

Post Show Report



FHI
FOOD & HOTEL
INDONESIA

in conjunction with



Finefood
Indonesia



incorporating



25-28 July 2023

JAKARTA INTERNATIONAL EXPO



The 17th Indonesia International Leading Hospitality, Food & Beverage Trade Exhibition

www.foodhotelindonesia.com

Follow Us: #FHI #foodhotelindonesia #hotelexindonesia #finefoodindonesia



Organised by:



Sustainable Events





FHI 2023 HIGHLIGHTS

Throughout the four-day exhibition, our visitors were treated to a plethora of exciting events and activities, making it an unforgettable experience for everyone involved. With a diverse range of products and renowned brands on display, attendees were able to explore a vast assortment of offerings across various brands and companies within the hospitality, food & beverage industry.

We are delighted to announce the triumphant conclusion of the 17th edition of Food & Hotel Indonesia, held in conjunction with Hotelex Indonesia and Finefood Indonesia incorporating Retail Indonesia (FHI) 2023. This remarkable exhibition has come to a close, leaving behind a trail of unforgettable moments.

We are proud to celebrate this year's extraordinary success, which would not have been possible without the incredible support and participation from our valued attendees, exhibitors, and partners. As we reflect on the past few days, we look forward to building upon this achievement in the future, promising even more innovation and inspiration in the world of hospitality, food and beverage.

As the largest international food and hospitality trade exhibition in Indonesia, it has surpassed all expectations by attracting an impressive attendance of over 36,000 enthusiastic visitors hailing from 47 countries/region. Moreover, the exhibition featured an astounding representation of 770 exhibiting companies from 32 countries/region, making it a truly global

Thank you for being a part of this remarkable journey, and we can't wait to welcome you back for the next edition of Food & Hotel Indonesia, where we aim to raise the bar even higher and create an even more extraordinary experience for all.

36,000+
Trade Visitors from
47
Countries/Region

770+
Exhibiting Companies from
32
Countries/Region

7
International Pavilions

Australia, China, India, Malaysia, South Korea, Taiwan, USA

35,000+ m²
Exhibition Area

MAIN PRODUCT CATEGORIES



BAKERY, PASTRY & GELATO



DAIRY



FOOD INGREDIENTS



FROZEN FOOD



HALAL



VEGAN



NATURAL & ORGANICS



MEAT



SEAFOOD



PROCESSED FOOD



SNACKS & CONFECTIONERY



COFFEE & TEA



DRINKS



BEER



WINES, SPIRITS & ALCOHOLIC DRINKS



FOODSERVICE EQUIPMENT



FOODSERVICE & TECHNOLOGY



HOSPITALITY DESIGN & SUPPLIES



HOSPITALITY TECHNOLOGY

NEW INITIATIVES



Leadgrab

FHI introduced LeadGrab by Informa, a streamlined digital solution designed to enhance lead collection and management for exhibitors during Informa Markets Asia events. This tool offers exhibitors an efficient way to manage lead generation processes before, during, and after trade shows. It includes a mobile app for exhibitor staff to capture visitor profile data during events and an exhibitor portal for event managers to oversee users, assess lead generation performance, and access lead data. LeadGrab by Informa ensures a seamless experience for exhibitors, optimizing their engagement and interaction at trade shows.



IIRIS Registration System

FHI has enhanced its online registration system with the New IIRIS widget, offered by Informa. This feature enables existing IIRIS users to log into EP websites and apps with a single click. IIRIS serves as a platform for curating, collating, and managing customer profiles along with behavioral data, enhancing organizer-client interactions through insightful analysis. This upgrade streamlines user access and supports in-depth client understanding for improved event experiences.



PAMERINDO INDONESIA
SUSTAINABLE EVENTS

Enhanced Sustainability Programmes and Partnership

Food & Hotel Indonesia (FHI) is deeply committed to sustainability, evident through partnerships and initiatives. Collaborating with organizations like the ALLAS Project and Alton Waste Management, we actively reduce food and plastic waste, while our #BringYourOwnTumbler campaign promotes a plastic-free event. Joining forces with sustainable brands like Robries and Stuffo, we exemplify recycling and upcycling, furthering our commitment to reducing environmental impact. Our efforts extend to minimizing carpet use, showcasing a holistic approach to greener practices. FHI's dedication to sustainability inspires attendees to make eco-conscious choices, paving the way for a more environmentally responsible future.

