



# @HotelAsia2018 Equipment Awards

★★★  
Sustainability | Cost Savings | Innovations

Held in conjunction with:



A part of Food&HotelAsia (FHA)

24-27 April 2018  
Suntec Singapore

Recognising innovations  
that drive a **sustainable future**



[www.hotel-asia.com/SCIAwards](http://www.hotel-asia.com/SCIAwards)



# Publicity and Brand Exposure

## Gain free publicity and exposure for your product through the SCI Equipment Awards @ HotelAsia2018 before, during and after the show!

Set to attract regional trade visitors who are sourcing for foodservice and kitchen equipment, HotelAsia2018 will dedicate a showcase area for winning innovations of the inaugural SCI Equipment Awards. There will also be an award presentation ceremony held during HotelAsia2018, at which the 6 winning equipment will be recognised among industry peers and competitors.

- Prominent showcase area** for award-winning innovations at Suntec Singapore and Singapore Expo during show days
- Award presentation ceremony** during HotelAsia2018
- Certification and trophy** for winners for their future promotional use
- Promotion on official show website**
- Published on pre-show visitor brochures**
- Publicity through targeted E-Newsletters**
- Mentions on social media platforms**
- Feature on the official show mobile app**
- Media coverage** through press releases
- Onsite signage** publicity at Suntec Singapore and Singapore Expo during show days
- Reach out to thousands of trade attendees** through the onsite **Event Show Daily** and **Visitors Guide**
- Publicised on the promotional flyer** that will be distributed onsite

Jointly organised by UBM SES and Foodservice Consultants Society International (FCSI) Asia Pacific Division, the first-ever SCI Equipment Awards @ HotelAsia2018 serves to recognise foodservice equipment manufacturers and distributors who have incorporated sustainability in their innovations.

Judged by a panel made up of experts from the foodservice industry, award recipients will be assessed based on **3 key criteria:**



### Sustainability

Use of recyclable and renewable materials to reduce waste and bring about a sustainable kitchen



### Cost Savings

Contribution to higher efficiency due to savings from labour and time



### Innovations

Cutting-edge and forward-thinking features or designs that deliver a safe and efficient operation

Please refer to Page 4 for details of the judging criteria.

### Award Categories:

• Heavy Equipment • Light Equipment



Held at Suntec Singapore

A dedicated platform that gathers decision makers, influencers and trade buyers to learn, source and network

HotelAsia is recognised as the region's most established trade event of its kind. Held at a dedicated venue at Suntec Singapore, HotelAsia2018 is poised to attract quality trade buyers (including hoteliers, restaurateurs, executive chefs, purchasers and importers amongst others) from across Asia with its comprehensive international range of foodservice and hospitality equipment, supplies and services and its host of exciting concurrent events.

For more information, log on to [www.hotel-asia.com](http://www.hotel-asia.com).



## Be recognised by experts from the foodservice industry

Log on to [www.hotel-asia.com/SCIAwards](http://www.hotel-asia.com/SCIAwards) for more information and updates on the judging panel.

### Here is the distinguished panel of judges:



**Clara Pi FCSI**  
Interim Chair, Foodservice Consultants International (FCSI), Asia Pacific Division

- 40 years of working experience in healthcare foodservice
- Continues to promote healthy low-carbon eating and sustainable kitchen design through public lectures and education forums throughout the world
- Implemented the first hospital cook chill center in North America and Asia; first in Canada, then in Hong Kong, followed by China and Taiwan



**Man Kai Hong, Sidney FCSI**  
Managing Director, Constructive Consultant Co Ltd

- Over 18 years of experience in design of catering and laundry equipment layout
- Over 16 years of experience in planning of catering and laundry equipment
- Provided catering and laundry design consultancy services for over 200 projects for 5-star hotels and high-class restaurants in Asia Pacific, including Hong Kong, Macau and China



**Shigeru Suzuki FCSI**  
President, Y. Inoue Office Ltd

- Over 35 years of foodservice consultancy experience
- A professional consultant member of FCSI and serves on the FCSI Asia Pacific Board
- A veteran and leader in the foodservice industry in Japan



**Brandon Kua FCSI**  
Founder, Citrus Consult Sdn Bhd Malaysia Partner, Innovative Project Solutions Singapore

- A foodservice and kitchen consultant since 2008
- Provides innovative and effective solutions to the hospitality and healthcare sectors in Asia
- Some of his projects include the National University Hospital in Singapore, Sub-Terranean Penang International Convention & Exhibition Center, Shah Alam Hospital and VE Hotel in Kuala Lumpur



**Anton Lee, FCSI**  
Director, Ricca Design Studios, Hong Kong Director, Ricca Design Studios, Shanghai

- 25 years of working experience in kitchen & laundry design & consultancy
- Over 5 years of working experience in BIM design
- Provides foodservice & laundry design consultancy for corporate, education, hospitality and healthcare industries

# Judging Criteria

Judging and scoring will be based on 3 criteria with the following rating: Sustainability (50%), Costs Savings (25%) and Innovations (25%).

