Asia Pacific Seminars
“Future of Foodservice”

II. Hospitality Track

Date: Wednesday 25 April 2018
Venue: Suntec Singapore: Level 6: H6R4-01-04

1:00 pm - 1:45 pm

Future of Foodservice: The Evolution of the Commercial Kitchen and Innovations in Technology:

Richard traces back to the origins of kitchen standards, what restaurant operators are facing and asking for, current innovations and trends (e.g. digital) and what he sees as the evolution of technology in our industry.

Richard N. Caron
Senior Vice President, Innovation Welbilt Inc.
Better Resource Usage in Dishwashing

Which resources do we have in combination with a dishwasher and how do they influence the cleaning result.
How can we improve the machine in terms of a better resource usage.
What about the human resource in a kitchen?
Focus on ergonomics and faster process of handling dishes.

Kai Astor
MEIKO Academy
Technical Trainer Sales
MEIKO Maschinenbau GmbH & Co. KG

Designing Interactive Kitchens

Key Drivers:
- Demanding Guest experience
- Entertain
- Space at a premium
- Availability of modern technology

Design Focus:
- Functionality for Chefs, Guest and Staff Safety, Food Safety
- Guest Experience, Aesthetics
- Labour & Energy efficiency
- Multi use equipment, Flexibility for various cuisines
- Customise to each project
- Design for a minimum 7 to 10 year period

Mario Sequeira FCSI, G.C.CorpMgt
Director, Hospitality Total Services (Aus) Pty Ltd
Hospitality Workshop

EAME Chair Remko van der Graaff will have an interactive workshop about the world of food and hospitality. Why are some brands so successful, what is the secret? What is the influence of your attitude, What should you bring with your to work every day? During this workshop, you will be inspired and also get to know more about the Fish philosophy!

Remko van der Graaff FCSI, G.C.CorpMgt
Manager Hospitality and Facility, AAG