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The Future of Food in 2025

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Optimizing Dishwashing Operations in a Fast-Paced Hotel Kitchen



In a bustling hotel kitchen, an efficient dishwashing line is essential for maintaining smooth operations. With high volumes of plates, glasses, and utensils cycling through the kitchen, a well-organized system ensures cleanliness and hygiene while keeping up with demand. Achieving this balance requires careful planning, the right equipment, and a team that understands their roles. A streamlined dishwashing line is not just about cleanliness; it directly impacts the overall guest experience by ensuring timely service and well-maintained tableware.

The foundation of an efficient dishwashing line lies in its layout. The space must be optimized to allow seamless movement of dishes

from dirty to clean without unnecessary backtracking. Separate areas for scraping, washing, rinsing, and drying should flow logically to minimize bottlenecks. Installing conveyor dishwashers can significantly enhance efficiency by handling large loads quickly and uniformly. Additionally, strategically placed racks and drying stations keep clean dishes organized and ready for use, reducing the time it takes to retrieve them during peak hours.

Equipping the dishwashing station with high-quality, durable appliances is another crucial step. Industrial-grade dishwashers capable of handling large volumes are a necessity in hotel kitchens. Pre-rinse spray arms and garbage

disposals aid in the pre-cleaning stage, preventing food debris from clogging the system. Investing in eco-friendly machines that use less water and energy aligns with sustainability goals while keeping operating costs in check. Regular maintenance of these appliances ensures uninterrupted service and avoids unexpected downtime during busy periods.

A well-trained team is indispensable for the smooth operation of the dishwashing line. Staff should be thoroughly familiar with the cleaning process, the proper use of equipment, and safety protocols. Rotational training can help employees develop expertise in various stages of the dishwashing cycle, promoting flexibility and teamwork. Clear communication is also vital; team members must coordinate effectively to manage high volumes efficiently and address any issues promptly.

Lastly, implementing technology and systems to monitor performance can enhance the dishwashing process. Sensors that track water usage, temperature, and cycle times provide valuable data for optimizing efficiency. Digital scheduling systems can help allocate staff based on demand, ensuring sufficient coverage during busy periods. Regular reviews of dishwashing practices allow for adjustments and improvements, keeping the operation running smoothly. By integrating these elements, hotels can maintain a dishwashing line that supports their culinary team's efforts and upholds the high standards expected by guests.

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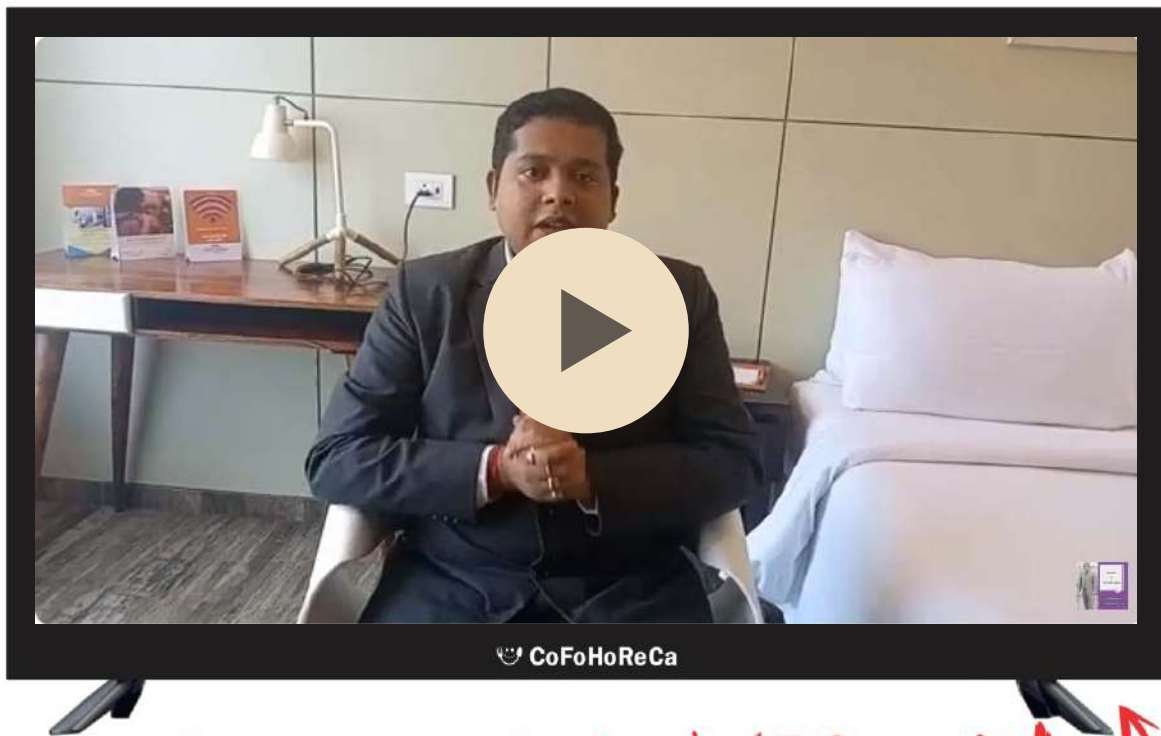
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Registers and Files Used in the Housekeeping Department of the Hotel Industry

By Arijit Mitra



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The housekeeping department in the hotel industry plays a vital role in ensuring smooth operations and delivering exceptional guest experiences. To maintain order, track activities, and streamline communication, various registers and files are used. These tools assist in documenting essential information, ensuring accountability, and enhancing efficiency across all housekeeping functions. Below is a comprehensive list of the registers and files commonly used in the housekeeping department.

1. Log Book
2. Briefing Register
3. Allocation Register
4. Lost & Found Register
5. Departure Register
6. Occupancy Report
7. Minibar Register
8. Linen & Uniform Washing Register
9. Guest Laundry Washing Register
10. Grooming Register

11. Maintenance Job Order Register
12. Houseman Section Book
13. Supervisor Check List
14. Room Deep Cleaning Register
15. Pest Control Register
16. Guest Request Register (Hotline Sheet)
17. Extra Bed Register
18. Public Area Extra Cleaning Register
19. Key Control Register
20. Duty Roaster File
21. Missing/Damage/Breakage Register
22. Carpet Shampoo Register

23. Weekly Cleaning Register
24. Standard Operating Procedure (SOP) File
25. Night Shift Cleaning Register
26. Attendance Register
27. Job Order Log Book
28. PPM Room Record Register
29. Snag List File
30. Single Lady Amenities Register
31. Store Requisition Register
32. Linen Room Logbook
33. Uniform Exchange Register
34. Uniform Issue Register
35. Shoe Issue Register
36. Horticulture Logbook
37. Flower & Decoration Purchases File
38. Housekeeping Budget File
39. Housekeeping Expenses File
40. Carpet Polishing Register
41. Marble Polishing Register
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43. Minibar Inventory Register
44. Fixed Asset Inventory Register
45. Room Supply & Amenities Inventory Register
46. Cleaning Chemical & Tools Inventory Register

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Arijit Mitra



Traditional Himachali Siddu Ghee

Acherished delicacy from the southern Himachali region, Siddu Ghee offers a harmonious blend of nutrition and flavor. This steamed bread, filled with a spiced poppy seed mixture and served with desi ghee, is a testament to Himachal's rich culinary heritage.

Nutritive Value (Per Portion)

- Calories: 920
- Fats: 40.5 gm (43%)
- Cholesterol: 0
- Sodium: 47.1 mg
- Potassium: 290.3 mg
- Carbohydrates: 100 gm (47%)
- Protein: 22.9 gm (10%)
- Vitamin A: 0.8%
- Vitamin C: 12.5%
- Calcium: 60.6%
- Iron: 29.2%

Health Benefits

- **Nutrient-Rich:** Packed with fiber, plant fats, and antioxidants, poppy seeds provide essential nutrients.
- **Pain Relief:** May contain compounds with pain-relieving properties.

- **Heart and Skin Health:** Promotes cardiovascular and skin health.

Serves: 8

Ingredients:

- Superfine Atta (Wheat Flour): 1 kg
- Poppy Seeds (Parelle Seeds): 250 gm
- Yeast: 10 gm
- Salt: To taste
- Jeera (Cumin): 5 gm
- Ginger: 20 gm
- Green Chillies: 20 gm
- Chopped Green Coriander: 20 gm
- Garlic: 20 gm

- Chopped Onion: 100 gm
- Garam Masala: 5 gm
- Turmeric (Haldi): 5 gm
- Red Chilli Powder: 5 gm
- Desi Ghee: 200 gm

Method:

1. Dissolve yeast in warm water. Once it starts bubbling, strain it. Use this yeast mixture to knead the wheat flour into a dough. Allow it to ferment for 2-3 hours.
2. Lightly toast poppy seeds in a pan. Grind them with green chillies, ginger, garlic, and chopped onions to form a paste. Add salt, chopped coriander, and spices (jeera, garam masala, turmeric, and red chilli powder) to the paste.
3. Divide the dough into equal portions and roll each into a flat disc using a rolling pin. Place a portion of the poppy seed paste on each disc, then fold and seal them into balls.
4. Heat a steamer and steam the stuffed dough balls for 30 minutes or until they are light and fully cooked.
5. Drizzle with desi ghee and serve hot.

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How to Manage and Minimize Food Waste in the Hotel Industry

By Chef Pankaj Gupta

Food waste in the hotel industry represents a significant environmental and economic challenge. This exploratory research delves into effective strategies and practices for managing and minimizing food waste within the hotel sector. The study identifies the root causes of food waste, evaluates current management practices, and explores innovative solutions for waste reduction. By examining case studies and conducting interviews with industry professionals, it provides a comprehensive overview of best practices and practical approaches for reducing food waste

in hotels. The findings aim to offer actionable insights for hotel managers and stakeholders seeking to enhance sustainability and operational efficiency.

Keywords: food waste, hotel industry, waste management, sustainability, food recovery, waste reduction, hospitality, best practices.

Food waste is a pressing issue in the hotel industry, contributing to substantial environmental and economic impacts. Hotels, with their diverse dining facilities and high volume of food services, are

particularly prone to generating significant amounts of food waste. Addressing this issue is critical not only for reducing operational costs but also for advancing sustainability goals.

Causes of Food Waste in Hotels

Food waste in hotels can occur at various stages, including procurement, preparation, service, and disposal. Key contributors include:

- Overproduction: Preparing more food than required to avoid shortages.
- Inefficient inventory management: Poor tracking of

perishable items leading to spoilage.

- Guest preferences: Uneaten food due to portion sizes or menu options not aligning with guest expectations.

The extent of food waste is influenced by factors such as hotel size, cuisine type, and service style.

Environmental and Economic Impacts

The environmental impact of food waste is profound, with wasted food contributing to:

- Greenhouse gas emissions: Decomposing food in landfills releases methane, a potent greenhouse gas.
- Resource depletion: Wasted food equates to wasted water, energy, and labor used in production.
- Landfill overuse: Accumulation of waste increases environmental strain.

Economically, food waste represents a significant loss of revenue and adds to operational costs through waste disposal and inefficient use of resources. Addressing food waste is crucial for reducing a hotel's carbon footprint while improving profitability.

Importance of Effective Food Waste Management

Managing food waste aligns with broader sustainability goals and regulatory requirements.

Implementing best practices for waste reduction can:

- Enhance the hotel's reputation among environmentally conscious customers.
- Ensure compliance with environmental regulations.
- Contribute to global efforts in combating food waste.

Research Methodology

This research employs a mixed-methods approach to investigate strategies for minimizing food waste



in the hotel industry.

1. Literature Review:

An extensive review of academic journals, industry reports, and case studies provides a foundation for understanding current food waste management practices, challenges, and solutions.

2. Surveys and Interviews:

Surveys collected quantitative data on waste generation and management practices, while interviews with hotel managers,

chefs, and sustainability coordinators offered qualitative insights into challenges and successes.

3. Case Studies:

Detailed case studies of hotels implementing successful waste management strategies showcase specific approaches, technologies, and outcomes, serving as practical examples.

4. Site Visits:

Observations during site visits included assessments of kitchen operations, food storage practices, and waste disposal methods.

Data Analysis and Findings

The data collected through literature reviews, surveys, interviews, case studies, and site visits were analyzed to identify trends, challenges, and effective practices. Comparative analysis evaluated the impact of different strategies on food waste reduction.

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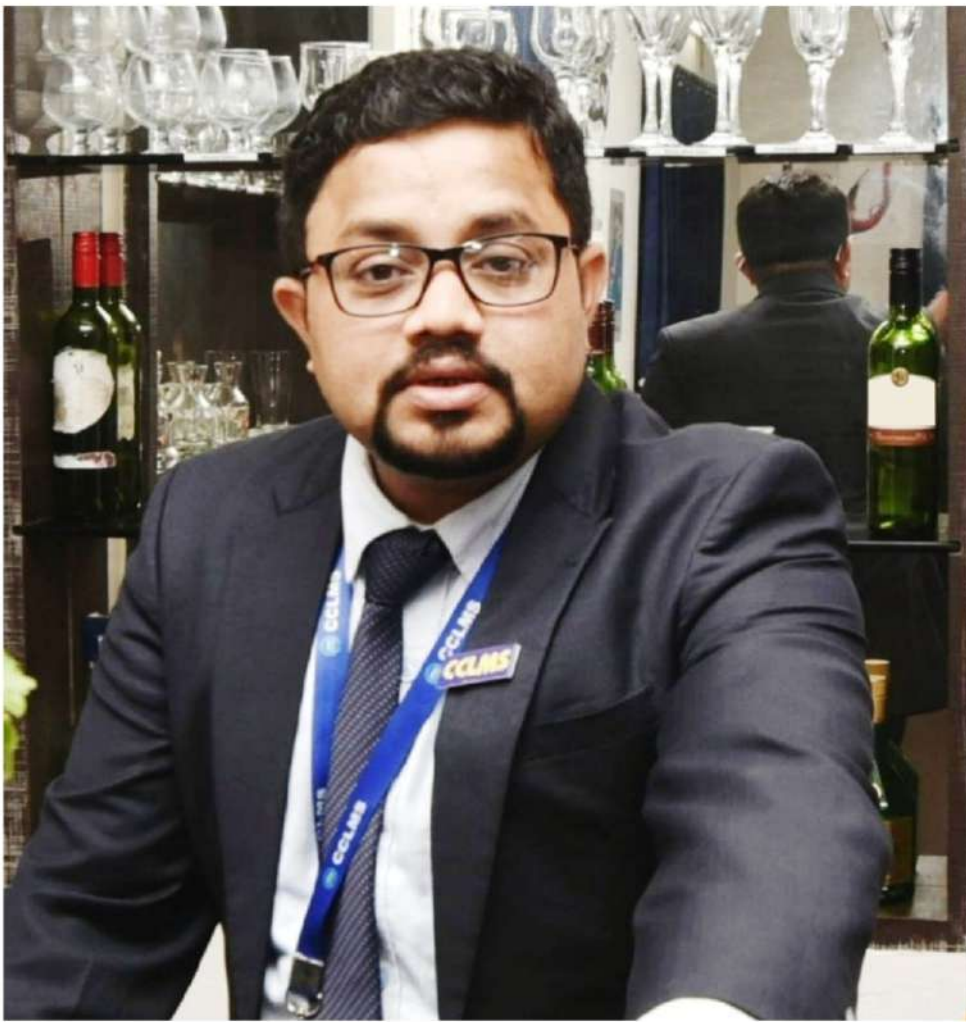
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Chef Pankaj Gupta



Sense of Mixology

You might look at a mocktail glass and think that a paper umbrella or a twist of orange peel makes the perfect drink, but there's much more to crafting a great mocktail than just decorations or adding soda to vodka. So, what exactly makes a great mocktail?

A modern gentleman should be able to do four things:

1. Change a tyre
2. Tie a bow tie
3. Start a fire
4. And most importantly, mix a great mocktail

Although mixing mocktail might seem the hardest skill to master, with some practice and a bit of confidence, it can become an

impressive and valuable tool in your social repertoire. While you could rely on classic mocktail, the true essence of mixology is in creating a bespoke drink that showcases both creativity and skill. Here's what to consider when making your drink:

Trust Your Tools

Choose mocktail equipment that you're comfortable using. The last thing you want is for your shaker to explode, spilling your carefully mixed drink.

The Finer Details

Always use fresh, seasonal fruit. Pre-squeezed lemon or lime juice can save you time and effort. Also, be prepared for sweet cravings—keep sugar syrup, agave nectar, honey, or elderflower cordial in your kitchen for that perfect touch of sweetness.

Ice Up

Don't underestimate the need for ice. The plastic tray in your freezer won't cut it when making several drinks. No one enjoys a warm mocktail, so it's better to have more ice than you need than to run out.

Focus on the Drink

When shaking a mocktail, never make eye contact with your guests. Shaking usually lasts for about 10 seconds, and meeting someone's gaze during that time can feel awkward.

Pace Yourself

Strong mocktail are delightful when crafted right, but it's best to stick to one at a time.

Strike a Balance

Achieving the right balance between sweet and sour is key. Once you've mastered this, your mocktail will taste as refreshing as a sorbet.

Keep It Classy

Avoid over-the-top garnishes. The main focus should always be the drink itself, not the decoration.

