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FAIC

NEWS

VOLUME 5 | ISSUE 09 | JUNE 2022



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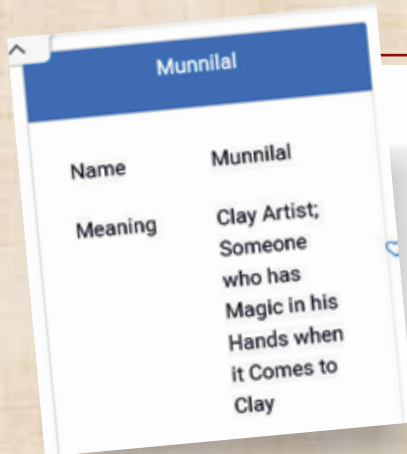
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VOLUME 5 | ISSUE 09 | JUNE 2022

The
Art
of Balancing the Indian
**Shaadi &
Seasons**

Go Flowered
with Interesting
PAKODAS
this Wedding

Monsoon Catering
Tips For The
**FAT INDIAN
WEDDING**





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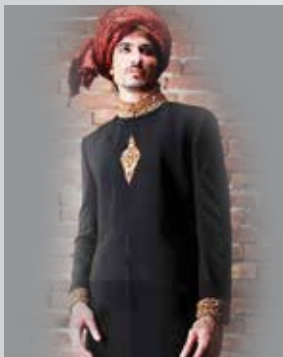
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Monsoon Showers Light Up F&B with caution

The month of June is all about rains, and happy times with loved ones. In India, most of our childhood would have traced up with messy rains, and plenty of snacks and parties. Well, that has not changed much after these years. In fact, the love to explore and the party has increased over the years. Except for a short break with the covid virus, our Desi culture is back into action.

The June edition will cover the various aspects that every hotelier, catering specialist, chef, and anyone dealing with the food industry should keep in mind, during the monsoons. Our theme this time is “Talk Monsoon: Striking the Balance between Weddings, Rains and F& B Business Scenarios. This special edition is season centric as we are in a phase where our business is coming back, but sometimes the monsoons may pose a few hitches.

We have enlisted topics that will help our readers to find light and build ideas from their existing resources. I have always heard that change is hard, but not impossible. With the monsoons, the festive parties, and the tourism gaining momentum, I strongly emphasize that we need to establish a balance between all these.

Find the balance in business; understand how you can maintain quality even if the climate dampens your settings. We have research and can help season your work with genuine insights. After the successful conduct of Aahar in April, our catering community has understood new markets. I recommend all to use such knowledge and build your customer base slowly.

I am indeed keen to witness all the FAIC members grow, learn, help, and exchange information so that all grow in a unified manner. Our hospitality services are one of a kind and that is why we have so much scope to grow. Keep growing and do not be dampened by the regulations and seasonal hitches that hit our industry. It will pass. See you soon at yet another edition of fruitful hospitality-based thoughts

Narendra Somani
President, FAIC

“Business prospers only when society changes with trends and preferences and not in a stagnant economy. So, move along with the entrepreneurial flow in the F&B industry.”



BALANCE THE GAPS WITH KNOWLEDGE

With the June Edition facing you, it is my pleasure to welcome every reader who is part of the FAIC magazine. We don't mean to move pyramids in life at one go. But little by little, I strongly believe the change will be positive. This time, our topic revolves around, "Talk Monsoon: Striking the Balance between Weddings, Rains and F& B Business Scenarios. It is all the world of food, food making, food catering, and the multiple external factors that affect the F&B industry and so on.

We don't live in solitude and sometimes, odd happening crack up our lifestyles and business. Here through our magazine shots, we aim to help our restaurants, hoteliers, and catering community find the light amid problems.

That said, our problem is the monsoons now and that needs a quick thought. The best part of this time is that our tourism industry has jumped up high and the monsoon can spoil the party ambiance and also the virus fears can come up again. But people are never going to get back into their homes again. They need to come out.

As part of the prestigious FAIC community, I sincerely like all readers to take note of our research that helps you to balance all the situations with ease. It is good to share your experiences with us as this will be a great platform for all to learn and embark on successful businesses.

In each of our pages, be the tips or the news sections, you have a lesson to learn and share. It means that problems can be great opportunities too. Learn innovative ways to sign contracts with your monsoon events, and still cater to the large crowds in the best possible way. Use technology and great packaging methods to your benefit and score high sales charts this year.

Just to end with a thought - Our culture loves to get back the good food, and festive spirits - so give it without a frown. If you serve well now, they will come back with more guests later.

Kirit Budhdev
Secretary, FAIC

“Balancing is an art to smile and move forward in spite of the diverse situations that hit you with no alarm.”



Scan the code to see a pav bhaji recipe with a twist



A legacy of taste made in India, for the world

Pav Bhaji- two words and one dish that are loved by foodies across India. From birthday parties to family get-togethers and even regular Sunday lunches, everything feels a bit more tasty when Pav Bhaji is on the menu. Suhana Pav Bhaji Masala celebrates this true love of Indian foodies with its authentic ingredients and awesome taste. Over 6 decades, Suhana Pav Bhaji Masala has led Pravin Masalawale's journey to becoming India's most loved food brand.

Back in 1962, Late Mrs. Kamalbai Hukmichand Chordia was driven by the love for serving taste to people, while Late Mr. Hukmichand Chordia, who knew the delicious taste by-heart, was driven by an entrepreneurial spirit. Together, they decided to ramp up their modest, home-based setup to serve the people of western Maharashtra with spices they would love. This kicked off the journey of Suhana.



India's favourite

From then till now, across 4 generations, Suhana has focused on delivering the much loved taste across India. In all this, Pav Bhaji has emerged as a favourite across Indian kitchens. While the dish has become a symbol of celebration, Suhana Pav Bhaji Masala has made sure that it is always on the menu in parties, Sunday special lunches and family get togethers. In fact, Suhana Pav Bhaji has become a kids' favourite. It has made it easier for caterers to serve this delicacy with Suhana.



From Mumbai to Kolkata and from Delhi to Chennai, a plate of Suhana Pav Bhaji is a part of the menu that makes celebrations more delicious. Every bite comes with the promise of "Mazaa aa gaya!"

The Suhana Pav Bhaji Masala is much loved because it delivers a taste that is trusted by even mothers across Indian households. Next is the aroma. The blended spices ensures that this aspect adds to the joy of feasting on Pav Bhaji for all age groups. And most importantly, its availability across India. Suhana Pav Bhaji Masala is high on demand across its retailer and distributor network, because of its extreme pan-India popularity.



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Like its every product, Pravin Masalewale manufactures the Suhana Pav Bhaji Masala at its world-class facility. A growing team of 1500+ employees works tirelessly across its 9 integrated plants to deliver the highest quality of spices in every single bite. With a Halal certified facility that also has reputed international certifications like ISO 9001: 2008 and ISO 22000: 2005, Suhana focuses on maintaining the highest quality standards.

A wide range of 213+ products is served by Suhana to food lovers in 60 countries across 5 continents. In fact, through its state-of-the-art production facilities, the company manufactures 1.1 Lakh kg of food items every single day.

A world of happiness through flavours

Suhana Pav Bhaji Masala continues to be the top pick across our network of 2 lakh retailers and 1500 distributors. It comes as no surprise that not only homemakers, but caterers also unanimously choose Suhana Pav Bhaji Masala to serve happiness to foodies at different occasions and celebrations. At Suhana, we're committed to deliver unending 'Mazaa Aa Gaya' moments with all our products, including the much loved Pav Bhaji Masala.

"I've been in the catering business for more than 15 years. Every time there's an order for Pav Bhaji, I've only used Suhana Pav Bhaji. In fact, people think it's our speciality."

Rajesh Sharma, Caterer, Bhopal

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Priya Joshi, Surat

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Mohan Patil, Solapur

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Cover Story



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**THE ART OF
BALANCING
THE INDIAN
SHAADI &
SEASONS**

Shaadis and rains are a wild combo that is romantic and hectic. See how one can balance and cater with the best smile by your side.

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This issue of FAIC News Magazine contains 36+5 pages cover

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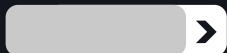
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Jharkhand Caterers Association (JCA) join hands with IHM Ranchi

Institute of Hotel Management Catering Technology and Applied Nutrition, Brambe, Ranchi an autonomous Institution under Department of Tourism, Art, Culture, Sport and Youth Affairs, Department of Tourism, Government of Jharkhand is first and only Hotel Management institute affiliated to National Council for Hotel Management, Ministry of Tourism, Government of India in the state of Jharkhand. After all the struggles and difficulties, the institute started in the year 2019 and in last three years, wherein two years were hard hit due to COVID-19 pandemic, overcoming from all these difficulties, IHM Ranchi has been successful in setting this example as a new upcoming, most admired and promising Hotel Management Institute in India awarded by GHRDC 2022.

Mr. Kamal Kumar Agarwal, President, Jharkhand Caterers Association visited IHM Ranchi for evaluation and certification of the second semester Term End Practical examination of students studying in



Craftsmanship Certificate Course in Food Production and Patisserie (Batch 2021-22). During this Mr. Agarwal discussed the emerging roles of Chefs and new trends related to the Catering Industry and shared his valuable thoughts to the students, which will help them to be a successful chef in future.