Evaluation criteria include:



## Sustainability

- Minimise eco-impact – water usage, grey water discharge, waste to the environment
- Minimise eco-impact – reduction in detergents / resources
- Minimise eco-impact – reduction in carbon footprint, energy, waste, etc
- Increase effective equipment life span
- Energy efficient, water saving, resource saving
- Staff comfort: noise, humidity, temperature, lighting, etc
- Equipment performance
- Ergonomically sound-supports work safety
- Eco-product life cycle, able to recycle equipment / materials
- Ease of cleaning and maintenance



## Cost Savings

- Ease of use, perspective affordance
- Improve work efficiency, labour saving
- Degree of automation and remote controls
- Data sharing and/or on-line linkage
- Energy efficiency, water saving, resource saving
- Space saving
- Equipment performance
- Ergonomically sound-supports work safety
- Times & temperature monitoring / traceability for HACCP
- Ease of cleaning and maintenance, saves cleaning materials / detergents



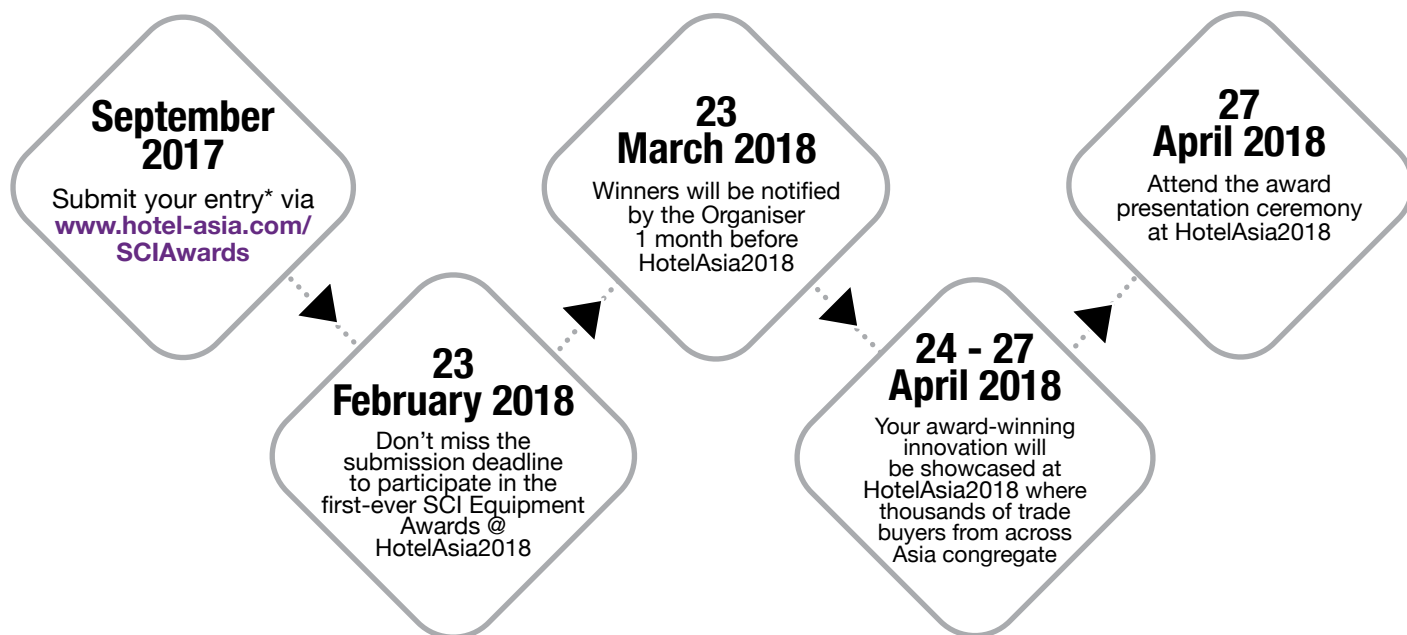
## Innovations

- Visual design
- Functionality & universality ^
- Ease of use, perceptive affordance
- Uniqueness of design
- Innovation technology applied
- Degree of automation and remote controls
- Customer satisfaction (testimonials) / Commercial success
- Uniqueness / originality
- Use of new materials, shape, colour
- Data sharing and / or on-line linkage

^ Accommodation for all, including disabilities.

# Mark these dates

For more information on the SCI Equipment Awards @ HotelAsia2018, please log on to [www.hotel-asia.com/SCIAwards](http://www.hotel-asia.com/SCIAwards).



\* All entrants must be confirmed exhibitors of HotelAsia2018.

\*A registration fee of SGD200 applies.

Jointly organised by:



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