By paying attention to these details, you'll be well on your way to mastering the art of mixology and impressing your guests with your mocktail-making skills!

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By Amit Das

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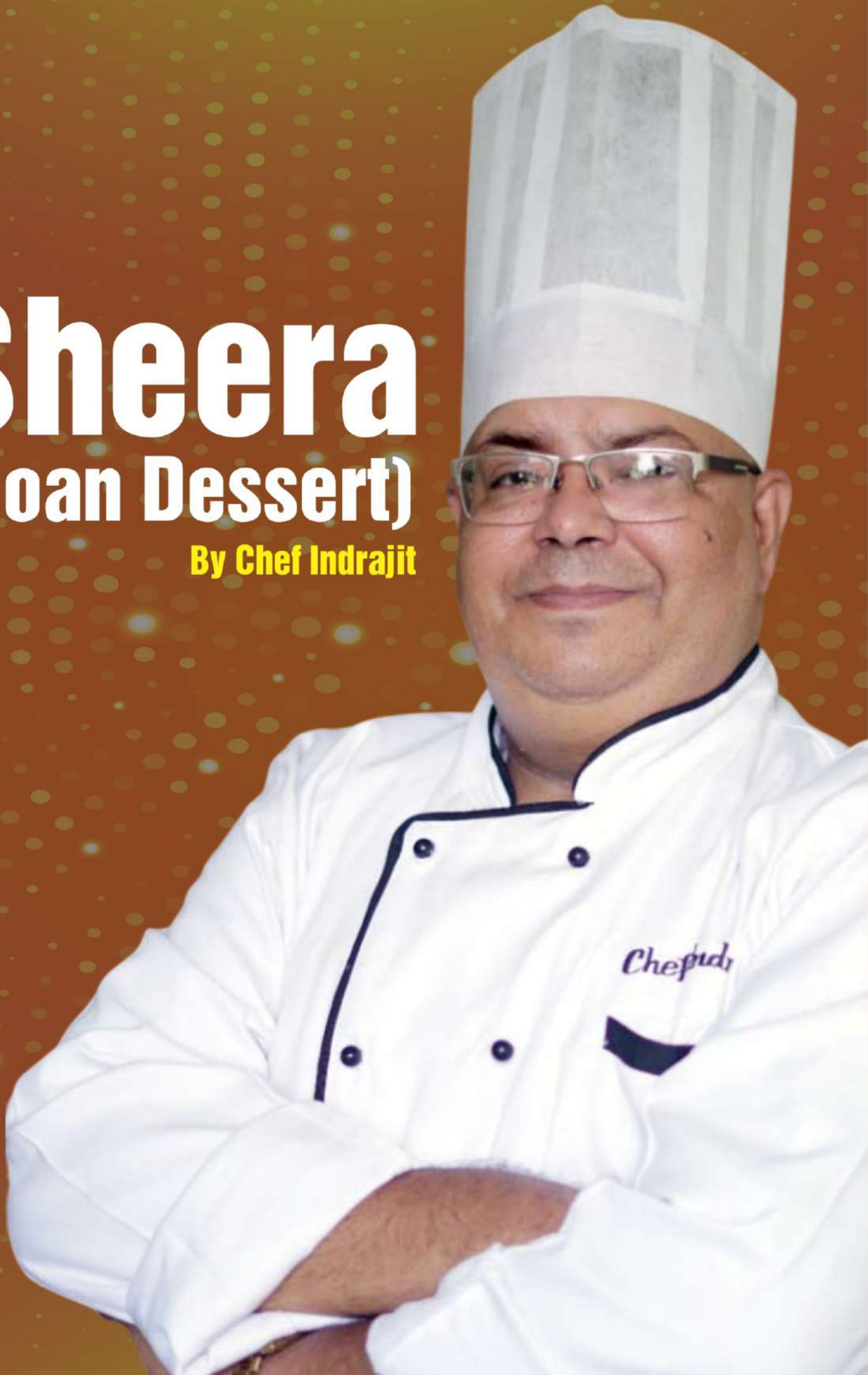
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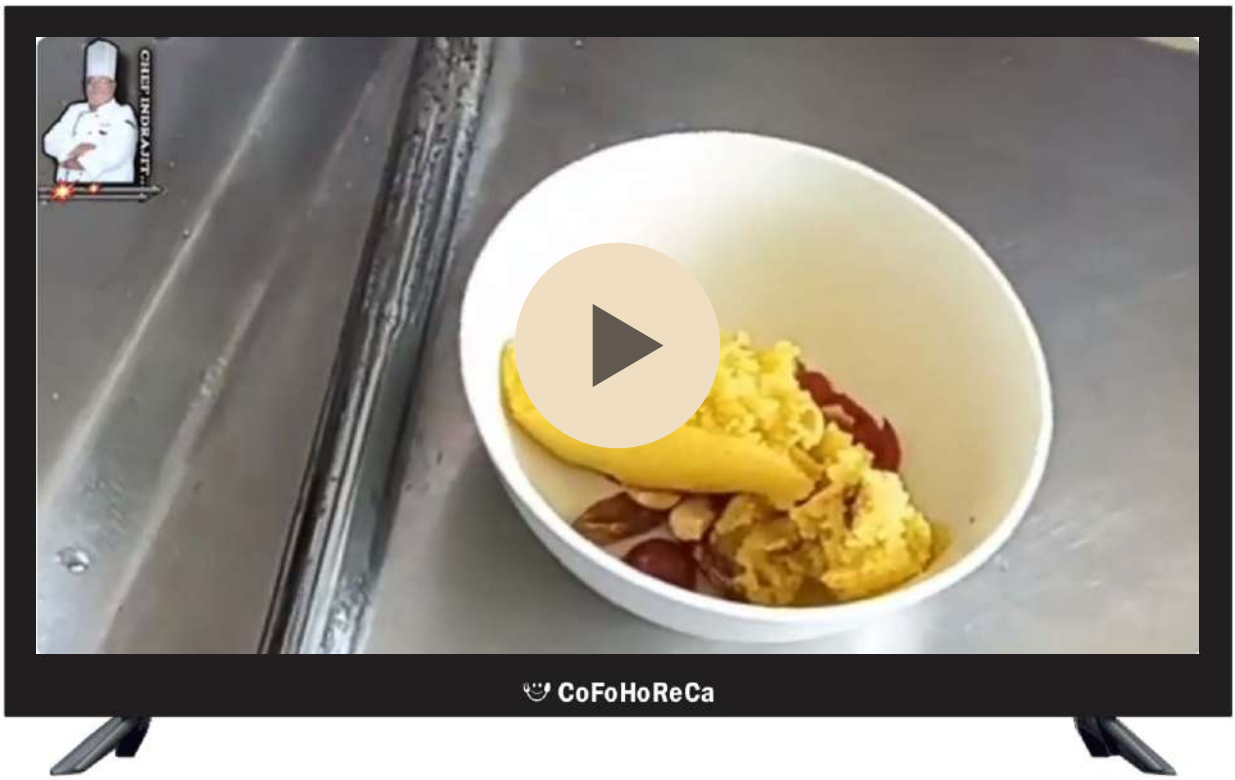
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Sheera (Goan Dessert)

By Chef Indrajit





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Time: Approx. 30 minutes

Portion: Serves 6

Ingredients:

- Semolina - 500 gm
- Sugar - 150 gm
- Cardamom Powder - 1 pinch
- Saffron - 1 gm (diluted)
- Pistachios, Cashews, Raisins, Almonds - 50 gm (mixed)
- Water - as required
- Milk - 250 ml
- Ghee - 100 gm
- Red Cherries - 50 gm

Method:

1. Heat 25 gm of ghee in a pan, sauté the dry nuts until aromatic, and set aside.
2. In the remaining 75 gm of ghee, sauté the semolina, stirring continuously until it turns golden

brown.

3. Gradually add water and milk, stirring constantly to avoid lumps.

4. Mix in the diluted saffron and stir well.

5. Add sugar syrup and the sautéed dry nuts to the semolina mixture.



6. Pour the mixture into a greased mold and let it set.

7. Garnish with red cherries and serve warm, hot, or at room temperature.

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Chef Indrajit



Seasonal Maintenance Tips for Housekeeping Teams

As seasons change, so do the needs of a property. Housekeeping teams play a crucial role in ensuring that each season's unique challenges are met with efficient solutions. With a proactive approach to seasonal maintenance, housekeeping staff can ensure a property remains clean, safe, and welcoming all year round. Here are some essential tips for housekeeping teams to stay on top of seasonal maintenance throughout the year.

Spring is the ideal time for a thorough deep cleaning to freshen up the property after the long winter months. The first task should be tackling windows—both inside and outside—ensuring that dirt and dust from the colder months are cleared away to let in natural light. Next, focus on carpets, upholstery, and drapes, as winter tends to accumulate more dirt and dust. A professional cleaning of carpets and a steam clean for upholstery can make

a world of difference in reviving the freshness of the space.

In the summer, focus shifts to keeping the property cool and comfortable for guests. Housekeeping teams must ensure that air conditioning units are running efficiently, as comfort

Maintaining a property throughout the changing seasons requires thoughtful planning and attention to detail.

during the hot months is essential. Changing air filters regularly and checking for any faults in the air conditioning system will maintain optimal cooling performance. Proper maintenance of humidity levels is also crucial, especially in humid regions, as excess moisture

can lead to mold and mildew. Using dehumidifiers or ensuring good ventilation will help combat this problem.

As the cooler months approach, autumn is the time to prepare the property for winter. The main concern during this season is sealing drafts and ensuring warmth inside. Housekeeping teams should check for gaps in windows and doors, sealing any cracks to prevent cold air from seeping in. This also helps improve energy efficiency. Additionally, heating systems should be inspected to ensure they are in good working order for the months ahead.

Winter is all about maintaining safety, cleanliness, and warmth in colder conditions. As snow and ice become a concern in many regions, housekeeping teams must ensure that walkways, entrances, and common areas are regularly cleared of snow and ice. This reduces the risk of accidents, particularly in high-traffic areas. Indoor maintenance focuses on ensuring that heating systems are running smoothly, with frequent checks on radiators or central heating units.

Maintaining a property throughout the changing seasons requires thoughtful planning and attention to detail. Housekeeping teams play an essential role in keeping things running smoothly by adjusting their routines to meet the unique needs of each season. From deep cleaning in the spring to preparing for the winter chill, seasonal maintenance is key to creating a clean, safe, and welcoming environment year-round. By staying proactive and organized, housekeeping teams ensure that guests enjoy comfort and luxury no matter the season.



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Punjabi Chitt

By Chef Reetu Uday Kugaji

Punjabi Chitt is a delightful winter recipe that warms the body, boosts immunity, and comforts the soul. This mildly spiced, aromatic curry is cooked in milk with freshly ground ginger, garlic, and green chilli paste, complemented by turmeric, red chilli powder, and fresh coriander leaves. A cherished dish in Punjabi households, it's served best with

khusk phulkas or steamed rice.

Preparation Time: 8-10 minutes

Cooking Time: 15 minutes

Serves: 2

Ingredients:

- Clarified Butter (Ghee): 2 tbsp
- Fresh Ginger Paste: 3 tbsp
- Fresh Garlic Paste: 3 tbsp

- Green Chilli Paste: From 2 Chillies
- Red Chilli Powder: ½ tsp
- Freshly Peeled & Grated Turmeric/Turmeric Powder: ¼ tsp
- Coriander Powder: ¼ tsp
- Punjabi Garam Masala: ¼ tsp
- Salt: To taste
- Water: 50 ml
- Milk: ¾ cup (room temperature)



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- Fresh Coriander Leaves: 1 tbsp,
finely chopped

Method:

1. In a heavy-bottomed pan or kadhai, heat clarified butter.
2. Add the ginger, garlic, and green chilli paste to the ghee. Sauté on a low flame until the raw aroma disappears, and the ghee starts to separate from the paste. Stir continuously to avoid sticking.
3. Mix in red chilli powder, turmeric powder, coriander powder, and salt. Sauté briefly to enhance the flavors.
4. Add 50 ml of water and cook

until the
ghee starts
oozing out again.

5. Gradually add room-temperature milk while stirring to prevent curdling. Simmer for 5 minutes, allowing the flavors to

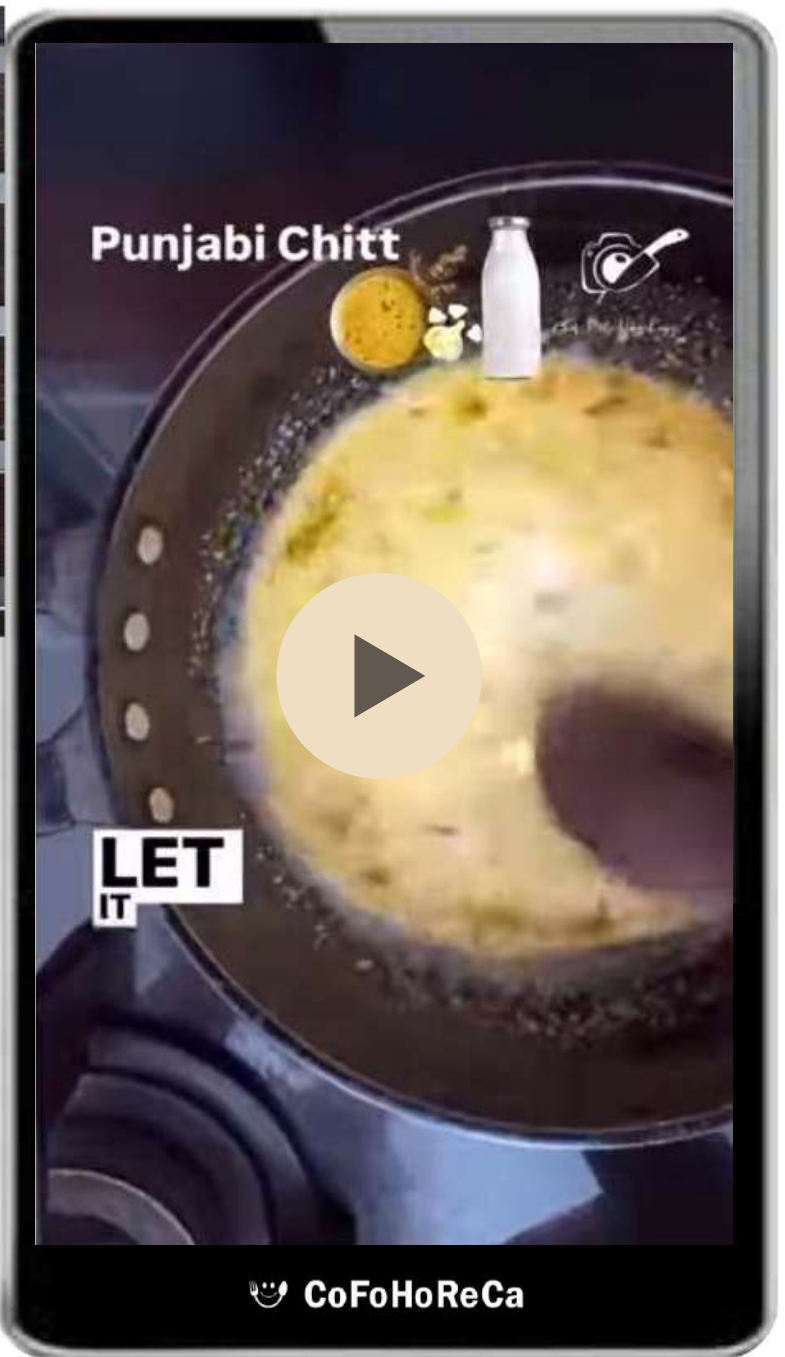
meld together.

6. Stir in finely chopped coriander leaves for a refreshing touch.

7. Serve the warm Punjabi Chitt with khusk phulkas or steamed rice for a wholesome and comforting meal.

Chef's Tips:

For a variation, you can include finely chopped onions and fresh pureed or grated tomatoes after sautéing the ginger-garlic-green chilli paste. Follow the recipe as above for the rest.



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Chef Reetu Uday Kugaji



Dastaan-e-Tunday

The tale of Tunday Kebabs is steeped in history and culinary genius, tracing back to the Nawab Asaf-ud-Daula, who ruled Oudh from 1775 to 1779. Known for his love of exquisite food, the Nawab's indulgent lifestyle began to take a toll on his health, leaving him with a growing paunch and deteriorating teeth. Despite these challenges, his passion for meat remained undeterred.

As the Nawab lost his teeth, he found it increasingly difficult to enjoy his favorite dishes. In response, the royal cooks, known as RAKBDAR, were tasked with creating a kebab that was not only rich in flavor but also soft enough to be consumed with minimal chewing. Historian Lizzie Collingham, in her book **Curry: A Tale of Cooks and Conquerors**, suggests that the Shami Kebab was developed to address this very need.

The Kebab Competition

Legend has it that one day, the Nawab organized a kebab competition, inviting anyone who dared to participate. The challenge was to create a kebab so soft that it would melt in the mouth. Many skilled cooks entered, but one stood out: Haji Mohammad Fakr-e-

Alamsaheb. He presented a kebab that was not only delectable and rich in flavor but also met the Nawab's demanding criteria. This mouthwatering creation became known as the Galawati Kebab, a name derived from the Urdu word for "melting."

