Asia Pacific Seminars
“Future of Foodservice”

II. Hospitality Track

Date: Friday 27 April 2018
Venue: Suntec Singapore: Level 6: H6R4-01-04

1:00 pm - 1:45 pm

Display and Production Kitchens – Designs and latest innovations along with its benefits

This presentation will be related to design and functionality. In general, we will highlight latest innovations on energy efficiency, match with interior designs, cleaning facilities etc.

Daniel Metz
Regional Vice President Asia Pacific & South Asia for MKN.
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

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**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