Total carpet used 3,189 m², **reused:** 1,900 m², **recycled:** 860 m², **landfill:** 429 m²

Our Sustainability Partners:

allas

ROBRIES



STUFFO



Informa
BetterStands

BetterStands

We are committed to driving sustainability not only in events and publishing, but also in the sectors we serve. Providing platforms for entire markets to accelerate sustainability is powerful, offering both environmental impact and commercial opportunities. Disposable event booths create significant waste – around 2 tonnes for a 36sqm booth – with materials taking centuries to decompose in landfills. Our Informa Better Stands Program aims to shift from disposable to reusable structures, enhancing exhibitor experiences. At FHI 2023, we've introduced sustainability regulations to support exhibitors in gaining special awards. Learn more at www.informa.com/sustainability. Together, we're shaping a greener future for the industry and beyond. We would like to express our heart-felt congratulations to this year's Informa BetterStands Winner, PT Indoguna Utama.



FHI Best Booth Awards

FHI is proud to introduce the inaugural FHI Best Booth Awards, a recognition that celebrates excellence in booth design and presentation. These awards span across three distinctive categories: Creative, Unique, and Attractive. This initiative acknowledges and honors our exhibitors who have gone above and beyond in crafting exceptional booths that stand out within the exhibition space. By acknowledging their efforts, we aim to highlight and applaud their dedication to creating immersive and engaging booth experiences that captivate visitors and enhance the overall event atmosphere. Through the FHI Best Booth Awards, we celebrate innovation and creativity, encouraging exhibitors to showcase their ingenuity and commitment to making a lasting impact on attendees and shaping the visual identity of the exhibition. We would like to express our heart-felt congratulations to this year's Best Booth Award Winners:

Creative Category : PT. Indo Porcelain



Unique Category : PT. RNK Incontro



Attractive Category : PT. Pulau Rempah Indonesia



New Featured Events Hosted at FHI 2023

FHI has showcased its expertise in event hosting by introducing a series of new and upcoming featured events that have not only captured attention but also achieved remarkable success. These events, carefully curated to reflect the latest trends and interests in the industry, have attracted widespread recognition for their unique concepts and engaging experiences. By consistently delivering innovative and impactful events, FHI has solidified its reputation as a trailblazer in event management, offering attendees and participants a fresh perspective and an unparalleled level of engagement.



Wok Competition

Association of Culinary Professionals (ACP) introduces wok cooking contest at FHI, showcasing skills with iconic Asian tool.



Spirit of Indonesian Chocolate

Indulge in exquisite chocolates, workshops, and tastings celebrating the art of chocolate-making.



Barnation

Dynamic F&B events celebrated excellence, showcased skills, and explored craft mixology, flairtending and beer-brewing trends.



Redbull Party Truck

Red Bull's dynamic entertainment car energized events with immersive experiences and captivating performances.



Coffee Talk

This event unites coffee stakeholders for impactful discussions on sustainability and industry growth.



BULOG Trade Forum

The BULOG Trade Forum Event facilitated insightful discussions, networking, and collaborative growth for international professionals.



IHGMA Seminar Session

Valuable seminars by IHGMA empowered hospitality professionals with insights, networking, and growth opportunities.



BINUS Seminar Session

An enlightening seminar explored coffee entrepreneurship and education, featuring industry experts and insights hosted by Bina Nusantara University.