Over generations, the quest for the perfect kebab continued, leading to the creation of the now-famous Tunday Kebabs. The legendary kebab shop founded by Haji Murad Ali in the late 17th century became a haven for food lovers. It is said that the family's secret recipe includes an astonishing 160 different spices, carefully blended by the women of the family.

The Origin of the Name "Tunday"

The name Tunday has an interesting origin. Haji Mohammad Fakr-e-Alamsaheb, while flying kites, broke his arm and lost the ability to use it properly due to insufficient medical care. Despite this setback, he remained passionate about cooking and was known for his remarkable speed in slicing onions with his remaining hand. Consequently, he earned the nickname Tunde, which means "without an arm" in Urdu.

Originally established in 1905 in the bustling streets of Golarwaza in the Chowk area of Lucknow, Haji Murad Ali's kebab shop, fondly known as Tunday Kebabi, operated for 90 years, capturing the hearts of locals and visitors alike. In 1996, the third generation of the family, Usman Ali and Rizwan Ali, opened a new branch in the Aminabad area, extending the legacy of these exquisite kebabs.

Over the years, Tunday Kebabs have garnered the attention of numerous celebrities, including Dilip Kumar, Shah Rukh Khan, and Anupam Kher. Their melt-in-the-mouth quality continues to attract food enthusiasts, making them a must-try for anyone visiting Lucknow.

The story of Galawati Kebab and its evolution into Tunday Kebabs is a testament to the hard work, creativity, and passion of those who dedicated their lives to perfecting this culinary delight. It serves as a reminder that perseverance and love for one's craft can yield remarkable results, even in the face of adversity. Tunday Kebabs have not only earned their place in the heart of Indian cuisine but also in the rich tapestry of Lucknow's gastronomic history. So, the next time you're in Lucknow, don't miss the chance to savor these legendary kebabs—each bite is a piece of history!

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Hotel Bedroom Designs for Better Sleep: Creating a Sanctuary Away from Home



A hotel room is more than just a place to rest; it is a sanctuary that offers guests a break from their daily routines and a space to recharge. As travel continues to thrive, hotel bedroom designs are evolving to meet the growing demand for better sleep experiences. Today, hotels are focusing on creating environments that not only reflect luxury and style but also prioritize comfort, relaxation, and rest. Thoughtful design elements can transform a hotel room into a peaceful haven, allowing guests to sleep better and wake up refreshed.

One of the most important aspects of a sleep-friendly hotel room is the bed itself. The mattress and bedding are critical components of ensuring a restful night. Hotels are increasingly investing in high-quality mattresses that cater to

various sleeping preferences, from memory foam to hybrid options. Additionally, plush pillows and soft, breathable linens enhance the sleeping experience, allowing guests to relax fully. By providing a range of pillow options, such as firm, soft, or medium, hotels can cater to different guest preferences, promoting comfort for all.

Lighting is another key factor in creating a restful atmosphere. Bright overhead lights can be harsh and disruptive to sleep, so many hotels now incorporate soft, adjustable lighting options in their rooms. Bedside lamps with dimming features allow guests to set the perfect ambiance for winding down. In addition, using warm-toned lights rather than cool or harsh white lights helps create a calming environment that signals to the body it is time to relax. Natural light is also an essential element, with large windows offering scenic views and access to daylight, which helps regulate the body's internal clock.

Noise control is a critical consideration in hotel bedroom design, as unwanted sounds can interfere with sleep quality. To combat this, hotels are incorporating soundproofing features such as thick carpets, heavy curtains, and double-glazed windows. These elements absorb noise and create a more peaceful environment. Some hotels are even introducing white noise machines or providing guests with earplugs to ensure a quiet, uninterrupted sleep. By minimizing disruptive sounds, hotels can significantly improve the overall sleep experience for their

guests.

Temperature regulation plays a crucial role in a restful night's sleep. Many people sleep better in cooler environments, and hotels are responding to this by providing temperature control options in their rooms. Adjustable thermostats allow guests to customize the room's temperature to their preference, ensuring comfort throughout the night. In addition, the use of breathable materials such as cotton and linen in bed linens can help regulate body temperature, allowing for better airflow and preventing overheating.

Incorporating nature into hotel bedroom design is another trend that enhances the sleep experience.

Hotel room layouts are also designed with sleep quality in mind. A clutter-free, spacious environment promotes relaxation and reduces stress, making it easier for guests to unwind. Modern hotel rooms often feature minimalist designs with clean lines and ample storage space to keep the room tidy. The arrangement of furniture, such as placing the bed away from the door or windows, creates a sense of security and privacy, which can help guests feel more at ease and promote better sleep.

Incorporating nature into hotel bedroom design is another trend that enhances the sleep experience.

Natural elements like plants, wooden accents, and nature-inspired artwork can create a calming atmosphere that mimics the tranquility of the outdoors. Studies have shown that exposure to nature can reduce stress and improve sleep quality, making it a valuable addition to hotel rooms. Furthermore, the use of soothing colors such as soft greens, blues, and neutrals contributes to a peaceful environment that encourages relaxation.

For ultimate sleep comfort, some hotels are going a step further by offering specialized amenities such as sleep-inducing aromatherapy.

Essential oils like lavender, chamomile, and eucalyptus are known for their calming properties and can promote better sleep. Some hotels provide guests with pillow sprays or aromatherapy diffusers as part of their in-room amenities, allowing them to personalize their sleep experience. By offering

these additional touches, hotels create a more holistic approach to sleep wellness.

Hotel bedroom designs play a significant role in promoting better sleep for guests. By focusing on elements like high-quality mattresses, adjustable lighting, noise control, temperature regulation, and the incorporation of natural elements, hotels can create a sleep-friendly environment that enhances the guest experience. As the importance of wellness continues to grow, hotels that prioritize sleep will stand out in a competitive market, offering guests a truly restful and rejuvenating stay.



The Return of Personal Interaction in a Tech-Heavy Front Office World

In today's tech-driven world, many industries have embraced automation and digital tools to streamline operations, and the hospitality sector is no exception. The front office, once a space dominated by face-to-face communication, is now often shaped by touchscreens, self-check-in kiosks, and mobile apps. While these technologies enhance convenience and efficiency, there is a growing recognition of the irreplaceable value of personal interaction in guest services. As a result, many hotels are focusing on striking the right balance between technological advancements and human connection, ensuring that guests receive both efficiency and a personalized touch during their stay.

One key area where personal interaction is making a comeback is at the front desk. While self-service

check-ins are becoming increasingly common, many guests still value the opportunity to interact with hotel staff. A warm greeting, an inquiry about their travel plans, or even a brief conversation about local attractions can make guests feel welcomed and

Guests also increasingly expect staff to be more accessible, approachable, and emotionally intelligent.

valued. This personal touch is often what sets a hotel apart from its competitors, providing a level of comfort and familiarity that machines simply cannot offer.

Another aspect of personal interaction that is returning to the

front office is concierge services. While digital platforms offer convenience and instant access to information, the expertise of a well-trained concierge is unmatched. Guests appreciate personalized recommendations for dining, events, and experiences, and they often seek guidance on unique or off-the-beaten-path activities that may not be readily available online. A concierge's local knowledge and ability to cater to individual preferences cannot be replaced by algorithms or reviews, making personal interactions a vital part of creating memorable guest experiences.

Guests also increasingly expect staff to be more accessible, approachable, and emotionally intelligent. While automation can take care of routine tasks, it is the personal interaction that addresses more complex needs, such as handling special requests, managing complaints, or offering empathy in times of difficulty. Hotel staff members who can genuinely connect with guests on an emotional level create positive experiences that are remembered long after checkout. This human element is essential in fostering loyalty and trust, which can lead to repeat bookings and word-of-mouth referrals.

While technology continues to play a central role in the modern front office, the return of personal interaction ensures that guests still feel valued and heard. By striking a balance between tech and human connection, hotels can offer the best of both

worlds—efficiency and warmth, convenience and care. In an increasingly digital landscape, the importance of genuine, personal interactions cannot be overstated, as they are what truly elevate the guest experience.

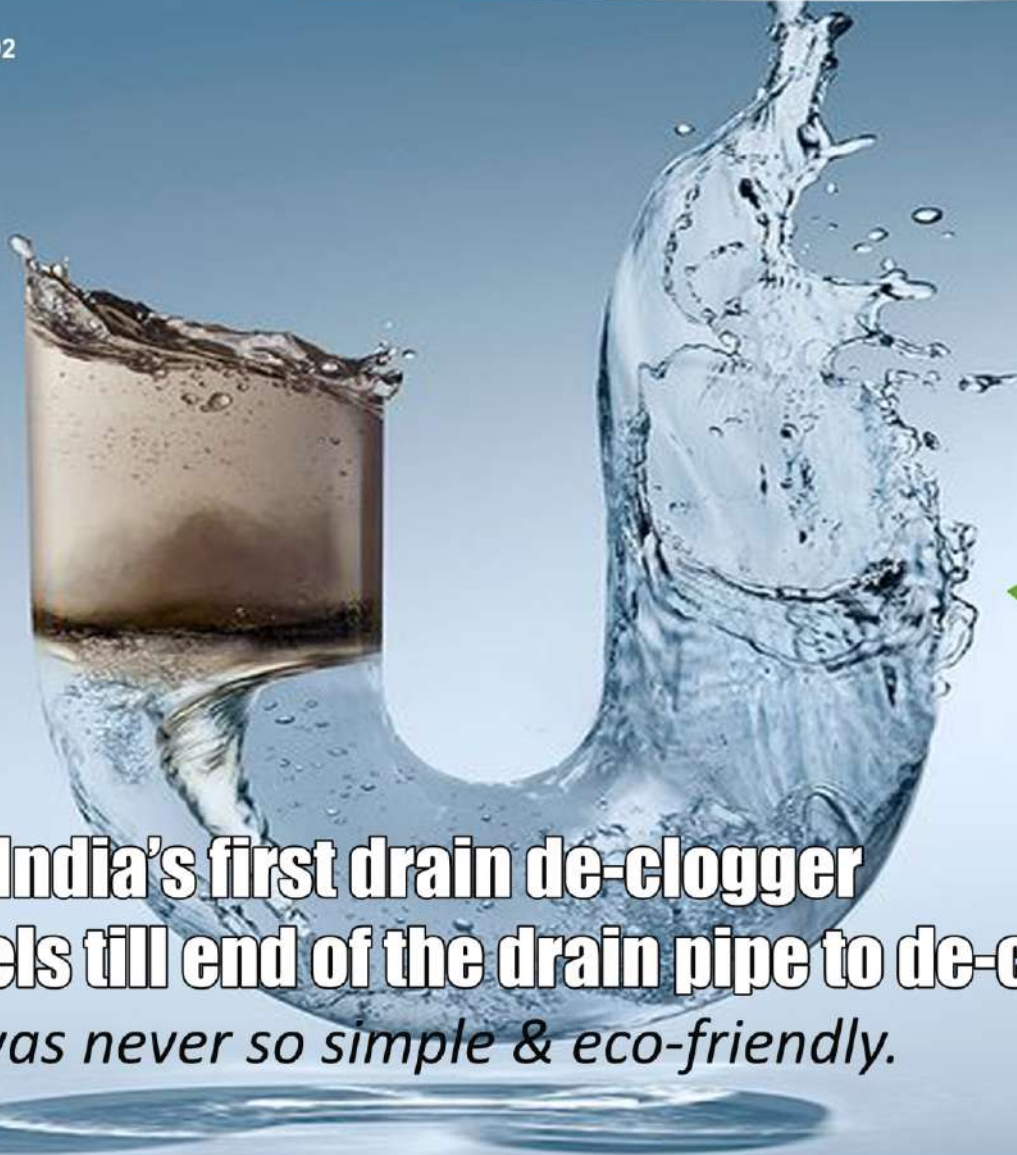


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The Future of Food in 2025: Technology's Transformative Role in Dining

As 2025 approaches, the food industry is poised for an exciting transformation, driven by rapid technological advancements that are changing the way we cook, eat, and interact with food. From innovative kitchen technologies to evolving consumer

preferences, technology is reshaping the culinary world in ways that are both efficient and sustainable. As we step into the new year, the integration of advanced tools and systems promises to elevate food experiences, streamline restaurant operations, and address the

growing demands for sustainability and personalization in the food industry.

Automation is one of the key technological trends that will continue to redefine the food industry in 2025. In both large-

scale production kitchens and smaller restaurant settings, automation systems are becoming increasingly sophisticated. Robots that handle food prep tasks like chopping, stirring, or even cooking will continue to gain traction. This trend not only reduces labor costs and human error but also increases the consistency and quality of the dishes served. In fact, some fast-food chains and high-end restaurants are already using robotic chefs to craft signature dishes, which frees up chefs to focus on creative and high-level tasks. The development of automated delivery systems, including drones and self-driving vehicles, will also revolutionize how food reaches customers, providing faster and more efficient delivery options.

The dining experience itself is being transformed by technology, particularly through the use of smart menus and AI-powered systems. In 2025, it's expected that more restaurants will adopt interactive digital menus that not only showcase food options but also offer personalized recommendations based on a diner's past preferences, dietary restrictions, or even health goals. AI will play a huge role in this, analyzing customer data to suggest meals that suit individual tastes. In addition to enhancing customer experience, these technologies allow for faster ordering and a smoother dining process, ultimately improving customer satisfaction. Furthermore, with the rise of contactless dining experiences, customers will be able to order, pay, and even customize their meals using mobile apps or touchless kiosks, reducing wait

times and increasing convenience.

Another significant shift in the food industry is the growing focus on sustainability and eco-friendly practices, driven in part by advances in food technology. In 2025, we can expect more restaurants to adopt technologies that help reduce food waste, such as AI-driven inventory management systems. These systems track supply and demand in real-time, helping kitchens adjust portion sizes and avoid over-preparation. Additionally, sustainable packaging innovations, like biodegradable wrappers or reusable containers, will also

As we head
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become more common, helping the industry move toward a more eco-conscious future.

In line with sustainability, 2025 will see an increased demand for plant-based and alternative protein options, driven by both environmental concerns and changing consumer preferences. Lab-grown meat, plant-based burgers, and other meat alternatives are becoming more accessible and mainstream. These innovations are not only meeting the demand for more sustainable food options but also addressing the growing interest in healthier eating habits. Advances in food science and production

technologies are making it possible to create more realistic and tasty plant-based products that rival traditional meat dishes. In 2025, we will see more restaurants incorporating these items into their menus, offering consumers a variety of options that align with their values and health goals.

The role of data analytics and AI in menu development and customer service is another major trend for 2025. Restaurants will increasingly use data to understand customer preferences, track popular dishes, and optimize menus. By analyzing customer feedback and order patterns, AI can help restaurants tweak their offerings to ensure they are providing the most popular and profitable dishes. Additionally, predictive analytics will allow restaurants to anticipate demand, adjust staffing levels, and reduce food waste by preparing the right amount of food at the right time.

As we head into 2025, the food industry is embracing technology in ways that will shape its future. From automation and AI to sustainability and personalized dining experiences, innovation is driving change in both the way food is prepared and consumed. As these technologies continue to evolve, restaurants and food businesses that embrace them will have a competitive edge, providing consumers with more efficient, personalized, and sustainable food experiences. With technology paving the way for a more connected, efficient, and eco-conscious food landscape, the future of dining looks brighter than ever.

Redefining Indian Sweets and Confections:

A Journey of Tradition and Innovation

By Chef Sumant Sharma



Indian sweets and confections have long been cherished for their rich flavors and deep cultural significance. From luxurious mithais served at royal feasts to the humble laddoos enjoyed during family celebrations, these treats are more than just desserts—they are an integral part of India's cultural fabric. I've embraced the exciting challenge of

reimagining these beloved classics for a global audience, blending the essence of tradition with the power of innovation.

Preserving Tradition

The core of my work is a deep respect for India's rich culinary heritage. I draw inspiration from ancient techniques such as ksheerpak (milk reduction), dum

(slow cooking), nimish (milk froth churned in crisp air), and dhunar (smoking) to bring authentic textures and flavors to life. These methods, rooted in history, provide timeless insights into achieving complexity and depth in sweets.

A prime example is The Snow, one of our signature creations. It features makhhan malai, a



traditional North Indian delicacy made by churning milk during winter mornings. To make it more contemporary, I paired it with spiced plum cake, cranberry sauce, lime jelly, and other elements that cater to global sensibilities while retaining the dish's traditional essence.

Innovation Through Modern Pastry Techniques

While preserving tradition is important, my goal is also to innovate. Modern pastry techniques have allowed me to reimagine Indian desserts in lighter, healthier forms. Take, for instance, a contemporary version of rasmalai, which is soaked in saffron and cardamom milk and paired with a strawberry-lime compote, almond whipped ganache, and a strawberry chocolate ripple. This dessert showcases traditional flavors while incorporating seasonal, locally-sourced ingredients from Texas.

Similarly, my Circle pastry, inspired by cricket and the ICC T20 World Cup, features ruby chocolate layered with mango moringa compote, Alphonso mango crêmeux, and chocolate mud cake. This creation not only reflects my childhood but also introduces diners to India's rich culinary diversity in a modern

context.

