

NRAI RESTAURATEUR

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CLOUD KITCHEN AND FOOD DELIVERY SUMMIT 2024



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Association Welcomes its New Members

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Speakers

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Dear Members,

With your support and encouragement, this quarter has been exceptionally eventful for NRAI. We successfully launched the highly anticipated NRAI India Food Services Report 2024, with events held in Delhi, Mumbai, Bengaluru, Kolkata, Chennai, Hyderabad and Goa.

I am very grateful to all the members who participated in providing data and their expert inputs for the report. This significant report would not have been possible without the untiring efforts of the Steering Committee chaired by Nitin Saluja and Pranav Rungta. A special thanks to all our sponsors and partners for their valuable contribution.

I would also like to extend my congratulations to Chethan Hegde, Meghana Vakada, and the entire Bangalore Chapter Core Committee for organizing a highly successful Cloud Kitchen & Food Delivery Summit. With over 1,200 attendees from the ecosystem, the event was a great success and highlighted the thriving trends in our industry.

I am honoured to share that the NRAI Pune Chapter, demonstrating a strong sense of responsibility towards our community, has launched a crucial campaign to promote safe and responsible drinking across the city. Given the importance of this initiative, I would like to extend my heartfelt congratulations and gratitude to Praful Chandawarkar, Pranav Rungta, Saili Jahagirdar, and Ajinkya Udane for their efforts in tackling the current crisis faced by the industry in Pune.

Additionally, we successfully conducted the 'Democracy Discount' drive to encourage voter turnout in the general elections. This initiative offered special discounts on dine-in bills at participating restaurants across five chapters in Delhi, Noida, Mumbai, Bhopal, and Indore. We continue our advocacy efforts for the restoration of Input Tax Credit under GST, rationalization of licenses, and the development of a robust and fair E-Commerce Policy.



KABIR SURI
President, NRAI

We are actively engaging with concerned Ministries/Departments to expedite resolution on these issues.

Lastly, I invite you all to our largest summit of the year 'NRAI Indian Restaurant Summit' and the 42nd AGM of NRAI, scheduled for September 26th and 27th in Chennai. Please register yourself, and I look forward to seeing you all there.

Members are advised to ensure that all establishments are fully compliant as required under various rules governing our industry. This will further strengthen the industry in its growth and progress.

Your feedback is invaluable to us. Please share your suggestions with us at info@nrai.org or connect with the NRAI Secretariat.

Best Regards,

Kabir Suri

Kabir Suri
President, NRAI



CLOUD KITCHEN & FOOD DELIVERY SUMMIT 2024

3RD EDITION



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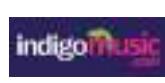
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The 3rd edition of the NRAI Cloud Kitchen and Food Delivery Summit held at The Lalit Ashok, Bengaluru on 26 June, 2024, was a huge success, with 40+ speakers and over a 1000 participants from all over the country being part of the biggest food industry event.

Deputy Chief Minister DK Shivkumar, inaugurated the summit by the traditional lighting of the lamp. He threw some light on how the hospitality industry is one of the most dynamic and fast paced businesses. He also said that his government is open to offer support to the industry in any way it can.



The Cloud Kitchen & Food Delivery Summit, hosted annually, brings together industry leaders, innovators, and stakeholders from the food delivery ecosystem to discuss the latest trends, challenges, and opportunities. The event provides a platform for thought-provoking discussions, insightful presentations, and networking opportunities.

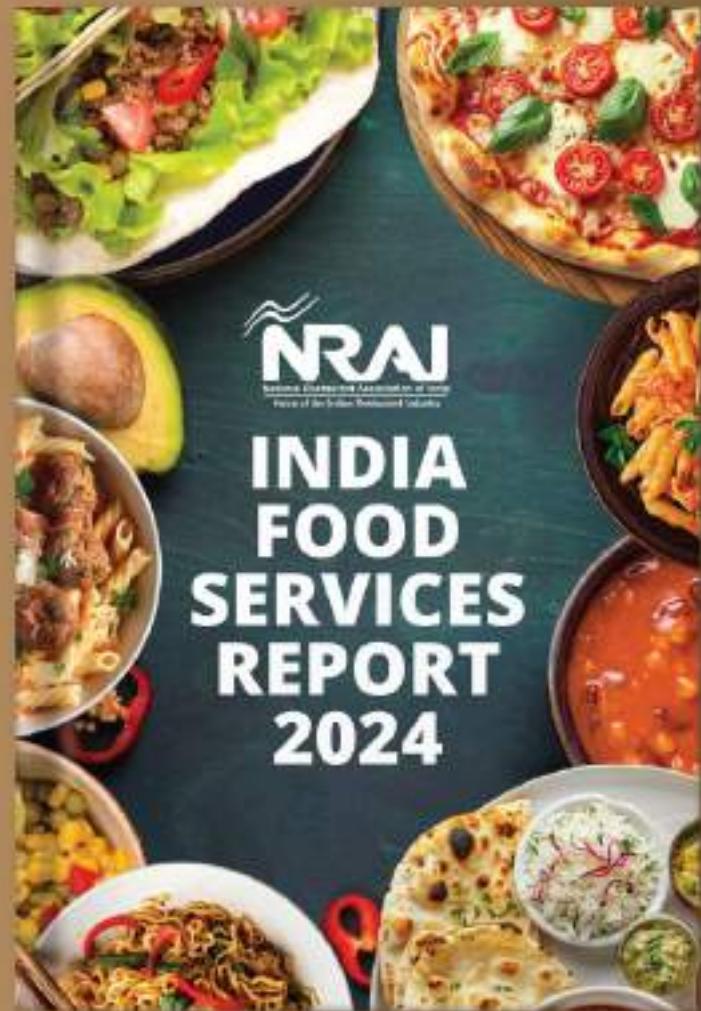
This year's theme was the intersection of technology and sustainability in food delivery. From cutting-edge tech solutions to eco-friendly packaging, the focus was on innovation, sustainability, and environmental consciousness to shape the future of food delivery. The keynote address was delivered by **Mr Sriharsha Majety**, Group CEO and Founder of Swiggy.

During the course of the summit, various restaurant owners participated in various panel discussions to share their knowledge and exchange ideas and learning's from their day to day experience. Some of the topics of discussion included branding and packaging, introduction of ONDC, trends in food delivery cuisines, the battle for order acquisition, how AI is going to disrupt the food business and how prepared the industry is etc. The final session also witnessed "The Food Fight" about fundraising for cloud kitchens.

The event ended with a music performance by Lagori Band.



LAUNCH OF



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NATIONAL RESTAURANT ASSOCIATION OF INDIA (NRAI) LAUNCHES INDIA FOOD SERVICES REPORT 2024

~Resulting from in-depth interaction with restaurants, meetings with over 140 plus CEOs and consumer research covering 5300+ people across 40+ cities in India~

- Food Services sector to grow by 8.1% CAGR during 2024-2028. Organized to Grow at 13.2%
- Third Largest Industry in India valued at 5.69 Lakh crores contributing 1.9% to India's GDP; Estimated to grow to 7.76 Lakh crores by 2028
- Tax contribution of 33,809 Crore in 2024, reaching 55,594 Crore by 2028.
- Second largest employer with 85.5 Lakh in 2024; estimated to increase by over 20% by 2028
- Organized sector to grow to 52.9% in 2028 from 43.8%; CDRs segment is the largest with 48% share
- India to be the 3rd Largest Food Services Market by 2028 overtaking Japan. 2nd Fastest growing Food Services Industry Globally after Brazil.
- Contributes 1.4% to GST collection.



THE NATIONAL RESTAURANT ASSOCIATION OF INDIA, THE VOICE OF THE INDIAN RESTAURANT INDUSTRY, LAUNCHED ITS LONG-AWAITED INDIA FOOD SERVICES REPORT 2024 (NRAI IFSR 2024).

Also, gracing the occasion with their presence were the Office Bearers of NRAI, **Mr. Kabir Suri**, President - NRAI, Co-Founder & Director - Azure Hospitality, **Mr. Sagar Daryani**, Vice President - NRAI, CEO & Co-Founder - Wow! Momo Foods, **Mr. Nitin Saluja**, Chairman, Report Steering Committee, NRAI, Founder – Chaayos and **Mr. Pranav Rungta**, Vice President - NRAI, Director – Curry Me Up, **Mr. Rahul Singh** Past President-NRAI, Founder & CEO, The Beer Cafe And **Mr. Anand Sharma** Director, Customer Development – PepsiCo India.

The 5th edition of the NRAI India Food Services Report provides an in-depth analysis shared by the industry stakeholders and consumer voices. The report delivers valuable insights into operational models and practices, investment strategies, dining trends, and sustainability efforts.

According to the NRAI IFSR 2024, the Indian Food Services Industry is estimated to be valued at Rs 5,69,487 crores as of FY24. It is projected to grow to Rs 7,76,511 crores by FY28, achieving a CAGR of 8.1% overall, with the organized segment expected to grow at a CAGR of 13.2%.

Kabir Suri, President, NRAI, Co-Founder & Director, Azure Hospitality said, “Despite the setbacks during the COVID-19 pandemic, the Food Service Industry in India is experiencing rapid growth. The sector directly employs 85.5 lakh people and contributes Rs 33,809 crore to the Indian Exchequer. The post-COVID recovery highlights the resilience of the industry, highlighting the need for the Government to recognize its socio-economic impact and take immediate steps to unlock the sector’s full potential.”



He further added, “*The primary objective of this report is to present these critical facts to both the Central and State Governments to enhance our economic contribution to India’s GDP and to serve as the most accurate and definitive source of information on the Food Services sector. I extend my gratitude to all NRAI members for their contributions to this report.*”



Speaking on the report, **Mr. Nitin Saluja**, Chairman, Report Steering Committee, NRAI and Founder, Chaayos said, “Over the past five years, the Food Services Industry has undergone significant change, with food delivery increasingly replacing home-cooked meals. This sector is crucial, providing livelihoods for many Indians and supporting those who have migrated to major cities in search of better opportunities, often lacking the time to prepare daily meals. Our report aims to offer unique and valuable insights to our members, establishing itself as the most credible source of information regarding industry size, segments, and growth opportunities.” He further added, “Additionally, it will serve as a guide for restaurant owners and operators, helping them understand key business drivers and boost their revenue. We also hope our Central and State Governments recognize the industry's concerns and take positive actions to accelerate its growth. I am honored to have led the research project for NRAI India Food Services Report 2024.”

Also, commenting on the occasion of the launch of the NRAI IFSR 2024 report, **Sagar Daryani**, Vice President, NRAI, CEO & Co-Founder, Wow! Momo Foods said, “The Food Services Industry in India is evolving rapidly, driven by one of the world's largest young populations, rapid urbanization, greater exposure, and high disposable incomes. Dining out and ordering in has become a popular choice for customers to spend quality time with loved ones, especially during late evenings and dinner times.”

Adding to it, he said, “*Our NRAI IFSR Report provides critical findings that serve as a definitive tool for effective strategies and planning. It facilitates better collaborative communication between business partners, investors, vendors, and supply chain providers. This report is essential for the Food Services Industry to gain the necessary support and recognition from the Government, ensuring consistent and sustained growth.*”

The food services industry has demonstrated remarkable resilience and recovery following the pandemic's impact, now experiencing several key trends. Consumers are increasingly investing in higher-quality and fine dining experiences, significantly influencing the industry. Moreover, social media platforms have profoundly shaped consumer demand. This report aims to be a credible source of information for all stakeholders, detailing the industry's size, segments, and growth opportunities. It will guide restaurant owners and operators in understanding the key drivers of business growth, helping them to increase their revenues profitably.



Democracy Discounts

- All Chapters

MUMBAI

NRAI Mumbai Chapter conducted a special drive called 'Democracy Discount' to boost voter turnout in the general elections by providing voters with a special discount of 20% on the total dine-in bill value at all participating Restaurants in Mumbai on 20th & 21st May, 2024.

Over 100+ Restaurants have participated in this initiative. As part of this campaign, all participating Restaurants offered a 20% discount on the total bill value to dine-in customers who were residents as per their voter ID and had cast their vote with an inked finger.

Rachel Goenka, NRAI Mumbai Chapter Head, said "The Democracy Discount initiative is our hospitality fraternity's way of encouraging citizens to go out and cast their votes. Mumbai as a city has always had such a great sense of community and I am thrilled that we have so many fabulous brands on board as part of the NRAI Mumbai Chapter."



NOIDA

NRAI Noida Chapter offered a 20% discount on the total bill for dine-in customers on April 26 and April 27, 2024. This special promotion was exclusively available to customers who were residents of the district, as per their voter ID cards, had cast their votes, and could show an inked finger. At least 50 major restaurants in Noida and Greater Noida participated in this initiative.

BHOPAL

NRAI Bhopal Chapter offered 15% discount to the Dine-in customers on 7th May, 2024.

INDORE

NRAI Indore Chapter offered 15% discount to the Dine-in customers on 13th May, 2024.

DELHI

NRAI Delhi Chapter offered a 20% discount to the Dine-in customers on 25th and 26th May, 2024. Many restaurant owners came forward and participated in the campaign.



INSIDER'S GUIDE TO F&B

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CREATING BALANCE: INCORPORATING INDULGENCE WITH HEALTH IN RESTAURANT OFFERINGS



GAURI DEVIDAYAL
DIRECTOR,
FOOD MATTERS INDIA PVT. LTD.
MODERATOR



SUDARSHAN
FOUNDER,
BAJO FOODS

As a part of its online series of Knowledge Sessions 'F&B Insider's Guide Powered by Petpooja', NRAI conducted a session on 09th April, 2024 titled as 'Creating Balance: Incorporating Indulgence with Health in Restaurant Offerings' with esteemed speakers- Gauri Devidayal (Director, Food Matters India Pvt Ltd), Sudarshan Gangrade (Founder & Director, Bajo Foods).

The discussion covered key points as follows:

- Creating a Health Menu Easily
- Healthy Indian breads
- Protein Products
- Gut Friendly Options

In order to view the informative session, please log on to Facebook/Youtube Channel of NRAI.

