

Industrial Visit - “AAHAR”

Event Organized by : Amity School of Hospitality
Event : Industry Visit
Coordinated by : Mr. Vinod Kumar Chauhan
Venue : Pragati Maidan, New Delhi
Name of Event : AAHAR
Date & Time : 10th March 2017, 11:00 hr. onwards
Organised for : BHMCT (2016-20) Students of 2nd Semester



A group of 10 students of BHMCT 2016-20 batch guided by Chef Vimod Kumar Chauhan, attended the Seminar – Culinary Custodian during AAHAR at Pragati Maidan, New Delhi. The Seminar and other events were jointly hosted by **ICF-North** along with **X Events Hospitality** and **HOTREMAI**. The seminar was free for all delegates. All presentations & research documents too were made available to

everyone. Students experienced the presence of about 175+ leading chefs, owners & professionals at this important event. Highlights of the event are as follows :

KEYNOTE PRESENTATION

Padma Shri Pushpesh Pant, renowned food historian & best-selling book author.

Theme: His perspective of the impact of India's food history on today's dining business.

PANEL DISCUSSION

Theme : Driving profit & balancing demand - Today's scenario.

Conversations on : Cuisines & their interpretations / What's actually Indian? / Pushing APC up - how high can we go? / The demand/fad curve / What are our new dining demographics? / 6) The 'Indian chef' skill gap.



The renowned Panelists were : **Chef Davinder Kumar**, president, ICF / **Chef Sabyasachi Gorai**, owner-chef, Lavash by Saby / **Chef Bill Marchetti**, chief culinary officer, Farmland Premium Foods / **Chef Arun K. Agarwal**, CEO, Hibiscus Consult / **Chef Gaurav Gidwani**, F&B director, Corum Hospitality

Finally, the students had chance to take a tour of AAHAR, India's largest HORECA expo. organised by the **ITPO** (Govt. of India). More than 1000 companies exhibit at AAHAR and out of which 100+ housekeeping-related companies participated this year. The fair was focused on new concepts, trends, equipment etc. related to the Hospitality Industry. Students learnt a lot about new and emerging trends adopted in the Industry. New

improvisations in all major departments i.e. Food Production, F&B Service, Housekeeping, Front-Office, Engineering & Maintenance, Safety etc, seen and observed by students. Visit was very fruitful for students.