The Pastry Program

Our pastry program operates on three core pillars:

1. Recreation: Recreating traditional Indian sweets through modern techniques, enhancing textures and presentation.
2. Incorporation: Incorporating innovative flavors to create unique desserts while maintaining the essence of Indian sweets.
3. Well-being: Prioritizing health by using Ayurvedic spices and superfoods to craft desserts that are nourishing for both the body and mind.

The Importance of Local and Sustainable Ingredients

Having grown up in a farming family, I place great value on

sustainability. We proudly source local ingredients such as Blackwood Farm strawberries, Texas figs, and Californian cantaloupe. This not only honors the land but also creates dishes that resonate with the American palate. The fusion of local produce and Indian culinary traditions forms the heart of our creations.

Elevating Indian Sweets Globally

My ultimate vision is to elevate Indian sweets and confections to the level of global desserts, showcasing them as an art form. By merging modern culinary techniques with authentic flavors, I hope to introduce Indian sweets to a wider, global audience. Each dessert tells a story—a conversation between India's culinary past and its innovative future.

Indian sweets are more than just food—they are experiences, memories, and traditions passed down through generations. My team and I are redefining these confections for the modern world, all while honoring their roots. This journey is not only about crafting desserts; it's about creating edible stories that celebrate India's rich culinary heritage in a way that captivates and inspires all who indulge.

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Chef Sumant Sharma

Managing Last-Minute Changes in Catering Plans



In the fast-paced world of catering, last-minute changes are almost inevitable. From unexpected guest count adjustments to sudden menu modifications, these challenges test the adaptability and professionalism of catering teams. Successfully managing such situations requires a blend of preparation, communication, and creativity to ensure the event runs smoothly without compromising quality.

Preparation is the foundation for handling sudden changes effectively. Catering teams that plan meticulously and anticipate potential disruptions are better equipped to respond swiftly. This involves having contingency plans, maintaining a stock of versatile ingredients, and building relationships with reliable suppliers who can

accommodate urgent requests. A well-prepared team can turn last-minute hurdles into opportunities to showcase their efficiency.

Clear and open communication is equally crucial. When clients or event coordinators notify changes, understanding their revised expectations is vital. Active listening and asking precise questions help clarify the scope of adjustments needed. Internally, a streamlined communication system ensures that every team member is promptly informed, minimizing confusion and enabling cohesive action.

Flexibility and creativity often make the difference in such situations. Catering professionals must think on their feet, whether it's reconfiguring a menu to accommodate dietary restrictions or rearranging setups to suit a new venue layout. Adapting to these changes without hesitation demonstrates professionalism and reassures clients that their needs will be met, regardless of the circumstances.

The ability to prioritize tasks is essential during last-minute shifts. Identifying critical changes that

record of actions taken, which can be invaluable for post-event evaluations.

Empathy and professionalism should remain at the forefront when dealing with clients during such moments. Clients may feel stressed or anxious about the changes, and a calm, solutions-oriented approach can ease their concerns. By demonstrating understanding and commitment, catering teams build trust and foster long-term relationships with their clients.

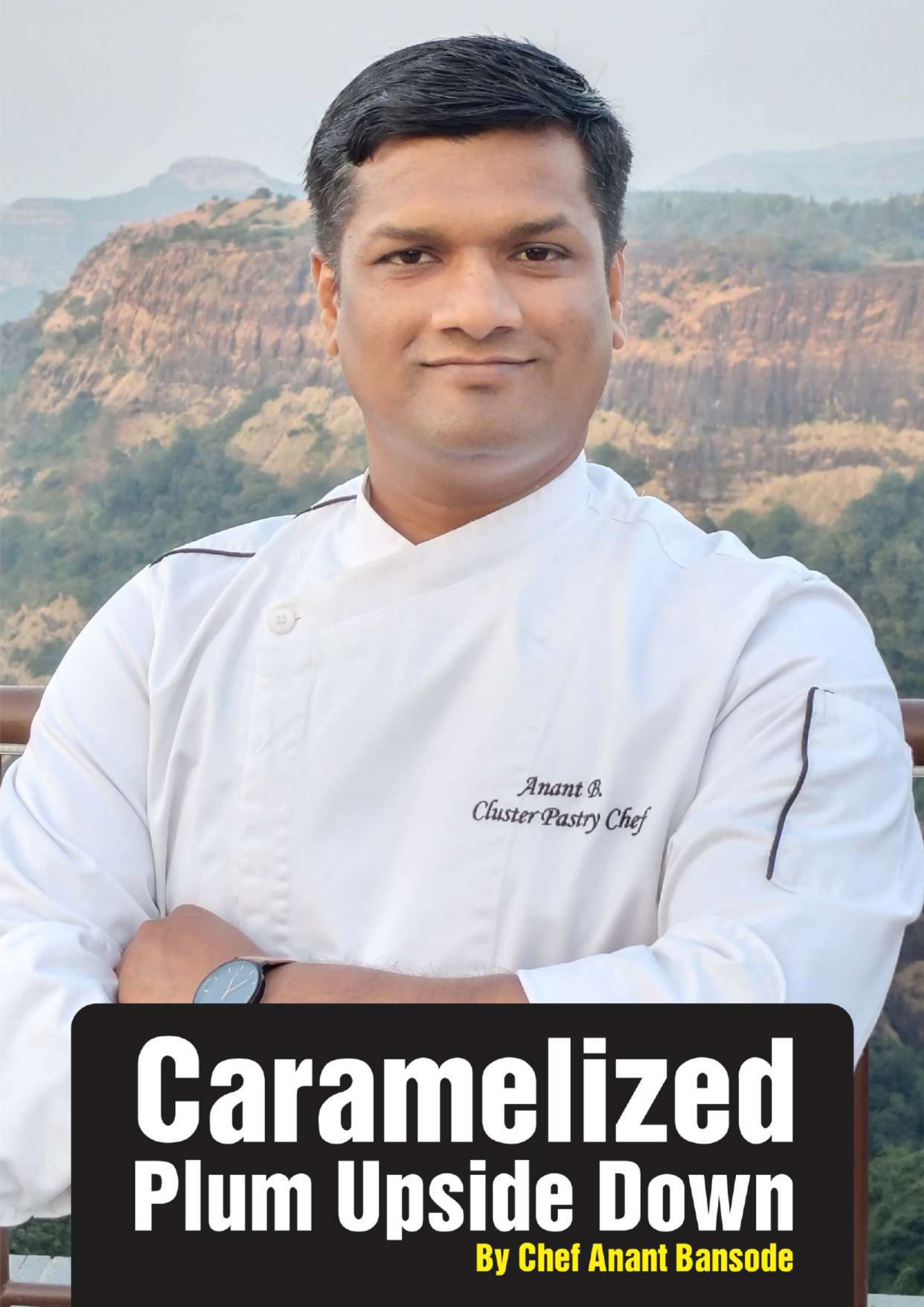
Lastly, reflecting on the experience after the event is vital for growth. Analyzing what worked well and identifying areas for improvement helps the team refine their processes for future events. This proactive approach ensures that the team is even better prepared to handle last-minute changes moving forward.

Managing last-minute changes in catering plans is a test of adaptability and expertise.

require immediate attention while delegating less urgent tasks allows the team to focus on what truly matters. This approach reduces stress and ensures that adjustments are handled efficiently, preserving the quality of the overall service.

Technology can also play a pivotal role in managing unexpected changes. Real-time collaboration tools and inventory management software enable quick updates and resource allocation, streamlining the response process. Leveraging these tools not only enhances efficiency but also provides a transparent

Managing last-minute changes in catering plans is a test of adaptability and expertise. With thorough preparation, effective communication, and a problem-solving mindset, catering teams can confidently handle unexpected shifts while delivering exceptional service. Each successful adjustment becomes a testament to their professionalism and dedication to client satisfaction.



*Anant B.
Cluster Pastry Chef*

Caramelized Plum Upside Down

By Chef Anant Bansode



Ingredients:

- Ragi Flour - 140 gm
- Hazelnut Meal - 100 gm
- Brown Sugar - 120 gm
- Xanthan Gum - 20 gm
- Dried Yeast - 10 gm
- Baking Powder - 5 gm
- Baking Soda - 5 gm
- Coconut Oil - 120 gm
- Almond Milk - 240 ml
- Maple Syrup - 60 gm (plus extra for serving)
- Sliced Plums - 2 Nos.
- Toasted, Chopped Hazelnuts - 50 gm

Method:

1. Preheat the oven to 180°C and

grease a pudding mold, lining its base and sides with parchment paper.

2. In a large bowl, combine hazelnut meal, ragi flour, brown sugar, xanthan gum, yeast, baking powder, and baking soda.

3. Whisk together the coconut oil and almond milk, then stir the mixture into the dry ingredients until fully combined.

4. Drizzle maple syrup over the base of the prepared pan. Arrange plum slices over the syrup and sprinkle with chopped hazelnuts. Spoon the cake batter over the plums and smooth the surface.

5. Bake for approximately 1 hour and 10 minutes, or until a skewer inserted in the center comes out clean. Let the cake cool in the pan for 10 minutes before transferring it to a wire rack to cool completely.

6. Serve the cake with additional maple syrup, fresh berries, and stewed plums.

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Chef Anant Bansode

Leveraging Hotel Partnerships to Increase Restaurant Footfall



In today's competitive hospitality industry, restaurants within hotels face the challenge of standing out and attracting customers beyond the in-house guests. One effective strategy that has gained popularity is cross-promotion between hotels and their dining establishments. This collaborative approach benefits both parties, driving restaurant traffic while

enhancing the overall guest experience at the hotel. By leveraging the existing customer base of the hotel and offering mutually beneficial promotions, restaurants can boost visibility and increase sales.

Cross-promotion involves working together with hotels to create special offers, deals, or

packages that encourage guests to dine at the hotel's restaurant. This strategy not only drives traffic to the restaurant but also enhances the value of the guest's stay. For example, a hotel might offer a discount or complimentary meal to guests who book a room for a certain number of nights, or a restaurant might offer special pricing for hotel guests. Such promotions attract more foot traffic

and create an incentive for guests to dine in-house, which they may not have otherwise considered.

A significant advantage of cross-promotions is the ability to target an audience that is already on-site. Hotels typically have a steady flow of guests, both leisure and business travelers, who may be looking for convenient dining options. By offering tailored promotions to these guests, the restaurant ensures it is visible and easily accessible. Offering exclusive discounts or promotions for hotel guests creates a sense of added value, making it more likely that they will choose the hotel's restaurant over dining elsewhere.

The collaboration between hotels and restaurants can also extend to local attractions and experiences. For instance, hotels can work with local tour companies or cultural attractions to create packages that include dining credits or special offers at the hotel's restaurant. Such collaborations allow the restaurant to tap into a broader audience, including visitors who are not staying at the hotel but are attracted to the promotion. These packages can be promoted through the hotel's website, newsletters, and other marketing channels, increasing the visibility of the restaurant to potential new customers.

Seasonal or event-based cross-promotions can also be an effective way to drive restaurant traffic. For example, a hotel might partner with a restaurant to offer themed dinners or exclusive tasting menus during

holidays or special events. Promoting these events through the hotel's communication channels ensures they reach the right audience—hotel guests who are already looking for activities and dining options during their stay. Additionally, events like wine tastings, cooking classes, or holiday-themed meals can draw in guests from outside the hotel, bringing new faces to the restaurant and increasing foot traffic.

Another important aspect of cross-promotion is the use of loyalty programs. Many hotels

Cross-promotions also work well in fostering long-term relationships with guests. When a restaurant and hotel team up for a series of promotions, guests begin to see the restaurant as an integral part of the overall experience the hotel offers. This can drive repeat business, as guests who enjoyed their meal during one stay are more likely to return for the same experience on future visits. Additionally, when a guest has a positive experience at the restaurant, they are likely to recommend it to others, whether through word of mouth or social media, further boosting restaurant traffic.

Cross-promotions between hotels and restaurants offer a powerful way to drive traffic, increase sales, and create a stronger connection with guests. By leveraging the hotel's customer base, offering exclusive deals, and promoting local

attractions, both businesses can benefit from increased visibility and a more personalized guest experience. Whether through loyalty programs, seasonal promotions, or social media engagement, these collaborations create lasting impressions that can lead to repeat visits, higher customer satisfaction, and a more successful dining operation. When done right, cross-promotions not only fill tables but also enhance the overall appeal of both the restaurant and the hotel.

**Cross-promotions
between hotels and restaurants
offer a powerful way to
drive traffic, increase
sales, and create a stronger
connection with guests.**

have loyalty programs that reward guests for their repeat business, offering perks like room upgrades or discounts. Restaurants can tap into these programs by offering rewards for dining at the hotel's restaurant, such as earning points toward future stays or restaurant discounts. This creates an additional incentive for guests to dine at the hotel, benefiting both the restaurant and the hotel by encouraging repeat visits. Cross-promotion through loyalty programs strengthens the connection between the restaurant and the hotel, leading to increased traffic and customer loyalty.

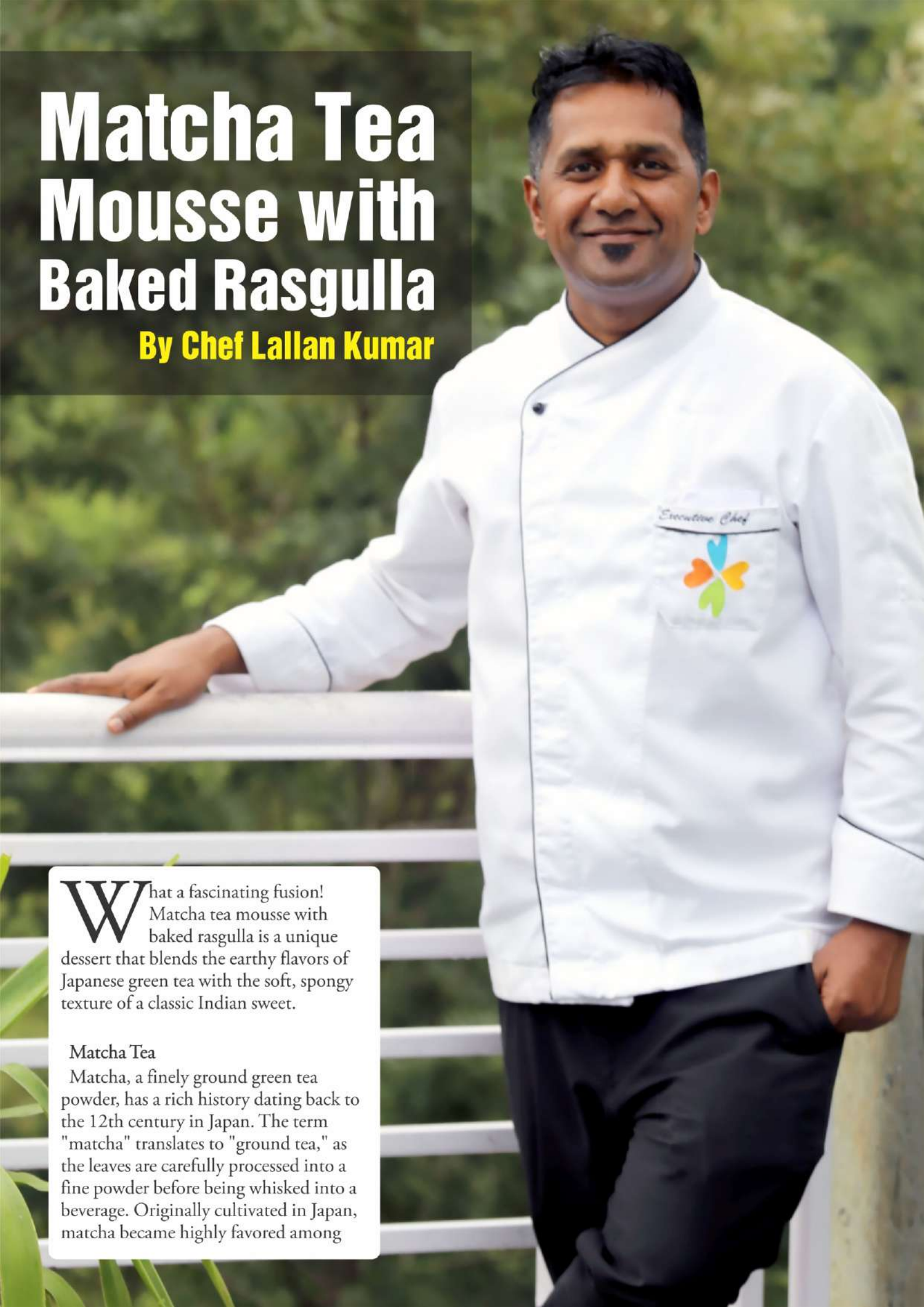
Matcha Tea Mousse with Baked Rasgulla

By Chef Lallan Kumar

What a fascinating fusion! Matcha tea mousse with baked rasgulla is a unique dessert that blends the earthy flavors of Japanese green tea with the soft, spongy texture of a classic Indian sweet.

Matcha Tea

Matcha, a finely ground green tea powder, has a rich history dating back to the 12th century in Japan. The term "matcha" translates to "ground tea," as the leaves are carefully processed into a fine powder before being whisked into a beverage. Originally cultivated in Japan, matcha became highly favored among



samurais for its energizing and medicinal qualities.