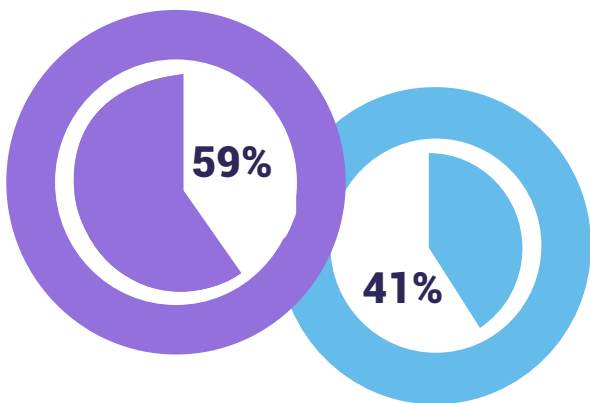
ALLAS Seminar Session

Insightful seminar discusses F&B sustainability, featuring industry experts and actionable strategies hosted by Allas.id

EXHIBITOR PROFILE

PROPORTION OF LOCAL & INTERNATIONAL EXHIBITORS

Local Exhibitors



International Exhibitors

SATISFACTION RATE FROM EXHIBITORS

Satisfaction

92%

Will exhibit again in the future

92%

Recommended this exhibition to their colleagues and friends

92%

TOP 10 EXHIBITING COMPANIES BY COUNTRIES / REGION

-  1. Indonesia
-  2. China
-  3. India
-  4. Germany
-  5. Australia
-  6. Italy
-  7. France
-  8. Canada
-  9. Hong Kong
-  10. Argentina