Mr. Agarwal also added that the Jharkhand Caterers Association (JCA) is planning to join hands with IHM Ranchi to help all the caterers from Jharkhand to understand the ongoing global trends related to Food Production and Services and subsequently the students of the institute will gain practical knowledge and experience of Caterers from Jharkhand to set new records in the field of Food Industry. Dr. Bhupesh Kumar, Principal of IHM Ranchi applauded this idea of Jharkhand Caterers Association (JCA) and told that through this alliance, IHM Ranchi will help to bring the desired changes in the perspective of how the market and service providers look towards catering business and its service quality. ●





Federation of All India Caterers is Organising
A Grand 4th Convention & Exhibition

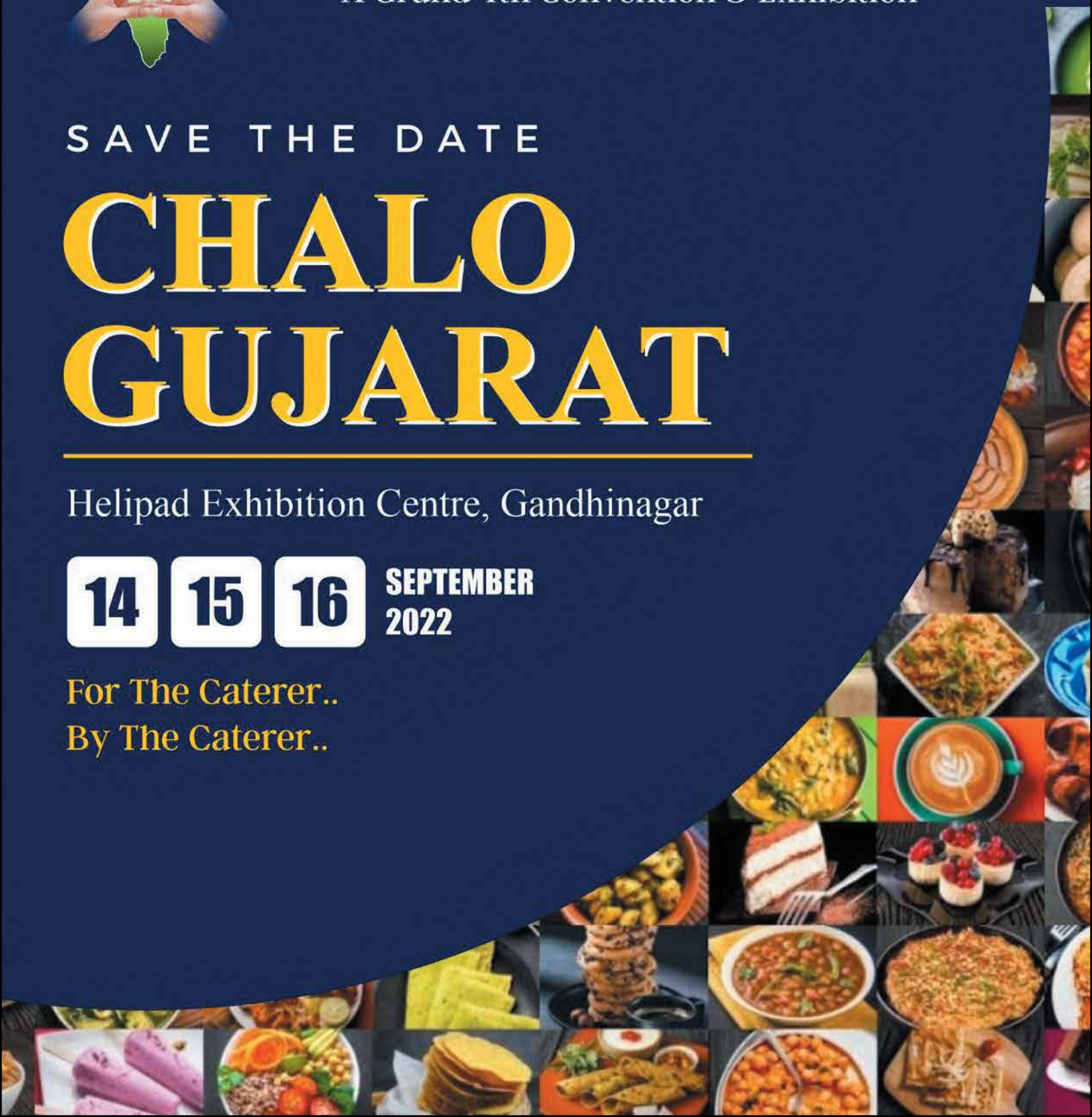
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CHALO GUJARAT

Helipad Exhibition Centre, Gandhinagar

14 **15** **16** **SEPTEMBER**
2022

For The Caterer..
By The Caterer..



For The Caterers... By The Caterers...

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FAIC - Organised for the Catering Industry pan India

Federation of All India Caterers (FAIC) is now a huge body with more than 5,000 members spread over 17 states of the country and increasing at a faster pace day by day. It has been formed 8 years back, with a long term vision for the catering industry of India. Catering Associations from across the country have joined the hands together to build a platform to learn, educate, support, promote & safeguard the interest of the caterers and to grow together. An immense support from all the regional/zonal associations has made it possible for the federation to take many initiatives for the growth of the industry and its associates. It's for the Caterers, by the Caterers.

After 3 major successful events of Conventions & Exhibitions at Ahmedabad in 2014, at Mumbai in 2016 and at Jaipur in 2018, now the 4th grand convention & exhibition is organised at Helipad Exhibition Centre, Gandhinagar, Ahmedabad, Gujarat between 14, 15, 16 Sept. 2022.

Salient Features of the Exhibition

- To be held from 14th September 2022 to 16th September 2022
- Foot-fall of more than 35,000 visitors from India and abroad including 5,000 registered members of FAIC is expected

The exhibition will provide an opportunity to the participants to exhibit their products and services to the most determining persons from catering and its associated industries from all over world. It will also give ample chances to meet, interact and exchange the idea about their product and services with most influential persons.

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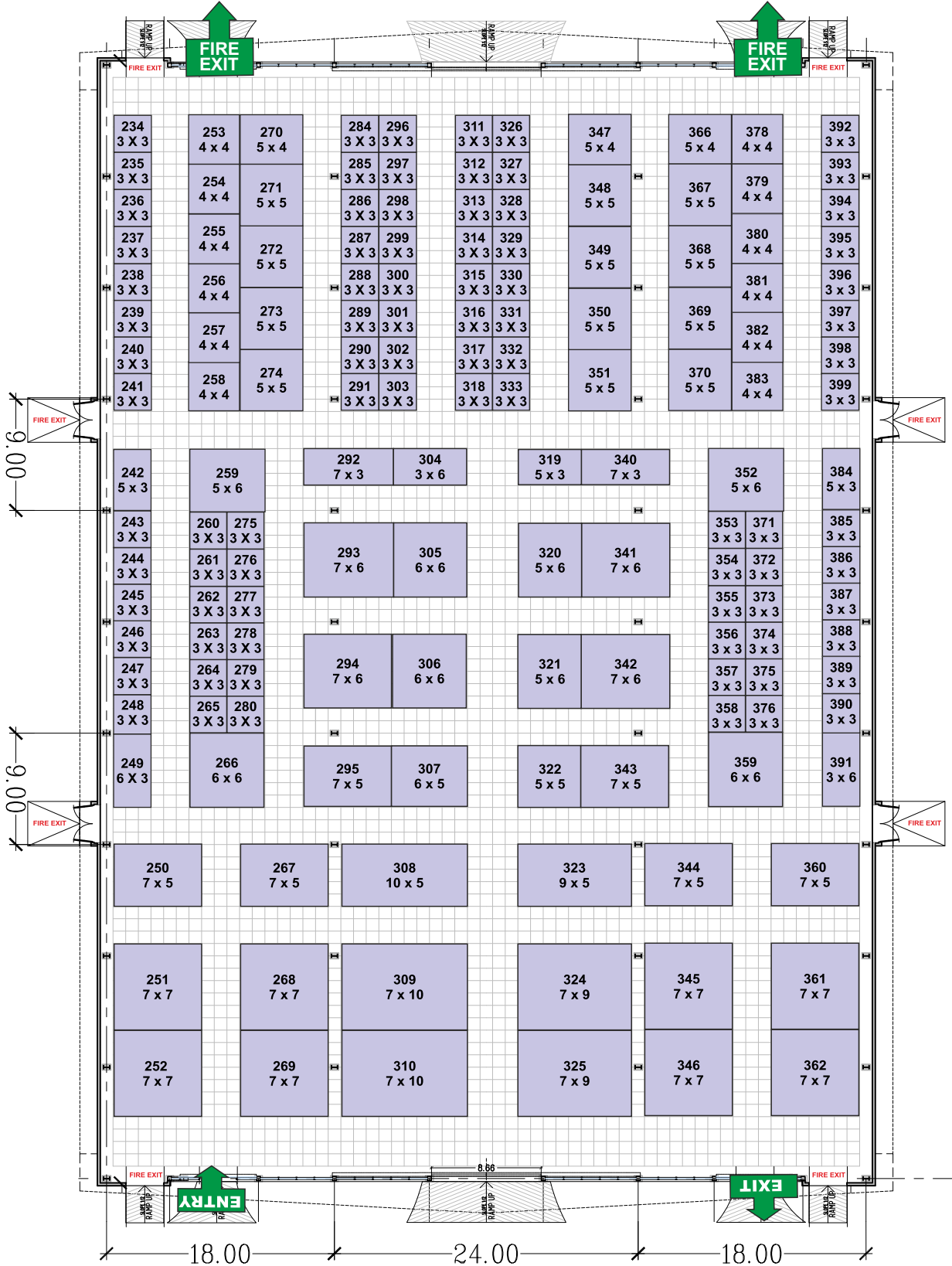
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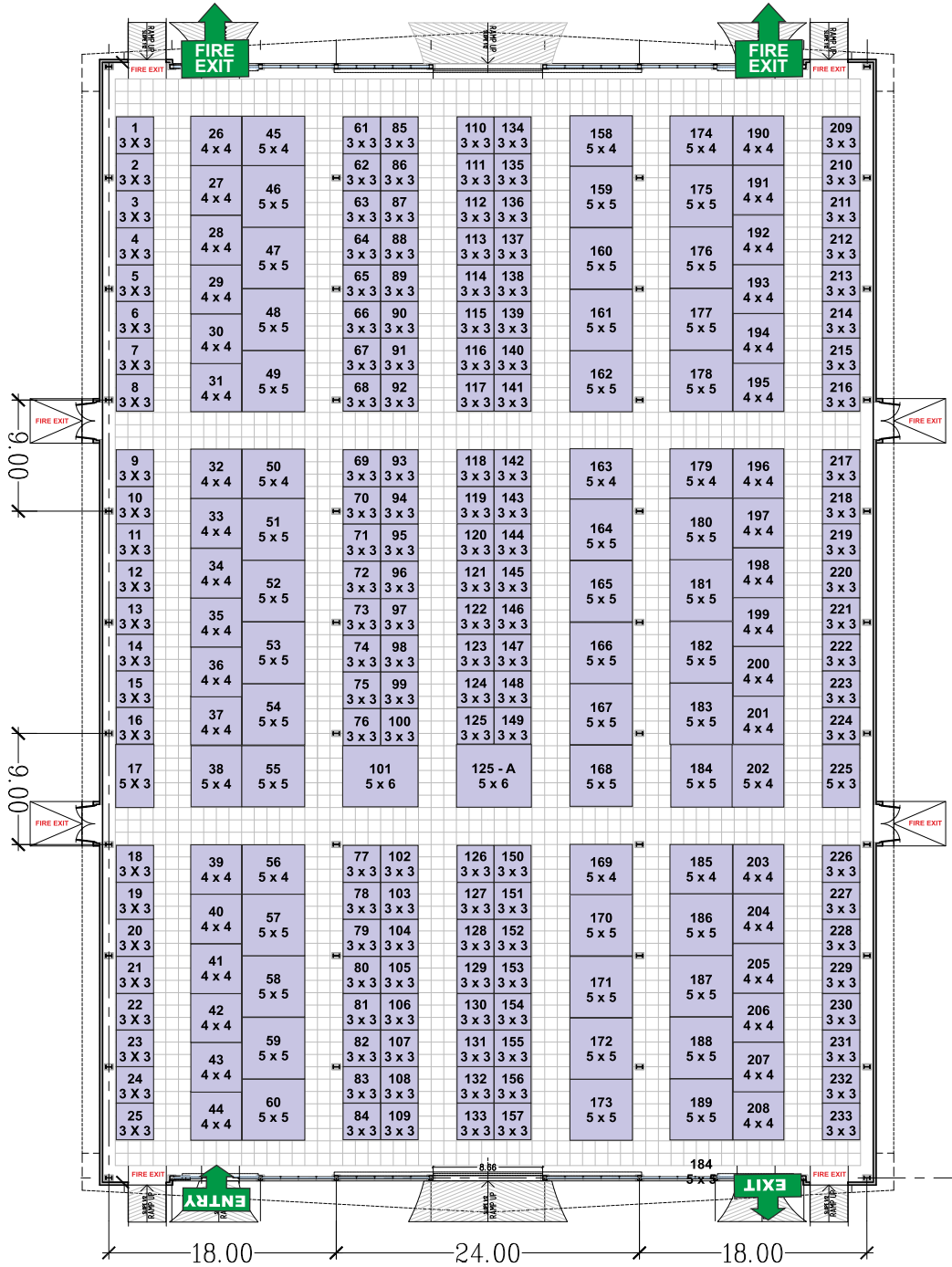
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4TH Convention & Exhibition