Rasgulla

Rasgulla, also known as rosogolla or rossogolla, is a beloved Indian sweet that originated in Odisha. The name "rasgulla" translates to "syrup-filled dumpling" in Oriya, the local language. Believed to have been created by Odia chef Mohan Biswal in the 15th century, this dessert is cherished for its delicate texture and syrupy sweetness.

This recipe unites these two culinary icons, creating a dessert that's as visually stunning as it is delicious.

Calories (Per Serving): 240–280

Protein: 4–6 g

Fat: 12–15 g

Carbohydrates: 35–40 g

Fiber: Negligible

Sugar: 18–22 g

Ingredients:

For Matcha Tea Mousse

- 1 cup Heavy Cream
- ½ cup Granulated Sugar
- 2 tsp Matcha Powder (ceremonial or premium grade)
- ½ tsp Kosher Salt
- ½ tsp Vanilla Extract

For Baked Rasgulla

- 1 cup Milk
- ½ cup Sugar
- ¼ tsp Citric Acid
- ¼ tsp Baking Soda
- ½ tsp Cardamom Powder
- ½ cup All-Purpose Flour
- Ghee or Unsalted Butter, for greasing

Method:

For Matcha Tea Mousse

1. In a medium saucepan, combine heavy cream, sugar, and salt. Heat



over medium heat, stirring occasionally, until the sugar dissolves and the mixture is hot (but not boiling).

2. Remove from heat and whisk in matcha powder. Let steep for 10-15 minutes.

3. Strain the mixture through a fine sieve into a clean bowl to remove matcha solids.

4. Stir in vanilla extract and let cool to room temperature.

5. Cover the bowl with plastic wrap and refrigerate for at least 2 hours or overnight until chilled and set.

6. Once chilled, whip the mousse with an electric mixer until light and airy, resembling whipped cream.

For Baked Rasgulla

1. Preheat the oven to 350°F (180°C).

2. In a medium saucepan, heat milk, sugar, citric acid, and baking soda over medium heat, stirring until sugar dissolves. Remove from heat and cool slightly.

3. Add flour, cardamom powder, and ghee to the milk mixture. Mix until a smooth dough forms.

4. Knead the dough for about 5 minutes until pliable and divide into small balls (about 1-inch diameter).

5. Place the balls on a parchment-lined baking sheet, leaving space between each.

6. Bake for 15-20 minutes or until the rasgullas are golden brown and puffed.

7. Cool completely on a wire rack.

For Assembly

1. Place a generous scoop of matcha mousse on a plate or in a serving glass.

2. Top with 2–3 baked rasgullas.

3. Garnish with chopped pistachios or edible flowers for an elegant touch.

Tips:

- Adjust matcha powder for intensity, keeping in mind its bitterness if overused.

- Infusing cream with matcha for a longer duration enhances its flavor.

- Serve immediately for a fresh, visually appealing presentation.

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Chef Lallan Kumar



The Top 5 Baking Trends: How Technology Is Changing the Way We Bake

Baking has long been a cherished tradition, passed down through generations. However, in recent years, technological advancements have been reshaping the way we bake, bringing new innovations that streamline the process and create more efficient, precise, and creative outcomes. As technology continues to evolve, it is transforming both the professional and home baking landscapes. From automation to smart tools, here are the top five baking trends that are revolutionizing the way we bake

today.

One of the most significant trends in modern baking is the use of automation. In professional bakeries, automated machines are now handling repetitive tasks that once required a lot of manual labor. From dough mixing and kneading to shaping and cutting, automation increases efficiency and reduces human error. For example, automated dough sheeters can precisely roll dough to a consistent thickness, and automated cutters ensure perfect portions every time. This shift is allowing bakers to focus on creativity and flavor while leaving the labor-intensive tasks to machines. Automation in baking is not only improving productivity but also making it easier to scale operations and meet the growing demand for high-quality baked goods.

Smart baking tools are also becoming increasingly popular. Devices like smart ovens, digital thermometers, and connected kitchen scales are allowing both home bakers and professionals to bake with more precision. Smart ovens, for instance, can be programmed to adjust temperature and cooking times based on the recipe's needs, and some even have built-in cameras that monitor the baking process. This means that bakers can achieve perfect results every time, with minimal guesswork. Digital thermometers and smart kitchen scales ensure accurate measurements, which is crucial for creating perfect recipes, especially in baking where precision is key.

Another major trend is the rise of 3D printing in baking. 3D printing technology has already made waves

in various industries, and the baking world is no exception. With 3D printers, bakers can now create intricate designs and personalized cake toppers that were previously difficult or time-consuming to achieve by hand. This technology has opened up a new world of possibilities for cake decorators and pastry chefs, allowing them to craft detailed, customized creations with ease. 3D printing is also being used for creating complex molds for chocolates and other confections, offering new ways to experiment with shapes and textures that weren't possible before.

The increasing demand for

Technology is dramatically changing the baking landscape, providing bakers with innovative tools to improve efficiency, precision, and creativity.

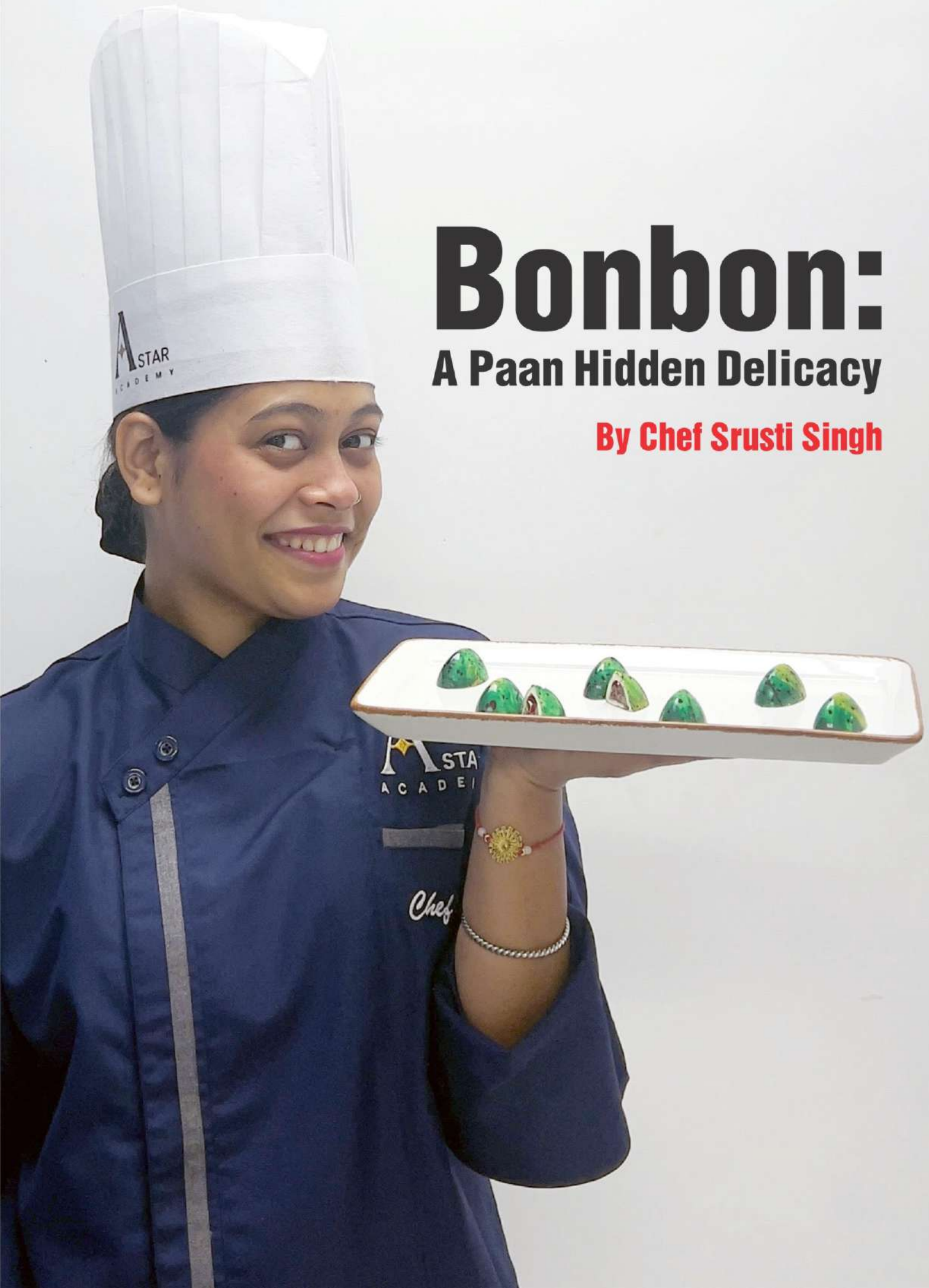
healthier options has also influenced baking trends, with technology helping to meet this need. Many bakers are turning to innovative ingredients such as plant-based alternatives, gluten-free flours, and low-sugar sweeteners to create healthier baked goods. Technology is aiding this shift by enabling better formulations for these ingredients. For example, there are now advanced food processors that can help in finely grinding gluten-free grains or mixing plant-based egg alternatives without compromising on texture or taste. Additionally, apps and digital tools are being developed to help bakers adjust recipes for dietary

preferences, making it easier to create healthier, yet delicious, baked treats.

Sustainability is another trend that is gaining momentum in the baking industry, and technology is playing a pivotal role in promoting eco-friendly practices. More bakers are focusing on reducing waste, sourcing sustainable ingredients, and utilizing energy-efficient equipment. For example, some bakeries are using ovens that are designed to minimize energy consumption, while others are turning to ingredient suppliers that prioritize sustainable farming practices. Digital platforms also allow bakers to track and manage

inventory more effectively, reducing waste and ensuring that ingredients are used efficiently. As sustainability becomes more of a priority for consumers, technology is enabling the baking industry to become more eco-conscious without compromising on quality.

Technology is dramatically changing the baking landscape, providing bakers with innovative tools to improve efficiency, precision, and creativity. Whether it's automation in professional bakeries, smart kitchen gadgets, or the rise of 3D printing, these advancements are making the baking process more accessible and enjoyable for everyone. As we continue to explore new possibilities, technology will undoubtedly play an even larger role in shaping the future of baking, offering exciting new ways to create delicious, innovative, and sustainable treats.



Bonbon:

A Paan Hidden Delicacy

By Chef Srusti Singh

Bonbons are small, exquisite packages of chocolate, each with a burst of flavors hidden inside. My melting bonbon features a hard white chocolate shell, filled with gulkand jelly, paan ganache, and fennel ganache. These luxurious morsels of chocolate are celebrated for their intricate craftsmanship and delightful sensory experience.

Originating from France, the term "bonbon" translates to "good-good," aptly describing these delectable treats. Bonbons first appeared in the French royal court in the 17th century, where they were simple confections made with sugar and fruit. Over time, confectioners began experimenting with various ingredients, resulting in more complex and flavorful variations.

The process of making bonbons is a delicate art requiring precision and skill. Traditionally, bonbons consist of a hard chocolate shell that encases a softer filling. The fillings vary widely—from creamy ganache to tangy fruit jelly to rich praline. Popular fillings include:

1. Gulkand Jelly
2. Paan Ganache
3. Fennel Ganache

The creation process begins with tempering the chocolate. This involves carefully heating and cooling the chocolate to stabilize the cocoa butter crystals, ensuring the chocolate has a glossy finish and a crisp bite. Once tempered, the chocolate is used to form a thin, delicate shell. The shell is then filled with the chosen ganache, praline, caramel, or jelly, often topped with a decorative flourish such as a dusting of cocoa powder or a swirl of gold leaf.

Bonbons are often enjoyed as a



special treat, a luxurious gift, or paired with coffee, tea, or wine. Many people also enjoy crafting their own personalized bonbon

arrangements.

Bonbons are more than just delightful chocolates—they are a celebration of artistry and innovation. Each bite-sized piece offers a harmonious blend of flavors and textures, showcasing the dedication and expertise of the chocolatier. As both a visual masterpiece and a sensory indulgence, bonbons continue to captivate chocolate lovers worldwide, proving that good things truly do come in small, sweet packages.

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The Evolution of Hotel Lobby Furniture: From Traditional to Trendy

Hotel lobbies have long been the first impression a guest has of a property, and the furniture within them plays a pivotal role in shaping this perception. Traditionally, hotel lobbies were

designed with functionality and formality in mind, showcasing a blend of classic elegance with sturdy materials meant to last through heavy foot traffic. Over the years, however, there has been a

shift towards a more dynamic and aesthetically driven approach. Today, the evolution of hotel lobby furniture reflects a broader trend of customization and creativity, as designers seek to merge comfort,

style, and modern functionality to create memorable guest experiences.

In the early years, hotel lobbies were typically outfitted with heavy, ornate furniture made from dark woods and plush fabrics. Think of large armchairs and sofas, often adorned with intricate carvings, alongside polished marble floors and grand chandeliers. The focus was on luxury and creating an air of opulence that would leave a lasting impression on guests. The furniture was not necessarily designed for comfort, but rather to exude prestige and elevate the overall ambiance of the space. During this period, the lobby served as more of a status symbol, where lavish and stately furnishings reflected the grandeur of the hotel.

As design trends evolved throughout the 20th century, hotel lobbies gradually began to embrace a more functional approach. The furniture, though still stylish, became lighter and more adaptable. Designers started to prioritize comfort, versatility, and the increasing need for communal spaces where guests could interact with one another or even work. Sofas and chairs became more ergonomically friendly, and materials like modern synthetics and softer fabrics gained popularity. This shift was also influenced by changing social dynamics, as the lobby began to transform from a space reserved primarily for arriving and departing guests to one that encouraged relaxation, socialization, and even business meetings.

In recent years, hotel lobby furniture has moved towards a more trendy, contemporary aesthetic,

focusing on bold colors, clean lines, and innovative materials. The trend has been influenced by the growing desire for unique, personalized spaces that offer a more casual and inviting atmosphere. Designers are opting for eclectic collections of furniture pieces, where mismatched but complementary styles come together to create a relaxed yet chic vibe. Modular furniture, such as sectional sofas that can be rearranged for different group sizes, and lounge chairs with sleek silhouettes, have become common features in lobbies, allowing for maximum flexibility. The modern hotel lobby is now not only a place to check in but an integral part of

The evolution of hotel lobby furniture also mirrors the increasing emphasis on creating multi-functional spaces.

the overall guest experience, designed to be comfortable and welcoming while reflecting the hotel's brand and personality.

Sustainability has also become a significant consideration in the design of hotel lobby furniture. As more guests seek eco-conscious experiences, hotels have responded by incorporating sustainable materials into their furniture selections. Recycled wood, biodegradable fabrics, and locally sourced materials are being used to create pieces that align with a greener ethos. Furthermore, the rise of smart furniture, such as seating with built-in charging

stations and modular setups that cater to a tech-savvy clientele, reflects the growing importance of integrating functionality with design. The intersection of technology, sustainability, and creativity in furniture choices allows hotels to keep pace with modern demands while creating an environment that resonates with contemporary travelers.

The evolution of hotel lobby furniture also mirrors the increasing emphasis on creating multi-functional spaces. Today's hotel lobbies often serve multiple purposes, such as providing seating for guests, offering workspaces for business travelers, or acting as a social hub for both guests and locals. To accommodate this diversity, furniture is being designed with flexibility in mind. Modular pieces can be rearranged to suit various needs, and functional elements like power outlets, lighting, and integrated tables enhance the usability of these spaces. Lobbies are

becoming more than just places of transit; they are evolving into social and collaborative environments, and the furniture within them reflects this transformation.

As guests increasingly seek experiences that are both stylish and comfortable, the lobby has become a key space where a hotel can make a lasting impression. With design trends constantly shifting, the future of hotel lobby furniture will likely continue to reflect both the cultural zeitgeist and the evolving demands of modern travelers.



Key Lime Pie

By Chef Julius U Biswas

Ingredients:

For the Sweet Tartlets

- 180 gm All-Purpose Flour
- 55 gm Powdered Sugar (or granulated sugar)
- ¼ tsp Salt
- ½ cup (115 gm) Cold Butter, cut into small cubes
- 1 Large Egg
- ½ tsp Vanilla Extract

For the Filling:

- Two 14-oz Cans Sweetened Condensed Milk
- 1 cup Plain Greek Yogurt (2% or whole milk)
- 1 tbsp Grated Lime Zest
- ¾ cup Fresh Lime Juice

For the Topping:

- 1 cup Cold Heavy Cream
- 2 tbsp Confectioners' Sugar
- 1 tsp Grated Lime Zest

For the Garnish:

- Candied Lime Slices
- Mint Sprigs
- Meringue Mini Mushrooms
- Lemon-Mango Coulis
- Frozen Cranberries
- Crumbled Cookie Base

Instructions:

For the Tartlet Crust:

1. In a mixing bowl, combine the flour, sugar, and salt. Add the cold butter and rub it into the mixture until it resembles coarse crumbs.
2. Add the egg and vanilla extract. Continue kneading until the dough comes together in large clumps. The dough should be crumbly but hold together when pressed.
3. Turn the dough out onto a lightly floured surface and form it into a ball. Wrap it in plastic wrap and refrigerate for at least 1 hour.
4. To roll out the dough: Remove it from the fridge and allow it to sit for



a few minutes to soften slightly. Roll the dough into small circles and press them into mini tartlet molds. Place the tartlets in the freezer for a few minutes to firm up (this helps reduce shrinking during baking).