TOP 5 EXHIBITORS BY PRODUCT CATEGORY

1



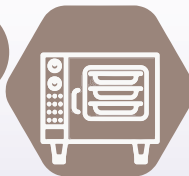
FOOD & BEVERAGE

2



COFFEE & TEA

3



FOODSERVICE & HOSPITALITY EQUIPMENT

4



BAKERY, PASTRY & GELATO

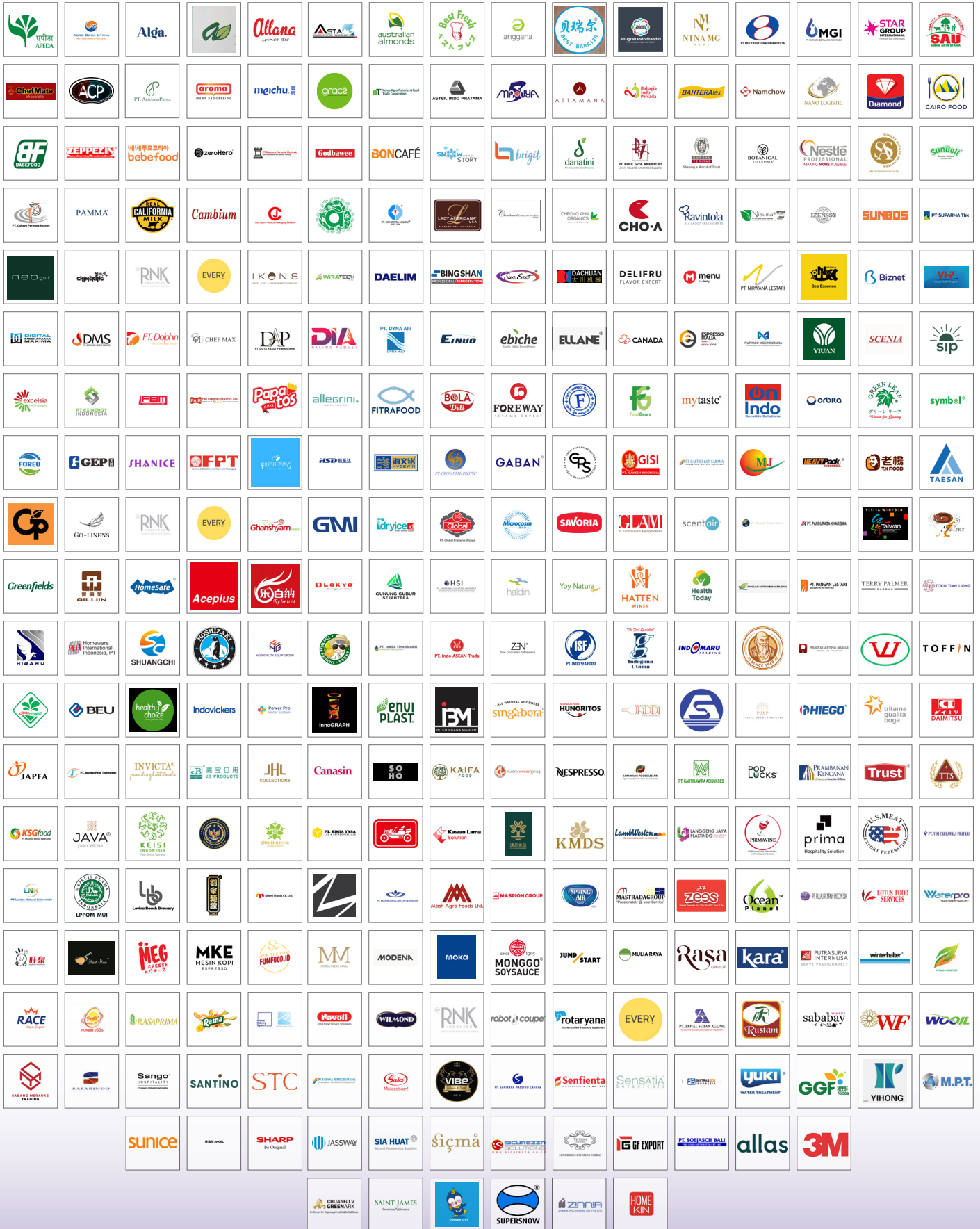
5



HOSPITALITY DESIGN & SUPPLIES

MEET FHI 2023

PROMINENT EXHIBITORS / BRANDS



Finefood Indonesia is set to be a culinary extravaganza, as it brings together a multitude of brands eager to showcase their exclusive fine food products at Food & Hotel Indonesia 2023. With an array of exquisite delicacies on display, attendees can savor the offerings from esteemed participants. From luxurious gourmet ingredients to delectable treats, Finefood Indonesia promises to be a haven for food enthusiasts seeking the best in gastronomic experiences



Hotelex Indonesia is set to be a captivating hub of innovation as it unites a diverse range of brands ready to showcase their exclusive hospitality products, cutting-edge technologies, and captivating designs at Food & Hotel Indonesia 2023. Attendees can explore the latest trends and advancements in the industry, with notable participants. From state-of-the-art hotel equipment to stunning interior designs and innovative guest services, Hotelex Indonesia promises to be an immersive experience for industry professionals seeking to elevate their hospitality offerings.



BRANDS SUPPORTING SUSTAINABILITY

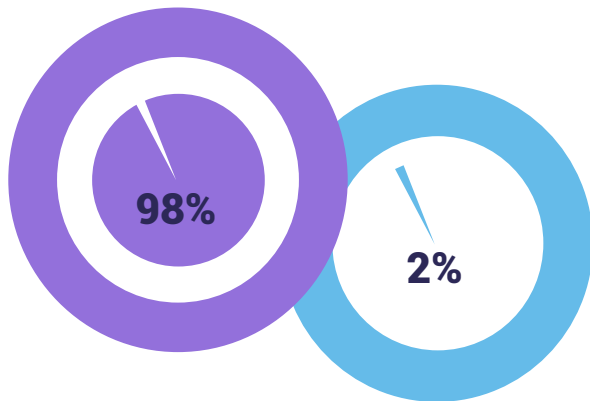
Food & Hotel Indonesia is poised to become a catalyst for sustainable practices as it unites numerous brands that champion sustainability and offer eco-friendly products and services. We will bring together forward-thinking participants committed to environmental responsibility. From organic food suppliers to energy-efficient solutions and waste reduction initiatives, Food & Hotel Indonesia will provide a platform for showcasing sustainable innovations that promote a greener future in the food and hospitality industry.