NATIONAL RESTAURANT ASSOCIATION OF INDIA SEEKS SPECIFIC ASSISTANCE IN THE FORTHCOMING UNION BUDGET TO STRENGTHEN THE RESTAURANT AND FOOD SERVICES SECTOR

NRAI has written a letter to the Hon'ble Finance Minister, Smt. Nirmala Sitharaman seeking certain policy & budgetary support to catalyse the pace of growth of the Indian Restaurant Industry

The Restaurant Industry is a significant contributor to the national economy. Apart from contributing significantly to the direct and indirect tax revenues, it is also one of the highest employment creators in India and will directly employ 8.5 million Indians in 2024. This level of direct employment in the sector is expected to accelerate significantly and reach 10.3 million people by 2028. The size of the food services sector is 33.5x of Indian Film Industry, 2.18x of the Hotel Industry and 1.26x of Pharmaceuticals Industry of India and is the third Largest Industry in India valued at INR 5.69 Lakh crores.

NRAI firmly believes that with the right policy and budgetary support in the upcoming budget, the sector will experience quicker growth. NRAI is confident that this will not only expand the industry but also create a significant number of employment opportunities in India.

With India set to be the 3rd Largest Food Services Market by 2028 overtaking Japan and the 2nd Fastest growing Food Services Industry globally after Brazil, NRAI humbly seeks the attention of the Hon'ble Finance Minister on the following issues, which will prove to be invaluable towards the development of the sector:

- Restoration of GST Input Tax Credit(ITC)
- Separate Food Services Ministry/Department
- Grant of Industry Status
- Rationalization of Licenses/NOCs
- Equitable & Fair E-Commerce Policy
- Reinstating Service Export from India Scheme (SEIS)
- Employee Welfare Plan
- Reduction of GST on Commercial Rentals (Revenue Share)
- Reduction of GST on Bagasse and Other Eco-Friendly Materials
- Targeted Subsidy Schemes & Access to Debt Financing for SMEs

Speaking on this, Kabir Suri, President of NRAI, said, “*The food service industry in India is experiencing rapid growth and holds immense potential. As a key industry, the sector contributes 1.4% to GST collection and is today the second largest employer in the country. In this budget, we are advocating for a single-window policy to expedite the process of opening and operating restaurants. Regarding GST, our industry currently does not receive input tax credit on expenses, and we are hopeful for a change in this budget to allow for input tax credits.*”

He further added, “*Additionally, we propose a dual GST policy of a 5% GST rate and a 12% GST rate with input tax credit. This approach would enable us to offset current expenses, increase capital expenditure, open more restaurants, and ultimately generate more employment and revenue for the government. I am hopeful that the Hon'ble Finance Minister will consider our requests to boost the growth of the industry. I believe that our proposal for a dedicated Ministry or Department for the Restaurant Industry could be a game-changer, leading to exponential growth in the sector.*”



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NRAI Chapters Updates

BENGALURU

Coffee MeetUp

NRAI Bengaluru Chapter organized a Coffee Meet Up on 3rd April, 2024. The Coffee MeetUp featured engaging discussions on current food trends, best practices in the culinary world, and exciting upcoming events organized by NRAI Bengaluru Chapter. Attendees had the chance to connect with like-minded individuals, exchange valuable insights, and foster new relationships within the food community.



Launch of NRAI India Food Services Report with Bengaluru Pullout

NRAI Bengaluru Chapter launched IFSR along with the Bengaluru Pullout on 11th July 2024 at Adda, 1522. Gracing the occasion with their presence were the Office Bearers of NRAI Bengaluru Chapter, **Mr. Chethan Hegde**, NRAI Bengaluru Chapter Head, **Ms. Meghna Vakada**, NRAI Bengaluru Co-Chapter Head, **Mr. Shakir Haq**, Director & CEO of NKP Empire Ventures, **Mr. Nikhil Gupta**, Co-Founder of The Pizza Bakery and Paris Panini, **Mr. Avinash Bajaj**, Managing Director, Truffles Hospitality, and **Mr. Mukesh Tolani**, Co-Founder & Director, PH4 Food and Beverages Pvt Ltd.



NRAI Chapters Updates

BENGALURU



The 5th edition of the NRAI India Food Services Report along with a brief report on the Food Services sector in Bengaluru provides an in-depth analysis shared by the industry stakeholders and consumer voices. The report delivers valuable insights into operational models and practices, investment strategies, dining trends, and sustainability efforts.

Chethan Hegde, NRAI Bengaluru Chapter Head, MD Whitehorse said, *"Bengaluru holds India's third-largest share of the organized Food Services Market, as highlighted by the NRAI IFSR Report 2024. Known as "The Pub City" of India, Bengaluru attracts a large population eager to explore its exciting food scene. However, the city's food service industry faces several challenges, including high real estate and manpower costs, restrictive operation timings, and a cumbersome liquor licensing regime. We hope our government addresses these issues and takes appropriate measures to ensure sustainable growth that benefits key stakeholders and the sector's workforce."*

Food Safety Supervisors Training

NRAI Bengaluru Chapter conducted Food Safety Supervisors Training on 23rd April, 2024 in Bengaluru with the member employees. 38 employees participated in the full day training.



NRAI Chapters Updates

BHOPAL

Member Mixer

NRAI Bhopal Chapter organized a member mixer on 18th April, 2024 at Farzi Cafe, Bhopal to discuss all current industry issues followed by Networking Cocktails. This event is also a Pre Opening Showcase of 'Farzi Cafe Bhopal' with a panel discussion on 'Future of F&B in B tier Cities?' with a speaker Mr Zorawar Kalra, Founder & Managing Director, Massive Restaurants Pvt Ltd.



Collaboration with SCOPE Global Skills University

NRAI Bhopal Chapter's most awaited **BBA in Hospitality and Restaurant Management in association with SGSU** is underway. Admissions have started and there are already some enrollments in the program. The university is aiming for at least 60 candidates.

NRAI Chapters Updates

CHENNAI

Knowledge Sessions on ONDC and How to Onboard Restaurants on ONDC

NRAI Chennai Chapter organized an event titled "Knowledge Sessions on ONDC and How to Onboard Restaurants on ONDC" supported by Magicpin on 25th April at The Raintree Hotel. The event was meticulously planned to provide restaurant owners and managers with in-depth knowledge about the Open Network for Digital Commerce (ONDC) and practical guidance on integrating their businesses into this revolutionary platform. The keynote speaker, Mr Marichi Mathur, Senior Vice President of ONDC, brought a wealth of expertise and insight, making the session both informative and engaging.



Marichi Mathur's keynote address was the highlight of the event, where he elaborated on the ONDC's vision and its transformative potential for the restaurant industry. He discussed the technical and operational aspects of onboarding onto the ONDC platform, emphasizing how it could enhance business visibility, streamline operations, and reduce dependency on traditional food delivery aggregators. Marichi's presentation was followed by a detailed Q&A session, where attendees had the opportunity to seek personalized advice and clarify their doubts, ensuring they left with a clear understanding of the onboarding process.

The evening also featured interactive sessions facilitated by experts from Magicpin Shivam Sindhwan (AVP Business) & Vishesh Manchanda (Regional Head South - Magic Pin). These sessions provided hands-on experience and practical tips on setting up digital menus, managing online orders, and leveraging Magic Pin as a platform for delivery. The collaborative environment fostered networking and knowledge sharing among participants, who were keen to implement these insights to grow their businesses.



Overall, the event's success highlighted the Chennai Chapter's commitment to empowering local restaurants with the tools and knowledge needed to thrive in the digital marketplace, supported by the strategic partnership with ONDC & Magicpin.

NRAI Chapters Updates

CHENNAI

SCALING SECRETS - Journey from 10 to 100



NRAI Chennai Chapter, in collaboration with YOURSTORY, orchestrated a transformative event titled "Scaling Secrets: Journey 10 to 100," under the auspices of the Tamil Nadu Government's initiative for startups. Held at the CMRL Building on May 21st, 2024, this event served as a beacon for budding entrepreneurs seeking insights into scaling their ventures to greater heights. With a stellar lineup of speakers and facilitators, including Shradha Sharma, Founder and CEO of YOURSTORY, Sivarajah M.D, CEO of Startup TN, and CK Kumaravel, Co-founder and Managing Director of Naturals Group, attendees were in for an enriching experience.

Shradha Sharma's keynote address set the tone for the event, offering invaluable wisdom gleaned from her journey in the startup ecosystem. Her insights into overcoming challenges, seizing opportunities, and fostering sustainable growth resonated deeply with the audience, inspiring them to embark on their own scaling journeys with confidence and determination. The event provided a platform for entrepreneurs to learn from the experiences of industry pioneers, gain practical strategies for scaling their startups, and forge meaningful connections within the vibrant Tamil Nadu startup community.



The interactive sessions, moderated by esteemed facilitators, fostered lively exchanges of ideas and best practices among attendees. Sivarajah M.D and CK Kumaravel shared their perspectives on scaling strategies, innovation, and resilience, drawing from their own experiences as successful entrepreneurs. Through real-life anecdotes and actionable advice, they imparted invaluable lessons on navigating the complexities of scaling a startup from 10 to 100. The event concluded on a high note, leaving attendees energized and empowered to chart their course towards exponential growth and success in the dynamic startup landscape of Tamil Nadu.

NRAI Chapters Updates

CHENNAI

Launch your BSE IPO/ SME IPO

NRAI Chennai Chapter hosted a highly informative and engaging event titled "Launch Your BSE IPO and SME IPO" On April 27, 2024 featuring guest speaker Vasan Paulraj from Pantomath Capital Advisors. The event aimed to demystify the processes and benefits of launching Initial Public Offerings (IPOs) on the Bombay Stock Exchange (BSE) and specifically catered to Small and Medium Enterprises (SMEs). Vasan Paulraj, with his extensive expertise in capital markets and IPO management, provided invaluable insights into the strategic considerations, regulatory requirements, and step-by-step procedures for successfully going public. The attendees, ranging from aspiring entrepreneurs to established business owners, found the session particularly enlightening as it addressed both opportunities and challenges in accessing public capital.



The event also featured a Q & A session, where participants had the opportunity to engage directly with Vasan Paulraj, posing questions about their specific concerns and scenarios. This interactive segment allowed for personalized advice and clarified common misconceptions about the IPO process. The NRAI Chennai Chapter ensured that the event was not only educational but also a practical guide for businesses contemplating an IPO, providing them with the knowledge and confidence needed to take this significant step. The success of the event underscored the Chapter's commitment to supporting local businesses in their growth journeys and fostering a more dynamic entrepreneurial ecosystem in Chennai.



NRAI Chapters Updates

CHENNAI

CSR – Animal welfare

NRAI Chennai Chapter recently collaborated for a significant CSR event focused on animal welfare, hosted by "Heaven for Animals." The initiative, themed "Water is more important than anything else on the planet," aimed to address the critical need for accessible water for animals and birds across the city. As part of this event, 2,500 free water bowls were strategically placed throughout Chennai to ensure that no animal or bird goes thirsty, especially during the scorching summer months. The initiative was a collaborative effort involving local volunteers, community leaders, and animal welfare activists who worked tirelessly to distribute and install the water bowls in various neighborhoods, parks, and public spaces.

The event not only provided immediate relief to countless animals and birds but also raised public awareness about the importance of water conservation and animal welfare. The tagline, "Water is more important than anything else on the planet," resonated deeply with the community, highlighting the fundamental necessity of water for all living beings. The success of the event underscored the NRAI Chennai Chapter's dedication to social responsibility and environmental stewardship. It also strengthened community bonds, as residents came together to support a common cause, ensuring that the city's animal inhabitants have access to one of life's most essential resources.



NRAI Chapters Updates

CHENNAI

Launch of NRAI India Food Services Report 2024 with Chennai Pullout

The National Restaurant Association of India (NRAI) has launched its long-awaited 'India Food Services Report 2024' along with the 'Chennai City pull-out'. On the occasion, **Chief Guest, Chef Koushik S (MasterChef India – Tamil)** unveiled the report.

Present at the launch were the Office Bearers of NRAI Chennai Chapter: Gandharv Dhingra – Chennai Chapter Head, Co-founder & CEO, Roll Baby Roll, Chennai Co-Chapter Head, R Balachandar, Director, Junior Kuppanna Kitchens Pvt Ltd, Secretary, Shriram Rajendran, Managing Director/CEO, Cassandra Foods Pvt. Ltd. (OPC), Jt. Secretary, Prasanna Ganesan, Partner, The Red Box, Treasurer, Rekha Dandey, Founder, Twisty Tails and NRAI Managing Committee member, Japtej Ahluwalia, Co-Founder, Pricol Gourmet.



The Chennai edition of the NRAI India Food Services Report provides an in-depth analysis shared by the industry stakeholders and consumer voices. The report delivers valuable insights into operational models and practices, investment strategies, dining trends, and sustainability efforts.

According to the NRAI IFSR 2024, the Indian Food Services Industry is estimated to be valued at Rs 5,69,487 crores as of FY24. It is projected to grow to Rs 7,76,511 crores by FY28, achieving a CAGR of 8.1% overall, with the organized segment expected to grow at a CAGR of 13.2%.



Chennai has experienced an impressive surge in the restaurant industry, driven by the city's dynamic population who increasingly enjoy dining out after a productive workday. In the organized segment, Quick Service Restaurants (QSR) lead with a substantial 38% market share, followed closely by Cloud Kitchens at 30%.

NRAI Chapters Updates

DELHI

ADVOCACY

- Delhi Police : Appeal to Joint CP Licensing on the issues of Renewal and grant of eating house registrations
- NDMC - The core team attended the NDMC meeting for giving inputs on the licensing portal.
- Excise - Representations were sent for extending TP dates, making all liquor brands available, extending time for submitting renewal documents, for ordering of liquor brands, a separate slot to be given on the portal for restaurants
- LG - NRAI was invited to the Launch of Public Amusement Portal by Shri Vinai Kumar Saxena, Hon'ble Lieutenant Governor, Delhi on 8th July at NDMC Convention Centre. Meeting was attended by 6 members of the core team.

