Cheesecake, prawns, exotic stir fried mushrooms, Hed Pad Krappao, and flavorful fish cakes. With a variety of colors, cocktails, textures, and recipes that stand authentic To Thailand cuisine, this whole array was hugely appreciated.

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**SUSTAINABLE
HOSPITALITY
IS THE
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BUZZ**



Going green is heard of; however the sustainable route is the attitude for the right catering in India to adopt now. Dwell in with us, as we soak in some thoughts.

S

avoring excellence in business is always a continual practice that every entrepreneur should manage. Last month, was a lovely episode of laughter and fun, where each of us got to devour a lot of sweet and savory delicacies quite a few times. Most kitchens would have been filled with the intoxicating and mouth-watering aromas of spice, sweets, ghee, tadkas, and hot fluffy rotis and pulavs. Food is always the epitome of happiness and that is what makes the Catering Business such a simple essential in every place worldwide.

This is the one fact in our life that helps our Indian festivals transport each of our inner children into our childhood, food experiments, and plenty of time with our cousins, friends, relatives, and neighbors in each of our societies.

If we understand how our Indian kitchens used to function at each of our homes, we can see how sustainable our mothers have been. They needed food at the table, sweets, and snacks to serve guests, bowls of hot khichdi and kanji for their loved ones at the oddest hours with the most meager resources at all times of the year. It was love and survival that help them brace through this hardship. Their only aim was to make the family moments exist – whatever the situation. This is what our Catering scenario needs to absorb for now.

We are focusing on the thought process of Sustainable Hospitality, which is deep, diverse,

Understanding how to cater in the most optimized manner should be our new culture.

and dynamic as it will be the only way by which our catering community in India can uplift and come back to proper business after the pandemic has left our lives. Within a matter of two months, we will be moving from 2022 to 2023, so let's be smart and self-aware of what we can do.

Think about how we can:

- Kickstart from where we stopped?
- Think about what is there to complete in our business.
- Understand the need for research in our business.
- Find how we can grow our customer base.
- Accept what gaps we need to fill.
- How to enlighten on the nuances of our catering business?
- How to move on with planning?
- Whether we need to change our menu cards for the changing tastes?
- Input the need for any special dishes unique to our business.
- Set the pricing charts for the next year in a more agile manner.

The question trail will go on, depending on which state you belong to, but if you start somewhere, this helps you find your light in Sustainable Hospitality in India. This is the right move as of now. Irrespective of what type of



catering and hospitality business you handle there are a few elements that have to be considered. We can dwell on them to find out how much you must have started and even try out to be successful in 2023.

“The more sustainable we are, the healthier we are. The more human we are, the better. Because to cook is to care.” Joan Roca

These are the well-thought words from Joan Roca who was the chef and also the co-founder of El Celler de Can Roca, who always worked in a team structure that helped his team think of ways to find sustainability and creativity in each of the dishes. This way his guest would be happy and also his chefs would love preparing them in the most innovative way.

WHAT IS THE CONCEPT OF SUSTAINABLE HOSPITALITY?

To start with, the concept of Sustainable Hospitality is something that every caterer should understand, and even make your teams understand why this concept is going to be the driving force for your business.

By now, from the mainstream media, many of you may have heard this term. Still, if it seems a bit new to you, then we love to share a bit of time with you on this page.

When you can use the resources in catering event, in terms of resources, energy, labor, work processes, transport, storage, preservation, and item procurement, in the most cost-effective manner without compromising on the quality – then that means you have understood and worked out the formula of Sustainable Hospitality with ease.

WHY IS SUSTAINABLE HOSPITALITY SO IMPORTANT FOR CATERING PROFESSIONALS?

“The more sustainable we are, the healthier we are. The more human we are, the better. Because to cook is to care.”
– Joan Roca

Often people think that being eco friendly is the main aspect of sustainability. Yes, it is one aspect but not the only main aspect. To understand this realm of concept, here’s a small thought:

Sustainability in Catering is about Surviving the Business most authentically, without hurting your business, team, resources, and society, and of course, your guests who love your service, food, and the care that each of your customer services lends out to them at any party.

Trust us, you will feel good as a catering business owner once you practice this, simply because of the following reasons:

1. Doing Good always feels good

Yes, why not, don’t you think so? Try working on a great team, who are allowed to give suggestions on how to use the resources in a better way, and see how they will feel good. Most of the time, it is only the owner who may think like this, to reduce cost. Try training your staff on using these principles in their work life, and see how they feel their work is more fulfilled.