VISITORS' PROFILE

PROPORTION OF LOCAL & INTERNATIONAL VISITORS

Local Visitors



International Visitors

SATISFACTION RATE FROM VISITORS

Satisfaction

94%

Will visit again in the future

95%

Recommended this exhibition to their colleagues and friends

91%

TOP 15 ATTENDEES BY COUNTRIES / REGION

-  1. Indonesia
-  2. Malaysia
-  3. Singapore
-  4. China
-  5. Japan
-  6. Thailand
-  7. Australia
-  8. South Korea
-  9. India
-  10. Hong Kong
-  11. Taiwan
-  12. Brunei
-  13. Philippines
-  14. United Arab Emirates
-  15. Vietnam

TOP 5 ATTENDEES' INTEREST OF PRODUCTS

-  1. BAKERY, PASTRY & GELATO - BAKED GOODS / DESSERTS
-  2. FOOD & BEVERAGE - BEVERAGE
-  3. COFFEE / TEA - COFFEE / TEA BEVERAGE
-  4. BAKERY, PASTRY & GELATO - BAKING INGREDIENTS / RAW MATERIALS
-  5. FOODSERVICE & HOSPITALITY EQUIPMENT - CATERING / FOODSERVICE EQUIPMENT & SUPPLIES

ATTENDEES BY JOB FUNCTIONS

Corporate Management (Owner / Proprietor / President / CEO / MD / GM)	5904
Business Development	5831
F&B / Catering Management	3197
Sales / Marketing / Brand Management / Public Relations	3164
Academia	1988
Purchasing / Procurement	1729
Barista	1721
Chef (e.g. Central Kitchen Chef, Chef de Partie, Commis)	1354
Consultant / Advisor	1272
Architect / Interior Designer / Visual / Merchandiser	1076
Logistics	897
Finance / Administration / Human Resource	775
Accelerator / Investor / Wine Broker	767
Coffee Roaster	677
Project Management	587

ATTENDEES BY BUSINESS'S MAIN ACTIVITY

F&B - Café / Coffee Shop	4025
Related Industries - Academic / Training Institute (Culinary / Hospitality / Tourism / Food Science)	3732
Manufacturer - Bakery, Pastry & Gelato	2653
Manufacturer - Food & Beverage	2369
Importer / Exporter / Distributor / Wholesaler - Distributor	2185
Service Provider - Advertising / Marketing / Printing / Public Relations	1939
F&B - Agriculture / Fishery	1372
F&B - Catering	1262
Retailer / E-Retailer - Bakery, Pastry & Gelato	1171
Service Provider - Consultancy	997
Retailer / E-Retailer - Alcoholic Drinks / Wine / Spirits	741
Trade Association - Food & Beverage / Hospitality	704
F&B - Restaurant / Bistro	576
Service Provider - Logistics - F&B / Wines	549
Service Provider - Banking / Finance / Insurance	503



YOUR FEEDBACK MATTERS

Here's What Our Exhibitors had to Say

"We see quality importers and also quality visitors for the show. This will be the show we continue to support for the years to come. Definitely this is one of the outstanding shows in the ASEAN region. Very dynamic, very vibrant. So, it's a show not to miss."

Yin Fong May, Sabrina | US Meat Federation

"We are here for the first time here on the show. And we can say that we are quite positively surprised about the potential customers who come. Also, they will have a real benefit when they come to the show because they can see on the show a lot of news, a lot of trends, and we can show them what they have for a benefit when they work with latest equipment, with more natural ingredients, with some big benefits what brings them some better business."

Axel Arras | FPT – Food Process Technology

"It's a very exciting moment for us. We are launching the brand in Indonesia and it's the best way for us to launch our brand in this country. So, it's very exciting to be here. We have just started. We are just three months in Indonesia, and this is going to be a great start for us. Well done to the organizers, very well organized and of course we are coming back every year."

Deborah Spadotto | La Rose Noire

"This is our second time (participating in FHI). Last year, we also participated. The reason for participating is because I see the potential of FHI with the customers who attend. They might be able to connect with us to invest or build a hotel in a location in Indonesia. FHI is top-notch, excellent."

Rully Zulkarnain | JHL Collection

"In our opinion, this is a must-attend event for us. We also always introduce new products. Because this is the right platform or area to introduce new products. FHI is a great experience."