Coffee MeetUp

NRAI Delhi Chapter organized a Coffee MeetUp on 25th April at Daryaganj Restaurant, Aerocity and was well attended by the members including Mr Rajeev Ranjan, Managing Director, McDonald's India – North and East who mentored the young members.



Food Safety Supervisors Training

NRAI Delhi Chapter conducts Food Safety Supervisors Training on 30th April, 2024 with 32 member employees. It was a full day training with lunch and tea coffee breaks.

NRAI Chapters Updates

GOA

Launch of NRAI India Food Services Report with Goa Pullout



NRAI Goa Chapter launched India Food Services Report along with Goa Pullout on 11 July, 2024 at The DoubleTree Hilton. The report was launched by **Shri. Suneel Anchipaka, IAS, Director of Tourism**. Also, gracing the occasion with their presence were the Office Bearers of Goa Chapter of NRAI, **Mr Prahlad Sukhtankar, Goa Chapter Head, Managing Partner, Good Eats Hospitality Services LLP**, **Akshay Quenim – Co-Chapter Head, Partner, Hospitality AQ Gastronomy Ventures** and **Rajesh Salgaonkar, Treasurer, Managing Partner, Miracle Eats**.

Shri. Suneel Anchipaka, IAS, Director Tourism and MD GTDC said, “The launch of the NRAI India Food Services Report 2024 marks an important milestone for Goa’s flourishing food and beverage industry. I extend my gratitude to the IFSR Steering Committee and NRAI for making this report, which highlights the notable growth of Goa’s dynamic food and hospitality sector and provides valuable insights into how increasing domestic tourism is driving the expansion of restaurant brands in the region. Our ongoing endeavour is to establish Goa as a premier destination for culinary excellence and vibrant hospitality.”

Prahlad Sukhtankar, Goa Chapter Head, NRAI, Managing Partner, Good Eats Hospitality Services LLP said, “Goa’s food and beverage market is experiencing significant growth, driven by high disposable income of residents. According to the NRAI India Food Services Report 2024, about 39% of the city’s population prefers to spend their time outdoors and enjoy weekend getaways. The market in Goa has witnessed substantial innovations and themes in cafes and restaurants despite faced a decline during the pandemic, it has since rebounded, with GSDP growing at a rate of 9.4%.”

According to the NRAI IFSR 2024, the market size of Goa’s Organised Food Services Industry is estimated to be valued at 1,940 crores and comes in at #12 amongst the top 21 cities in the organised food service sector. There are a total of 15,147 restaurants in the (Organised + Unorganised) Food Services sector in Goa with Casual Dining Restaurants leading the way because of customers preferring to dine-out to celebrate special occasions with their loved ones.

NRAI Chapters Updates

HYDERABAD

IFTAR Party

NRAI Hyderabad Chapter has organized an Iftar Party on April 3rd, which had a terrific resonance in the food community. Member organizations volunteered to put up an incredible feast for over 100+ restaurateurs who came in. A big thanks to all the contributors listed below:



- Flyberry
- The Great Indian Drinks
- Italian Express
- Sind Bakery
- Srikanya - Fusion 9
- Pista House
- Bawarchi
- Paradise
- Spicy Venue
- Hashi
- Euphoria Bakers
- Scoops

Ugadi Pachadi

NRAI Hyderabad Chapter celebrated Ugadi festival by making Ugadi Pachadi and mixing mango pickle on April 12th at Spicy Venue. This event was attended by the core committee members of NRAI Hyderabad Chapter as well as a few key food bloggers.



NRAI Chapters Updates

HYDERABAD

Launch of NRAI India Food Services Report with Hyderabad Pullout

NRAI Hyderabad Chapter launched NRAI India Food Services Report along with Hyderabad Pullout on 11 July at Avasa Hotel. The report was launched by Shri Duddilla Sridhar Babu, Minister for Industries and IT. Also, gracing the occasion with their presence were the Office Bearers of NRAI Hyderabad Chapter, Mr. Sampath Srinivas Tummalla, Chapter Head, Mr. Shankar Krishnamurthy, Founding Chapter Head, and NRAI National Committee member, Mr. Sandeep Balasubramanian, Co-Chapter Head, Ms. Kavitha Mantha, Secretary, and National Committee member, Mr. Faisal Tayabali, Joint Secretary, and Ms. Sarita Sarkar, Treasurer.



The 5th edition of the NRAI India Food Services Report along with a brief report on the Food Services sector in Hyderabad provides an in-depth analysis shared by the industry stakeholders and consumer voices. The report delivers valuable insights into operational models and practices, investment strategies, dining trends, and sustainability efforts.



"Hyderabad has become the fifth largest contributor to the growing food services industry, highlighting the city's vital role in shaping culinary trends and consumer preferences nationwide. This report not only celebrates our achievements but also outlines a strategy for sustained growth and innovation in the food services sector. We are excited to continue expanding Hyderabad's culinary landscape and invite more customers to experience our diverse offerings. With Hyderabad's distinct blend of tastes, aromatic spices, and mouth-watering dishes, this study not only celebrates our accomplishments but also determines a route forward for continued growth and innovation in the food services sector." - Srinivas Sampath, Hyderabad Chapter Head, NRAI, Partner – Sri Ravindra Foods.

NRAI Chapters Updates

HYDERABAD

According to the NRAI IFSR 2024, the market size of Hyderabad Food Services Industry is estimated to be valued at 10,161 crores and comes in at #6 amongst the top 21 cities in the organised food service sector. There are a total of 74,807 restaurants in the (Organised + Unorganised) Food Services sector in Hyderabad with Fine Dining and Casual Dining Restaurants together making up more than 50% of the preferred choice for eating out by families. This Report not only showcases Hyderabad's rich food culture, but also emphasizes the city's vital contribution to India's booming food services industry. Hyderabad's rich culinary tradition and culinary creativity continue to captivate food connoisseurs around the world.

The food services industry has demonstrated remarkable resilience and recovery following the pandemic's impact, now experiencing several key trends. Consumers are increasingly investing in higher-quality and fine dining experiences, significantly influencing the industry. Moreover, social media platforms have profoundly shaped consumer demand. This report aims to be a credible source of information for all stakeholders, detailing the industry's size, segments, and growth opportunities. It will guide restaurant owners and operators in understanding the key drivers of business growth, helping them to increase their revenues profitably.



Food Safety Supervisor Trainings

NRAI Hyderabad Chapter joined hands with GHMC and the Government to improve education on Food safety as well as raising awareness and conducting camps to help restaurants bring their certifications up to date. Chapter head Sampath Tummala had a very productive meeting with Mr. KMM Karnan, Commissioner for Public Health and Family Welfare and Mr. Ronald Ross, GHMC Commissioner on the same. This meeting was followed by a meeting of the larger community to present a checklist created by NRAI Hyderabad Chapter, to be displayed at member restaurants.

These productive meetings were followed up with health camps at various locations to help employees get health certification.

NRAI Chapters Updates

INDORE

Strengthen- Introduction to NRAI Indore Chapter

NRAI Indore Chapter organized a first ever event '**Strengthen- Introduction to NRAI Indore Chapter**' on 19th June, 2024 at Marriott Hotel, Indore.

The attendees had the privilege of learning from esteemed speakers who shared their expertise and insights in the culinary industry. The event was a remarkable gathering of food enthusiasts and professionals eager to connect and engage. The distinguished speakers at the event are **Mr. Pranav Rungta**, Vice President, NRAI, Director, Mint Hospitality, **Mr. Priyank Sukhija**, Chairman, First Fiddle Restaurants, **Mr. Prakul Kumar**, Secretary General, NRAI.



Each speaker brought a unique perspective and valuable knowledge to the event, enriching the experience for all participants. Their presentations covered a wide range of topics such as culinary trends, innovative restaurant management practices, and the future of the food industry in Indore.



NRAI Chapters Updates

KOLKATA

Learning & Development event

NRAI Kolkata Chapter organized a Learning and Development event on 7th May at Drunken Teddy followed by Drinks & dinner to elevate the skills, inspire and enhance professional growth among the fellow members.

This comprehensive event brought together industry experts- **Ms Gauri Devidayal (Co-Founder and CEO - Food Matters Group, Restaurateur, Author, Podcaster, TEDx Speaker)** and **Mr Murali Krishnan (Co-founder & CMO at Wow! Momo Foods)**, and passionate restaurateurs for an evening of engaging workshops, insightful presentations, and invaluable networking opportunities, leaving participants inspired and equipped with new strategies for their professional growth. Ms Gauri Devidayal covered 'Building successful restaurants' while Mr Murali Krishnan focused on 'Decoding delivery' for the restaurateurs.



Attendees were captivated by the exploration of emerging trends, innovative practices, and the evolving landscape of the industry. The event saw a massive participation of 200 plus members, making it a huge success.

The evening opened with the key-note speaker Mr Ashish Vidyarthi, an Actor, Motivational speaker, Travel & Food Vlogger and Comedian, addressing the gathering and sharing his life experiences while cracking up the audience too, this was followed by the knowledgeable sessions.

NRAI Chapters Updates

KOLKATA



The major highlight of the event was the launch of the first edition of NRAI Kolkata Chapter quarterly Magazine- 'toasted' which received a phenomenal response post its launch. The magazine aims to give an insider's perspective on India's F&B ecosystem. And is an attempt to bring out the different aspects of the restaurant industry, by the restaurateurs and for the restaurateurs.

NRAI Kolkata Chapter collaborated with Business & Beyond 2024

NRAI Kolkata has proudly collaborated as an Ecosystem Partner for the BNI annual event, Business and Beyond '24. We were present at Biswa Bangla Mela Prangan at stall no. L95 from August 9th to 11th.

Business and Beyond is a premier business exhibition featuring over 2,200 members from BNI Kolkata CBD(A) & North community and business entrepreneurs eager to expand their ventures. Last year, the exhibition attracted over 50,000 visitors, and we anticipate even greater attendance this year. With more than 300 stalls, we are set to establish the largest growth corridor in Eastern India.

NRAI Kolkata Chapter launched M-Power Mentorship Program

NRAI Kolkata is proud to announce the launch of the M-Power Mentorship Program, designed to leverage the expertise of Kolkata's F&B industry leaders. This initiative aims to support newcomers, in this field, in enhancing their existing outlets and achieving greater success. We have carefully selected industry experts who have one-to-one interaction with members to share their experiences, provide insights, and answer any queries.



The program includes a monthly one-hour meeting with each mentor. Each mentor is committed to conducting two in-person sessions per month.

NRAI Chapters Updates

KOLKATA

Blood Donation camp

NRAI Kolkata Chapter shares the success of the Blood Donation Camp held on 15th May at St. James' School. The event, organized in collaboration with Project Life Force, saw an overwhelming response from the community.

The camp attracted over 200 donors for the noble cause of saving lives. Post-donation, donors were provided with refreshments to help replenish their energy. Few of the member brands like 'The Yellow Straw', 'Chai Break', 'Oasis', 'Piccadilly Square', 'Gupta Brothers' & 'Fruiters' selflessly came forward and sponsored the refreshments for the participants. Comfortable resting areas were available for donors to relax and recover before resuming their day.



The Blood Donation Camp was a true testament to the power of community spirit, something that we stand for.

NRAI Kolkata Chapter expresses sincere gratitude to St. James' School, Project Life Force, the medical team, volunteers, and all the donors for making this camp a resounding success.

LUCKNOW

NRAI Lucknow Chapter organized a first-ever Coffee Meet Up on 23rd April at Mocha, Lucknow to discuss the take on getting members onboard and to discuss the Industry Issues.



NRAI Chapters Updates

MUMBAI

NRAI Coffee MeetUp

NRAI Mumbai Chapter organized a second coffee MeetUp on 25 April at Naksha Restaurant exclusively for NRAI Restaurant/Kiosk/Cloud Kitchen Members. Members gather over coffee and engage in discussion on industry insights and challenges.

Launch of NRAI India Food Services with Mumbai Pullout

NRAI Mumbai Chapter launched IFSR along with the Mumbai Pullout on 11th July 2024 at JK Banquets. It was launched by Mr. Bhushan Gagrani, IAS, Municipal Commissioner of Brihanmumbai Municipal Corporation (BMC).



In Mumbai, gracing the occasion with their presence were the Office Bearers of NRAI Mumbai Chapter, Ms. Rachel Goenka, Mumbai Chapter Head and Mr. Pranav Rungta, Vice President, NRAI

The 5th edition of the NRAI India Food Services Report along with a brief report on the Food Services sector in Mumbai provides an in-depth analysis shared by the industry stakeholders and consumer voices. The report delivers valuable insights into operational models and practices, investment strategies, dining trends, and sustainability efforts.

NRAI Chapters Updates

MUMBAI



"Mumbai today has the largest number of restaurants in the country. This trend has been the result of increasing urbanization, evolving customer tastes and preferences, increasing demand for more efficient food delivery and vast improvements in the food tech space. The Report clearly shows that restaurants in Mumbai in particular are becoming trendsetters by integrating state of the art technologies like AI, Robotics, and automation to optimize operations and improve efficiencies to elevate customer experiences across the board." Rachel Goenka NRAI Mumbai Chapter Head, CEO, The Chocolate Spoon Company Pvt. Ltd.

NRAI Achieves 5% Excise Fee Rollback, Elevating the Industry

The National Restaurant Association of India (NRAI) has achieved a significant milestone with a 5% rollback in excise fees, championed by leaders Rachel, Pranav Rungta, and Dhruveer Gandhi. This victory offers immediate financial relief to our members, fostering a more sustainable and growth-oriented environment for the restaurant and hospitality sector.

This success highlights the strength of collective advocacy and sets a positive precedent for future policy dialogues. As we move forward, the NRAI continues to advocate for the industry's interests, aiming to enhance business viability and sector resilience.

Celebrating this win, we're inspired by the power of unity and the impact of our collaborative efforts, paving the way for a more prosperous industry future.