2. Our Resources are our Responsibility

Yes, if we have the drive to undertake a business, we also have a responsibility to use them optimally. This is part of the ethics of good business. Unless we take an initiative to work our way into proper resource optimization, how could be should an example to our future generation? Great Leaders are the finest lessons for us, only when they teach something that we can apply in life fruitfully.



3. Embrace local

India is our motherland, however, as citizens we often find very few local people accept and promote their cuisines. Of course, this is coming into a revival mode, but still, the move is not strong enough. Take, for instance, even the people of Africa, in all their scarcity, they accept and stress the beauty of simple food that their land gives them. Nothing low about that! Be proud of our diversity, and seriously India will have thousand more varieties of dishes and festival themes to serve the world than we can ever think of.

4. Retain Tradition with a lot of Gusto

Gourmet ideas are in plenty in our Indian cuisine. Using the best ghee without the adulteration of some palm oil may seem too much for a traditional caterer. But to think on the other side of the food story is the factor of quality. Today, people give value to health and that means good quality food. Do not make a lot of food soaked with oil. Instead, give a ghee pampered paratha, or a bowl of teaming ghee rice and see how they will love it. You can charge for this, as they will be ready to pay for value. You do not buy bulk tins of cheap cooking oil. Instead, make quality with minimal usage – the new mantra for cooking.

5. Revise the cooking and preservation processes

Every event means a lot of food, gravy, and spice mixes and you can prepare your own mixes and freeze them in small segments. This will save costs, give your recipes a unique lip smacking flavor and you will be known for your authentic initiatives. Instead of those year-old preserved gravy mixes, try out what you have in your pantry and be known as a tasty and healthy caterer! Trust us, the change is worth it!

6. Support Sustainable Caterers Community

We always believe in FAIC that being Together is 10 times more powerful than being Alone. When you have a group of people who live on the same principles of life, and business, make sure that you associate with them. You learn and exchange information, and at large it is best to



build your own community with people who think along the same lines.

Build a community where you connect with organic farmers, small time cooks, and small scale machinery equipment sellers, and support new caterers who can be your biggest word of mouth in the long run. For instance, you can keep changing the menu cards as per the season like when there are mangoes, go for innovative Mango Malpuas, Spicy Mango Dal Curry and seriously people love to try new flavors.

7. Train Staff

We know that this is a concept that we know, but practice makes perfect. For this, train your staff. Here also, we have to ensure that the catering team leads take part in the initial training, and watch where the gaps are. Let your actions speak with care rather than having a tutorial on how they need to work. Make it an everyday process to monitor them, and help them to assess what needs a change and that makes them feel fulfilled at work.

In the world of competition, the steps of sustainable hospitality may take time to sink in but focus on it slowly. Over a period of 3 months, the costs will reduce, and you can reach a profit stage by 2023. Every change is not smooth, but the freckles are your baby steps to bringing an everlasting glow to your business.

Love to bring on a sustainable place of work to your catering business? These are to be noted, tried, and shared. Make innovation a practice, but make it affordable. The experience will help you scale up and that will help you slowly leave the negative sales that were incurred during the pandemic. Try one step at a time. Once you have crossed the bridge of safe business and reached the breakeven point of your recovery zone, then hit the next stage of investment and expansion. The FAIC team is always with you to support, research and help grow in India on a steady basis. ●

Auspicious Overloaded in November 2022

Go on and keep a note of the wonderful festivals that have taken a fair slice of our celebration time in November

Flaunt your best attires, serve the best of dishes and don the best of your smiles and prayers as you step into each festival that comes your way in life. This November, we have been blessed with quite a

few. Right from the North to the South, we have picked some that you can keep note of or even how the people celebrate such moments.



GANGA MAHOTSAV

This is one of the most popular festivals in November which is celebrated by the people of Varanasi, Uttar Pradesh. This will be held on 7th November 2022 and enriching musical performances by eminent personalities are the main attraction of this festival. This is a 5-day festive event and tends to promote Ganga and Varanasi as the Lifeline and cultural capital of India respectively.

KARTIK PURNIMA FESTIVAL

Kartik Purnima is an important religious festival in November that is celebrated all over India-especially in Odisha. It is observed on the full moon day of Kartik month and it is going to be celebrated on 7th-8th November 2022. According to mythological belief, on this auspicious day gods and goddesses descend from heaven and reside by the Ganges. Boitha Bandana is the key attraction of this festival in which people sail boats made of colorful paper.