5. Preheat your oven to 190°C (375°F). Line the tartlet shells with parchment paper and fill with baking weights, dried beans, or uncooked rice. Blind bake for 20 minutes.

6. To partially bake the crust: Bake for an additional 5 minutes. For a fully baked crust, bake for 10 more minutes until golden brown and dry. Transfer the tartlets to a wire rack and let them cool completely.

For the Filling:

1. Lower the oven temperature to

190°C (375°F).

2. In a large bowl, whisk together the sweetened condensed milk, Greek yogurt, lime zest, and lime juice until smooth and fully combined.

3. Pour the filling mixture into the cooled tartlet shells.

4. Bake the tartlets for 15 minutes, until the filling is almost set but still slightly wobbly in the center.

5. Let the tartlets cool at room temperature for 30 minutes, then chill in the fridge for 2-3 hours.

For the Topping:

1. In a bowl, beat the heavy cream until soft peaks form.
2. Add the confectioners' sugar and continue beating until medium peaks form.
3. Spoon the whipped cream onto the cooled tartlets in mini peaks, using a spoon or piping bag for decorative effect.

For the Garnish:

1. Whip egg whites and caster sugar into stiff peaks, then bake until dry and golden, gratinate from the top.
2. Blend lemon cordial and mango puree finely; plate as dew drops.
3. Scatter frozen cranberries on top.

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Chef Julius U Biswas



The Role of Front Office Teams in Curating Personalized Guest Stays

In the highly competitive hospitality industry, providing a personalized experience for guests is essential for creating memorable stays and ensuring repeat business. One of the key players in delivering this personalized service is the front

office team. These professionals are often the first point of contact for guests and play a pivotal role in shaping their entire experience. From the moment a guest walks through the door until their departure, front office teams are responsible for curating an

environment that feels welcoming, tailored to individual needs, and focused on guest satisfaction.

The front office team's role goes beyond just checking guests in and out. They are responsible for setting the tone of the guest's experience

and have the opportunity to make a significant impact on their overall impression of the hotel. By gathering and utilizing guest information, the front office can create a customized stay that meets specific preferences and expectations. This level of personalization helps to build trust and loyalty, encouraging guests to return to the property in the future.

One of the main ways the front office team personalizes a guest's stay is through effective communication. This starts before the guest even arrives, with pre-arrival emails or phone calls that allow the team to gather essential details about the guest's preferences. Whether it's room type, special requests, or specific occasions like birthdays or anniversaries, the front office can note these preferences in the system, ensuring that all staff members are aware of the guest's individual needs. A simple gesture like offering a preferred room or greeting a guest by name can go a long way in making them feel valued and important.

During the check-in process, front office staff have a unique opportunity to create a warm, welcoming environment. A personalized check-in experience can include offering a welcome drink, providing information about hotel amenities based on the guest's interests, or even tailoring recommendations for local attractions. For example, if a guest mentions that they enjoy outdoor activities, the front office staff can suggest nearby hiking trails or outdoor tours, enhancing the guest's stay with activities that match their

interests.

Throughout the guest's stay, the front office team plays a central role in managing any special requests or requirements. Whether it's arranging for room service, organizing transportation, or handling a guest's dietary preferences, the front office team ensures that these requests are fulfilled quickly and efficiently. By anticipating guest needs and exceeding their expectations, the team reinforces the personalized service that encourages guests to feel at home.

The front office also uses technology to enhance the

A well-trained, attentive front office team can elevate a guest's experience, turning a simple stay into a memorable journey.

personalization of the guest experience. Modern property management systems (PMS) and guest experience platforms allow front office teams to track guest preferences, special requests, and previous stays. This technology enables staff to proactively offer customized experiences during a guest's current visit. For example, if a guest previously requested a specific type of pillow or preferred a certain type of beverage, the system can prompt the team to provide these items without the guest having to ask.

Furthermore, loyalty programs and guest profiles are valuable

tools for front office teams to personalize the experience. By reviewing a guest's past stays and preferences, the team can offer tailored services or exclusive perks, such as room upgrades, late check-outs, or personalized welcome amenities. These gestures not only enhance the guest's experience but also foster long-term relationships, encouraging repeat visits and positive word-of-mouth recommendations.

Another important aspect of personalized service is handling guest feedback. The front office team must be attentive to both positive and negative feedback, as it offers valuable insights into how

guests perceive their stay. By listening to guest concerns and addressing them promptly, the team can turn a potentially negative experience into a positive one. This level of responsiveness and care demonstrates the hotel's commitment to guest satisfaction, which is key to maintaining high customer retention rates.

The front office team plays a crucial role in curating personalized guest stays by offering exceptional service, anticipating guest needs, and using technology to create seamless, customized experiences. Their interactions with guests are often the foundation of a guest's overall impression of the hotel. A well-trained, attentive front office team can elevate a guest's experience, turning a simple stay into a memorable journey. In an industry where personalized service is highly valued, the role of the front office team is more important than ever in ensuring guests feel truly welcomed and appreciated.

Future Innovations: Robotics in Food Production

By Manik Basra

Automation in Planting and Harvesting

Automation has revolutionized planting and harvesting, leading to significant improvements in efficiency. Robots equipped with advanced sensors and machine learning algorithms ensure precise

planting depths and row spacing, optimizing crop yield. During harvesting, robotic systems can identify ripe produce using image recognition, allowing for timely and accurate picking.

Precision Farming Technologies

Robots are integral to precision farming, where they collect and analyze data on soil conditions, crop health, and weather patterns. This data allows farmers to make informed decisions on irrigation, fertilization, and pest control, thus enhancing productivity and

reducing resource wastage.

Weed and Pest Control Automation

Weed and pest control have also seen significant advancements through robotics. Autonomous robots can navigate fields, using AI to identify and eradicate weeds with mechanical tools or precisely applied herbicides, thus minimizing chemical usage and environmental impact.

Enhancing Food Processing with Robotics

Automated Sorting and Packaging

In food processing, automation is key to efficiency. Robotic systems sort products based on size, shape, and quality at high speed, reducing human error and labor costs. Packaging robots handle products delicately, ensuring minimal damage and enhanced shelf life.

Robotic Food Safety Inspections

Safety inspections are critical, and robotics offer unparalleled consistency and reliability. Robots equipped with sensors and imaging technology can detect contaminants and defects, ensuring that only high-quality products make it to market.

Quality Control Improvements

Robots play a significant role in quality control, using high-precision instruments to maintain standards. These systems can measure and monitor various parameters, including temperature, pH levels, and contamination, ensuring that products adhere to stringent safety regulations.

The Benefits of Robotics in Food Production

Increased Efficiency and Productivity

Robotics significantly boost efficiency and productivity in food production. Automation reduces the

time required for various tasks, allowing for increased output and faster turnaround times, which is critical in meeting the demands of a growing population.

Cost Reduction in Operations

Operational costs are reduced through the efficient use of resources and labor. Robots minimize waste and lower the expense of manual labor, leading to cost savings which can be reallocated to other areas of the business.

Enhanced Worker Safety and Reduction of Labor

Robotics also enhance worker safety by handling tasks that are dangerous or repetitive. This shift reduces the risk of accidents in the workplace and allows human workers to focus on more complex and less hazardous tasks.

Challenges and Considerations in Adopting Robotics

High Initial Investment Costs

The initial investment in robotics can be prohibitive for many operations. The cost of advanced robotic equipment and the necessary infrastructure can be considerable, posing a barrier to entry for smaller producers.

Integration with Existing Systems

Integrating robotic systems with existing processes can be complex.

Compatibility issues, the learning curve for new technologies, and the need for employee training can pose significant challenges.

Ethical and Job Market Impacts

The adoption of robotics raises ethical concerns and impacts the job market. While automation can create new job opportunities in tech and maintenance, it can also lead to job displacement in more traditional roles, necessitating workforce reskilling.

Future Trends and Innovations in Robotics for Food Production

Advancements in AI and Machine Learning

Future innovations will likely capitalize on AI and machine learning advancements, enabling robots to become even more autonomous and efficient. These technologies can enhance decision-making and predictive analytics in all aspects of food production.

Development of Collaborative Robots (Cobot's)

The development of collaborative robots, or Cobot's, will facilitate human-robot collaboration. These machines are designed to work alongside humans, enhancing flexibility and efficiency by combining human judgment and robotic precision.

Sustainable and Eco-friendly Robotics Solutions

There is a growing emphasis on sustainability in robotics for food production. Future solutions will likely focus on reducing environmental impact through energy-efficient designs, biodegradable materials, and robotic systems that support organic farming practices.

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Manik Basra



The Future of Hotel Bookings: How AI and Chatbots Are Revolutionizing Guest Reservations

The hotel industry is evolving rapidly with the integration of Artificial Intelligence (AI) and chatbots into guest reservations. These technologies are making the booking process more efficient, personalized, and accessible, transforming the way hotels interact with their guests. As more travelers demand convenience and speed, AI and chatbots are stepping up to meet these expectations.

AI-powered chatbots are increasingly becoming a staple in the booking process. Unlike traditional methods, where guests had to rely on phone calls or emails

to confirm a reservation, chatbots operate 24/7, providing instant responses to guest inquiries. They help with booking rooms, answering questions about amenities, and providing up-to-the-minute information on availability. This ensures that guests can make reservations at any time, day or night, from anywhere in the world.

Personalization is another game-changer in hotel bookings, thanks to AI. By analyzing guest data, such as past bookings and preferences, AI can tailor recommendations for new visitors. For example, guests who

frequently book specific room types or enjoy particular amenities might be shown personalized offers or discounts that suit their preferences. This enhances the guest experience by making them feel valued and understood, which can lead to higher booking rates and greater customer loyalty.

Another key benefit is how AI and chatbots streamline hotel operations. Traditionally, hotel staff spent a considerable amount of time handling bookings and customer service inquiries. By automating these tasks, hotels can free up employees to focus on higher-priority responsibilities, such as

ensuring guest satisfaction during their stay. This not only improves operational efficiency but also allows for more personalized service when guests check in.

AI is also playing a significant role in revenue management. With the help of predictive analytics, AI can forecast demand and adjust room prices accordingly. This ensures that hotels can optimize pricing to maximize revenue, taking into account market trends and competitor rates. Dynamic pricing models allow hotels to fill more rooms at the best possible price, while also ensuring that guests are getting value for their money.

One of the most promising aspects of AI and chatbots is their ability to

break down language barriers. With multilingual capabilities, chatbots can assist guests from around the world in their preferred language. This is especially important for hotels

These technologies offer instant, personalized service, streamline operations, and optimize pricing strategies.

with international clientele, as it improves accessibility and helps create a more inclusive experience for non-native speakers.

As AI and chatbot technologies continue to evolve, the future of

hotel bookings will only become more streamlined and intuitive. We may see even more advanced features, such as voice-activated booking systems or even AI-driven concierge services. These

innovations will further enhance the guest experience, offering convenience and personalization that will set the standard for the hospitality industry.

AI and chatbots are revolutionizing the hotel booking process. These technologies offer instant, personalized service, streamline operations, and optimize pricing strategies. As more hotels adopt these tools, the future of hotel bookings will be faster, smarter, and more tailored to each guest's needs, leading to a more seamless and enjoyable travel experience for all.

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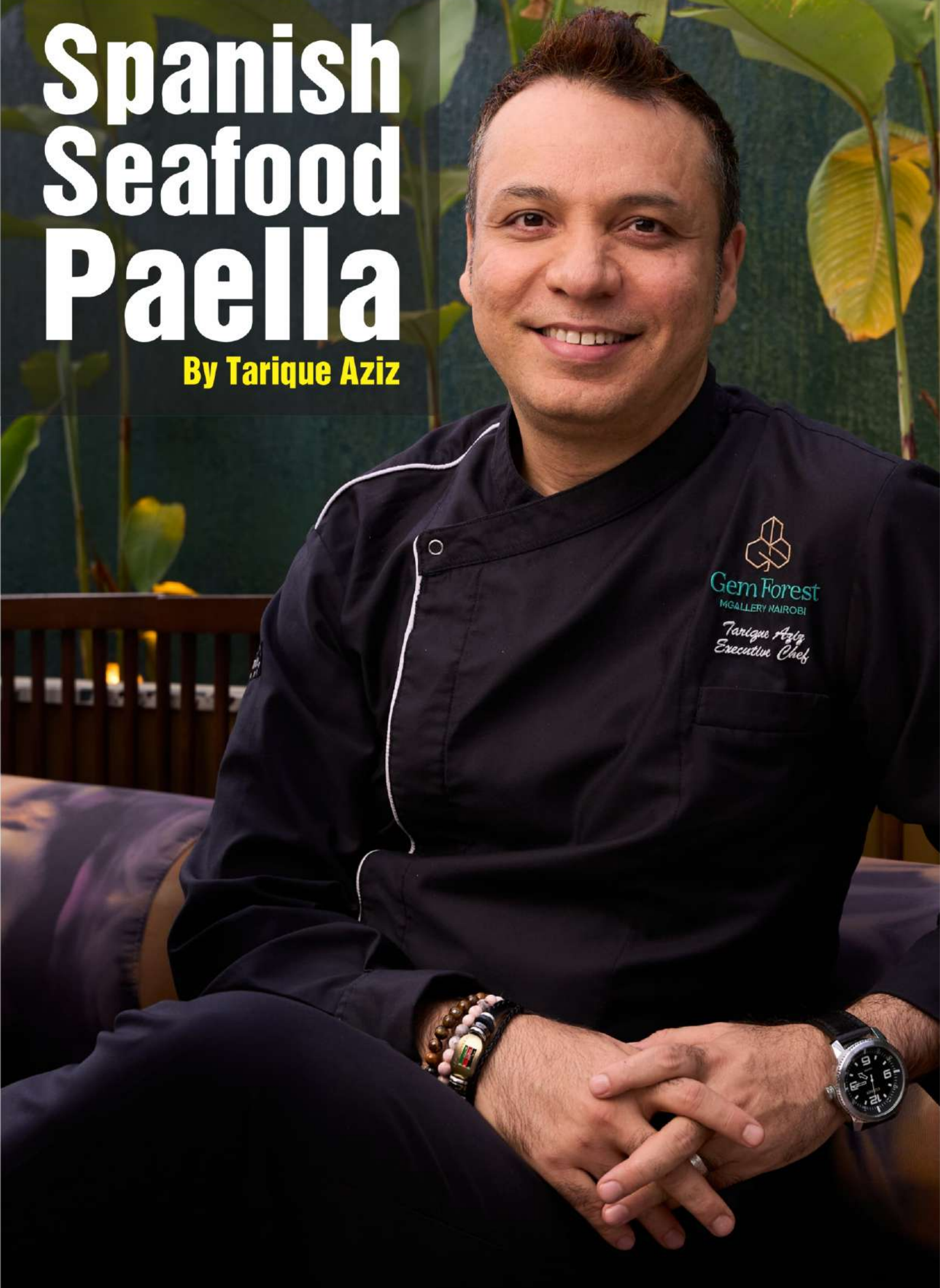
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Spanish Seafood Paella

By Tarique Aziz





Ingredients:

- Spanish Rice: 100 gm
- Garlic: 10 gm
- Onion: 20 gm
- Olive Oil: 40 gm
- Saffron: To taste (2 gm)
- Smoked Paprika: To taste (2 gm)
- Salt: To taste (10 gm)
- Black Pepper: To taste (3 gm)
- Parsley Oil: 20 gm
- Prawns: 40 gm
- Calamari: 40 gm
- Octopus: 40 gm
- Fish: 40 gm
- Mussels: 40 gm
- Fish Stock: 250 gm
- Micro Herbs: 2 gm
- White Wine: 50 ml
- Chopped Parsley: 15 gm

Method:

1. Heat olive oil in a skillet over medium heat. Add onion, garlic, and bell peppers, sautéing until the onion becomes translucent. Stir in chopped tomato, bay leaf, paprika, saffron,

salt, and black pepper. Cook for 5 minutes.

2. Pour in the white wine and cook for 10 minutes.

3. Add prawns, calamari, octopus, fish, and mussels to the skillet. Add the Spanish rice and chopped parsley, stirring to combine. Cook for 1 minute.

4. Gradually pour the fish stock into the pan, ensuring the rice forms an even layer (do not stir

once this step is done!). Bring the mixture to a boil. Once boiling, reduce heat to medium-low. Shake the pan gently back and forth once or twice during cooking.

5. Let the paella cook uncovered for 15-18 minutes. Nestle the shrimp, mussels, and calamari into the rice mixture, and continue cooking (without stirring) for an additional 5 minutes. Watch for most of the liquid to be absorbed and the rice to become nearly tender. If the rice is still uncooked, add ¼ cup more water or broth and continue cooking.

6. Remove the pan from heat, cover with a lid, and place a kitchen towel over the lid. Allow the paella to rest for 10 minutes. Drizzle with parsley oil before serving.

7. Garnish with fresh micro herbs and beetroot foam for a beautiful presentation.

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Tarique Aziz

Reducing Food Waste Through Efficient Kitchen Stewarding



Food waste is a significant issue in the hospitality industry, not only from an environmental standpoint but also from a financial one. For hotels and restaurants, waste reduction is a crucial step toward improving sustainability and cutting operational costs. One of the most

effective ways to tackle this problem is through efficient kitchen stewarding. By focusing on proper food management, training, and the implementation of smart practices, kitchen stewarding can help reduce waste while maintaining high standards of food quality and service.