Limi Mulya Hasan | Sababay Winery

Here's What Our Visitors had to Say

"The experience was so much fun, and this my second time attending FHI, and in my opinion, it's even busier. Plus, the brands are more comprehensive, and the equipment is even newer, so if you're in the F&B industry, especially, you really must come here. Now, for all of you watching, especially those in the F&B business, if you're chefs, if you love cooking, if you're planning to start a business, you have to come here because there are so many suppliers, so many vendors with equipment for setting up restaurants."

Dimas Ramadhan Pangestu | Owner of Meatguy Steakhouse

"I think it's a very nice exhibition. First of all because here you have all the operators of the business. So, it's very easy to make new leads, create connections, meet people and I probably think exhibition in this business, in coffee business, in particular coffee machine business, is still one of the most important channels for creating leads and contacts and finding new partners. Food Hotel Indonesia I think it's as I said before a complete and impressive exhibition."

Giuseppe Vannoni | Sales Manager of Rhea Vendors Group S.p.A.

"For this FHI event, it can be said that every year, whenever there's an FHI, we have always attended. The first thing is, we get incredible innovation here, where FHI consistently presents products, ingredients, vendors that are updated every year. Even though we're restaurant owners, even though we're an F&B company, we still must follow the trends every year, like new ingredients, how we want to explore certain things. Good job FHI, keep up the good work!"

Eric Horas & Melian Sastrawidjaja | Owners of Merindco Group

"This is my first-time attending Food & Hotel Indonesia, and I'm really impressed. Everything is well-coordinated and it's a great step forward after the pandemic. Our economy will recover, improve, and become better with events like this. And this should continue, it should be carried out continuously, because these positive events greatly contribute to Indonesia's economy. Thank you to FHI, wishing you continued success and progress in your endeavors."

Nofel Saleh Hilabi | Owner of PT Sabika Group



SUSTAINABILITY IS PART OF WHO WE ARE



What is FasterForward?

FasterForward is Informa's approach to sustainable business.

Our aim is to become an ever more sustainable, positive impact business. Through the FasterForward programme, we are embedding sustainability into everything we do and seizing opportunities from helping our customers and markets do the same.

FasterForward is a structured three-part programme with ambitious commitments and a wide range of activities, covering Informa's business operations, our brands and products and our broader community impact.

When it comes to sustainability, we're moving FasterForward.

Faster to Zero

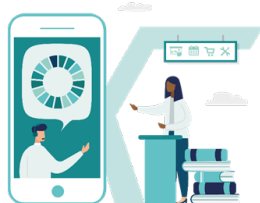
Under the Faster to Zero pillar, we are moving faster to become a zero waste and net zero carbon business.



To help meet the urgent challenges of a changing world, this means taking accelerated steps to reduce our carbon and waste footprint with the aim of becoming a zero waste and net zero carbon business by 2030.

Wherever we can, we are also actively helping our partners, customers and wider markets to achieve the same.

Sustainability Inside



All across Informa, our brands and products connect people with knowledge.

Our greatest impact on the world is through the specialist content and expert connections we deliver, and under the Sustainability Inside pillar, we are embedding sustainability inside every one of our brands.

Whether it's through content, events, intelligence, research or training, Sustainability Inside helps our customers accelerate their own sustainable development, creating growth opportunities for our brands and supporting progress in the specialist markets we serve.

Sustainability Inside



Under FasterForward, the Impact Multiplier pillar is about the positive impact we create when we can improve access to our specialist knowledge, help people connect more efficiently and invest in our communities.

Through the content we provide, we can help connect and inform those who struggle to access specialist knowledge and professional networks.

When they connect at our events and online, we can help customers be even smarter and more efficient with their time and travel.

Where we work in a specialist or local community, we can partner with them and invest in ways that help them succeed and create more positive impacts in turn.



Pamerindo Indonesia has recently won the FasterForward 2022 awards in the Informa Global Awards. We are deeply honoured to receive the FasterForward Awards. Sustainability has always been at the heart of our business, and it is something that we are deeply passionate about. This award is a testimony to our collective commitment in creating a sustainable future for generations to come.