NRAI Chapters Updates

NOIDA

Coffee Meet Up

NRAI Noida Chapter organized a Coffee Meet Up on 24th April, 2024 at Alma Bakery and Cafe exclusively for restaurant members to discuss current industry trends, share insights and experiences, and explore collaborative opportunities to strengthen the local food and beverage community.



Member Mixer

NRAI Noida Chapter conducted a Member Mixer on 13 May, 2024 at Chica Loca with leading members to discuss various industry issues for the betterment of NRAI restaurant fraternity.



NRAI Chapters Updates

PUNE

NRAI Pune Chapter Office Bearers had a meeting with prominent city officials on 23 May to discuss and strengthen their collaborative efforts.

The NRAI Pune Chapter Head, **Saili Jahagirdar**, owner, Zillionth Bistro and Co-Chapter Head **Adv Ajinkya Udane**, **Mr Sanat Sarpotdar**, Secretary, owner, Poona Guest House met **Dr. Suhas Diwase**, Pune Divisional Commissioner; **Mr Amitesh Kumar**, Commissioner of Police, Pune; **Mr. Shailesh Balkawade**, Joint Commissioner of Police (Crime), Pune; **Mr Uttamrao Shinde**, Deputy Superintendent, Excise Department, Pune, and **Dr. Rajendra B Bhosale**, Pune Municipal Commissioner and **MLA Ravindra Dhangekar**.

NRAI Pune Chapter expressed their solidarity and support to the authorities, emphasizing the importance of adhering to legal business practices and maintaining the highest standards of professionalism and commitment. The discussions highlighted the mutual goal of ensuring the smooth functioning of the restaurant industry.

"Our meeting with these esteemed dignitaries underscores our commitment to working hand-in-hand with the authorities. We aim to support and enhance the regulatory framework that benefits both the industry and the community." said Adv Ajinkya Udane.

Dr. Rajendra Bhosale, Pune Municipal Commissioner, appreciated the NRAI's proactive stance and the importance of such collaborations in promoting lawful business operations and addressing industry challenges.

The NRAI Pune Chapter reiterated their readiness to work closely with municipal and police authorities, ensuring all members adhere to legal guidelines and contribute to a safe and prosperous community. NRAI will continue to provide unwavering support to the authorities, ensuring a cooperative approach to the challenges and opportunities within the industry.

NRAI is dedicated to fostering a compliant and professional business environment. All the esteemed authorities proactively promised their assistance if needed and encouraged NRAI to approach them should any issues arise within the restaurant sector. Additionally, NRAI commits to bridging the gap between outlet/restaurant owners and Government officials, standing firmly against any injustice towards its members and providing steadfast support when needed.



NRAI Chapters Updates

PUNE

Don't Drink and Drive Campaign



With the current situation hurting restaurant industry so much, NRAI Pune Chapter has started a city wide campaign appealing to masses to not drink and drive.

Coffee MeetUp

NRAI Pune Chapter organized a Coffee MeetUp on 30th July at Hippie @ Heart exclusively for members wherein mentors from the best brands in the city are under one roof to solve your queries. The Speakers for the sessions are Mr Sanat Sarpotdar, Owner, Poona Guest House and Mr Karan Kripalani, Director, Hippie @ Heart.

NRAI Chapters Updates

SURAT

Coffee MeetUp

The NRAI Surat Chapter hosted an engaging **Coffee MeetUp** at Koselig, Surat on 12th June 2024. The event witnessed an impressive turnout, with over 90% of our members in attendance, showcasing the unity and enthusiasm within our community.



The meeting commenced with Chapter Head, Mr Ashwin Singh, who initiated a pivotal discussion on the Open Network for Digital Commerce (ONDC). The highlight of the debate was the announcement of a significant partnership with Zyapaar, an ONDC-enabled platform specifically designed for restaurants. Through this collaboration, Zyapaar has graciously waived the onboarding fees for all NRAI Surat Chapter members, marking a milestone in our efforts to enhance digital integration within the local restaurant industry.

NRAI Chapters Updates

SURAT

During the meeting, we provided a comprehensive explanation of the benefits associated with ONDC for restaurants. Members were informed about how this platform can streamline operations, enhance customer engagement, and ultimately boost revenue. The discussion emphasized the importance of embracing digital transformation to stay competitive in the evolving market landscape.

In addition to the ONDC partnership, Ashwin Singh shared insights on another successful collaboration for the NRAI Surat Chapter, this time with Paytm EDC. This collaboration has resulted in a rental waiver on minimum transaction limits, offering significant financial relief to our members. The benefits of this partnership were discussed in detail, highlighting how it can contribute to more cost-effective payment processing solutions for our restaurants.



The meeting also served as a platform to address some pressing concerns within our industry. Various manpower issues were discussed, including the challenges of recruitment and retention. Members shared their experiences and strategies to mitigate these challenges. Additionally, poaching complaints were brought to the table, fostering an open dialogue to find collective solutions to maintain a fair and competitive environment.

Following the discussions, members enjoyed a delightful breakfast featuring an assortment of brownies and other treats. The informal setting provided an excellent networking opportunity, allowing members to connect, share ideas, and build stronger professional relationships.

The coffee meeting at Koselig Surat was a resounding success, reflecting the strength and camaraderie of the NRAI Surat Chapter. Our collective efforts and strategic collaborations are paving the way for a brighter, more prosperous future for the restaurant industry in Surat. We look forward to continuing our journey of growth and innovation together.

NRAI Chapters Updates

VADODARA

World Autism Day

NRAI Vadodara Chapter organized a fun day for students of 'Reach School' for World Autism Day on 02 April. Parents, teachers and students were invited for a morning of dance, music and food.



NRAI CONDUCTS FOOD SAFETY SUPERVISOR'S TRAINING PROGRAMME

NRAI, being a training partner with FSSAI for mandatory requirements for Food Safety Supervisors is conducting training for the same in Bhopal, Hyderabad, Chennai, Mumbai, Pune, Bengaluru, Delhi NCR, Kolkata, Pune and Indore.

Members are requested to avail facility and forward the name of the personnel to be trained to sneh.lata@nrai.org.



BIRA 91

SUPER FRESH

» ON TAP «

COLD | FRESH | FLAVORFUL



EXCLUSIVE OFFER FOR NRAI PARTNERS

1+1 DRAFT BEER*

You have to innovate constantly, ready to solve a roadblock and not get bogged down trying to balance a particular situation

Personal growth of team members IS growth of the company" is a belief Meghna Vakada holds firmly



MEGHNA VAKADA

Managing Partner,
BARLEY & GRAPES CONCEPTS,
NRAI Bengaluru Co-Chapter Head

What inspired you to leave the IT industry and become a Restaurateur?

I have always been naturally curious, finding myself drawn to understanding people, their thought processes, functions, motivations, and what drives them. This inclination towards human interaction and behavior was the primary motivator for me when transitioning from a desk job to the restaurant business.

What are the tips you would like to give to young Restaurateurs for opening a restaurant?

My top recommendation is to begin with small projects where you can be fully hands-on while also having the capacity to develop a robust team and establish a strong ethos for your brand and company.

What difficulties did you encounter while running a restaurant?

I think for this question I could write a book !!! :) Throughout our career in this industry, we have unfortunately lost successful brands due to various factors such as bad luck and poor business decisions. As a result, we had to start afresh from ground zero. However, this experience has taught us valuable lessons, enabling us to work smarter, pivot more effectively, become more resilient, and begin anew with a stronger foundation.

How do you maintain work-life balance?

I believe work and life balances on its own when you love what you do. For me, I guess it's an organic transition, life and work must be on opposite sides. It is an intricate weave that makes life work for an individual. So I guess living each moment being aware, to get inspiration from day to day life, to never lose curiosity and to constantly keep learning lessons from what work or life throws at you. You have to innovate constantly, ready to solve a roadblock and not get bogged down trying to balance a particular situation. To really understand the value of a good support system in your work, in your family and friends also actively invest in all of them .I guess once you have that mindset,balance comes naturally as a by-product.

As NRAI Bengaluru Co-Chapter Head, what strategies do you have in place for the future, and how do you plan to support the restaurant community in Bengaluru?

Alongside our chapter head Mr. Chethan Hegde and amazing core Team we plan to build a more cohesive and involved Bengaluru chapter that has already begun to work better and better taking over the baton and amazing foundational works of previous Chapter heads and co chapter heads in both Advocacy issues or to build a strong platform to help restauranteurs in our chapter.

Challenge is that of Skilled staffing & later its high attrition rate.

A Chartered Accountant by qualification, discovered his true calling in the food industry after being inspired by his uncle, Celebrity Chef Sweety Singh



KARANDEEP SINGH

Partner,
BRASS VESSEL FOODS LLP

How did you come up with the name of your restaurant?

In 1947, during the India-Pakistan Partition Era, Gyani Santokh Singh Ji, Chef Sweety Singh's father migrated to India from Rawalpindi, Pakistan. He began his culinary journey in Delhi by selling food on cart. As his business grew, he acquired shops from the MCD and expanded, naming it "Kake di Hatti Punjabi Khana."

We underwent a rebranding process and given that our journey originated in Delhi, we decided to name our brand "Delhi 2" to reflect our roots and connection to the city Pincode: 11000-2.

What operational challenges did you face while setting up?

The 1st & foremost challenge is that of Skilled staffing & later its high attrition rate. Apart from this I consider the 2nd challenge while setting up is that of finalizing a good location with

affordable rent, which might be the 1st & foremost challenge for others.

What are your expansion plans?

During FY 24-25 we plan to open up a couple of more Outlets in NCR.

You have been associated with NRAI for the last many years, please share your journey with us.

I joined NRAI during the lockdown 2020, since then the journey has been quite pleasant as I am updated with the updates & reforms that take place in the F&B industry.

I try to attend NRAI meet-ups & other events so that I get to network with the industry stalwart & learn. Latest event that I attended was the report Launch. It was one of the best NRAI events that I have attended so far, in-terms of networking & knowledge sharing.

We constantly gather consumer feedback and incorporate the same to evolve the entire experience - be it packaging, taste, portions, presentation - we take every detail seriously!

Known for his dedication to quality and customer satisfaction, Divyank has successfully launched and managed brands in multiple formats.



DIVYANK KHANNA

Partner,
Uno Hospitality

How did your journey as a Restaurateur begin, and what motivated you to keep going?

I've always been passionate about food! Being a Punjabi, food is a very core part of our lives. Growing up, I saw my mother and grandmother cook various delicacies at home, and thanks to their experimental nature, we got exposed to different cuisines which widened the horizon for me when I finally decided to start working on my dream of setting up my very own restaurant.

The concept of QSR and on-the-go dining was spreading like wildfire in western countries and started showing up in India as well. I saw a gap in the market for authentic Pan Asian food and that's how I narrowed down on the same. I set out on a mission to provide authentic, fresh Pan Asian using the best quality, organic ingredients and introduced the concept of Wok boxes in the city - a core differentiator, even today! With extensive market research in procurement, I was able to source organic, finest quality ingredients and bring this vision to life in 2018.

We received a great response right from Day 1. This meant that we had set the bar really high and our team has been motivated to live up to our consumers' expectations ever since. We constantly gather consumer feedback and incorporate the same to evolve the entire

experience - be it packaging, taste, portions, presentation - we take every detail seriously! Plus, we knew that we were in the game of category creation for a niche audience, so there was always a zeal to make it big and establish Pan Asian as a preferred cuisine in a city where people live on Kebabs and Biryani's ;)



What operational challenge did you face for different Brands Setup?

The market in Lucknow has evolved over the years and is still evolving. In our early days, there was a shortage of chefs skilled in Pan Asian and similar cuisines like Korean, Thai, Japanese. Apart from this, there were limited suppliers of equipment and vendors that dealt in authentic Pan Asian ingredients. We have been able to overcome the supply chain issues by identifying the right vendors and better management of inventory. People are the most important while building any business, which is why we invested in building a great team from the start, conducted extensive training and implemented proper SOPs.

Why did you choose the QSR format?

Fast Casual Dining and QSRs are the way to go! As of 2024, the Quick Service Restaurant market size in India is estimated at 25.46 billion USD, and is expected to reach 38.71 billion USD by 2029, growing at a CAGR of 8.74% during the forecast period (2024-2029). This implies a huge opportunity for players in the food industry in a diverse country like ours with a plethora of cultures finding their way in the culinary experiences. As visible in the current trends, the growth is supported by increasing disposable incomes, rising penetration in Tier 2, 3 cities, widespread adoption of a fast paced lifestyle as well as a shift from the unorganised to organised segment with a preference for branded QSR players owing to hygiene & convenience factors.

Apart from the opportunity presented by the growing market, in our case, we chose the Quick Service Restaurant format because it allows us to serve customers quickly, efficiently and deliver the best food quality consistently, which even today remains a foundational value for our brand. The standardisation of procedures due to the QSR formart's inherent nature of delivering outcomes in a limited time makes it easier to maintain the highest possible food quality consistently and control costs, while offering affordable prices, even in price sensitive markets.

What is your future plan?

We've ventured into boutique catering where we are seeing really good traction. This space has picked up in the Post covid era with smaller gatherings becoming popular and we're really excited to be the pioneers in this category as well! We intend to continue building strong community ties by participating in local events, festivals, and collaborating with local businesses in hosting Pan Asian food festivals and workshops.

We'll also be introducing more of exclusively curated seasonal and festive Menus (like we do for IPL!) for consumers seeking unique and festive dining experiences. In parallel, we're also looking to accelerate and expand our presence geographically to other cities in the North over the next 3-5 years.



Our pride runs deep with our dedication to craftsmanship



In 2019, he ventured into the coffee industry, focusing on supplying a variety of coffee products to B2B market.

MANISH GUPTA

Director,
Perfetto Coffee Pvt. Ltd.

Can you tell us about the history and background of your coffee bean company?

What began in the pandemic as a humble effort to provide people the best coffee in the comfort of their homes quickly grew to one of the most loved brands of coffee. We assure you the smoothest, most flavorful and aromatic experience.

Creating our own roast profiles and sourcing our own coffee is our passion. From coffee beans to flavored coffees, latte, frappes and espresso, we are just your love for coffee manifested. Our pride runs deep with our dedication to craftsmanship. We have the best trained roasters, technicians and leaders in our team and our praises come from our customers.