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The Art Of Balancing the Indian Shaadi & Seasons

Shaadis and rains are a wild combo that is romantic and hectic. See how one can balance and cater with the best smile by your side.



Every bride wants their wedding to be the best and as a caterer, we all ought to support that. For this, we need to know all the right ingredients that make that wedding moment special. This monsoon season, let's dwell on how to bring on a balance of how weddings and the chaotic Indian showers can be managed with grace.

Right after the pandemic when people are coming to normal, the F& B industry will surely experience a great deal of excitement. This of course is great news for all hoteliers and catering associations. This is a great comeback, especially for the ones who are meeting their relatives after so many months. So, when the guests hire a restaurant, or a hall and the event management company, make sure you run the show in style.

Of course, we do know that the comeback will reflect its own share of problems, but that does not mean – you cannot run the event, Stay focused, stay positive, and stay ready to bring on the best show after a long period of two years

For this, what do you need? This is where we will help you. Yes, you may be an experienced chef and a phenomenal experience, and that is great. But, with a reality check, we must understand that a wedding is not a masterpiece of a single piece. Especially if it is the Big Fat Indian wedding in pictures, there are so many people who have to play along with you. So, make sure that you have the right team to help you move forward.

MONSOON PLATTERS ARE UNIQUE

It is pouring hard and your guests need to keep fresh. Whether you have signed in for an intimate monsoon wedding, or a classy open-air wedding, it needs a lot of planning. Ideally, food plays a very big role. Make sure that you have a menu card that is fuss-free

and all ready to treat the guests in a smooth manner.

Did you know that the rains have ignited love in the air? So, choose basic Indian pakoras and samosas (in mini sizes) to start off the menu along with some spiced-up chai. After that, go in for a round of paneer kebabs along with some pani puri and great fruit drinks. The quantity is small, yet will hit the tastebuds with magic.

The best part is that they are great to have and move around while the couple is having a gala time with their families. It does not stain the attires and people have the freedom to enjoy food while they meet, dance, and have fun.

Have plenty of napkins, and don't let the sudden downpour spoil each plateful of delicacies'. For desserts, we would suggest having a mix of hot and cold desserts. For instance, you could have a counter serving fresh gajar ki halwa with a dollop of ice cream, and also some freshly baked fudge squares

with some ice cream. Or else hot jamuns are a great treat too. Use bowl-styled plates, that don't allow the food to slip off easily

PEAK RUSH MANAGEMENT

If it is the wedding season in the era of the millennials, then you can't miss the pomp and excitement. But if the rains seem to hover around, that would lead to frowns. So, stay on your guard and manage the peak hour of the wedding gathering very well. It is very necessary that team leads understand where the flow of service or the touchpoints will have a problem.

If staff needs a break, give them a 10 minute off as that will help to balance the stress of the peak hour. Give the guests an order of conduct like how the food will be served. You are here for service, so showcase your ethical values of service to guests and staff together

Make each event spectacular, as your next client may be assessing you in silence



WELCOME ETIQUETTES MATTER

This too is part of the training of the staff. If the rains have already come in early, you need more improvisations. Give your staff plenty of huge umbrellas to invite the guests and help them get comfortable. A small act will always be a quiet promotion for your hotel. You could easily enter the list of preferred wedding caterers if you showcase the right welcome etiquette.

TEAM TRAINING

No catering event or wedding program is perfect without training. Your staff needs to be taught what to expect and how to react to situations. For this, you need a Great team, who is well trained. Now, all these catering staff does not need to have years of expertise, but just good training. You can hire college boys who love to work part-time and earn a little bit of pocket money. Train them to be pleasant and follow an order of service. If they have issues, make sure that you have responsible team leads to guide them. Often catering companies and large companies pay no attention to such service staff.

But they are your front staff. Treat them with respect and they will treat



your guests with love too. When monsoons come, ensure that they have custom-made covered trays, plenty of umbrellas, and waterproof uniforms to wear.

SERVICE QUALITY

Just serving food is not what the F&B industry is about. It is about showing that you care for the customers. Especially, if you are holding a wedding during the monsoons, there could be a lot of issues like electricity

issues, unexpected winds, and water everywhere, and even the venue could have a splash and slosh occasionally. Make sure that you have the right equipment to keep the palace dry like vacuum cleaners and temperature control machines. Ensure that the lighting is perfect even as the moody clouds hover above the hall.

Take care to tell your staff to keep the washrooms clean, and provide enough towels and clean corridors so that people can spend time in your hotel in comfort. If you are a catering event, make arrangements with the venue managers to dispose of the waste safely and neatly. Supply proper splash-proof uniforms for the staff so they don't look messy in front of your guests.

RAINING? IT'S TIME TO IMPROVISE

Okay, suppose you agreed to an open-air catering event. Now it is the rainy season, so you need to improvise a bit. You need to make sure that the party books a venue where there are both outdoor and indoor spaces.

In case the rains come in, you can shift the food settings and reception party inside. Alternatively, you can also bring on a rain shield that is





PREPARE FOR MULTICULTURAL CUISINE

Expect a vibrant crowd from all parts of India and even abroad. So, tune your cuisine into something exotic and fit for all palates to enjoy. Overall, Although we have specified that the monsoon needs a touch of spice, you can use it in minimal. Next, add in seasonal dishes, like mango-based pickles, dal curries, mixed vegetable curries, and much more.

Have stuffed vegetables that use spices like paprika and garlic, so that even the foreign crowd will love your preparations. Ensure that you serve non-vegetarian dishes too, as there may be guests who love this diet too. Ask your wedding party for the tastes of the crowd before giving them the menu card. It is best to go cost-effective and custom-made, as the crowd will expect something great after years of social distancing life.

HYGIENE SHOULD BE THE MOTTO

When we cater, we need to keep hygiene on top of all criteria. Especially with the monsoon in the picture, you need to ensure that your cooking vessels, ingredients, spices, and cooking processes are maintained with utmost hygiene. Only this will help in maintaining your quality standards.