By working together and taking progressive steps towards sustainability we can make an impactful difference. This award is an endorsement on the team's efforts.

Sustainability is us – let's make the difference!

Our Approach to Sustainable Business

For over a decade, Informa has focused on sustainability in areas where we can make the most significant contribution to the economy, society and the environment. This includes consideration of our operations, our content and the communities in which we work. I firmly believe that integrating sustainability into everything we do is vital to our ability to create long-term value for all our stakeholders whether they are investors, customers, colleagues or others.

Halfway through to our 2025 FasterForward goals

Despite uncertainties caused by the pandemic and the economic environment over the last two years, we continue to be committed to investing in the long-term success of the company, including investing in our people, our brands and in sustainability.

Since the launch of FasterForward in 2020, we have expanded our sustainability team and embedded specialists in the business to help provide local tailored programmes, launched industry-leading initiatives such as Better Stands, the Net Zero Carbon Events pledge and committed to programmes such as Publishing Declares which commits us to supporting the UN's Sustainable Development Goals (SDGs). Thousands of colleagues are actively working to embed sustainability in everything that we do. Senior executives and many senior managers within the company now have personal targets linked to sustainability. These targets flow down to their teams and help embed sustainability into our operations.

Now that we've put some solid foundations in place, we need to keep our momentum and keep pushing throughout the organisation the key programmes that will help us deliver on our FasterForward goals. The infographic on the next page shows some of the main activities we have in place to achieve this.

"Counteract the Environmental Impact on the Planet Through Sustainability in the Hospitality, Food & Beverage Sector with Innovation Towards the Global Market"

How is FHI 2023 Sustainable?



Pamerindo's Events are powered by renewable energy making the electricity usage carbon neutral



We are carefully designing our feature areas to minimise the level of waste generated



We facilitate the discussion and knowledge on sustainability



Partner with different organization for sustainability business



We upcycle and repurpose exhibition materials into creative interior design by collaborating with a local agency



Working with suppliers to focus on environmental impact



Promote reused items to participants eg. reused bottle, reused bag, reused pallet



Catering fresh and locally sourced



Digital adoption to reduce paper

We are fully dedicated to integrating sustainability practices into our event by implementing measurable initiatives. We acknowledged our responsibility for the environmental impact and strived to maximize the sustainability of our event. Our primary aim was to engage a diverse and environmentally conscious audience, inspiring them to make conscious choices that contributed to sustainability.

To achieve our sustainability goals, we collaborated with various sustainable organizations and companies. This collaboration allowed us to work together towards creating a more sustainable event that aligned with our commitment to environmental stewardship.

One of our key initiatives at FHI was the reduction of food waste. We had partnered with the ALLAS Project, a community-based initiative that promoted sustainability by collecting and sanitizing reusable food containers that would otherwise be discarded. By providing reusable food containers at the event, we could significantly reduce the use of single-use plastics and other disposable materials. This not only helped to reduce waste but also supported the circular economy by prolonging the lifespan of materials.

We had also established partnerships with Alton Waste Management for food waste programs. Alton Waste Management, a trusted waste supplier in Indonesia, focused on cardboard waste distribution services with a "Go Green" motto. They prioritized quality and quantity in their operations. Additionally, we had implemented a high-tech weighing machine to accurately measure the net weight of bulk cartons transported by trucks, ensuring efficient waste management.

Enhancing our priority in sustaining the FasterForward movements, here at Food & Hotel Indonesia, we were proud to continue our **#BringYourOwnTumbler** campaign, exemplifying our dedication to reducing single-use plastic waste. As part of this initiative, all visitors had the opportunity to refill their water bottles for free throughout the exhibition halls. Thanks to our partners Waterpro and Ron88, water refill machines were conveniently placed for your convenience. We strongly encouraged everyone to join us in this sustainable effort by bringing their own tumblers to the event. By working together, we could make a positive impact on the environment while enjoying the incredible showcase of the food and hospitality industries at Food & Hotel Indonesia