With the onset of the pandemic, we embarked on our mission of 'World's Coffee In A Cup' with no Plan-B and we have been winning the hearts of patrons ever since. Our palate ranges from tones of hazelnut, almond, cardamom, vanilla, caramel and much more. We are obsessed with making the best coffee and this truth lies in our product. We pride ourselves in being a caffeinated heaven. We have grown as one of the finest coffee seller brands in India on the back bone of our reputation for our quality, freshness, and unmatched customer service. Committed to providing our customers the best coffee experience, starting with better quality beans

that are exclusively sourced from the right altitudes of the coffee estates of Coorg and Chikmagalur till tasting it ourselves, we ensure top quality.



Can you walk us through the process of roasting and packaging your coffee beans?

Coffee roasting is a complex process that involves specific steps and techniques to achieve the desired roast level and flavor profile. We follow certain steps to provide the best quality coffee beans.

We start by selecting high-quality green coffee beans from reputable sources. The quality of the green beans will have a significant impact on the final flavor of the roasted coffee.

The roasting of coffee beans starts by preheating the Roaster: We need to preheat the coffee roaster to the ideal temperature based on the type of beans we are roasting and the roast profile we want to achieve. Then we need to weigh the Beans according to the batch size we want to roast. The beans will lose about 15-20% of their original weight during the roasting process due to reduction of moisture.



Then we pour the green coffee beans into the roaster and make sure they are evenly spread out for uniform roasting. The roaster closely monitors the beans throughout the roasting process. The beans will go through different stages including drying, yellowing, first crack, and second crack. The roaster adjusts the temperature and airflow as needed to control the roast profile. Once the beans reach the desired roast level, the roaster quickly cools them down to stop the roasting process. This can be done using a cooling tray or by transferring the beans to a colander and stirring them. Then the beans are allowed to rest for a period of 12 to 24 hours to allow for degassing and the development of flavors.

Post 24 hrs, the beans are then packed in desired valve pouches and are ready for delivery.

It's important to note that coffee roasting can be a nuanced process, and it may take some practice to perfect your roasting technique and achieve your desired flavor profile.

What trends do you see currently shaping the coffee industry, and how is your company adapting to these changes?

The coffee industry is constantly evolving, with trends that shape consumer preferences and industry practices.

Consumers are increasingly conscious of the environmental and social impact of their coffee consumption. As a result, there is a growing demand for sustainably sourced and ethically produced coffee. Many coffee companies are focusing on sourcing beans from environmentally friendly and fair trade farms to meet this demand.

Lately, coffee enthusiasts are seeking a premium coffee experience. Coffee shops and roasters are showcasing single-origin beans, emphasizing high-quality, artisanal coffee with a focus on traceability and unique flavor profiles with innovative brewing methods. This has raised the specialty coffee movement.



These days people don't just look for coffee but good specialty coffee which has turned the normal cafe into a specialty coffee serving shop.

Cold brew coffee has gained popularity in recent years for its smooth and less acidic taste. Nitro coffee, which is cold brew coffee infused with nitrogen gas, has also become a trendy option, offering a creamy texture and visually appealing cascading effect. Many coffee shops are adding cold brew and nitro coffee to their menus to attract customers looking for refreshing options, especially during hot weather.

As consumers become more health-conscious, there is a growing interest in functional coffee beverages that offer health benefits beyond caffeine. Ingredients like collagen, adaptogens, and CBD are being incorporated into coffee products to promote wellness and cater to specific dietary preferences.

To stay relevant in the coffee industry, we stay informed about these trends and adapt our offerings accordingly.

What do you hope consumers take away from their experience with your coffee beans?

The coffee consumers in India have grown tremendously in the last 5 years. We specialize in providing customized solutions to provide a better consumer experience. We hope our beans could satisfy the consumers' taste buds.

Which market is bigger in India- Chai or Coffee?

Chai is the more dominant beverage in India in terms of market size and consumption. India is one of the largest producers and consumers of tea in the world, with a longstanding tea culture that dates back centuries. Tea is deeply ingrained in Indian society and is consumed widely across the country, both for its flavor and as a social custom.

While coffee consumption is growing in India, especially among urban populations and younger demographics, tea remains the preferred beverage for the majority of the population. That being said, the coffee market in India is also significant, particularly with the rise of coffee shop chains, specialty coffee roasters, and an increasing interest in different types of coffee blends and brewing methods. Overall, tea holds a larger market share in India compared to coffee, but both beverages play an important role in the country's diverse and dynamic beverage industry.





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THE WORLD OF SPICES AND HERBS IN INDIA IS A TESTAMENT TO THE COUNTRY'S RICH CULINARY HERITAGE AND ITS OPENNESS TO INNOVATION.

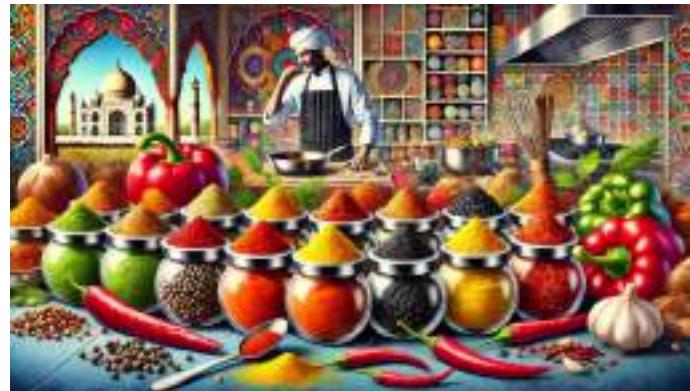
In his more than 15 years of business won many recognitions and awards from various companies for his achievements. Maanoj Thakker's passion towards business has made him number one distributor in HoReCa channel.



**MAANOJ THAKKER,
FOUNDER OF VIRGO FOODS
SHREENATH AGENCIES**

The Art of Flavor: A Journey Through India's Spices and Fusion Cuisine

India, often hailed as the "Land of Spices," boasts a rich culinary heritage that spans millennia. Spices and herbs are the cornerstone of Indian cuisine, infusing dishes with vibrant flavors, enticing aromas, and an unparalleled depth of character. This exploration into the world of Indian spices and herbs will delve into their traditional uses and the innovative modern ingredients that are reshaping the culinary landscape.



Traditional Roots

Traditional Indian cooking is renowned for its extensive use of a diverse array of spices and herbs, each with a unique flavor profile and medicinal properties. Turmeric, often called the "golden spice," is celebrated not only for its bright yellow hue but also for its anti-inflammatory benefits. Cumin adds an earthy depth, while coriander imparts a citrusy freshness, making them staples in Indian kitchens. Cardamom, the "queen of spices," is cherished for its unique sweetness and warmth, enhancing both sweet and savory dishes.

Masalas, or spice blends, are integral to Indian cuisine. Garam masala, a blend of ground spices like cinnamon, cloves, and black pepper, is extensively used to enrich the flavor of curries and stews. Each region in India boasts its own version of masala, reflecting local palates and ingredients. For instance, Kerala in the south favors black pepper and curry leaves, while northern regions prefer saffron and dried fenugreek leaves.

The Modern Fusion

In recent years, the Indian food industry has witnessed a surge in the incorporation of modern ingredients and fusion flavors. Chefs and home cooks alike are experimenting with spices and herbs in innovative ways, blending traditional Indian flavors with global culinary techniques.

A notable trend is the inclusion of exotic herbs and spices from around the world. Ingredients like za'atar from the Middle East, sumac, and even truffle salt are finding their way into Indian kitchens. These additions create a fusion of flavors that elevate traditional dishes to new heights. For example, a classic butter chicken might be infused with smoked paprika, adding a smoky depth that complements the creamy tomato base.

The health-conscious consumer has also influenced the modern use of spices and herbs. Superfoods like matcha, chia seeds, and quinoa are being integrated into Indian recipes, often combined with traditional spices to create nutritious and flavorful dishes. A quinoa biryani, for instance, retains the aromatic essence of the traditional rice-based dish while offering a healthier alternative.

Technological Advancements

Technology plays a pivotal role in the evolution of the spice and herb industry in India. Advanced techniques in drying and preserving herbs ensure that their flavor and nutritional value are retained for longer periods. Additionally, the advent of spice extraction technologies allows for the creation of concentrated spice oils and extracts, which can be used in smaller quantities to achieve the same intense flavors.

Innovative culinary techniques such as molecular gastronomy are also being explored. Chefs are experimenting with deconstructed dishes, where traditional spices are presented in new forms, such as foams, gels, and dust. This not only enhances the visual appeal of the dishes but also offers diners a novel sensory experience.



The Ever-Evolving Culinary Landscape

The world of spices and herbs in India is a testament to the country's rich culinary heritage and its openness to innovation. Traditional practices continue to be revered and preserved, while modern ingredients and techniques are embraced to create exciting new flavors and dishes. This harmonious blend of the old and the new ensures that Indian cuisine remains dynamic, vibrant, and ever-evolving, much to the delight of food enthusiasts around the world.

As ingredient suppliers who have journeyed through these phases and witnessed the current era of fusion food with spices, we are thrilled to be part of this vibrant and evolving culinary landscape. Our commitment to providing high-quality spices and herbs supports the creativity and innovation that define modern Indian cuisine.

ROBOTICS AND AI IN HOSPITALITY: THE ART OF POSSIBILITIES



**SANJEEV KUMAR,
FOUNDER & CEO,
ALPHADROID INDIA PVT LTD**

Despite the best efforts and intentions, the hospitality industry is not immune to occasional drops in guest satisfaction. Even the most prestigious establishments can suffer from missed requests, miscommunication, or room service delays. These incidents cause immediate dissatisfaction and long-term damage to brand loyalty and reputation.

Step into the future of hospitality with Alphadroid, where robots lend a helping hand to make your stay and dining experience extraordinary. Imagine arriving at your hotel and being greeted by a friendly robotic assistant, ready to assist you with check-in, ensuring everything runs smoothly from the start. In restaurants, sleek robots glide gracefully between tables, delivering delicious dishes with precision and charm.

Don't worry—Alphadroid robots aren't here to steal the show. They are here to complement the warm, human touch that makes hospitality special. While these autonomous robots efficiently handle tasks like check-ins and food delivery, human staff can focus on creating personalised, exceptional experiences that leave a lasting impression on guests.



By leveraging AI-driven automation solutions from Alphadroid, hotels can mitigate common challenges and deliver consistently exceptional experiences. These service robots, equipped with natural language processing capabilities, can understand and respond to guest requests in multiple languages, eliminating communication barriers and ensuring accurate interpretation of preferences. These robots operate around the clock, ensuring prompt service delivery and minimising the risk of human error.

However, the true beauty of robotics lies in its ability to address challenges that were previously unknown or overlooked. Consider the issue of staff burnout – a pervasive concern in the hospitality industry, particularly during peak seasons or periods of high demand. Alphadroid offers a sustainable solution by augmenting human capabilities and alleviating the burden of repetitive tasks. With Alphadroid's smart autonomous robots handling the most labor-intensive aspects of hospitality, human staff can focus on what they do best – providing genuine, heartfelt hospitality that creates delightful memories for guests.

Humans often underestimate the transformative power of AI, frequently failing to grasp its full potential until they see its impact firsthand. But forward-thinking individuals who recognize AI's immense value have already embraced innovative technologies like Alphadroid to make their hotels and restaurants truly "smart." This forward momentum is demonstrated by Radisson's recent partnership with Alphadroid to install intelligent service robots.

Conversely, those who hesitate to embrace AI risk falling behind their competitors and struggling to meet the demands of modern consumers.

The future of the Indian AI and Automation industry is exceedingly promising. As businesses and policymakers embrace AI, the focus will likely shift towards more advanced applications such as intelligent automation, human-robot collaboration, and AI-driven decision-making. These advancements will further enhance India's economic growth and societal progress, solidifying its position as a technological powerhouse on the global stage. The journey of AI in India is just beginning, and the possibilities are boundless.

One thing is certain about these exciting changes: Alphadroid's robots are here to make your experience unforgettable. So, sit back, relax, and let Alphadroid robots take care of the rest while you enjoy every moment of your stay or dining experience. The future of hospitality is here – and it's powered by Alphadroid!

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GOLD MEDAL AT THE
2024 GLOBAL CABERNET
SAUVIGNON MASTERS

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NRAI In News

With dining out growing rapidly, food services industry to grow to ₹7.76-lakh cr by 2028: NRAI



Business Standard Assessment
12 May 2024

The Indian food services industry is projected to grow at a CAGR of 8.1 per cent to reach ₹7.76 lakh crore by 2028 from ₹5.69 lakh crore in FY24, as it recovers from the COVID-19 pandemic, according to the latest forecast by the National Restaurant Association of India (NRAI).

The industry, which includes the self-service kiosks, the fast-food, quick-service restaurants (QSR), and other eating-out segments, is set to grow at 13.2 per cent annually, while the organised segment will grow at 8.1 per cent annually, says the report.

The organised segment is expected to generate a turnover of ₹2.12 lakh crore and will contribute 27.4 per cent to the total food services market by 2028, up from 21.4 per cent in FY24, says the report.

According to the report, the Indian food services industry is projected to grow at 8.1 per cent annually, with the organised segment contributing 13.2 per cent annually.

The report also notes that the organised segment is projected to grow at 8.1 per cent annually, with the self-service kiosks, the fast-food, quick-service restaurants (QSR), and other eating-out segments contributing 13.2 per cent annually.