TO END

Monsoons are a yearly affair for us in India and we have had weddings in the past too. The only difference is that our guests are more cautious about health, cleanliness, and the virus fear. So, as a restaurant, event management company, or catering company, you need to assure them that you take care of their best wedding moments with a lot of care. That will help you to acquire more customers in the coming days. ●

transparent like glass, and cover the entire open space. It will look beautiful and the place will be lit with natural lights.

FOOD QUALITY

When the monsoon hit, there are chances that the shelf life of the food can spoil soon. So choose preservation methods that will keep the freshness of the food intact. For the main dishes like the gravies, you need to make it only at the venue to retain the consistency and aroma. Or freeze the mix, just one day before, so that you can save time.

It is best to go for dried and fried items that are lightly spiced and baked. You can skip the fresh salad counter, and instead bring on fresh salads with chaats for a change. People will love the spice kick during the monsoon.

KNOW THE VIBE

Understand the audience you need to serve for any wedding. In the case of monsoon weddings, they may be very particular about certain diets, if you have old people and foreigners in the crowd, have light dal curries, rice, roti, papads, and more veggies on the menu list. If you have a younger generation also on the guest list, have fusion dishes that include the Indian spices, but you can have more rolls, momos, and biryanis to add some luxury to each platter.

FLAMBOYANT THEMES

If you have a monsoon wedding, then do not settle for pastel colors. Now, is the time, for using bright, fresh, natural colors for the entire hall and open space settings. Let the monsoons get lively with a bright splash of color.



FEDERATION OF ALL INDIA CATERERS

STALL BOOKING FORM

FAIC GSTIN No : 27AAAF3128K1ZT | FAIC PAN No : AAAAF3128K

Date of booking:

Company Name:

Contact Person:

Designation: Tel:

Address:

..... Pin code:

Mob: Email:

PAN No: GSTIN No :

Details of the personal for marketing coordination:

Contact Person:

Designation:

Mobile: Email:

Booked by (FAIC representative details)

Name: Mob No:

Stall Details

Preferred Stall no: Area:

Advance Amount: Balance Amount:

(GST Extra as applicable)

Please Note: Kindly make additional refundable security deposit as per the guidelines

FASCIA Name:

We hereby confirm our booking at **FAIC Convention & Exhibition 2022** by paying the advance amount by

Cheque No/Draft No/ UTR No of INR drawn on..... bank.

The full balance amount shall be paid as per below schedule :

While Booking 25 % Advance of total deal 25 % of Total deal on or before 15th Aug 2022

Balance on or before 5th Sept 2022

(The advance amount will be accepted as per above schedule. For example: if the booking takes place after 15th August 2022, then exhibitor is requested to pay 50 % of the deal amount as per advance and balance as per schedule)

Refundable security deposit cheque details:

Cheque No/Draft No/ UTR No of INR Drawn..... Bank.

Please draw cheques / drafts/ NEFT / RTGS in favour of **FEDERATION OF ALL INDIA CATERERS**

Subject to Mumbai Jurisdiction

FAIC Bank Detail

Bank Name : **IDBI Bank** • Branch : **JVPD Scheme Branch** • A/c. No : **0748102000007368** • IFSC Code/ NEFT Code : **IBKL0000748**

For Stall Booking, Kindly Contact:

Bombay Office : 97696 44931 / 97696 44864

Kirit Budhdev
+91 98240 42006

Devendra Kotecha
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Sunil Sonkhiya
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Manish Thakkar
+91 98250 08081

sales@faic.in

Authorized signatory
(Office stamp mandatory)
(rules and regulations overleaf have been
read and understood)