At its core, kitchen stewarding is responsible for ensuring that the kitchen runs smoothly by managing the flow of ingredients, maintaining cleanliness, and overseeing storage practices. However, this role goes beyond just cleaning and organizing—it also plays a vital part in minimizing food waste. One of the key ways stewarding can help reduce food waste is by ensuring that ingredients are stored correctly, which extends their shelf life and prevents spoilage.

Proper inventory management is the first step in reducing food waste. By maintaining accurate records of stock and ensuring that older items are used before new ones, kitchen stewards can ensure that ingredients don't go unused until they expire. This "first in, first out" approach ensures that ingredients are rotated efficiently, preventing unnecessary waste caused by spoiled or forgotten items. Regular inventory checks also help identify overstocking or mismanagement of certain ingredients, which can lead to waste if not addressed.

Kitchen stewarding also plays a crucial role in portion control. Over-portioning is a major contributor to food waste in restaurants and hotels. When portions are too large, food often ends up being discarded, either because guests can't finish it or

because it goes uneaten and is thrown away. By working closely with chefs to establish standard portion sizes and ensuring that they are adhered to, kitchen stewarding can help reduce this type of waste. Educating staff about portion sizes and the impact of waste also promotes a culture of responsibility and awareness, ensuring that food is used more efficiently.

Another important aspect of reducing food waste through kitchen stewarding is minimizing food scraps. In many kitchens, a large percentage of waste comes in the form of peels, stems, and other vegetable scraps that are discarded

In addition to waste reduction, kitchen stewarding also plays a key role in sustainability efforts.

without a second thought. However, these byproducts can often be repurposed into stocks, broths, or compost. Kitchen stewards can work with chefs to find creative ways to use these scraps, turning them into valuable ingredients instead of throwing them away. Not only does this reduce waste, but it also helps make the kitchen operations more cost-effective by utilizing ingredients that would otherwise be discarded.

Implementing waste monitoring systems is also essential in reducing food waste. By tracking waste in the kitchen—whether it's from spoilage, excess portions, or

food scraps—kitchen stewarding can identify patterns and areas where improvements can be made. Regular audits of food waste can help pinpoint the root causes, enabling kitchens to adjust their processes accordingly. This might involve changes in menu planning, purchasing decisions, or staff training to ensure that waste is minimized in every aspect of kitchen operations.

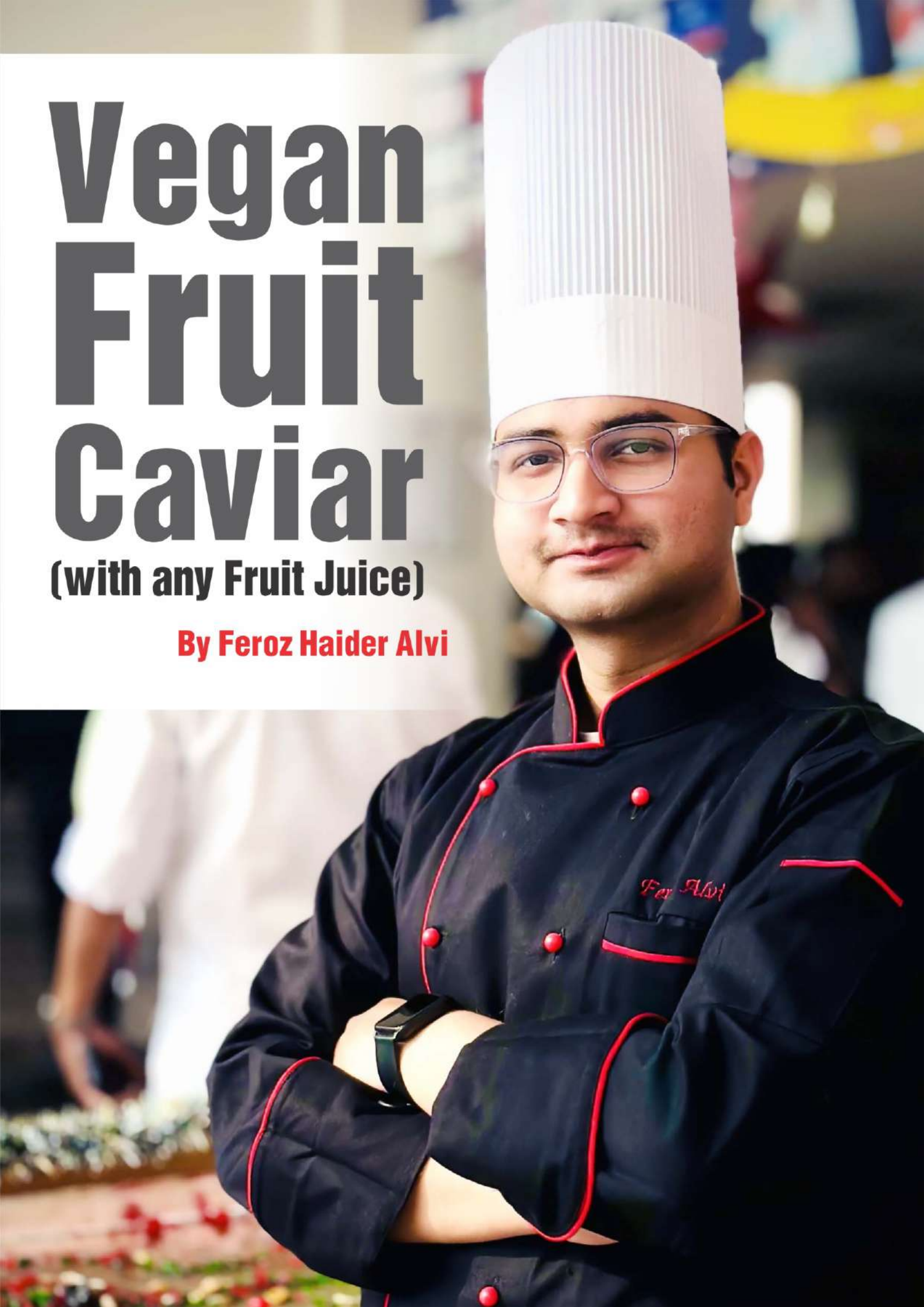
Moreover, investing in technology can further improve waste reduction efforts. Digital inventory systems and waste tracking software can provide real-time data on ingredient usage, waste patterns, and inventory levels. These tools enable kitchen stewards to make more informed decisions, such as adjusting order quantities or streamlining food production processes to reduce waste. By embracing modern technology, kitchens can operate more efficiently and waste less food.

In addition to waste reduction, kitchen stewarding also plays a key role in sustainability efforts. By reducing food waste, kitchens can help minimize their environmental impact. Less food waste means less waste going to landfills, reducing greenhouse gas emissions and conserving resources. Stewarding can work with suppliers to source local and sustainable ingredients, further aligning kitchen practices with environmental goals. Additionally, by using food waste for composting or converting it into energy, kitchens can close the loop on waste management, ensuring that nothing goes to waste.

Vegan Fruit Caviar

(with any Fruit Juice)

By Feroz Haider Alvi





Molecular gastronomy is that interesting world of science and cuisine, where super-classic components and methods associated with cooking are translated into surprising and visually striking products. The knowledge of the physical and chemical reactions involved in cooking processes has allowed chefs to manipulate texture, flavor, and form and thus turn an ordinary ingredient into an extraordinary experience. Characterized by its trademark techniques such as spherification, foams, gels, and powders, molecular gastronomy is popularized in kitchens of fine dining all over the world.

One brilliant technique encompassed by molecular gastronomy is "spherification" resulting in spheres looking and feeling like caviar. Often made with agar-agar, sodium alginate, and calcium lactate, for instance, the latter forms a jelly-like membrane covering a liquid interior, resulting in an appealing "pop" sensation when bitten into in the mouth.

Ingredients:
1 cup fruit juice (pomegranate,

orange, mango)
1 gram (about ½ teaspoon) agar-agar powder
1 cup vegetable oil, chilled in the freezer for at least 30 minutes

Procedure:

- 1) Place cold oil in a tall glass or jar. Store this in the freezer until you're ready to use it so it stays as cold as possible when you are setting the caviar beads.
- 2) Mix the fruit juice with agar-agar powder in a small saucepan. Stir well and bring it to a boil, then let it simmer for about 1-2 minutes, until the agar-agar is fully dissolved.
- 3) Let the agar-juice mixture cool slightly, then draw it up into a



dropper or pipette. Drop small amounts of the liquid into the cold oil. As each drop hits the oil, it will form into a bead creating the "caviar" effect.

4) Once you have created all of the caviar beads, you can collect them from the oil using a strainer, then gently rinse with cold running water. Serve immediately over salads, desserts, or cocktails for added fun and flavor.

Tip: To intensify the color, you may add several drops of natural food coloring before boiling for a deeper color effect. The oil should be very cold; this will truly make it "set" quite fast into bead form.

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Feroz Haider Alvi

Sustainability at the Core: A Business Strategy for Eco-Aware Diners



As consumers become more environmentally aware, the demand for sustainable business practices is growing, especially in the food and hospitality industries. Eco-conscious diners are no longer just looking for delicious meals; they are increasingly concerned with how their food is produced, prepared, and delivered. In response, restaurants and food service providers are adapting by creating sustainability-first business strategies that prioritize both

environmental responsibility and customer satisfaction. This shift not only aligns with consumer values but also offers a competitive edge in an increasingly eco-aware market.

One of the first steps in creating a sustainability-first strategy is sourcing ingredients responsibly. Local, seasonal produce is an essential part of this process, as it reduces the carbon footprint associated with transporting food long distances. Additionally, many

restaurants are embracing plant-based menus, which generally have a lower environmental impact compared to meat-heavy options. By featuring dishes that highlight sustainable ingredients, restaurants cater to eco-conscious diners while supporting local farmers and reducing the strain on the planet's resources.

Waste management is another crucial component of a sustainable business strategy. Many food establishments

are implementing composting programs to reduce food waste, which is a significant issue in the hospitality industry. In addition, reducing packaging waste is a top priority. Switching to biodegradable or reusable packaging for takeout orders and using fewer plastic products within the restaurant are effective ways to cut down on waste. Moreover, restaurants are increasingly adopting the practice of “nose-to-tail” or “root-to-stem” cooking, where every part of an ingredient is used, minimizing food waste and making the most of the resources available.

Energy efficiency also plays a vital role in sustainable restaurant operations. From energy-efficient appliances to optimized heating, cooling, and lighting systems, reducing energy consumption is essential for a greener business. Many restaurants are investing in renewable energy sources, such as solar panels, to power their kitchens and dining areas. Additionally, eco-conscious diners are more likely to support businesses that make visible efforts to reduce their environmental footprint by showcasing energy-saving practices in their marketing and operations.

Sustainable sourcing isn't just about food; it extends to the materials used within the restaurant itself. For example, restaurants can choose to use eco-friendly furniture made from recycled materials or sustainably sourced wood. Similarly, choosing non-toxic paints and cleaning products ensures that the entire environment is safe and eco-friendly. Even small changes, such

as switching to energy-efficient light bulbs or using water-saving fixtures, can make a significant difference over time. These efforts not only appeal to environmentally aware customers but also contribute to reducing operational costs in the long run.

As sustainability becomes a priority for more diners, transparency is key. Consumers are looking for businesses that are open about their sustainability efforts. This includes sharing information about sourcing practices, waste management strategies, and energy usage. Digital platforms provide an

The future of dining is one where sustainability is at the forefront, and businesses that embrace this shift are positioned to thrive in an increasingly eco-conscious world.

excellent opportunity for restaurants to showcase their commitment to sustainability. Many establishments now include sustainability goals and progress reports on their websites or social media, allowing customers to track the business's eco-friendly initiatives.

Staff engagement is also critical in implementing a successful sustainability-first business strategy. Employees need to be trained in sustainable practices, from how to reduce food waste to maintaining energy efficiency. Creating a culture of sustainability within the workplace ensures that

all staff members are aligned with the restaurant's goals and that sustainability is incorporated into every aspect of the business, from the kitchen to customer service. Empowering staff with knowledge and a sense of ownership can help sustain eco-friendly practices long-term.

Customer engagement is equally important in this journey. Eco-conscious diners appreciate when their values are reflected in the restaurant's practices. Offering sustainable menu options and highlighting these dishes on the menu or in promotional materials is an effective way to draw attention to a restaurant's eco-friendly offerings. Additionally, incentivizing customers to participate in sustainability efforts, such as offering discounts for bringing their own containers or promoting reusable shopping bags, can help build loyalty and increase repeat business.

Creating a sustainability-first business strategy requires a comprehensive approach that addresses sourcing, waste management, energy efficiency, and customer engagement. By prioritizing eco-conscious practices, restaurants and food service providers not only meet the demands of a growing market of eco-aware diners but also contribute to the overall well-being of the planet. The future of dining is one where sustainability is at the forefront, and businesses that embrace this shift are positioned to thrive in an increasingly eco-conscious world.



Barszcz with Uszka

(Beetroot Soup with Wild Mushroom & Porcini Ear-Shaped Dumplings)

By Katarzyna Satora

A traditional Polish dish, Barszcz with Uszka is a delightful combination of a vibrant beetroot soup and delicate ear-shaped dumplings filled with wild mushrooms and Porcini. The richness of the beetroot broth, combined with the earthy flavors of the dumplings, makes for a comforting and flavorful experience. Here's how you can make this dish at home:



Ingredients:

For Barszcz (Beetroot Soup):

- Thinly Sliced Beetroot - 500 gm
- Roughly Chopped Celery Stalks - 50 gm
- Roughly Chopped Carrot - 50 gm
- Roughly Chopped Parsnips - 25 gm
- Thinly Sliced Apple - 50 gm
- Leeks Sliced / Onion (cut into halves and roasted slightly over fire) - 25 gm
- Crushed Garlic - 2-3 pcs
- Water - 2 liters (to be reduced to 1.5 liters)
- Bay Leaf - Medium Piece
- Dried Marjoram - A Pinch (crushed between palms)
- Crushed Black Pepper - A Pinch
- All-Spice Powder - A Pinch
- A dash of White Vinegar
- A dash of Lemon Juice
- Salt - To Taste
- Spring of Parsley – For Garnish

For Uszka (Wild Mushroom & Porcini Ear-Shaped Dumplings):

- Dried Wild Mushrooms - 100 gm
- Dried Porcini Mushrooms - 50 gm
- Finely Chopped Onion, Sautéed till Caramelized - 1 No.
- Refined Flour - 250 gm
- Butter - 10 gm
- Water - For the dough
- Cottage Cheese - 50 gm
- Salt and Pepper - For Seasoning

Method:

For Barszcz:

1. Heat a pan, add the water, and bring it to a boil with all the vegetables, herbs, and spices. Simmer until the vegetables are cooked, and the broth has turned a rich red color.
2. Add seasoning and cover the pot to allow the flavors to incorporate fully.
3. Strain the soup and cook the mushroom dumplings in the beetroot broth.

4. Serve the soup piping hot, with the Uszka (ear-shaped mushroom dumplings) half-submerged in the broth and garnished with a sprig of parsley.

For Uszka:

1. Make a semi-hard dough by mixing refined flour, water, butter, and salt.
2. Soak the dried mushrooms in water to soften them, then chop finely.
3. Combine the mushrooms, sautéed onions, cottage cheese, and season with salt and pepper.
4. Roll out the dough into small balls and flatten them into circular discs. Place the mushroom mixture in the center, fold into a half-moon shape, and then bring the edges together to form the ear shape.
5. Boil the dumplings in the beetroot broth until they float to the surface.

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Katarzyna Satora



Candies as Brand Marketing: **How Candy Packaging Can Help Your Product Stand Out**

In the competitive world of consumer goods, brands are constantly looking for new and creative ways to differentiate themselves from the crowd. One often overlooked, yet highly effective method is the strategic use of candy packaging. While candies themselves may seem simple, their packaging can play a pivotal role in creating an emotional connection with consumers, boosting brand recognition, and increasing product visibility. The right packaging design not only draws attention but

also tells a story, communicates the brand's values, and enhances the overall customer experience. In this article, we explore how candy packaging can serve as a powerful tool for brand marketing and help a product stand out in a crowded market.

Candy packaging is often the first point of interaction between a brand and its potential customer. With so many products vying for attention on store shelves or online, eye-catching packaging can be the key to attracting consumers. The colors, typography, graphics, and materials used in the design can all influence a consumer's perception of the product. Bright, bold colors might appeal to a younger audience, while elegant and minimalist designs may attract more sophisticated consumers. By understanding the target market and aligning the packaging with their preferences, brands can create an immediate emotional connection that compels customers to pick up the product. This first impression can be crucial in driving impulse purchases and generating interest in the brand.

Packaging design is also a reflection of the brand's identity. It serves as a visual representation of what the brand stands for and can communicate the brand's story in a few seconds. For instance, eco-friendly packaging can appeal to environmentally conscious consumers, while a nostalgic design might resonate with those looking for a sense of familiarity and comfort. Limited edition packaging designs, especially during holidays

or special events, can create a sense of urgency and exclusivity, encouraging customers to purchase the product before it's gone. By crafting a consistent and cohesive visual identity across their candy packaging, brands can build stronger recognition, making their products instantly recognizable on store shelves or social media platforms.