WANGALA FESTIVAL

Wangala is a harvest festival of the northeast, especially in the Garo region of Meghalaya and Assam that also marks the beginning of winter. It is also known as the festival of 100 drums and will be held on 11th November 2022. On this occasion, the local people dress up in vibrant outfits and pray to the Sun God, and dance to the beats. Instruments like large drums, gongs, and flutes are played along with this traditional folk dance which is the key attraction of the festival.

HAMIR UTSAV



This is celebrated every year in the first week of November. Hamir Utsav is held in the Hamirpur district of Himachal which honors the existence of the Hamirpur region. Jatras and Jheras are the key attractions of this festival. The local people of Hamirpur as well as people from other districts come to the Hamir Utsav to take part in the folk music, folk dance, and other cultural events held during the festival.

MAJULI FESTIVAL

This festival is celebrated by the banks of the River Lohit in Assam on 21st-24th November 2022. It is one of the most colorful festivals in India and food stalls with Assamese authentic cuisine are the key attraction. This festival also includes carnivals, performances, and exhibitions showcasing Assam handicrafts, folk culture, and cultural heritage.



PURI BEACH FESTIVAL

The Swargadwar beach of Puri (Odisha) celebrates this colorful beach fest every year in November. This festival is known for demonstrating outstanding art and craft forms of Odisha and will be held for 5 days. Beach volleyball, kabaddi tournaments, and other sports are also part of this beach carnival. Display of Rock and Sand art, Reggatta (boat races) are the key attractions, and other cultural and ethnic elements like cuisine, handlooms, and handicrafts are also showcased.

Among these did you find any of your festivals? Each reflects a special moment in every culture from every part of India. That is the beauty and depth of India's diversity.



The Right Way to Catering Hygiene

When catering, food safety is of paramount importance. Nobody wants to hear from unhappy visitors during the event, or from a large number of people who get sick after a celebration.



Hgiene is a sensitive point and needs to be handled with extra care. With an aim to sustain and improve our catering business, we need to earn the trust of our customers. For this, cleanliness from the choice of resources, to employees to service counts in this cycle.

When it comes to catering, buffets are among the most sought-after methods of service. They can be implemented with little effort and won't break the bank for a big gathering. If you're hosting a large group of people for lunch or dinner, consider going the self-service route so that everyone may eat according to their own preferences and avoid having to wash dishes afterward. Take a look at what we have to share from the experience of industry experts.

Follow This and See the Difference in Catering Hygiene in India

PROPER STORAGE & TRANSPORT

Leaving perishables out of the fridge for longer than two hours is never a good idea. Not safe for consumption beyond 2 hours; no reheating or refrigeration allowed. Food poisoning results from eating such food. Some of the food for the event will need to be prepared in a kitchen away from the site and then transported, so it is important to keep hot and cold items at the appropriate temperatures until they are served. Caterers should be able to guarantee that the delivered meals will be in perfect shape. Our fleet of transport vehicles is meticulously cared for and cleaned on a regular basis.



CLEAN CUTLERY

Make sure that anything that will come into contact with the visitors or the caterers, including the silverware, serving plates, glassware, cooking pots and pans, etc., is thoroughly cleaned. It is imperative that this be done in order to ensure that the visitors are able to enjoy the delectable meal without being put off by dirty silverware.

HYGIENIC SERVICE STATION

In general, caterers are very good about keeping their kitchens clean, but when things become hectic, cleanliness can suffer in favor of speed, and the serving station is usually the first place to feel the effects. However, regular surface cleaning is a must. Please ensure that any used dish towels and tea towels are washed on a regular basis. Maintain a clean waiting area by regularly picking up dropped crumbs and cleaning up spilled food.

STAFF UNIFORM

Everyone involved in preparation and service must



wear neat, tidy uniforms. Disposable gloves and hair nets, for example, should be readily available to everyone. As chefs and catering experts, we need to make it a point to have regular meetings with all of our staff to go over food safety procedures. Make sure injured food prep employees receive prompt medical attention and are kept out of the kitchen or other areas where food is prepared to prevent cross-contamination.



Employees should commit to maintaining the highest standards of cleanliness.