Event organized by



Terms & Conditions Overleaf



FEDERATION OF ALL INDIA CATERERS

TERMS & CONDITIONS FOR PARTICIPANTS

- In these conditions the term "Promoter" means "Federation of All India Caterers".
 - In case of "Joint Ventures", howsoever described the Exhibitor is deemed to have obtained the consent of all the individual participants to all the conditions of this contract.
 - When payment for space is not made when due, the organisers reserve the right to charge interest on any overdue amounts at 15%. Any loss incurred to the organisers arising thereon must be paid by the Exhibitor.
 - Applications for space must contain details for the proposed exhibit and the names of any other company represented by the Exhibitor whose products are to be shown on or whose services are to be referred to on the stand.
 - The charge for space is exclusive of GST. It is based on current rates of pay, rent charges and exchange and will be subject to alteration in the event of any change therein. A notice signed by the organisers and sent by recorded delivery to the address on the application form shall be sufficient notice of such amendment to the contract which shall otherwise remain binding in all respects.
 - The organisers shall have full power to determine in every respect the allocation of area and position of space and they shall be entitled for any reason, which in their sole opinion is in the general interest of the Exhibition to vary the general layout or the situation and area of any particular stand, even if already allotted and the Exhibitor shall accept such new allotment of space in substitution of that originally allotted.
 - Upon receipt of this form a contract shall arise between the Organisers and the Exhibitor in terms of these conditions subject to variation as mentioned and the relationship of licensor and licensee shall immediately arise and continue between the organisers and the Exhibitor. In case of non-payment of any sum due or any breach of non-observance of any of these conditions by the Exhibitor, the organisers shall have full right to revoke his license and to re-enter up on the allotted space and may remove and exclude the Exhibitor without prejudice to recovering all monies payable hereunder, all other claims against him and damages sustained by the organisers.
 - Stall Bookings are on first come first serve basis. Payment terms to be adhered as per mentioned on the front side.
 - In the event of any Exhibitor committing an act of bankruptcy or if a limited company being wound-up, the contract with him shall be determined and all monies already paid shall be retained by the organisers.
 - Exhibitors may not assign, sublet or grant licenses in respect of any part of the space allotted to them or may not display advertisements of firms who are not incorporated in the stand.
 - Exhibitors will be totally responsible for the cost of restoring to its original condition any part of the land or structure occupied by them which has been altered or damaged in any way.
 - Exhibitors will be totally responsible for obtaining of the visas as maybe required to enable them, their servants, agents, representatives, invitees, or others to attend the Exhibition and in no event shall there be any claim for damages or otherwise against the Organisers in respect of any loss or expense relating there to.
 - The Organisers will not be responsible for the safety of any Exhibitor, property of any Exhibitor, or any other person, for the loss of, or damage, or destruction to same, by theft, or fire, or other cause whatsoever, or for any loss or damage, whatsoever sustained by any Exhibitor, by reason of any defect in a building caused by fire, storm, tempest, lightning, national emergency, war, labour disputes, strikes or lockouts, civil disturbances, explosion, inevitable accident, forcemajeure or any other cause not within the control of the Organisers, or for any loss or damage occasioned, if by reason of the happenings of any such event, the opening of the Exhibition, is prevented or postponed, or abandoned, or a building becomes wholly or partially unavailable, for the holding of the Exhibition. The Exhibitor will not be liable for third party claims arising from their own stand fittings, and for their proportion of the shell scheme and furthermore, for physical loss or damage of the basic shell scheme thereof to any extent available.
 - In no event shall the Exhibitor have any claim for damages of any kind against the Organisers in respect of any loss or damage consequential upon the prevention, or postponement, or abandonment of the Exhibition, by reason of the happening of any of the events referred to in Condition 13 or otherwise, or of the Exhibition Building becoming wholly or partially unavailable for the holding of the Exhibition, for reasons beyond the Organisers control, and the Organisers shall be entitled to retain all sums paid by Exhibitors, or such part thereof as the Organisers shall consider necessary. If in the opinion of the Organisers, by re-arrangement or postponement of the period of the Exhibition, or by substitution of another hall, or building, or any other reasonable manner, the Exhibition can be carried through, the contracts for space shall be binding upon the parties, except as the size and position, as to which any modification, substitution, or rearrangement they consider necessary shall be determined by the Organisers.
 - Stands must be properly manned and exhibits displayed during all the time the Exhibition is open to visitors. No exhibits may be removed before the end of the Exhibition without the written permission of the Organisers which will only be given in exceptional circumstances. All exhibits and stand fitting materials must be removed from the Exhibition Building within the period stipulated by the Organisers. The Exhibitor shall indemnify the Organisers against any loss by reason of delay or damage to the Exhibition Building.
 - The Organisers reserve the right to make an additional charge to each Exhibitor equal to any amount charged to them for any services supplied whether specifically ordered or not. The Organisers accept no responsibility for breakdown or failure of any of the services provided for, or in connection with, the Exhibition.
 - Breach of Contract and Withdrawal by the Exhibitor-Without prejudice to the rights and remedies of the Organisers in respect of any breach of the Contract on the part of the Exhibitor the Organisers may at their discretion allow the Exhibitor to withdraw from the Exhibition subject to the following conditions:
 - The Exhibitor must give written notice to the Organisers that he desires to withdraw and if the Organisers allow such withdrawal they will notify the Exhibitor of their decision in writing;
 - Any such notification by the Organisers to the Exhibitor will constitute a cancellation of the Contract subject to the payment of the Exhibitor to the Organisers of a consideration for release from the Contract;
 - The amount of such payment will be specified in the Organisers notification to the Exhibitor and will be that proportion of the space charges payable under the Contract specified in the second column below which appears beside the date in the first column below upon which the Organisers receive the notification from the Exhibitor.
- | DATE OF RECEIPT BY ORGANISERS
OF NOTICE OF WITHDRAWAL | PROPORTION OF SPACE
CHARGES PAYABLE % |
|--|--|
| Before 45 Days of booking | 50% |
| After 45 Days of booking | 100% |
- No refund would be given upon cancellation and would result in forfeiture of the same.
 - The organiser can exercise a change in the preferred location in a scenario where the exhibitor fails to adhere to the payment terms scheduled.
 - Upon payment of such amount to the Organisers by the Exhibitor (credit being given by the Organisers for all rental already paid by the Exhibitor) the contract shall be cancelled and neither party shall have any further claim against the other.
- The Organisers reserve the right to alter, add to, or amend any of these Conditions or not, the decision of the Organisers shall be final. No alteration, addition, amendment, or waiver to or of these Conditions shall operate to release any Exhibitor from his contract.
 - OCCUPATION COMPLETION OF SITE**
 - The Exhibitor undertakes to have the display ready before the opening of the Exhibition.
 - IN NO CIRCUMSTANCE WILL THE EXHIBITOR BE PERMITTED TO ERECTOR OCCUPY BOOTH OR SITE, IF THE PARTICIPATION FEE HAS NOT BEEN PAID IN FULL. Should an Exhibitor be prevented from occupying his site for this reason, all participation fees paid shall be forfeited, and the balance of the participation fee shall be recoverable forthwith by the Organisers as agreed, as liquidated damages. The Organisers shall be entitled to utilise the site which had been allotted to such Exhibitor in such manner as the Organisers shall think fit, and to recover from the Exhibitor any expenditure incurred in so doing.
 - CLEARANCE CERTIFICATE:** All Exhibitors are required to authorize an official from their organization to take possession of their shell/raw space, and furnish an indemnity Bond against damages and outstanding dues. They are also required to obtain a Clearance Certificate from Site/ Hall Managers Office on set-up day. The Hall Managers are authorised to refuse permission to any Exhibitor from occupying his stall/site if he is unable to produce the Clearance Certificate
 - AUDIO-VISUAL/EQUIPMENT/AND DEMONSTRATION-** The use of sound systems is permitted, provided that the sound is directed into the participant's exhibit, space, and that the sound is not objectionable to neighbouring exhibitors, in the sole judgment of Organisers to do so may result in immediate eviction of the participants from his exhibit space or such other remedies as Organiser deem appropriate. Organisers do not plan to provide any live or taped music during the exhibition. Any exhibitor planning to play any live or taped music in its booth must first notify Organisers in writing. Further, Organisers reserve the right to charge back to those exhibitors playing music any fees or other charges they are called upon to pay.
 - COMPETITION:** No Competitions or the like may be held without the written consent of Organisers.
 - FAILURE OF SERVICE:** Organisers will use their best endeavours to ensure the supply of the services from the Landlords and of those mentioned in the Exhibitor Kit, but they shall not incur any liability to an Exhibitor for any loss or damage, if any such services shall, wholly or partially, fail to cease to be available, nor shall the Exhibitor be entitled to any allowance in respect of charges due or paid.
 - Conditions of Payment: The Participation fee shall be paid by the Exhibitor as mentioned overleaf.
 - Services provided: Each stall will be provided with floor covering, partition panels, fascia, spotlights (number depends on area of the stall), one table, three chairs, one socket, one waste-paper basket. Any extra requirement will be charged for. The charges will be sent upon in the exhibitor manual or on request. While overall, cleaning of the exhibition hall will be the responsibility of the Organisers, the participants will be responsible for keeping their stalls clean and in good order at all the times. Arrangements will be made for providing general round-the-clock security. However, the Organisers will not be responsible for theft, pilferage, loss or damage of any materials, goods or properties belonging to the individual participant any time before, during or after the exhibition, for any reason or cause whatsoever.
 - Safety: Any machinery in motion capable of causing injury or death to either person or property must be installed in such a way, so as to provide full protection against claims, damages, costs, charges, expenses, Demands and legal action of any kind arising from injury or damage caused by such machinery. No inflammable material is to be stored at the site.
 - Particular attention is drawn to the relevant Safety Standards which must be strictly observed for any exhibits involving lasers or radio-active material, or which might provide noxious fumes or which make use of or display any other materials which may involve a danger to the health or safety of any person. No such materials may be brought into the Exhibition without the prior agreement in writing of the Organisers and also the Exhibitors or person responsible agreeing to indemnify the Organisers against any claim or actions arising from the use or display of such materials.
 - An Exhibitors Manual will be issued to each Exhibitor containing detailed instruction for the organization of the Exhibition. Further rules and regulations will be found therein and shall be deemed to form part of this contract and shall be binding on the Exhibitor. Additionally, the Organisers may at anytime make further rules and regulations, having immediate effect, in relation to any aspect of the Exhibition.
 - All disputes arising in connection with this Agreement shall be finally settled by a Sole Arbitrator, to be appointed by the Organisers, under the provisions of Indian Arbitration and Conciliation Act 1996. The place of the arbitration shall be Mumbai. Only the Courts at Mumbai shall have jurisdiction.
 - The Organisers will not be responsible for any infringing claim/action against the exhibitor.
 - The Exhibitor upon signing of this contract form fully realises and agrees to FAIC Convention & Exhibition 2022 being a trade show (Business Show) and therefore also agrees to the fact that children below the age of 16 years are not allowed to visit the show, this hold for children of Visitors & Exhibitors.
 - In case any Exhibitor wishes to take prior possession of their booth space, i.e. prior to the set up time allotted by the Organisers, it is the sole responsibility of the Exhibitor to contact the landlords of the venue and arrange for the same. The Organiser will not play a role in the arrangements of the same. Upon signing of this contract, the Exhibitor agrees to not pressurise the Organisers in any way for additional set up time. The organisers have no objection to the exhibitor contacting the landlord of the respective venue for any arrangements they wish to make internally. The Exhibitor, upon signing of this contract, also agrees not to hold back any funds due to the organisers under the pretext of securing additional days for set up.
 - All exhibitors need to have insurance of their goods, exhibits and third party insurance during the exhibition.
 - The Organiser is not responsible for taxation (GST/Octroi/Excise/Customs, etc.) or any other liability of any sale or commercial transaction made by Exhibitors during the exhibition.
 - Organiser shall have a right over all the photographs, the shoots (including, but not limited to the shoots for the exhibitors products/services which may also include the model for the shoot), product pictures, profiles, brands ("Items") submitted by the exhibitor to the Organiser - FAIC. Further the Organiser has the right to use the said Items as mentioned above for the promotion of FAIC forthcoming events, exhibitions, conferences and trade fairs at various places, for marketing the products and services of its clients and for any other promotional activities or otherwise as considered fit by FAIC. Further, the exhibitor agrees to indemnify FAIC, against any liabilities which may accrue to FAIC including but not limited to claims, demands, notices, suits, proceed ings made, served, instituted and/or pending by or against the exhibitor/FAIC, as a result of using the Items for the abovementioned purposes.
 - The exhibitor is requested not to harm the landlord's property in anyway by drilling or in anyway. Also take possession or vacate as per the Organiser guidelines.
 - It is mandatory to pay a security refundable deposit of 50,000/- by the exhibitor to the organiser before the commencement of the event. In the case where exhibitor has obeyed all the rules and regulations of the exhibition then the security deposit will be refunded by 10th November 2022.
 - The stall booking rates can be changed without any prior notice.
 - Participants will be provided with a receipt subject to realisation of the cheque.
 - Any Stalls Booked under Shell Scheme will get standard facilities. Any Additional requirement will be charged extra.
 - Set up of the stall to be completed by 09.00 PM on 13th September 2022.
 - Event timings are 10.00 AM - 7.00 PM on 14th & 15th September 2022 and 10.00 AM - 05.00 PM on 16th September 2022. The stalls will be made accessible each day at 9.00 AM only on the exhibition days.
 - All Exhibitors are permitted by the association to send their own Invitation card to any number of visitors provided they incorporate the Event Name very clearly.
 - The exhibitors/Visitors are not allowed to take the saleable goods/products out of the exhibition area during the exhibition days.

All communications to be addressed to:

FEDERATION OF ALL INDIA CATERERS

Flat No. 1, Ground Floor, Sumitra Sadan, Azad Nagar CHSL,
JVPD Scheme, NS Road No. 1, Vile Parle (W), Mumbai 400056.
Cell : +91 97696 44931 / +91 97696 44864 | Web : www.faic.in

Authorized Signatory

(with office stamp)

(Rules & Regulations mentioned are read and understood)



FEDERATION OF ALL INDIA CATERERS

ADVERTISEMENT FORM

FAIC GSTIN No : 27AAAF3128K1ZT | FAIC PAN No : AAAAF3128K

Company Name:

Contact Person: Designation:

Address:

..... Pin code:

Tel: Mob: Email:

PAN No : GSTIN No:.....

Booked by (FAIC representative details)

Name: Mob No:

Details of Advertisement Charges in souvenir

Ad Category	Ad Size		Amount
Back Page	Full Page	7.25" x 9.75"	INR 2,00,000/-
Inner Cover 1st Page	Full Page	7.25" x 9.75"	INR 1,50,000/-
Inner Cover Last page	Full Page	7.25" x 9.75"	INR 1,50,000/-
Inner Second Page	Full Page	7.25" x 9.75"	INR 1,50,000/-
Inner Last Second Page	Full Page	7.25" x 9.75"	INR 1,50,000/-
Before Index	Full Page	7.25" x 9.75"	INR 60,000/-
Other Pages	Full Page	7.25" x 9.75"	*INR 16,500/-
Other Pages	Half Page	7.25" x 4.75"	INR 10,000/-

Please send your Advertisement Open CDR convert to curve file.

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*Pay only INR 12,000/- (+GST) for full page, If Stall Is Also Booked. Stall No : Receipt No :

CD

Matter

We hereby Confirm our booking for the Advertisement in the souvenir by paying full amount of INR..... by cheque no /draft no/ UTR No. drawn on Bank.