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नेशनल रेस्टोरेंट एसोसिएशन ऑफ इंडिया ने फूड सर्विसेज रिपोर्ट 2024 पेश की

नई रिपोर्ट



प्रत्येक दौरान अपनी जगह पर उत्तम व्यापार और व्यापक व्यापार की ओर बढ़ावा देने की लक्ष्यी है। इसके दृष्टिकोण से व्यापार विकास का एक महत्वपूर्ण उद्देश्य है। यह व्यापार का विकास के लिए एक विश्वासीय व्यापार विकास का एक महत्वपूर्ण उद्देश्य है। यह व्यापार का विकास के लिए एक विश्वासीय व्यापार विकास का एक महत्वपूर्ण उद्देश्य है। यह व्यापार का विकास के लिए एक विश्वासीय व्यापार विकास का एक महत्वपूर्ण उद्देश्य है।

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फूड सेक्टर

फूड सर्विसेज सेक्टर 2024-2028 में 8.1 प्रतिशत की सीएजीआर से बढ़ेगा

भारतीय रेस्टोरेंट उद्योग की प्रतिनिधि, नेशनल रेस्टोरेंट एसोसिएशन ऑफ इंडिया ने अपनी व्यापारिशित इंडिया फूड सर्विसेज रिपोर्ट (एनआरएआई आईएफएसआर 2024) पेश की। एनआरएआई इंडिया फूड सर्विसेज रिपोर्ट के पैन्थरें संस्करण में उद्योग के लिए अल्पकोटि और ग्राहकों द्वारा गहन विश्लेषण दर्शाया गया है। इस रिपोर्ट में संचरण के मॉडल और अप्पासें, निवेश की रणनीतियाँ, इनामिंग के ट्रैडस और सहेनेविनियों के प्रयोगों की महत्वपूर्ण जानकारी प्रदान की गई है। एनआरएआई आईएफएसआर 2024 के मुताबिक भारतीय फूड सर्विसेज उद्योग का मूल्य वित्तीर्ण 2024 में 5,69,487 करोड़ रुपये होने का अनुमान है। वित्तीर्ण 2028 तक यह 8.1 प्रतिशत की सीएजीआर से बढ़कर हुए 7,76,511 करोड़ रुपये तक

पहुंच जाएगा, जबकि इस संगठित क्षेत्र के 13.2 प्रतिशत की सीएजीआर से बढ़ने की उम्मीद है। एनआरएआई के प्रेसिडेंट एवं प्रबोर लॉसिटेलिटी के डायरेक्टर, कलीर सुरी ने कहा, 'कोविड-19 महामारी के दौरान लगे छाटके के बावजूद भारत में फूड सर्विसेज उद्योग तेजी से वृद्धि कर रहा है। इस सेक्टर में 85.5 साल लोन कार्य करते हैं, और यह भारतीय स्थानों में 33,809 करोड़ रुपये का योगदान देता है।'

उन्होंने आगे कहा, इस रिपोर्ट का मुख्य उद्देश्य इस महत्वपूर्ण तथ्यों को केंद्र बनाकर सरकारी के सामग्रे रखना है ताकि भारत के जीडीपी में हमारा योगदान बढ़ सके और यह रिपोर्ट फूड सर्विसेज सेक्टर की जगहकारी के सभसे सटीक और विश्वसनीय लोक के रूप में काम कर सके।

Food services sector set to reach ₹7.76L cr by FY28: NRAI

PTI

12 May 2024

India's food services sector is estimated to grow by 8.1 per cent to touch a size of Rs 5.76 lakh crore by FY28 from Rs 5.69 lakh crore in FY24, the National Restaurant Association of India said on Friday.

In its India Food Services Report 2024, the National Restaurant Association of India (NRAI) said the organised segment of the food services sector is pegged to grow at a CAGR of 13.2 per cent by FY28.

The sector has recovered from the aftermath of the COVID-19 pandemic during which it was valued at 5.69 lakh crore in



FY21, down from Rs 4.24 lakh

crore in FY20. In FY25, it is forecasted to touch Rs 4.72 lakh crore, Rs 6.2 lakh crore in FY26 and increased to Rs 8.02 lakh crore in FY28.

According to the report, in FY28, the sector size is estimated to touch Rs 7.76 lakh crore. India will become the third-largest food services market by 2028, overtaking Japan. The US remains the largest global market.

नेशनल रेस्टोरेंट एसोसिएशन ऑफ इंडिया ने की इन्डिया सेक्टर

और वित्तीर्ण रिपोर्ट के लाभ सुनाये ली गयी दृष्टिकोण से व्यापार विकास की ओर बढ़ावा देने की लक्ष्यी है। इसके दृष्टिकोण से व्यापार विकास की ओर बढ़ावा देने की लक्ष्यी है। यह व्यापार का विकास के लिए एक विश्वासीय व्यापार विकास का एक महत्वपूर्ण उद्देश्य है। यह व्यापार का विकास के लिए एक विश्वासीय व्यापार विकास का एक महत्वपूर्ण उद्देश्य है।

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NRAI In News



Food services sector may grow at 8% CAGR in 2024-28; NRAI report



Indians are ordering in food more than they are going to a restaurant: Report



According to the 2002 census, the total population of the municipality was 11,300, up from 10,111 in the 2001 census.

Viajando entre el sur de Francia y el norte de Italia, se puede observar la gran diversidad de paisajes que ofrece Europa.

As such, inflows average monthly operating expenses of approximately \$1,000, the same for setting up a new unit by \$1,000.



NRAI In News

India's food services sector to hit Rs 7.76 lakh cr by 2028: NRAI Report

Food services sector set to reach Rs 7.76 lakh crore by FY28: NRAI



Food

Food services sector to grow by 8.1% CAGR between 2024 and 2028

India's food services sector is projected to reach Rs 7.76 lakh crore by 2028 from Rs 5.69 lakh crore in 2024, growing at 8.1% CAGR, according to the India Food Services Report 2024.



India's food market growing rapidly, people dining out more than cooking at home: NRAI

HOSPITALITY WORLD

India's food services sector set to reach ₹7.76 lakh crore by FY28: NRAI

The sector has recovered from the setback of the COVID-19 pandemic during which it shrunk to ₹2.1 lakh crore in FY21, down from ₹4.24 lakh crore in FY20.



NRAI Issues A Report, Says Delhi, Mumbai Hyderabad See A Surge Dining Outside

PTI

PRESS TRUST OF INDIA
India's premier news agency

India's food services sector to reach Rs 7.76 lakh crore by FY28: NRAI

Food services sector set to reach Rs 7.76 lakh crore by FY28: NRAI

NEW DELHI: India's food services sector is estimated to grow by 8.1 per cent to reach a size of Rs 7.76 lakh crore by FY28 from Rs 5.69 lakh crore in FY24, National Restaurant Association of India said on Tuesday.

In its India Food Services Report 2024, the National Restaurant Association of India (NRAI) said the organised segment of the food services sector is pegged to grow at a CAGR of 13.2 per cent by FY28.

The sector has recovered from the setback of the COVID-19 pandemic during which it shrunk to Rs 2.1 lakh crore in FY21, down from Rs 4.24 lakh crore in FY20. It recovered to reach Rs 4.72 lakh crore, Rs 5.69 lakh crore in FY23 and increased to Rs 5.69 lakh crore in FY24.

Restaurant owners seek licence to do business easily

MOR

Shibusun
Factory
Crane to

Saxena,
IT strike

Bounce
contract

TOP

NRAI In News

Indian food services industry to grow at 8.1 pc by FY28: NRAI



By: [Nisha Dahiya](#) | July 10, 2024 | 8:17 PM

New Delhi, July 10 (IANS) The Indian food services sector is projected to grow to Rs 7.76 trillion by FY28, achieving a CAGR (compound annual growth rate) of 8.1 per cent overall, with the organised segment expected to grow at a CAGR of 13.2 per cent, a new report by the National Restaurant Association of India (NRAI) showed on Wednesday.

According to the report, the Indian food services industry is estimated to be valued at Rs 6.60 trillion as of FY23.

Retail.com

Food services sector may grow at 8% CAGR in 2024-28: NRAI report



The food services sector is projected to grow at a compound annual growth rate (CAGR) of 8.1% during 2024-2028, according to a report by the National Restaurant Association of India (NRAI).

According to the NRAI's Food Services Report 2024, the Indian food services market is projected to reach Rs 7.76 trillion by 2028, up from Rs 6.60 trillion in 2023.

After the pandemic, Delhi-NCR has seen a 32% change in dining out patterns of residents: NRAI's Food Services Report 2024



According to the National Restaurant Association of India (NRAI), the food services market in the Delhi-NCR region is projected to reach Rs 7.76 trillion by 2028, up from Rs 6.60 trillion in 2023.

National Restaurant Association of India (NRAI) launches India Food Services Report 2024



The 10th edition of the India Food Services Report provides an in-depth analysis of the food services industry in India, covering trends and consumer behavior. The report also includes a detailed analysis of the food service industry in Delhi-NCR.

Did you know? 12 licenses are required to obtain a gun, while 32 are required to open a restaurant in Delhi NCR? That's what vice president of the National Restaurant Association of India (NRAI) and CEO of Wow Nomos, Sagar Das (Das) has claimed, complaining that these regulatory processes make it difficult for restaurateurs to operate and sustain their businesses.



Food services market to touch Rs 7.76 trillion by 2028



By: [Ritika](#) | July 10, 2024 | 8:15 PM

The Indian food services market, currently valued at Rs 6.60 trillion, is projected to grow at a compound annual growth rate (CAGR) of 8.1%, reaching Rs 7.76 trillion in four years, according to a report by the National Restaurant Association of India (NRAI) released on Tuesday. The organised segment will grow at a CAGR of 13.2% between 2024 and 2028.

New Delhi: The National Restaurant Association of India (NRAI) launched India Food Services Report 2024 on Tuesday evening. The fifth edition of the report, being the first release post Covid-19, provides analysis between 2019-2024 into operational models and dining trends covering over 9300 people across 40 cities. Giving insights into the cities of Delhi, Gurugram and Noida, separate FFSR 2024 reports have also been released.

Delivering the welcome address, President-NRAI, Kabin Suri, said, "Despite the setbacks during the pandemic, the food service industry in India is experiencing rapid growth. It is the second largest employer with 85.5 lakh people contributing 1.4 per cent to the GST collection." According to the report, food service is the third largest industry in India valued at Rs 5.69 lakh crores contributing 1.9 per cent to India's GDP. While it is projected to grow to Rs 7.76 lakh crores by 2028, its tax contribution stood at Rs 38.81 thousand crores for 2024. Holding second position in India's food services market, Delhi-NCR has the market size of Rs 42 thousand crores. For Delhi consumers, the average frequency of ordering in per month at 4.86 times per person is marginally higher than the average frequency of dining out at 4.1 times per month per person. The national average of dine-out and ordering-in per person per month is 3.7 and 4.2 times respectively.

India to be the 3rd Largest Food Service Market by 2028 overtaking Japan: NRAI FFSR 2024

INDIA TO BE THE 3RD LARGEST FOOD SERVICE MARKET BY 2028



RESTAURANT SECTOR IS THE 3RD LARGEST EMPLOYER WITH 85.5 LAKH IN 2024

India's food service sector is projected to grow by 8.1% CAGR during 2024-2028, reaching a value of \$11.6 billion by 2028, according to the NRAI's Food Services Report 2024. The report also estimates a CAGR of 13.2% between 2024 and 2028.

NRAI In News

Let's begin. India's food services market, currently valued at Rs 5.7 trillion, is projected to grow at a compounded annual growth rate of 8.1%, reaching Rs 7.76 trillion in four years, according to a report by the National Restaurant Association of India released on Tuesday. The organised segment will grow at a CAGR of 13.2% between 2024 and 2028. By 2028, India's food services market will surpass Japan, trailing only the US and China, NRAI said. It will also be the second-fastest growing market after Brazil, employing 10.3 million people by 2028. The market, which includes the organised segment valued at Rs 2.49 trillion and the unorganised segment valued at Rs 3.19 trillion, currently employs 8.5 million people.

BW HOTELIER

BUSINESS

NRAI releases India Food Services Report 2024

Budget 2024 expectations: Food Services sector seeks industry status, Input Tax Credit, 24x7 operations

Kirit Patel, President of the National Restaurant Association of India (NRAI) and Chairman of Axon Hospitality, advocates for a single-window policy for easier restaurant operations, uniform licensing across states, and incentives/rewards.

National Restaurant Association of India (NRAI) Launches India Food Services Report 2024

The National Restaurant Association of India (NRAI) has launched its much-awaited India Food Services Report 2024, which provides a comprehensive analysis of the Indian food services industry. The report highlights the growth trajectory of the industry, its challenges, and opportunities for future development.

LOKMAT TIMES

Indian food services industry to grow at 8.1 pc by FY28: NRAI

By IANS | Published: July 10, 2024 8:17 PM

New Delhi, July 10 The Indian food services sector is projected to grow to Rs 7,76,511 crore by ...

Hans India

Indian food services industry to grow at 8.1 pc by FY28: NRAI

IANS | 10 July 2024 8:41 PM IST

HIGHLIGHTS

The Indian food services sector is projected to grow to Rs 7,76,511 crore by FY28, achieving a CAGR (compound annual growth rate) of 8.1 per cent overall, with the organised segment expected to grow at a CAGR of 13.2 per cent, a new report by the National Restaurant Association of India (NRAI) showed on Wednesday.



Indian food services industry to grow at 8.1 pc by FY28: NRAI

New Delhi, July 10 The Indian food services



New Delhi: The Indian food services sector is projected to grow to Rs 7,76,511 crore by FY28, achieving a CAGR (compound annual growth rate) of 8.1 per cent overall, with the organised segment expected to grow at a CAGR of 13.2 per cent, a new report by the National Restaurant Association of India (NRAI) showed on Wednesday.

According to the report, the Indian food services industry is estimated to be valued at Rs 5,69,487 crore as of FY24.

NRAI In News

National Restaurant Association of India (NRAI) Launches India Food Services Report 2024

Resizing this by expert interview and following a literature review with over 1000 peer-reviewed and consumer research covering 150 people across 14 countries, the following measure would be given by GfK (Globe, 2012) and digested to 2000.



NRAI Report Lists Indian Snacks And Mughlai Food As Top Choices For Delhites

Digitized by srujanika@gmail.com

as part of the *Stigma Free Services* report for 2005, the National Hemophilia Foundation's data showed a compilation of existing consumers' dietary patterns. Aside from preferences for organic living and cooking, the report also found a desire to be the pre-pandemic choices by illness.