The material used for candy packaging can also play a significant role in brand marketing. Sustainable, eco-friendly packaging has gained immense popularity in recent

Candy packaging is a powerful tool in brand marketing that can significantly impact a product's success.

years as consumers become more aware of their environmental impact. Brands that prioritize sustainability in their packaging not only contribute to a greener planet but also align themselves with the values of their environmentally conscious customers. Whether it's biodegradable wrappers, recyclable containers, or using less plastic, these packaging choices can differentiate a brand from competitors who still rely on traditional, wasteful materials. By making thoughtful decisions about packaging materials, brands can improve their reputation, foster customer loyalty, and stand out as leaders in sustainability.

Another way candy packaging can enhance brand marketing is through personalization and customization. Many brands now offer personalized packaging options where customers can add their names, messages, or even choose their own design. This strategy has proven to be effective in creating a unique and memorable experience for customers. Personalized candy packaging can be used for special occasions such as birthdays, weddings, or corporate events, allowing customers to feel more connected to the product and the brand. Additionally, when consumers share images of their customized candy packaging on social media, it generates organic marketing, extending the brand's reach to a wider audience and creating buzz around the product.

Candy packaging is a powerful tool in brand marketing that can significantly impact a product's success. By using creative, eye-catching designs, choosing sustainable materials, and offering personalized or interactive experiences, brands can ensure that their candy products stand out in a crowded market. The right packaging not only attracts consumers but also reflects the brand's identity, strengthens customer loyalty, and creates emotional connections that drive repeat business. As the candy industry continues to evolve, brands that invest in innovative and thoughtful packaging design will remain at the forefront of consumer minds, capturing attention and building lasting relationships with their audience.

Culinary Arts:

A Comprehensive Overview

By **Chef Sathish Kumar Somasundaram**

Culinary arts encompass the art, science, and craft of preparing food for consumption. Professionals in this field—chefs, cooks, and culinary specialists—use a wide range of techniques and skills in various settings like restaurants, hotels, and catering services. The key components of culinary arts include food preparation, cooking techniques, food safety, presentation, and menu development.

Food Preparation and Cooking Techniques

Culinary arts rely on both basic and advanced food preparation techniques. Essential steps like mise en place (organizing ingredients before cooking), knife skills, and marinating are foundational. Knife skills ensure precision in cutting, slicing, and dicing ingredients, crucial for professional presentation and even cooking. Basic techniques, such as peeling, grating, and seasoning, are used to enhance the flavor and texture of dishes.

Cooking methods vary from moist heat techniques like boiling, simmering, and poaching, which help retain moisture, to dry heat methods like roasting, baking, sautéing, frying, and grilling, which create rich textures and deep flavors. Some advanced techniques like sous vide and molecular gastronomy bring innovation to modern kitchens by enabling precise temperature control and creative presentations.

Culinary Skills

Culinary professionals must master a set of core skills to be successful. Knife skills are critical for efficiency and safety, while an in-depth understanding of ingredients helps chefs assess quality and seasonality. Knowledge of flavor pairing and balancing is essential to creating harmonious and appealing dishes.

Time management is another crucial skill, especially in high-pressure environments like restaurant kitchens. Chefs must efficiently multitask, prioritize, and time each stage of cooking to ensure dishes are served promptly and at the correct temperature. Creativity is at the heart of culinary arts, with chefs constantly experimenting with new ingredients, techniques, and global influences.

Food Safety and

Sanitation

Maintaining cleanliness and adhering to food safety standards is vital in the culinary profession. Chefs must understand how to prevent foodborne illnesses by practicing safe food handling, hygiene, and proper storage. Preventing cross-contamination, using separate cutting boards for raw and cooked foods, and keeping kitchens clean are key steps in ensuring a sanitary environment. Temperature control is also critical, as harmful bacteria grow between 40°F and 140°F, requiring chefs to carefully monitor the cooking, cooling, and reheating of food.

Presentation and Plating

In culinary arts, presentation is as important as taste. How food is arranged on the plate significantly impacts the dining experience, enhancing the perceived flavor and quality of a dish. Key principles of effective plating include balancing colors, textures, and portions. Chefs use techniques like stacking or layering ingredients and creatively drizzling sauces to add visual appeal. Garnishes, such as herbs or microgreens, provide a finishing touch, adding both flavor and visual interest.

Menu Planning and Recipe Development

Menu planning and recipe

development are critical aspects of culinary operations. A well-designed menu reflects the brand and style of the restaurant, catering to customer preferences while being operationally feasible. Chefs must consider factors like seasonality, ingredient availability, and staff skill levels when planning menus. Recipe development involves creating consistent, cost-effective dishes that maintain quality and appeal.

Different menu types, such as à la carte, prix fixe, and seasonal menus, offer flexibility for customers and operational control for the kitchen. Tasting panels and testing ensure that recipes meet desired standards, while proper documentation guarantees that dishes can be replicated consistently across different staff or locations.

Culinary Trends and Innovation

The culinary industry is constantly evolving with trends such as farm-to-table, plant-based menus, and global fusion cuisines. Chefs incorporate modern techniques, like molecular gastronomy, to create playful, experimental dishes. Presentation trends, such as deconstructed dishes or rustic, natural plating, emphasize the artistic side of food preparation. Staying updated with trends and continuously innovating helps chefs create memorable dining experiences.

Culinary arts combine creativity, technical skill, and a passion for food. Whether working in fine dining, catering, or bakeries, culinary professionals must continuously adapt to new trends, techniques, and customer expectations. As the culinary landscape evolves, innovation remains key to success in this dynamic and rewarding field.

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Chef Sathish Kumar Somasundaram



Cooking with Air: Techniques Using Pure Pressure and Flow

Cooking with air is more than just a trend—it's a technique that has changed the culinary world. Methods that use air flow and pressure, such as sous-vide, pressure cooking, air frying, and molecular gastronomy, have transformed how chefs and home cooks approach food preparation.

These techniques not only enhance the flavor and texture of dishes but also offer faster cooking times, healthier meals, and greater precision.

One of the most popular air-based techniques is sous-vide. This method involves sealing food in

vacuum-sealed bags and cooking it in a water bath at a precise, low temperature. While the water provides the heat, the air inside the bag plays a crucial role in retaining moisture and flavors. Sous-vide allows for perfect, even cooking without overcooking or drying out the food. It's ideal for meats,

vegetables, and fish, making them tender, juicy, and full of flavor. This technique has become essential in professional kitchens because of the precision it offers.

Another widely-used method is pressure cooking. A pressure cooker uses trapped steam to increase the pressure inside the pot, which in turn raises the temperature. This results in faster cooking times while preserving moisture and flavor. The high-pressure environment allows tougher cuts of meat, beans, and grains to cook in a fraction of the time they would otherwise take. Additionally, pressure cooking retains nutrients and enhances the flavor of dishes, making it perfect for rich, hearty stews, soups, and braised meats.

Air frying is another innovation that uses air to cook food with minimal oil. Air fryers work by circulating hot air at high speeds, creating a crispy texture on the outside while keeping the inside moist. This method mimics deep frying but uses up to 80% less oil, making it a healthier alternative. Air fryers can cook a wide variety of foods, including French fries, chicken wings, and even baked goods, with significantly less fat. They offer a faster cooking time compared to traditional methods and produce food that's crispy and delicious, without the excess oil.

In the realm of molecular gastronomy, chefs use air in creative ways to alter the texture and presentation of dishes. Techniques like foaming incorporate air into liquids to create light, airy foams that burst with intense flavor when

consumed. These foams can be made from a variety of ingredients, including broths, fruit juices, and even alcohol, providing a fresh and innovative way to experience food. The combination of air and flavor creates a unique sensory experience, transforming the eating process into something unexpected and exciting.

Air is also integral to steam cooking, which is a classic method used in baking. Steam is introduced into ovens to create a moist environment that helps dough rise before the crust sets. This technique is particularly

Cooking with air—whether through pressure, flow, or steam—has revolutionized modern kitchens.

important for baking bread, pastries, and even cakes, as it allows the dough to expand properly and form a light, airy texture. Steam helps form a crispy, golden crust on bread and pastries, while maintaining a soft, fluffy interior.

Techniques such as puffing and dehydrating also rely on air. Puffing involves exposing grains like rice or corn to hot air, causing them to expand and become crispy. This method is commonly used in making breakfast cereals, snacks, and puffed rice. Dehydrating uses air to remove moisture from fruits, vegetables, and meats. This process

concentrates the flavors and makes food shelf-stable. Dehydrated fruits like apples and bananas, as well as jerky, have an intense flavor and are perfect for snacking or adding to recipes.

In conclusion, cooking with air—whether through pressure, flow, or steam—has revolutionized modern kitchens. Techniques like sous-vide, pressure cooking, air frying, and molecular gastronomy offer both functional and creative benefits. These methods allow for faster cooking times, healthier meals, and enhanced textures and flavors. Whether you're making a perfectly cooked steak or experimenting with foams and air-infused liquids, cooking with air opens up new possibilities in the kitchen. As culinary innovation continues to evolve, the role of air will only become more significant, changing how we cook, eat, and experience food.

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Good Housekeeping in Casinos: Ensuring Cleanliness and Organization

By Shailesh Bhardwaj



In the dynamic and vibrant world of casinos, maintaining an impeccable standard of cleanliness, organization, and attention to detail is crucial. A well-maintained casino not only enhances the overall guest experience but also ensures a safe and welcoming environment. Good housekeeping practices are integral to creating a luxurious and inviting atmosphere that aligns

with the high standards expected in the hospitality and gaming industry. Below are some essential housekeeping practices tailored for casino operations.

1. Prioritize High-Traffic Areas

Casinos are bustling environments with continuous foot traffic. High-traffic areas such as the entrance, gaming floors, slot machines, and walkways should be cleaned

frequently to avoid debris, spills, and dust accumulation. Regular sweeping, vacuuming, and quick spill cleanup help ensure safety and a neat appearance.

2. Maintain Clean Gaming Tables and Slot Machines

Gaming tables and slot machines are focal points for guests. Wipe down machines regularly to remove fingerprints, dust, or grime.

Regularly sanitize table games and surrounding areas, including chips, cards, and dealer chairs, to ensure a clean, professional setting.

3. Disinfect High-Touch Surfaces Frequently

With guests constantly touching surfaces like door handles, slot machine buttons, and gaming chips, it's important to disinfect these high-touch areas frequently. Implementing a cleaning schedule and ensuring staff have the right sanitizing tools will help maintain a hygienic environment.

4. Offer a Fresh, Inviting Ambiance

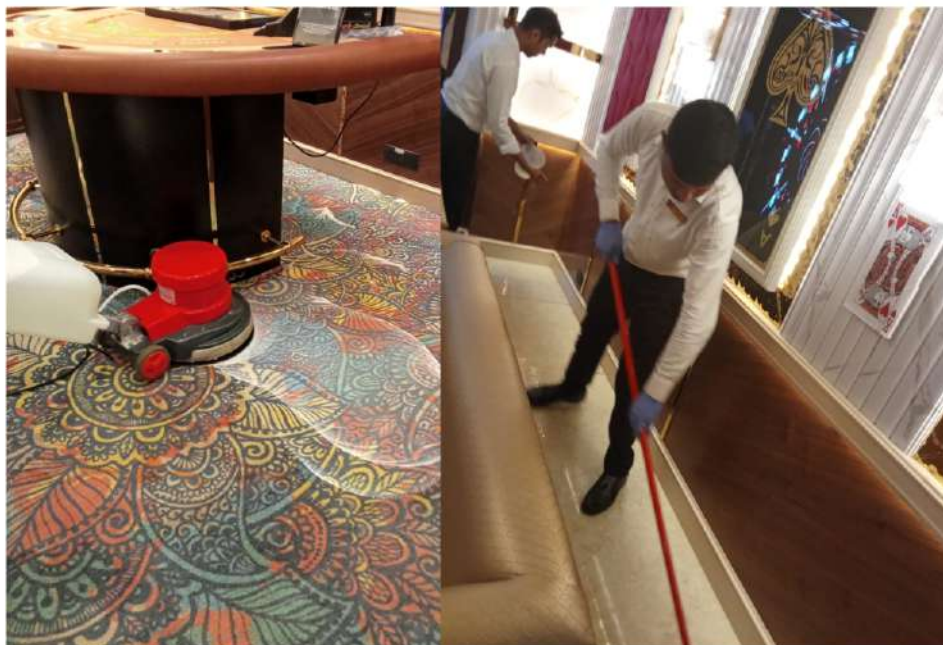
While casinos have their unique, lively atmosphere, maintaining fresh air and a pleasant environment is essential. Use air purifiers, replace air filters regularly, and consider adding plants or flowers to enhance the aesthetic without obstructing movement. This ensures a welcoming environment.

5. Focus on Restrooms and Public Areas

Clean restrooms are essential to guest satisfaction in any hospitality setting, including casinos. Ensure restrooms are regularly cleaned, stocked with supplies, and thoroughly sanitized. Public areas like lounges and waiting areas should also be spotless, reflecting the same level of care as the gaming floor.

6. Implement a Deep Cleaning Schedule

Deep cleaning is crucial in a high-traffic environment like a casino. Schedule regular deep cleans for carpets, upholstered furniture, drapery, and pressure-wash entryways and exteriors. Also, don't forget often-overlooked areas such as corners or behind furniture where dust accumulates.



7. Staff Uniforms and Appearance

Housekeeping staff should maintain a professional and polished appearance, as they contribute to the overall guest experience. Clean, pressed uniforms enhance the casino's image and reflect a high standard of service. Ensure staff are equipped with the necessary tools to perform their duties efficiently.

8. Ensure Safe and Accessible Entrances

The entrance is the first impression guests have when they arrive at a casino. Ensure the area is free of debris and dirt, with doors and glass panels wiped down regularly. Additionally, keep outdoor spaces like parking lots well-maintained to contribute to a positive guest experience.

9. Tidy Up the Casino Floors Regularly

The gaming floor is the heart of the casino. Ensure that machines, tables, and chairs are neatly arranged and free of clutter. Regular cleaning between busy hours and after each shift keeps the area welcoming and clean, maintaining a pristine environment for guests.

10. Stay Ahead with Preventative Maintenance

Beyond regular cleaning, it's essential to stay proactive in preventing maintenance issues. Regularly check for broken lights, malfunctioning machines, or worn-out furniture, and address these issues promptly to ensure a safe, pleasant, and functional environment.

By implementing these housekeeping practices, casinos can create a polished, well-maintained space where guests feel comfortable and enjoy their time. Effective housekeeping reflects the casino's dedication to providing a top-tier gaming experience while prioritizing safety, cleanliness, and comfort.

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Shailesh Bhardwaj



How Restaurants Are Incorporating Virtual Reality into Cooking Classes

Restaurants are embracing virtual reality (VR) to revolutionize cooking classes, offering an innovative and immersive experience that captivates food enthusiasts. By integrating cutting-edge technology, these classes go beyond traditional instruction, making cooking more interactive, engaging, and accessible for participants of all skill levels.

VR cooking classes provide participants with an immersive environment where they can learn techniques, recipes, and kitchen skills without the constraints of a physical classroom. Using VR headsets, participants are transported into a virtual kitchen that replicates real-world settings. This allows learners to follow step-by-step instructions, practice at their own pace, and even experiment with recipes in a risk-free environment. The tactile nature of VR ensures they can interact with virtual tools and ingredients as if they were in a real kitchen.

Restaurants are leveraging VR to attract diverse audiences. For

beginners, the technology simplifies complex processes by breaking them into manageable steps, complete with visual demonstrations. For seasoned cooks, VR offers the chance to explore advanced techniques, global cuisines, or collaborations with celebrity chefs, creating a

By incorporating virtual reality into cooking classes, restaurants are redefining the way people learn and interact with food.

unique learning experience. This inclusivity broadens the appeal of cooking classes, making them a sought-after activity for both individuals and groups.

Another advantage of VR cooking classes is the ability to transcend geographical limitations. People from different parts of the world can join a session hosted by a renowned restaurant without the

need for travel. This accessibility expands the restaurant's reach and opens up new revenue streams, especially as virtual events become increasingly popular.

Some restaurants are incorporating gamification into their VR cooking classes, turning the learning process into a fun and competitive activity. Participants can earn points, unlock levels, or compete against friends in cooking challenges, making the experience more engaging. This playful approach not only boosts participation but also encourages users to return for more sessions, fostering brand loyalty.

Restaurants are also using VR as a tool to highlight sustainability and cultural storytelling. Virtual environments can replicate farms, markets, or historical kitchens, offering participants a deeper understanding of where their ingredients come from or the cultural significance of specific dishes. This added layer of education creates a richer, more meaningful experience for learners.

While the adoption of VR in cooking classes is still evolving, the potential is immense. Restaurants investing in this technology are setting themselves apart as innovators in the culinary world. They offer not just a meal or a lesson but an unforgettable journey that combines learning, entertainment, and exploration.

By incorporating virtual reality into cooking classes, restaurants are redefining the way people learn and interact with food. This forward-thinking approach not only enhances customer engagement but also positions these establishments at the forefront of culinary innovation, ensuring they remain relevant in an ever-changing industry.



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