Make sure visitors can easily walk around and that the venue isn't too crowded. We have to always place strict guidelines for food safety and hygiene, especially when it comes to catering events like buffets. Hope these will be part of your hygiene parameters next time, an event comes your way. ●



We all love to splurge on our Big Day and why not make it more rewarding for Mother Earth too? Yes, let your love extend out for the event, for the guests, for the couple, and also for Nature. That is what Sustainable Weddings with Love are all about.

Take a look at what we have in store for you, as they are affordable and your guests will love our special catering ideas for the next wedding or party.

WEDDING INVITES

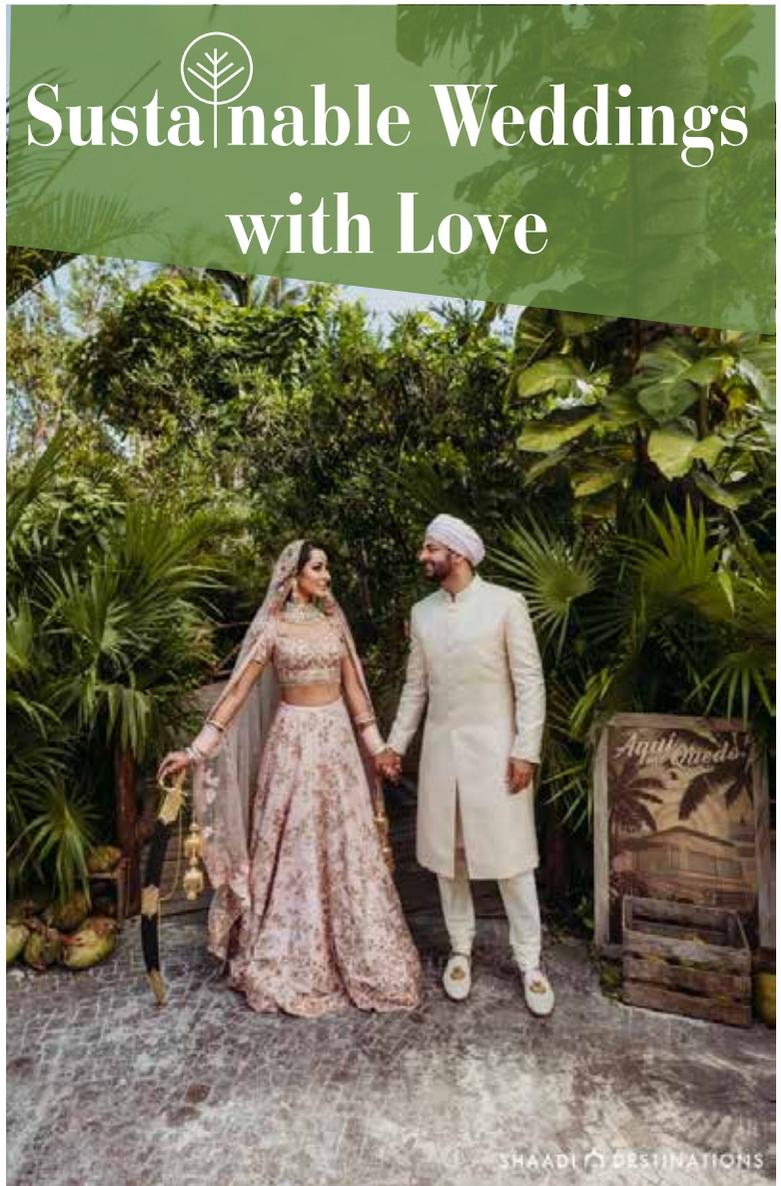
Managing and disposing of excess invite cards is a task in itself along with the cost of printing. This is why digital Invitations ought to be used as much as possible. In fact, there are some websites where you can design these invitations Free of cost.

However, if you are adamant about using Printed Invites, you can always opt for biodegradable seed invites. These can be planted in the soil and you don't need to worry about disposing of them.



PLANTING A SAPLING

Weddings are often associated with grand parties, great food, and other luxuries. However, one little but the significant thing you can do for your wedding is to plant a tree for the occasion. Considering the environmental issues that we are facing today, plants can be part of your wedding.



Wedding Events impact the environment in lots of ways you haven't imagined.



AVOIDING FOOD WASTAGE

Excess Food is typical during weddings nowadays. However, what is important is how the extra food is being managed. You can discuss with the caterer and make contact with NGOs and other non-profit organizations to take up the remaining food supply. Additionally, preparing food that does not get spoiled easily is also helpful in this regard. Besides, you can also discuss with the event planners to approximate the number of people expected at the event. In that case, you can get a good idea of how much food would be necessary.

