



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.

1:45 pm- 2:30 pm



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

2:30 pm - 3:15 pm



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

3:15 pm - 4:00 pm



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 you 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