India food services industry to grow at 8.1 pc by FY28: NRAI



Category	People
Mediawire	People of Delhi prefer curries, Kashmiri pulao, Chole Bhature and kheema more than dumplings, tandoori and south Indian dishes. Here 51% people prefer to eat with North Indian recipes in restaurants. Whereas, in Gujarat, 46% people eat Chinese food.
Magazines	This infographic has come to light in the India Food Survey Report 2004 of the National Bureau of Nutrition & Association of India (NBA). According to this, 52% of the people of Delhi have admitted that their habit of eating outside has increased compared to last year.
Life - Sciences	
Utility	

दिल्ली गरामी

Business

Mantra of life

Take-Away

Lifestyle

Opinion

Delhiites prefer samosas, tandoori, pakodas, chole bhature and kachoris more than dumplings, taco and South Indian dishes. Here 51% people prefer to eat only North Indian snacks in restaurants. At the same time, 93% of people in Gurugram eat Chinese food.

This information has been revealed in India Food Survey Report 2024 by National Restaurant Association of India (NRAI). Accordingly, 32% of people in Delhi have admitted that their eating out habit has increased compared to pre-Covid.

Surveyed in 5,200 restaurants in 21 cities

For this data, NRAI conducted a survey in 5,200 restaurants in 21 cities of the country. In addition, 120 CEOs of restaurant chains were asked about their best-selling and most popular dishes.

India's food service market, currently valued at Rs 1.7 trillion, is projected to grow at a compounded annual growth rate (CAGR) of 8.7% reaching Rs 3.77 trillion in ten years, according to a report by The National Restaurant Association of India (NRAI) released on Tuesday. The organised segment will grow at a CAGR of 13.2% between 2014 and 2024.



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By 2018, India's food service market will surpass Japan, trailing only the US and China, NERA said. It will also be the second-fastest growing market after Brazil, employing 10.3 million people by 2020. The market, which includes the organised segment valued at \$2.9 billion, and the unorganised segment valued at Rs 2.16 trillion, currently employs 5.5 million people.

The growth will be driven by an increased frequency of eating out, which includes dining out and ordering in. The 1990-1991 total average eating out frequency today is 7.9 times per month, up from 6.6 times in 1979. The increase since 1979 is 1.7 times per month, while ordering in is at 4.2 times per month.

A horizontal collage of three photographs of Indian street food. The first image on the left shows several golden-brown samosas. The middle image shows a plate of kachori (stuffed bread rolls) with a side of chutney. The third image on the right shows a plate of pakoras (fritters) with a side of chutney.

NRAI In News



Foodies Of Noida Love Samosas, Kachoris, Pakoras And Chole-Bhature

India Today News: Recently a study has been done on food trends in Delhi NCR. This study has revealed some shocking facts...

(Conclusumex Review | July 01, 2024 | 1:46 PM)



Comparing the current inflationary scenario to that of the past, he said that the inflation is manageable. At least we can now forecast the trend and respond to it, unlike the last five years when prices reached unprecedented heights."

The fast-food restaurant chain scaled nearly four times its revenue, rocketed to Rs 412 crore in fiscal 2023 from Rs 106 crore in 2020-21, according to its regulatory filings. In the last fiscal, the company's losses were exceeded by 47% in size and it is aiming to achieve a revenue of Rs 600 crore in the current financial year.



In March, Volvo Motors raised Rs 71 crore from IDFC Partners as part of an intended Series B round. Since its launch in 2005, the company has raised almost funding totaling over Rs 625 crore. It counts the likes of Tiger Global Management and Lighhouse Fund among its backers.

The company operates under three separate brands, including Volvo Moto, Volvo China and Volvo Trucks. It has a considerable presence in the fast-moving consumer goods sector. The funds will help the brand to strengthen distribution footprint as well as research and development capabilities of the packaged goods business.

India's food services market is estimated at Rs 5.1 lakh crore, with organised FSSP share valued at Rs 67,561 crore. The market is estimated to grow 8.1% annually to reach Rs 7.6 lakh crore by 2028. Overall, the average monthly eating-out frequency, including dine-in and delivery, has increased to 7.4 times in 2023-24 from 6.8 times in 2018-19, according to a report by the National Restaurant Association of India.

Published 21:38 IST, July 9th 2024

India's food services sector may reach Rs 7.76 lakh crore by FY28: NRAI

Organised segment of food sector is expected to grow at a CAGR of 13.2 per cent by FY28, says National Restaurant Association of India.

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India's Booming Food Services Sector: A Resilient Post-COVID Comeback

India's food services sector is projected to grow by 8.1% annual to Rs 7.76 lakh crore by 2028, recovering from the 5.10-6.10 per cent dip seen. The National Restaurant Association of India (NRAI) projects the sector's revenue to rise at a rate of 13.2 per cent annually, and aggregate to double its current potential.



Food services sector set to reach Rs 7.76 lakh crore by FY28: NRAI

[NewsDrum Desk](#)

09 Jul 2024 20:49 IST

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New Delhi, Jul 9 (PTI) India's food services sector is estimated to grow by 8.1 per cent to reach a size of Rs 7.76-lakh crore by FY28 from Rs 5.69-lakh crore in FY24, National Restaurant Association of India said on Tuesday.

In its India Food Services Report 2024, the National Restaurant Association of India (NRAI) said the organised segment of the food services sector is pegged to grow at a CAGR of 13.2 per cent by FY28.

NRAI In News

Food Services Sector to Reach Rs 7.76 Lakh Crore by FY28: NRAI

By Nitin Saluja | April 24, 2024 09:00 AM

[Read more](#)    



Food Services Sector To Grow By 8.1% CAGR Between 2024 And 2028

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[NRAI: Indian Food Services sector to reach Rs 7.76 lakh cr by FY28](#)

 [National Restaurant Association of India](#)



Must Read



The Indian food services industry is set to reach Rs 7.76 lakh crore by 2028, growing at a CAGR of 8.1 per cent, with the organised segment expected to grow at a CAGR of 13.2 per cent, a new report by the National Restaurant Association of India (NRAI) showed on Wednesday.

The 100 pages of the 2023 India Food Services Report provide an in-depth analysis of the industry's landscape and consumer trends. The report offers valuable insights on operational trends and provides investment strategies, along with:

The Indian food services sector is projected to grow to Rs 7.76 lakh crore by FY28, achieving a CAGR (compound annual growth rate) of 8.1 per cent overall, with the organised segment expected to grow at a CAGR of 13.2 per cent, a new report by the National Restaurant Association of India (NRAI) showed on Wednesday.

According to the report, the Indian food services industry is estimated to be valued at Rs 5.68 lakh crore as of FY24.

"Despite the setbacks during the COVID-19 pandemic, the food service industry in India is experiencing robust growth. The sector directly employs 85.3 lakh people and contributes Rs 33,859 crore to the Indian Exchequer," said Kabir Sur, President, NRAI, and Co-Founder & Director, Azure Hospitality.

The survey includes in-depth interaction with restaurants, meetings with over 140 CEOs and consumer research covering more than 3,300 people across over 90 cities in India.

According to Nitin Saluja, Chairman of the Report Steering Committee, NRAI and Founder, Chayos, over the past five years, the industry has undergone significant change, with food delivery increasingly replacing home-cooked meals.

"This sector is crucial, providing livelihoods for many Indians and supporting those who have migrated to major cities in search of better opportunities, often lacking the time to prepare daily meals," he said.

Saluja further mentioned that the report aims to offer unique and valuable insights to 'our members, establishing itself as the most credible source of information regarding industry size, segments, and growth opportunities'.

Indian food services industry to grow at 8.1 pc by FY28: NRAI

Published on 24 April 2024, 10:30 AM



Indian food services industry to grow at 8.1 pc by FY28: NRAI



Food service market expected to reach Rs 7.6 m by 2028

By Nitin Saluja



An expert research study by the National Restaurant Association of India (NRAI) indicates that the food services market, currently valued at Rs 5.68 lakh crore, is projected to grow to Rs 7.6 m by 2028.



Indian food services industry to grow at 8.1 pc by FY28: NRAI

Published on 24 April 2024, 10:30 AM



Indian food services industry to grow at 8.1 pc by FY28: NRAI



NRAI In News

Indian food services industry to grow at 8.1 pc by FY28: NRAI

Jul 10, 2024, 20:21 IST



New Delhi, July 10 (IANS) The Indian food services sector is projected to grow to Rs 7,76,511 crore by FY28, achieving a CAGR (compound annual growth rate) of 8.1 per cent overall, with the organised segment expected to grow at a CAGR of 10.2 per cent, a new report by the National Restaurant Association of India (NRAI) showed on Wednesday.

Indian food services industry to grow at 8.1 pc by FY28: NRAI

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Indian food services industry to grow at 8.1 pc by FY28: NRAI

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New Delhi, Jul 10 (IANS) The Indian food services sector is projected to grow to Rs 7,76,511 crore by FY28, achieving a CAGR (compound annual growth rate) of 8.1 per cent overall, with the organised segment expected to grow at a CAGR of 10.2 per cent, a new report by the National Restaurant Association of India (NRAI) showed on Wednesday.

According to the report, the Indian food services sector is estimated to be valued at Rs 5,69,467 crore in FY24.

Directly or indirectly during the Covid-19 pandemic, the food service industry in India is experiencing rapid growth. The sector directly employs 25.5 lakh people and contributes Rs 33,000 crore to the Indian GDP.

Read More...

Food services industry to grow at 8% CAGR to ₹7.76-lakh crore by 2028, dining-out growing rapidly: NRAI

Read More...



The Indian food services industry is projected to grow at compound annual growth rate (CAGR) of 8.1%, reaching ₹7.76-lakh crore by 2028 from the current ₹5.69-lakh crore, according to a report by the National Restaurant Association of India (NRAI).

Indian food services industry to grow at 8.1 pc by FY28: NRAI

Jul 10, 2024

IANS

New Delhi, July 10

The Indian food services sector is projected to grow to Rs 7,76,511 crore by FY28, achieving a CAGR (compound annual growth rate) of 8.1 per cent overall, with the organised segment expected to grow at a CAGR of 10.2 per cent, a new report by the National Restaurant Association of India (NRAI) showed on Wednesday.



Indian food services industry to grow at 8.1 pc by FY28: NRAI

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According to the report, the Indian food services sector is estimated to be valued at Rs 5,69,467 crore in FY24. Despite the setbacks during the Covid-19 pandemic, the food services industry in India is experiencing rapid growth. The sector directly employs 25.5 lakh people and contributes Rs 33,000 crore to the Indian economy, said Kader Khan, President, NRAI, and Co-Founder & Director, Asian Hospitality. The survey includes in-depth interaction with restaurants, meetings with over 140 CEOs and consumer research covering more than 5,300 people across over 40 cities in India. According to Khan, Chairman of the Report Steering Committee, NRAI and Founder, Chayavati, over the past five years, the industry has undergone significant change, with food delivery increasingly replacing home-cooked meals. "This sector is crucial, providing livelihoods for many Indians and supporting those who

Indian food services industry to grow at 8.1 pc by FY28: NRAI

POSTED BY OORI JULY 10, 2024



New Delhi, July 10 (SocialAthenaXYZ) The Indian food services sector is projected to grow to Rs 7,76,511 crore by FY28, achieving a CAGR (compound annual growth rate) of 8.1 per cent overall, with the organised segment expected to grow at a CAGR of 10.2 per cent, a new report by the National Restaurant Association of India (NRAI) showed on Wednesday.

India's Food Services Sector Expected to Reach Rs 7.76 Lakh Crore by FY28, Reveals NRAI

By Varant Shah

Updated: Tuesday, July 10, 2024, 20:51 (IST)



The food services sector in India is projected to grow by 8.1% annually, reaching Rs 7.76 lakh crore by FY28 from Rs 5.69 lakh crore in FY24, according to the National Restaurant Association of India (NRAI). The NRAI's India Food Services Report 2024 highlights this growth trajectory.



NRAI In News

Indian food services industry to grow at 8.1 pc by FY28: NRAI



New Delhi, July 10 (IANS) The Indian food services sector is projected to grow to Rs 7.78 lakh crore by FY28, achieving a CAGR (compound annual growth rate) of 8.1 per cent.

NRAI projects 13% CAGR growth for food services sector by FY28; here are key stocks to watch

By Upalika News Desk
Edited from IANS dated on July 10, 2024 10:31 AM

India is expected to become the third-largest food services market surpassing Japan, according to NRAI. The food services sector has enjoyed a strong recovery in recent years from the impact of COVID-19 pandemic which shrunk the industry's size to Rs 1.61 lakh crore in FY 2020-21 from Rs 2.24 lakh crore in FY 2019-20.