VENUES

Have you noticed generators and artificial lighting, produce a lot of heat and energy which are released into the surroundings? This is where the kind of venue you pick is important. Opting for an outdoor open space can cut down on a lot of electricity costs. Moreover, day Weddings don't need much lighting. Even if lighting is needed, using candles would be the better choice over bulbs and LEDs.



Considering Sustainable Weddings will be a great initiative on your part for the locality

RENT ITEMS

Straws, Plates, and glasses ought to be rented if possible. This is because you won't be needing these items in a capacity as large as in the foreseeable future. Paper Straws are eco-friendly and a much better option to use compared to regular straws. Also, plastic glasses have to be avoided for stemware as well. Some event management companies rent you the items as well.



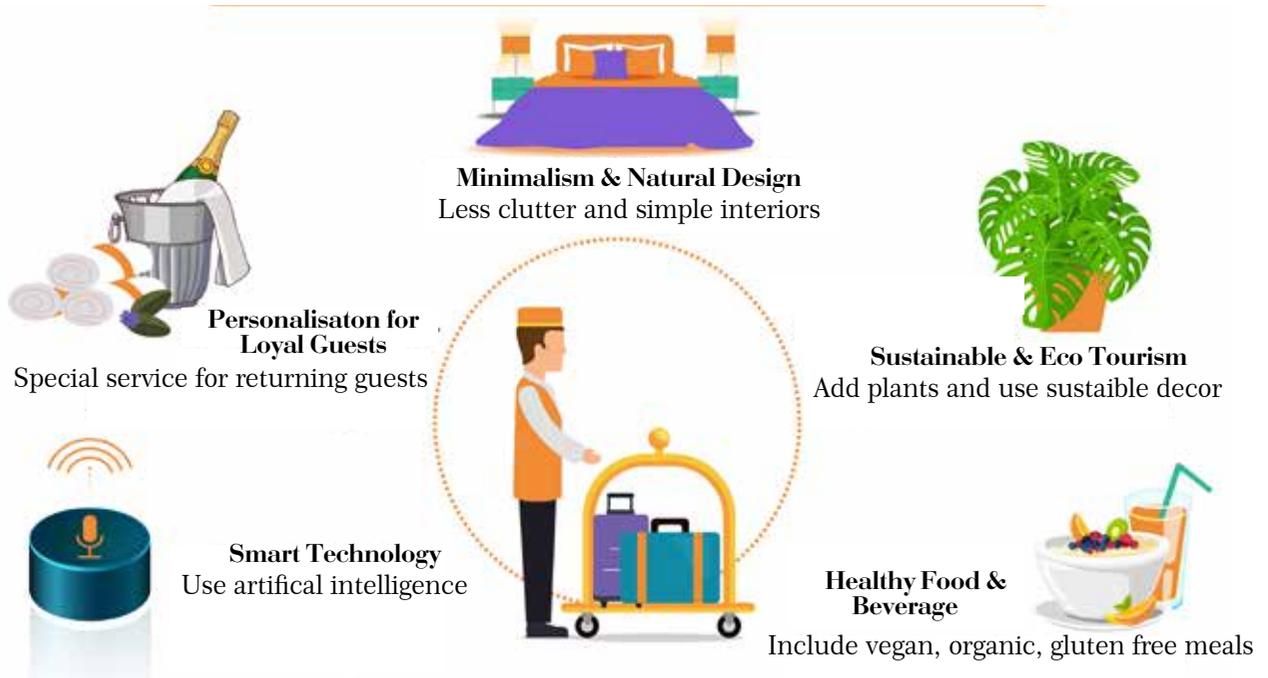
SUSTAINABLE FOOD

Opt for freshly prepared food from nearby farms. The less the food travels, the lesser the carbon footprint. Make sure to discuss with the catering service to see the kind of food being prepared and from where the product is obtained. ●

SUSTAINABLE DECORATIONS

You can always make use of reusable decorating elements like plant pots, biodegradable papers, and more while decorating the venue. For example, if the venue is an outdoor space, you can make use of any nearby tree in a creative manner by placing some decorations on it. Using planted pots as table centerpieces is another cool way to improve the venue's aesthetics.





Top Sustainable Trends in CATERING

Today’s well-informed hotel guests want establishments that have adopted sustainable measures across the globe.