Please draw cheques / drafts/ NEFT / RTGS in favour of **FEDERATION OF ALL INDIA CATERERS**

Subject to Mumbai Jurisdiction

FAIC Bank Detail

Bank Name : **HDFC Bank** • Branch : **Nirmala Convent School Road, Rajkot** • A/c. No : **50200005809234**

IFSC Code/ NEFT Code : **HDFC0001698**

For Booking Advertisement In Souvenir:

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+91 98240 42906

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Atul Mehta
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Paresh Desai
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souvenir@faic.in

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FEDERATION OF ALL INDIA CATERERS

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JVPD Scheme, NS Road No. 1, Vile Parle (W), Mumbai 400056.
Cell : +91 97696 44931 / +91 97696 44864 | Web : www.faic.in

Authorized signatory

(Office stamp mandatory)
(rules and regulations overleaf have been
read and understood)

Event organized by



Terms & Conditions Overleaf

PEAK HOUR AT RESTAURANT?

HERE'S HOW YOU MANAGE



Before you know it, our food lovers are back at our tables for tasty treats. So, how do we manage them and our staff effectively? Know it right here.

We love to see customers gushing in, but sometimes that could take a toll on our management skills. So, what do we do? Peak Time Solutions are on the way!

As the globe evolves toward omnichannel restaurant ordering, peak-time restaurant operations are becoming increasingly frequent. Customers may purchase their favorite dishes and items through any channel, including online, in-store, mobile applications, web-based browsers, third-party delivery service providers, and conventional call-in orders, using omnichannel restaurant ordering. Unfortunately, the surge of orders from these new channels will put significant strain on your company, perhaps overwhelming your team. Instead of attempting to handle each channel separately, use the following methods to keep your team under control and prevent the hazards of disconnected multi-channel orders.

OFFER NEW SERVICE OPTIONS

With dine-in services functioning at a reduced capacity if at all, it is critical that restaurants provide additional service choices to clients. Setting up outside eating, adding online ordering, giving curbside pickup, and delivery choices are all possibilities. Many businesses outsource their internet ordering and delivery to companies like DoorDash and GrubHub. This may save you from having to employ extra delivery personnel. However, since these organizations take a share of clients' charges, it tends to reduce your profit margin.

IMPLEMENT SOCIAL DISTANCING

Some restaurants demand social separation in order to provide dine-in services. This provides an additional motivation to implement a technique that decreases the danger of contracting COVID-19 for both workers and customers. Restaurants may impose social separation by eliminating or cutting off seating that places customers in close proximity to one another. Because most individuals don't appear to be particularly adept at gauging precise distances, adding ground markers may help people space out properly. But don't simply put them inside. You should set ground markers outside your restaurant where consumers will queue to enter. If your peak hours bring in so many customers that you can't fit them all inside, this will assist keep people safely outdoors as well.

DON'T BE LAZY

During busy business hours, it's easy to get complacent. There is more demand to move faster and service more people. But there's a reason people say "less haste, more

“Think beyond convention to meet customer satisfaction within your restaurant sales plans”

speed.” In addition to increasing efficiency, cleaning as you go will also keep everyone safe. Even during peak hours, maintain consistency in cleaning routines, social distance, and capacity requirements.

NEVER TURN OFF ORDERING CHANNELS

When managing peak-time restaurant operations, it is also critical to never disable certain food ordering channels. This does not imply closing off ordering channels during vacancies, but it does include putting policies and practices in place to decrease the physical pressure on your kitchen employees. The kitchen staff will be in charge of the actual labor, but it all comes down to effective communication and the use of technology to simplify the process of digital food ordering and informing the kitchen staff.

PARTICIPATE IN YOUR TEAM

Another basic component in managing peak-time restaurant operations is restaurant owners' involvement with their team members. In today's society, a disengaged manager will increase employee unhappiness and create a feeling of instability for both workers and management. This chasm adds to negative consumer experiences.



By being visible to your team and working together, you can establish rapport, increase satisfaction, and contribute to improved productivity.

RESTRUCTURE THE PICKING UP SPACE

Depending on your facilities, you may need to restructure the pickup area to minimize complications caused by orders building up. Meanwhile, delivery boys should be able to pick up orders in their own fashion, and clients should be able to receive their takeout orders at a counter if they want. Integration increases efficiency for firms that operate several restaurants by improving reporting. More information about your present operations enables restaurant managers to make educated decisions and effectively allocate workers.

FINAL WORDS

Restaurants rely on rushes and peak hours to make ends meet and generate a profit. However, it is critical to do so carefully. If you haven't already, consider adding more service alternatives. In your restaurant, enforce social distance. Maintain consistent rules and standards for health and hygiene. This will assist you in protecting the health and well-being of your consumers and employees. ●

5 *Tips To Perk up your Monsoon Hospitality*

A change in sales strategy is a must for every restaurant in India this monsoon season. The trick is to keep the rain and service in balance.



With the rains making their way, our hoteliers and event management establishments may fear a toss for their investments. However, if we can see the positive facts even under the gloomy showers, there may be an answer. After all, we have a business to run, and no rains or heat stroke should or can dampen our plans. So, let's head into some innovative thoughts on how even monsoons can churn in some awesome business for India this year.

It's no surprise that severe rain and bitter weather keep people away from restaurants. Still, we're human and hunger pangs are bound to strike. Over the years,

weather forecasting companies have found that marketing against certain weather patterns might help companies bring in customers even when it's cold or raining outside.

For a start, we would tell you to simply step into their shoes. What would be normal Indian professionals or youth love to have during a downpour? Hot, Hygiene, Tasty Lipsmackers, or even Cold Delights for the one who loves the cold! So, it's time to find answers to their cravings innovatively.

We are providing some guidelines to a restaurant to help them increase their business during the monsoon season most logically and cost-effectively. If you are an event management company or a perhaps five-star restaurant, these tips will prove to be useful for you every year. ●

1 ENTERTAIN WITH A WARM FEEL

During a downpour, you may have people idling at your doorstep. It signals great rains and great cravings! Having board games, good music, and novels on hand will not only keep customers entertained, but will also encourage them to purchase hot snacks? It's a little addition that will have a significant impact on total sales.

2 SERVE MONSOON SPECIAL FOODS

Each season has something unique to offer. The weather influences everything from seasonal fruit to how we serve our cuisine. Make the best of the season. If you notice our premium eateries offer monsoon special meals. There are various rain-specific cuisine things to look out for. These could range from loaded French fries to fried chicken, pakodas, and spicy gravies with Rotis. Take Chaayos, which is now serving kulhad pav bhaji and pakora baskets on its menu. Small pleasures like this capture people's attention during the rainy season.

3 PREPARE WITH UTMOST CLEANLINESS

The monsoon season seems to be the silent hub for flu, colds, coughs, and other illnesses. So, people hesitate to have food from outdoor events with the notion that such food may be unclean. You can change it with a bit of planning. Bread and other baked foods, for example, spoil faster than usual during the monsoons. Dairy products are as well. Make sure to prepare meals with utmost cleanliness to avoid harming your guests. Remember, a single bad experience can be a red flag to your reputation.

4 OFFERS AND DISCOUNTS ARE CROWD-PLEASERS

A discount means happy tummies and a great business. Many restaurants are now giving discounts ranging from 10% to 25% off online orders placed via Zomato, with certain restrictions such as a minimum order. You might also offer a package deal at a lower price. Request that your chef create monsoon-themed foods and combos that they may enjoy for a short time.

5 INTERESTING HOME DELIVERIES

It's pouring hard, and we all love to have some strong tea and snacks in India. So, get your mobile apps and give them special offers for a limited 5 hours every day. Plus, request them to add on a tip for our boys, People love to help for a good cause and let that be through food. Plus, train your staff to love their job as when the rains come in, it could mean more pay.



FEDERATION OF ALL INDIA CATERERS

MEMBERSHIP REGISTRATION FORM

NEW

RENEWAL

PHOTO

MEMBERSHIP NO. CITY STATE DATE

Company Name

Person Name

Designation Mobile No. Whatsapp No.

Address

Pincode E-mail

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

Licence (Any one Compulsory attach copy.)

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

Membership is Subject to Approval of FAIC Board.

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

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

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

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

Bank Name

Date of the Payment

For NEFT/RTGS :-

Bank : HDFC BANK

A/c. No. : 50200005809234

IFSC : HDFC0001698

MICR : 360240009

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

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

FOR OFFICE USE ONLY

NEW / RENEWAL

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

.....
Authorised Signatory



FEDERATION OF ALL INDIA CATERERS

PHOTO

Convention-2022 Registration Form

FAIC Membership No.:

Local Catering Association Name: Membership No:

CITY: STATE:

Company Name :

Person Name :

Designation: Mob. No.:

Address:

Pin Code: E-mail: Tel. No.

GSTIN:

Description	Convention Registration (per head)
Convention Fees for Every Member	Rs. 4,000/- + Rs. 720/- GST = Rs. 4,720/-
FAIC Membership Fees per Firm	Rs. 3,000/- + Rs. 540/- GST = Rs. 3,540/-

Please send the registration charges by cash/DD/NEFT in favour of
"FEDERATION OF ALL INDIA CATERERS"

- It is mandatory to fill-in this registration form.
- Firm must be registered as FAIC member.
- For registration of Each member, charges are Rs. 4,000/- + 720/- GST. For additional persons of the same business-firm, a separate form for each a fees Rs. 4,000/- + Rs. 720/- GST per person has to be sent.
- Convention registration fee includes entry-fee, 3 breakfast, 3 lunches, 1 gala dinner, 1 Dinner, 1 Gift, 1 Souvenir and 2 nights cultural and entertainment program. Transportation and accommodation fees are not included in this.