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Step 4: Get an ADDITIONAL benefit for being an NRAI member and obtain a chance to showcase your product / establishment / service / opinion piece in the magazine

Association Welcomes its New Members

Restaurant Members

Restaurant Name	Location
Acre	Bengaluru
Alag Aasmaan - The Travel Café	Pune
Jamming Goat	Goa
Soka	Bengaluru
The Beanshot Café	Kolkata
The Mulani	Kolkata
The Scene - Craft Kitchen & Bar	Bengaluru
Eterium	Pune
Pind Punjab	Pune
Café Allora	Bengaluru
CHA	Bengaluru
Cha Cha Cha	Bengaluru
Dobaraa	Bengaluru
Eight	Bengaluru
Fyole	Bengaluru
Ishaara	Bengaluru
Poult	Bengaluru
Mangosteen	Indore
Bombay Masala	Vadodara

Association Welcomes its New Members

Restaurant Members

Restaurant Name	Location
L'APICIO	Pune
Jimis Burger	Mumbai
La Artsan Patisserie	Pune
Versova Vibes Café	Mumbai
Chittoor Naidu Thotakoora Yatakoora	Hyderabad
Bramble	Bengaluru
Potboiler Coffee	Kolkata
The Eyry	Indore
Mocha	Indore
Nandri	Indore
Coco Loco	Indore
Kioar - Pours and Plate	Pune
Tonic 93 Restobar	Indore
Adam's Ale	Indore
Petuk	Kolkata
Borudes Gavran Swad	Pune
IRIS	Indore
The Coffee Concept	Indore
AFC	Indore

Association Welcomes its New Members

Restaurant Members

Restaurant Name	Location
The Groundbaking Co.	Indore
Mitti - Organic. Fresh. Desi.	Indore
Kukoo	Pune
The Beer Café	Indore
Doner & Gyros	Indore
Atelier V	Indore
The Eighteen Fine Dine Restaurant	Indore
Diablo	Indore
Sassy House	Indore
Carobar	Indore
Chatori Chachi	Indore
Jain Mithai Bhandar	Indore
Cream Centre	Indore
Cakes N Craft	Indore
Bhanwarilal Mithaiwala	Indore
Berlin Burgers	Kolkata
Bake N Shake	Indore
Eden Unplugged	Indore
Bakers Harvest	Hyderabad

Association Welcomes its New Members

Restaurant Members

Restaurant Name	Location
Pitchers	Indore
Lotus Leaf	Delhi
Notch	Indore
Agent Jacks Bar	Indore
Omg Lunch Buzzer	Indore
Vijay Chaat House	Indore
Monroe	Indore
Beetroot Bistro	Pune
Absolute Coffee Brewers	Indore
Bengaluru Oota Company	Bengaluru
Bharat Bar & Restaurant	Goa
Moglu	Bengaluru
Zafran Exotica	Hyderabad
Agra Sweets Banjara	Hyderabad
Anand Shree Fruit Juice	Indore
Drinx Exchange	Indore
Sathyas	Bengaluru
Hotel Peacock Pride	Karimnagar
New Peacock Restaurant	Karimnagar

Association Welcomes its New Members

Restaurant Members

Restaurant Name	Location
Peacock Prime Restaurant	Karimnagar
Peacock Restaurant	Karimnagar
Sorrel	Hyderabad
House No 230 - The Gourmet Kitchen	Bhopal
CKD	Indore
Mamagoto	Indore
Royal Indian Restaurant	Kolkata
Isthamb Kitchen	Hyderabad
Le Vantage Café Bar	Hyderabad
Singh Sahib	Delhi
The Brown Door	Surat
Juiceology	Kolkata
The Grill by Jardin Hotels	Indore
Eggiterian Café	Surat
Lusscibo	Kolkata
Blue Block Club	Hyderabad
Fly Feel The High	Hyderabad
Effe Café	Indore
Skyhouse Cocktail Garden	Indore

Association Welcomes its New Members

Restaurant Members

Restaurant Name	Location
Kafka's	Indore
# 54 Bar Nushka The Madhushala	Indore
Lazeez Affaire	Indore
Baba's	Pune
Terazza	Indore
Parambriym	Chennai
Sundays	Chennai
Sashwatha Café	Chennai
Gramin	Bengaluru
Dhunki	Ranchi
Thyme & Whisk	Surat
Arnavi Foods	Pune
Imperial Kitchen	Kolkata
Five and Dime	Kolkata
The Yellow Turtle	Kolkata
Lord of the Drinks	Ranchi
Madras Maplai	Chennai
Elgin Roastery	Kolkata
Radio Room	Coimbatore

Association Welcomes its New Members

Restaurant Members

Restaurant Name	Location
New Light Bakery and Café	Jammu & Kashmir
New Light Restaurant	Jammu & Kashmir
Bakebook Bakery	Delhi
Paparizza	Delhi
Karchi and Chow's Kitchen	Agra
Prems Graama Bhojanam	Chennai
Sarposh	Bengaluru
Old Town Road - Café & Kitchen	Kolkata
Miam	Delhi
Shanghai Flavours of China Town	Kolkata
Maravanthe	Bengaluru
Café Courtyard	Kolkata
The Backyard Bistro	Kolkata
Karigari By Chef Harpal Singh Sokhi	Delhi
Ahmedia	Vellore
Hard Rock Café	Chennai
Cones and Brew	Chennai
Namma Veedu Vasanta Bhavan	Chennai
VB World	Chennai

Association Welcomes its New Members

Restaurant Members

Restaurant Name	Location
The Machhiwala	Amritsar
Royal China	Kolkata
JE NE SAIS QUOI	Surat
House of Fika	Surat
Pantry d'or	Chennai
Flurys	Kolkata
Popcorn & Co	Delhi
The Rameshwaram Café	Hyderabad
Siolim Specialty Coffee Roasters	Indore
Dopamine	Indore
Kavelu Khaalis Desi	Indore
Birch	Indore
Firangi	Indore
Lord of the Drinks	Bhopal

Associate Members

Associate Name	Location	Deals in
G.O.A.T Ideas	Pune	Branding Services

Association Welcomes its New Members

Associate Members

Associate Name	Location	Deals in
CYK Hospitalities Pvt Ltd	Gurugram	F&B Consulting, Brand Marketing Menu
Udhay Equipments Pvt Ltd	Chennai	Products Dealing With Manufacturing Of Kitchen Related Equipments
Swordfish Integrated Advertising Pvt Ltd	Secunderabad	Advertising, Digital Marketing & Events
Sri Chakra TotalGaz Distributors	Hyderabad	Gas Provider
Nalin Bros	Surat	Cleaning & Hygiene Products
Neetu	Mumbai	Kitchen Aprons, Knife Bags And Covers
Shasin Beverages Pvt Ltd	Kolkata	Beverage Dealer
o3 Capital Global Advisory Pvt. Ltd	Mumbai	Financial Advisory
Tagtalk Internet Private Limited	Pune	Customer Engagement Platform For In-Venue Guests For F&B (Digital Screens)

Association Welcomes its New Members

Associate Members

Associate Name	Location	Deals in
Adloggs Technologies Private Limited	Coimbatore	Logistics For Restaurants
The Saz	Delhi	Customised Bottled Water
Hospitality Solutions	Chennai	Lead Generator - Food And Hospitality
Economics Digital Pvt Ltd	Kolkata	Online Consultancy
Ebizindia Consulting Pvt. Ltd.	Kolkata	Website Development & Software Development Services For Restaurants, Hotels, And Hospitality Industry.
Prerna Mohan Design Studio	Delhi	Interiors And Furniture
ITW Playworx Media & Entertainment Pvt Ltd	Bengaluru	Events & Activations, Exhibitions, Public Relations, Branded Entertainment, Artist Management & Sports Marketing

Association Welcomes its New Members

Associate Members

Associate Name	Location	Deals in
Earthistic Produce	Bengaluru	Microgreens, Edible Flowers, Byadgi Chilli (Ghee Roastchilli), Sprouts, Soft Tofu
Pune Gas Systems Pvt Ltd	Pune	Lpg Gas Systems, Gas Pipeline , Gas Solutions & Gas Products
Art Image	Bhopal	Other Printed Matter, Including Printed Pictures And Photographs Trade Advertising Material, Commercial Catalogues And The Like : Commercial Catalogues
Polygon Enterprises	Noida	Interior Works Services And Licensing Services
Ravi Energie Pvt. Ltd.	Vadodara	Second Party Food Safety Inspections, Third Party Food Safety Inspections (Fssai), Hygiene Rating Audits, Eat Right Initiative Audits, Civil Inspections, Coal Inspection, Survey & Assessment Projects Etc

Association Welcomes its New Members

Associate Members

Associate Name	Location	Deals in
G7 Events	Indore	Artist Management , Corporate Events, Wedding Planning
Intage India Pvt Ltd	Delhi	Market Research, F&B Consulting, Data Collection, Mystery Audits, Customer Satisfaction Studies
Barometer Technologies Pvt Ltd	Mumbai	Inventory And Cost Management System
Pooja Milk and Milk Products	Indore	All Dairy Products- Paneer, Fresh Cream, Milk, Buttermilk, Hung Curd, Curd, Mawa/Khoa Etc
VJYN Solutions Pvt Ltd	Bengaluru	Reservation & Table Management Software
Maxx Events & Activations	Indore	Events Concerts, Artist Management, Weddings, Mice
Dinesh Engineering Works	Indore	Commercial Kitchen Equipments
Dj Harsh Mahant	Indore	Djing & Music Production

Association Welcomes its New Members

Associate Members

Associate Name	Location	Deals in
Svasthyaprad foods bharat private limited	Indore	<p>We Are A Food Raw Material Delivery & Service Platform, Creating A One-Stop Solution For The Horeca Industry. Currently, We Bring You The Highest Quality In:</p> <ul style="list-style-type: none"> 1. Vegetables 2. Exotic Vegetables 3. Fruits 4. Exotic Fruits 5. Chicken 6. Mutton 7. Sea Food 8. Dairy <p>We Are Coming Soon With:</p> <ul style="list-style-type: none"> 1. Bakery 2. Groceries 3. Frozen Foods/Beverages <p>We Focus On Providing A Wide Variety Of Options For The Same Products Through Different Vendors With Different Price Ranges For The Perfect Taste & Flavor Of Your Food As Well As Your Customer Experience.</p>
Audiocratz Sound & Light Solutions	Indore	Audio Video & Entertainment Lighting Distributors & Integrators

Association Welcomes its New Members

Associate Members

Associate Name	Location	Deals in
Frozen Fantasies	Indore	Frozen Fantasies
Collectibles	Indore	Cafe, Restaurant, Hotel, Residential And Office Furniture
Obarly	Delhi	Disposables, Packaging, Housekeeping, Glassware, Cutlery, Bar Garnish Products, Wooden Products Etc
Green Hygienes	Indore	Toilet Or Facial Tissue Stock, Towel Or Napkin Stock
Oie And Co	Pune	Social Media Marketing, Graphic Design, Event Management, Digital Marketing
I,Irony, Pvt Ltd	Kolkata	Hotel, Restaurant And Cafe Furniture And Interior Design And Execution

Association Welcomes its New Members

Associate Members

Associate Name	Location	Deals in
Malhotra Dairy	Indore	Supplier Of Dairy Products Like : Malai Paneer, Khoya, Homemade Desi Ghee, Curd, Hung Curd, Fresh Cream, Milk, Etc
Levaral Softwares Private Limited	Rajkot	Reservation & Table Management Software
Water Brewing Pvt Ltd	Mumbai	Still & Sparkling Water-Based Beverages
Hostbooks Ltd	Gurugram	Software Solutions For Restaurant Industry
Adonmo Private Limited	Hyderabad	Digital Signages And Content Management Software And Advertising Space In Residential Societies & Corporate Parks
Just Loaf Hospitality LLP	Kerala	Management Consulting & Management Services Including Financial, Strategic, Human Resources, Marketing, Operations And Supply Chain Management.

Association Welcomes its New Members

Associate Members

Associate Name	Location	Deals in
Uravu Labs	Bengaluru	Packaged Water From Air
Agprop Consultants LLP	Delhi	Real Estate
Hygge Brew Private Limited	Pune	Waters, Including Mineral Waters And Aerated Waters, Containing Added Sugar Or Other Sweetening Matter Or Flavoured, And Other Non-Alcoholic Beverages, Not Including Fruit, Nut Or Vegetable Juices
Orient Paper & Industries Limited	Kolkata	Tissue Rolls, Toilet Rolls, Napkins, Kitchen Towels, Bamboo Tissues, Writing And Printing Paper
NXG Food Safety Works	Bengaluru	Fssai Licensing, Fostac Training, Hygiene Rating Audit, Food Safety Audit, Nutrition Calculation, Food Testing, Checklist Software/ App, New Product Development, Myfssai (Compliance Software), Kitchen Design

Association Welcomes its New Members

Associate Members

Associate Name	Location	Deals in
GoSelfServe	Bengaluru	Self-Checkout Food Ordering Kiosk Specifically Designed For The Indian F&B Segment, Digital Signage, Interactive Digital Signage
Realkey Advisory India LLP	Gurugram	Real Estate , Funding , Franchising
SRED	Delhi	Real Estate Agent
MJ Global Pvt. Ltd.	Noida	Food Packaging
Bayswater Consultants LLP	Delhi	Real Estate And Location For Food And Beverage
G Raheja Gaj Kesari Real Estates	Pune	Real Estate,- Restaurants, Café, Cloud Kitchen
Krishirishi Agrofarms LLP	Coimbatore	Distribution Of F&V
Aviral Marketing	Indore	Eco-Friendly Disposable, Solution For Food Dining And Takeaway
Food Explorer	Indore	Social Media Marketing

Association Welcomes its New Members

Kiosk Members

Kiosk Name	Location
Nepal Sweets	Kolkata
Madhureno	Kolkata
Momo Nation Café	Kolkata
Bombay Kulfi	Kolkata
Mom's Kitchen	Delhi
SGF - Spice Grill Flame	Delhi
Samosaparty	Bengaluru
Ice Balls	Indore
Slice Square	Indore
Lotus Hut	Indore
Shivaye Foods	Indore
The Baking Room	Indore
Bhattad ki idli	Hyderabad
Tealogy	Indore
Suto	Indore
Norfest	Hyderabad
Italia on the Go	Chennai
Peedhi	Surat
Griddle's - Burgers, Rolls, Bowls	Kolkata

Association Welcomes its New Members

Kiosk Members

Kiosk Name	Location
DevilYou	Kolkata
Little Loco Pop	Kolkata
Sandwhich Bar	Kolkata
Butterheads	Chennai

Cloud Kitchen Members

Cloud Kitchen Name	Location
Sweet Little Things By 1522	Bengaluru
ZJ Bulk Meals and Thalis	Pune
AMPC Market	Pune
The Manduva Project	Hyderabad
Crust of Culture	Pune
Roasted Ego	Hyderabad
E-Icery	Delhi
Oye24	Indore
Ah So Yum	Lucknow
Fusion & Co.	Indore
Millet Me Krazy	Pune

Association Welcomes its New Members

Cloud Kitchen Members

Cloud Kitchen Name	Location
KP Shevkari	Pune
Telugu Food Factory	Hyderabad
Sahibs	Chennai
Food.fit	Bengaluru
Manager by Ankit	Hyderabad
The Indian Canteen	Bengaluru
Cakes & More	Indore
Delico Bakes	Indore
Café Cozmo	Indore



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NRAI Restaurateur

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