This November let’s take a look at the new, sustainable trends in catering. Hotels are embracing innovation and cognitive technologies to meet guests’ evolving needs as they navigate health concerns and shifting travel preferences. Taking into account the most important insights we have identified some trends that will have a positive effect on the industry throughout November 2022 and beyond.

SMART ROOMS

Now more than ever, the Internet of Things (IoT) is being used to improve in-room amenities and visitor experiences. Streaming entertainment from smartphones to televisions, e-concierge, temperature and light settings on the smartphone, and digital keys are just some of the hotel amenities that are gradually going digital. Completely voice-activated controls may sound futuristic now, but they could become the norm



in the not-too-distant future. Most technological advancements require very minor adjustments to today’s hotel rooms, which means that “wise hoteliers” will be quick to incorporate these improvements in order to maintain a competitive edge.



ESG & SUSTAINABLE PRACTICES

Concern for the environment and green practices is not new, but the emphasis modern travelers and hotel guests place on a company's stance and efforts in this area have grown substantially. Modern guests expect hotels to go above and beyond by installing solar panels, providing vegan/vegetarian menu options, achieving LEED certifications, managing waste responsibly, conserving water, and reducing plastic use, just to name a few examples of how hotels can better serve the environment and the needs of their guests. The design of hotels is also evolving.



TECHNOLOGY

The hospitality business had to quickly adopt technological solutions to pandemic problems because of the epidemic. Several technological advancements, such as electrostatic sprayers for sanitizing guest rooms, e-concierge, digital keys, and e-menus, allowed the hospitality business to adapt to changing circumstances and satisfy rising client demands. In the last two years, many previously contact-based services, such as mobile reservations and contactless payments, have gone contactless in an effort to minimize the spread of the virus. The hospitality industry will need to adjust to keep up with the rapid pace

of technological change; for example, fingerprint or face recognition may soon become a standard amenity for visitors to use when entering their hotel rooms, just as this feature is now taken for granted on smartphones.

HOTEL DESIGN

According to current hotel design trends, interiors will increasingly emphasize art, community, individuality, and sustainability. Hotels that incorporate local art and architecture into their design have become increasingly popular among tourists. People today value nature, therefore



Going Beyond the Normal will give you an upper hand in competition in terms of sustainability

it's important to incorporate natural elements throughout a hotel, including the lobby, common areas, outdoor areas, and guest rooms. Lobby and public areas at hotels are increasingly being conceived of as communal spaces, and distinctive designs are being implemented to make these areas engaging, including the inclusion of shared workspaces, open kitchens, and even game rooms. A growing number of companies are emphasizing eco-friendly products and creating "green" lodgings.

In light of the present external environment, hotels should work on developing more robust and flexible business models. Our experiences over the past several months have trained us to be more flexible, and we have revised our business strategy in light of what we've learned. The hospitality industry is poised for a robust recovery and that has to be sustainable and futuristic. ●

The Zero Waste Wedding Story



Families in India spend a lot of time and money organizing elaborate weddings. As many as 10 million weddings are held in the United States each year; this amounts to a lot of trash, including used flowers, abandoned plastic cutlery, and food waste. When it comes to planning your big day, zero-waste weddings may not be at the top of your priority list. However, if you're a sustainability-minded couple, it's a great way to begin your zero-waste journey around each other.

TIPS TO MUSE YOU

CONSIDER A ZERO-WASTE WEDDING PLANNER

As with any other type of event, it takes a lot of planning and thought to have a wedding with no

trash or very little trash. If you can afford it, you might want to hire a zero-waste wedding planner. They can help you find suppliers, vendors, and caterers for your wedding who don't make any waste and give you professional advice on how to use as little as possible. They may also be capable of giving you ideas for things you can do yourself to cut costs and waste.

JUST THE MAIN GUESTS

If you have fewer guests, your carbon footprint will be smaller. A limited guest list will also make it easier to plan the food, gifts, and decorations, as well as find ways to reduce waste that might not be possible with a bigger wedding.

AVOID PAPER INVITATIONS

Before you go to your local printer to order

invitations, think about whether you really need paper invitations. If you don't really want special greeting cards, you can get rid of all waste by sending email invitations instead. If you don't want to go without wedding invitations, look for ones that are created with recycled paper and can also be recycled. You could also choose invitations that are very small in size.