Draft / UTR No.:

Bank Name:

Date of DD/Transaction:

For NEFT/RTGS :-

Bank HDFC BANK

A/c No. 50200005809234

IFSC HDFC0001698

MICR 360240009

For queries, Pl contact:

Mr. Dipak Sanghvi, Co-ordinate Secretary +91 92275 11111

Mr. Chandresh Mehta, Jt. Co-ordinate Secretary +91 98240 42906

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

FOR OFFICE USE ONLY

Date of Receipt: Receipt No: Delegate No:

.....
Authorised Signatory

Go Flowered with Interesting Pakodas this Wedding

We love to fruit up the wedding season with interesting fried snacks. Take a quick peep into what you can add into your wedding starter this time



PUMPKIN FLOWER PAKODA

Pumpkin flowers have found a cozy place in our village cooking; Why not use them for a new Indian spicy fry this time. It will serve as healthy pakora in the wedding starter segment.

Serves 3

Ingredients

- 2 cups of chopped pumpkin flower
- 1 cup besan powder
- ½ teaspoon asafetida
- 1 teaspoon chilli powder
- 1 teaspoon amchur powder
- Salt as needed
- Water as necessary
- Oil for frying

Directions

- Mix all ingredients. Add water until you get a clumpy mix
- Heat oil in a deep pan
- Drop in bite size flower chunks into hot oil and fry until light golden.
- Serve with ketchup or mint chutney.

MIXED NUT PAKODA

Its nuts and that mean the savoury delight! Instead of this normal chaat and chivda, we have gone for a lovely nutty starter twist.

Serves 3

Ingredients

- 2 cups mixed chopped roasted nuts- almond, cashews, peanuts, walnuts
- 1 cup besan powder
- ½ teaspoon asafetida



- 1 tablespoon green chillies chopped finely
- 1/2 coriander leaves chopped finely
- Salt as needed
- Water as necessary
- Oil for frying

Directions

- Mix all ingredients. Add water until you get a clumpy mix
- Heat oil in a deep pan
- Drop in bite size nut chunks into hot oil and fry until light golden.
- Serve with ketchup or mint chutney.



MORINGA FLOWER PAKORA

Moringa is a super health food today. Your guest will love the way you value their health with celebrations.

Serves 3

Ingredients

- 3 cups of chopped moringa flower
- 1 cup corn powder
- 2 teaspoons tamarind pulp
- ½ teaspoon asafetida
- 1 teaspoon chilli powder
- Salt as needed
- Water as necessary
- Oil for frying

Directions

- Mix all ingredients. Add water until you get a clumpy mix
- Heat oil in a deep pan
- Drop in bite size flower chunks into hot oil and fry until light golden.
- Serve with ketchup or mint chutney.

UNRIPE BANANA PAKODA

Go bananas over the Indian unripe bananas. They are tasty, affordable and nutritious for any wedding.



Serves 3

Ingredients

- 2 cups thin banana slices (from about 5-6 small bananas)
- 1 cup besan powder
- ½ teaspoon asafetida
- 1 tablespoon green chillies chopped finely
- Salt as needed
- Water as necessary
- Oil for frying

Directions

- Mix all ingredients. Add water until you get a clumpy mix
- Heat oil in a deep pan
- Drop in bite size jackfruit chunks into hot oil and fry until light golden.
- Serve with ketchup or mint chutney.



JACKFRUIT PAKODA

It's sweet and chewy and voted as one of the best vegan options for a healthy snack.

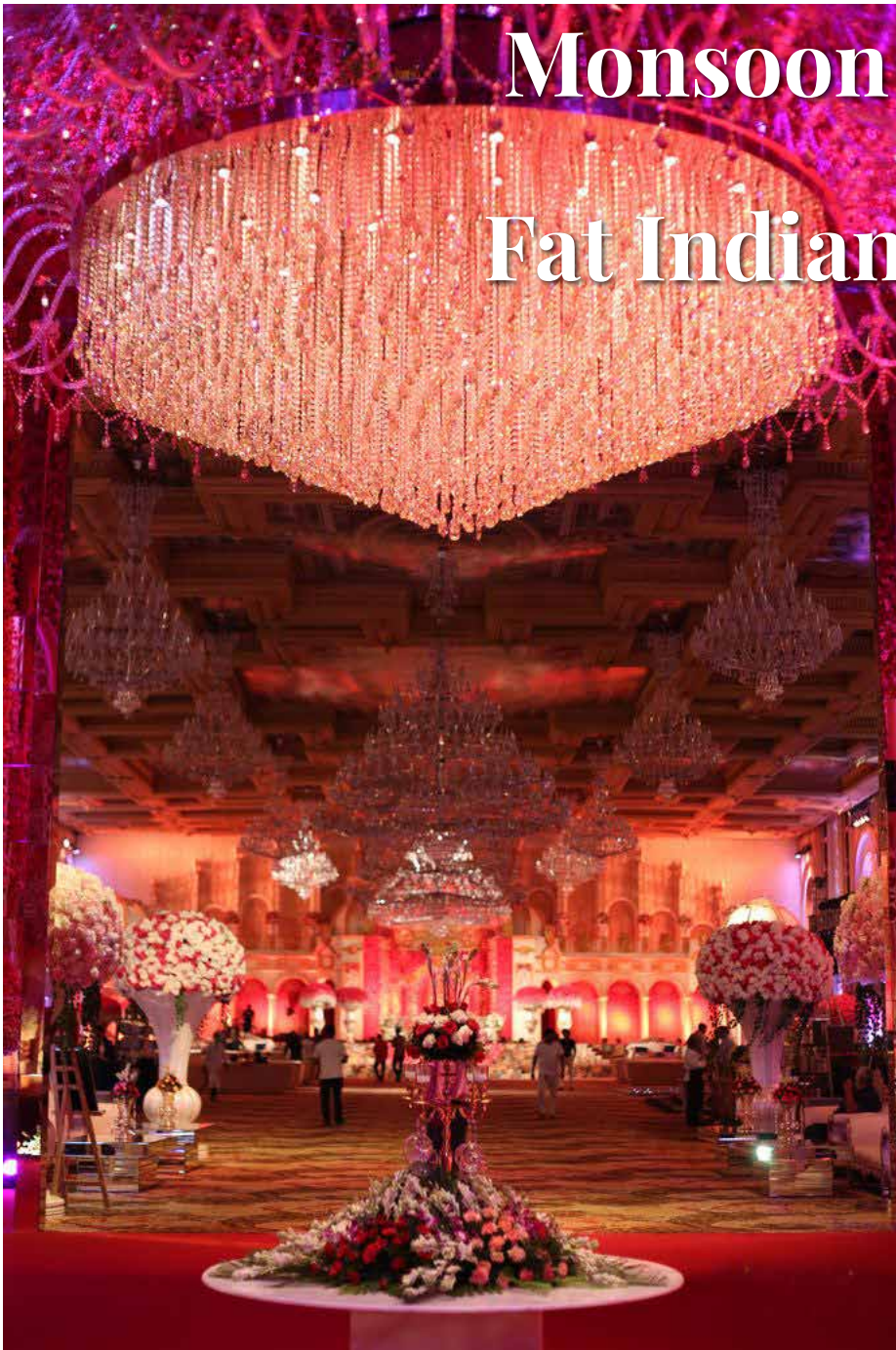
Serves 3

Ingredients

- 2 cups of chopped unripe jackfruit rings
- 1 – 2.5 cups rice powder
- 2 teaspoons coriander leaves chopped
- ½ teaspoon asafetida
- 1 teaspoon sugar
- 1 teaspoon onion powder
- 1 teaspoon garlic powder
- 2 teaspoons paprika powder

Directions

- Mix all ingredients. Add water until you get a clumpy mix
- Heat oil in a deep pan
- Drop in bite size jackfruit chunks into hot oil and fry until light golden.
- Serve with ketchup or mint chutney.



Monsoon Catering

Tips For The Fat Indian Wedding

Weddings are a glam take on the best moments of our life. Don't let the messy showers spoil your next big wedding event. We have tips for you!

mood is produced that cannot be replicated mechanically. Open-air wedding settings, in particular, are stunning, and there is no alternative to nature's splendor. To effectively manage and organize for the special demands of the monsoon wedding, you will want the finest catering services.

TIPS TO MANAGE YOUR MONSOON WEDDING

If you are planning a monsoon wedding, here are a few recommendations to help you better organize your wedding and make the most of this gorgeous and thrilling monsoon weather.

AVOID OPEN VENUES

In the event of a sudden downpour, open venues will be difficult to organize and manage. Monsoon weddings benefit from indoor

Monsoon weddings need a distinct kind of preparation in order to handle and address the challenges that arise. Monsoon weddings imply difficult weather and the ability to cope in the

event of unexpected rain. It's difficult to handle all of the plans without being influenced by the weather. Despite the difficulties, monsoon weddings have a unique appeal and are seen to be incredibly romantic. As a result of the chaotic yet extraordinarily beautiful weather, an exuberant

settings. Choose a site with huge glass windows, walls, and stunning vistas to simulate the atmosphere of an outdoor setting. Even if it begins raining, your visitors will appreciate the lovely setting and decorations.