PICK A GOOD PLACE FOR YOUR EVENT

The venue you choose will have a big effect on how much trash you make on your big day. Finding a place that will assist you to recycle can make a huge difference at the end of your night! Tell the venue you're interested in and that you want a "zero-waste" wedding. They might have ideas about how to make your vision come true while wasting as little money as possible. Another important thing to think about is how easy it will be for as many of your attendees as possible to get to the venue. The fewer people travel, the less pollution they will make because of it.

RENT THE WEDDING DRESS

The best way to make sure your wedding dress doesn't create any waste is to rent one. Wearing a dress that can be taken to wearing again and again by other brides will greatly reduce your carbon footprint and make sure that no materials are used to make a costume that will only be worn once. You could do the same for your sisters and tell everyone on your guest list about this idea. If you don't like the idea of giving your dress back at the end of the day, buy one that is used or made from recycled materials.

The special day can now on be handled with a little more rethought. Take our cues and make your occasion zero waste. ●

Zero Waste in Every Wedding Equals Effective Resource Utilization





Rise of Regional Food Love

Every region owns a flavor and top chefs are on a hunt to entice their food lovers with these new tastes.

Our love for childhood recipes never seems to fade away. This love is what restaurateurs and chefs are fondling today largely on the fact that it is the desi tadka style that truly delights and satisfies them. Many foreign restaurants and fast food chains adapted their menus and cooking styles in 2014 to appeal to Indian diners. Experts and seasoned chefs in the sector are working on “bringing back the regional Indian food” in its original form, so this year could be amazing.

Masterchef Sanjeev Kapoor often states that “Food needs to evolve with time,” and “the need of the hour” is “efficiency in food.” This statement was qualified with regional adjustments and worldwide factors. Also, “the money, the combined effort that the chef has done in designing the menu is really minimal,” he said, “so the effort to profit ratio is not very interesting in the food sector.”

Some of India’s most famous chefs, including Harpal Singh Sokhi, Manish Mehrotra, Michael

Swamy, Sanjeev Kapoor, and Chef Sabyasachi Gorai, are developing regional and local dishes by incorporating ingredients from all over the country. These dishes feature ingredients like sattu from Bihar, ragi, and ‘akki’ roti from Karnataka, grated coconut from Kerala, dhokla from Gujarat, and a range of rice.

Until recently, the majority of Indian restaurants served just Punjabi food, thus it’s important to raise awareness of the other regional cuisines that exist in the country. Various delectable meals are available here. Indian states of Tamil Nadu, Kerala, Karnataka, Gujarat, Bengal, and Kashmir all produce delicious but largely unknown cuisines. This is why it’s important to us as chefs to spread the word about local produce and dishes.

It is widely held amongst experts that modern-day Indians are considerably more interested in the ingredients utilized in the creation of a dish than they were in the past, and this has resulted in a rise in the popularity of heavily promoted cuisine. They prefer a product that won’t negatively impact their health, such as one that is healthy or well-balanced. ●



FEDERATION OF ALL INDIA CATERERS

MEMBERSHIP REGISTRATION FORM

NEW

RENEWAL

PHOTO

MEMBERSHIP NO. CITY STATE DATE

Company Name

Person Name

Designation Mobile No. Whatsapp No.

Address

Pincode E-mail

Local Catering Association Name:.....Membership No:.....

Licence (Any one Compulsory attach copy.)

1. GST No.....2. FDA Food Licence No.....

Membership is Subject to Approval of FAIC Board.

Company is liable to pay Registration fees and be a member of federation. Only one person appointed by the company will be representing the company.

I / We agree to abide by and is bound to follow the Rules & Regulation of FAIC as may be in force from time to time.

Membership Fee of Rs. 3000/- + GST Rs. 540/- for 2 years from 1-4-2022 to 31-3-2024
is sent herewith by NEFT / Draft / Cash in favour of " **FEDERATION OF ALL INDIA CATERERS**".

Draft/ Chq./Transaction No.....

Bank Name

Date of the Payment

For NEFT/RTGS :-

Bank : HDFC BANK

A/c. No. : 50200005809234

IFSC : HDFC0001698

MICR : 360240009

Pl. email us the transaction details to verify with our bank and
to issue the payment receipt

.....
Applicants Signature with Co's Rubber Stamp

FOR OFFICE USE ONLY

NEW / RENEWAL

Date of Receipt..... Receipt No:..... Membership No:.....

.....
Authorised Signatory