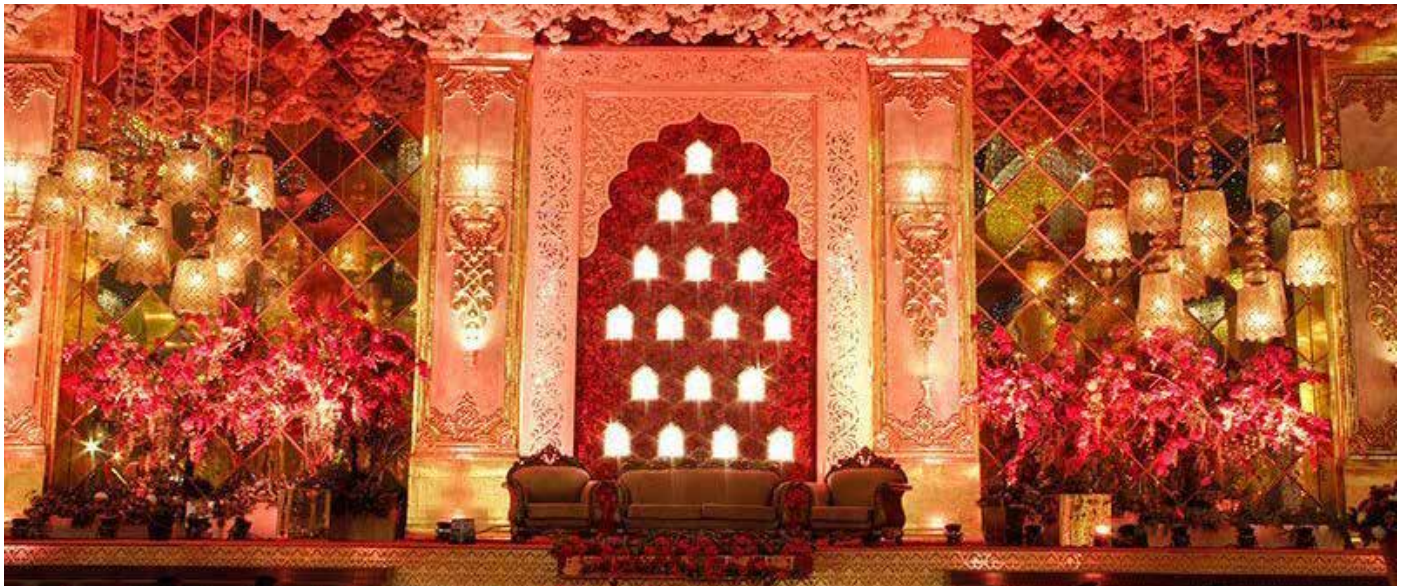
HIRE PROFESSIONALS

Wedding caterers and wedding

planners are professionals that have handled several weddings and have extensive knowledge in this industry. These individuals have received extensive training in dealing with last-minute problems and irritating visitors' outbursts. Their competence depends on quickly resolving difficulties in the event as you and your fiancée make commitments to be together forever.

FOCUS ON FOOD QUALITY

During the monsoon season, buffet catering should be done with extreme caution. Monsoons bring several food sensitivities, and many recipes are not monsoon-friendly. The usage of green vegetables, shellfish, and a large number of non-vegetarian recipes can trigger stomach trouble in your visitors. Maintain the quality of your diet as



Offer mess-free, hot foods, and a romantic ambiance for the entire crowd.



precisely as possible. Your catering menu should contain fresh, light, and healthful foods. Choose carefully which meal preparations will function best in this weather.

CONCLUSION

Use the aforementioned methods to make your monsoon wedding one to remember, unaffected by the weather but using the very finest essence of this season to make your wedding more gorgeous. If you are seeking wedding caterers in any part of India for your wedding event, you may visit them online. ●

SPEND FATHER'S DAY AT DOUBLE TREE HILTON GOA PANAJI

If treating your father makes him happy, let it be at the finest restaurant. Head for the lavish brunch spread at the Doubletree at Hilton Goa, Panaji. They have started off with their delectable array of tasty dishes that are appetizing and healthy.

Guests can try their signature dishes like the yakhni biryani, mezze bar, drinks, pork ribs, grilled delights and so much more. Plus, their dessert bar is filled with lovely sweets that are baked and displayed to perfection. You can indulge in light conversations with the top chefs and famous celebrities who make a point to visit the place.



STEP INTO VINTAGE MEALS AT SAHIB ROOM AND KIPLING BAR, MUMBAI



A world of ancestral cooking is where you can embrace the colonial-style cooking at the Dt. Regis Mumbai. Till the 19th of June 2022, you can enjoy some of the best unheard recipes that have made regal chefs famous in the past.

You will get a chance to enjoy curated traditional platters that are given flavor and shape with the right set of spices, and cooking processes. If you want to step into the royal colonial era, try visiting the venue. Try their Mangodi ke Shamanic, Langar Ki Dal, tikkas, kebabs, and lots more dishes to bring life to the old-time classics.

SPARKLING WATER – THE NEW GUILT-FREE BEVERAGE



Zenzi is the latest buzzword in the world of beverages. Founded by Aman Rastogi, Zenzi is all about providing people with guilt-free beverages that are great substitutes for plain water. His initiative picked up a trail when he found that people in India have only sugary soda-based drinks when they were thirsty.

This led to the formula of healthy, sparkling, flavored drinks that can be enjoyed at any time of the day. Irrespective of your age, one can stay hydrated without any calorie intake. The drink is pricey but Zenzi hopes to make people aware and build the customer base slowly. The product is meant to target health-conscious youth who can enjoy beverages with no guilt.

CHETTINADU STREET FOOD FESTIVAL BRINGS BACK THE TRADITIONAL DELIGHTS OF MADURAI

Every part of India is home to traditional, tasty delicacies. The event will take place from June 7- June 18, 2022, in New Delhi. It will help people understand the variety of preparations that define Tamilian cooking.

The main attractions were Badam Halwa, fish kozhambu, chicken, poratta bread, various spicy curries, and various foods. The Chettinadu cuisine is known for spicy foods and that is why people love to enjoy this due to the taste and freshness. This event will help catering communities learn more and treat their guests at a professional level. This royal platter will be great to showcase the south Indian cooking to a certain extent.



PYARO GARHWAL FOOD FESTIVAL HELD BY INDORE MARRIOTT HOTEL

From June 12, 2022, Indore Marriott Hotel will organize a ravishing 10-day food festival to let the world know about Uttarkhand food flavors. All the dishes are seasoned perfectly for the large crowd of Indian feat lovers. One can enjoy some authentic traditional dishes like the Jhangore ki Kheer, Gahat ki Dal, Teeter ki Meet, Mandwa ki Roti, and many more rare dishes.



The executive chef Shiv Parvesh is excited about the whole setting as after a long time, the entire team was able to come together to bring all the flavors of Uttarkhand onto each mouthful. This means that people from all over India and even foreigners can try this food with the best quality standards and also the true Uttarkhand hospitality.

THE MESSI-THEMED BURGER – THE LATEST ADDITION TO THE HARD ROCK CAFÉ MENU



It's burger time in Bangalore and this time, Hard Rock Café menu has been revamped with a touch of Lionel Messi. They have created a burger after the talked partnered campaigns with the Soccer hero Messi.

It reflects the taste of a real burger as per Messi's liking. The burger is big-sized, juicy, contains ten ingredients in the making, and is made of beef patties. Alongside, they serve it with saucy chorizo, provolone cheese, fried sweet onions, and a squeeze of sweet and hot sauce. The burger will be packed within a brioche hub and topped with lettuce and tomato slices.



6 Tricks to Restaurant Monsoon Hygiene

Monsoons are great in India, but food hygiene is a huge concern during this time. We have given insight into day-to-day hygiene practices that can be easily used.

Our prized moments like weddings, corporate meetings, and birthday parties need great food and hygiene too. So, take care that your catering staff handles each customer request with care.

In India, the summer heat is relieved by the monsoon season. Monsoons have the potential to infuse our surroundings with new life. There is a danger of several illnesses and infections, though. Maintaining food safety and cleanliness is a major challenge

during the rainy season. All kinds of bacterial infections may swiftly spread during the monsoon, which is ideal for germs. You can keep your food safe and clean throughout the rainy season by keeping a few things in mind.



1 Wash Vegetables Well

Vegetables may have small bug larvae in their crevices during the monsoon, so wash them well. During the monsoons, it is recommended that you apply a vegetable wash as an extra safety precaution.

2 Store Fruits And Vegetables properly

Refrigerated storage of fruits and vegetables is the best method for preserving them and preventing them from going bad. After washing, place them in paper bags in different compartments of the refrigerator and allow them to dry completely before storing. Keep an eye on them and remove any rotting produce if necessary.





3 Airtight Containers

It is believed that germs flourish in the monsoon because of the high levels of humidity. Stocking up on food and storing it in sealed containers helps keep it fresher longer. Glass containers, such as those used to store salt and sugar, ensure that their consistency will not be affected by moisture. Glass or stainless steel airtight jars may keep your food fresh and dry throughout the rainy season.

Maintain The Cleanliness Of Your Fridge 4

Mold can be kept at bay in refrigerators, reducing the likelihood of food spoilage. In contrast, a dirty refrigerator may lead to the growth of fungus or hazardous germs, which can have a severe influence on your health. Cleaning your refrigerator on a regular basis can help prevent food particles from being lodged in the refrigerator's corners. Refrigerator shelves may be easily cleaned with warm vinegar and baking soda solution. After cleaning your refrigerator's racks, be sure to thoroughly dry them. Keep a small bottle of baking soda in one corner of the refrigerator to decrease odour and absorb excess moisture.



5 Don't Leave Your Food Out In The Open

The monsoon rains in India are ideal for the development of fungi in our food because of the humidity in the air. Ensure that your food is stored in an airtight container or in the refrigerator at all times.

Dry Utensils 6

Using dry spoons and vessels for food is a quality safety measure. During the rainy season, our cooking condiments are already dampened by moisture. Condiments such as spices, flour, and salt may be damaged by even a little amount of moisture.



ALL GOOD THINGS COMES IN GOOD PACKAGE



FOR CHOCOLATES | CONFETIONARIES | DRY FRUITS | COOKIES

Century polymers is a world class manufacturer and the pioneer in the art of Polystyrene container manufacturing in India. We comprehends the value of innovation and work towards our processes and enhancing our core competencies.