In FHI 2023, we were thrilled to join forces with locally established sustainable brands, including Robries and Stuffo, in our mission

to make a positive impact on the environment. Robries is dedicated to breaking the cycle of plastic waste through recycling and embracing the circular economy. Their stylish and well-designed furniture, crafted from recycled plastic, graced our exhibition halls, championing the reduction of plastic waste and the promotion of sustainable practices. Another exciting collaboration was with Stuffo, a brand known for its unique, durable, and artistic bags. They passionately upcycled materials, including art event banners, immortalizing the memories of these events by transforming them into exquisite bag designs. Embracing their eco-conscious philosophy, they also utilized fused plastic bags, actively contributing to preserving our environment from plastic waste. Our support extended further, as we graciously donated our used banners to fuel their recycling efforts. Moreover, we remain committed to making environmentally conscious decisions concerning the use of carpets throughout the exhibition, ensuring every aspect aligned with our vision of a greener, more sustainable future. Together with our esteemed partners, Robries and Stuffo, we strive to inspire and lead the way towards a brighter, eco-friendly tomorrow.

We aimed to decrease carbon emissions and waste sent to landfills by reducing the use of carpets throughout the exhibition halls. Through these collaborative efforts and initiatives, we were actively contributing to a more sustainable event, fostering environmental consciousness, and inspiring attendees to make sustainable choices. **Together, we can make a difference and inspire positive change for generations to come.**

Our Sustainability Partners & Water Sponsors

allas

ROBRIES



STUFFO

Waterpro
"Quality Water for Quality Life."



Growing further, faster and sustainably

We have an opportunity and a responsibility to drive sustainability, not only within the events and publishing industries, but also in the sectors that we serve. To me, that's the most exciting part. Providing platforms for whole markets to accelerate their sustainability – that's very powerful. And it's a great commercial opportunity for Informa.



Disposable booths in events can have a significant negative impact on the environment. These booths are designed to be used once and then discarded, which leads to a significant amount of waste. In general, one 36sqm disposable booth creates around 2 tonnes of waste.

This waste can include materials such as wood, metal, plastic which can take hundreds of years to decompose in landfills. In addition, the energy and resources used to manufacture and transport these booths also contribute to the carbon footprint of events.

To mitigate this impact, it is important to promote the use of sustainable booths and reduce the overall waste generated by exhibitions.

The Informa **Better Stands Program** is an industry wide campaign aimed to unite exhibitors, contractors and the wider events industry together to move away from disposable, single use booths at our events, in favour of reusable structures. We believe that by eradicating disposable booths we will improve the ease, safety and sustainability of the exhibitor experience at our events.

You can find more information about our sustainability efforts, including our latest sustainability reports through www.informa.com/sustainability

OPENING CEREMONY



Food & Hotel Indonesia (FHI) 2023 has attracted widespread participation from both local and international companies, showcasing the event's significance and global appeal. The grand opening ceremony, held on July 25, 2023, was graced by the presence of esteemed dignitaries, including the Minister of Tourism and Creative Economy of the Republic of Indonesia, Dr. H. Sandiaga Salahuddin Uno, BBA., MBA. Notable figures such as Ir. Putu Juli Ardika, MA, Director General for Agro Industry at the Ministry of Industry, and Ni Made Ayu Marthini, Deputy Minister of Marketing at the Ministry of Tourism and Creative Economy, further underscored the event's importance.

Taking place at the Jakarta International Expo (JIEXPO) from July 25 to 28, 2023, FHI 2023 has brought together a diverse array of manufacturers, suppliers, distributors, retailers, business owners, professionals, and consumers from Indonesia's bustling hospitality and food & beverage (F&B) sectors. The convergence of these key players highlights the event's role as a pivotal platform for industry networking, knowledge exchange, and business growth.

Juanita Soerakoeseomah, the Event Director of FHI 2023, delivered a warm and enthusiastic welcome during the event's opening ceremony, which coincided with the concurrent exhibitions Hotelex Indonesia, Finefood Indonesia, and Retail Indonesia. This synergy of events further enriched the experience for attendees, amplifying the impact of FHI 2023 as a comprehensive showcase of the latest trends, innovations, and opportunities within Indonesia's thriving hospitality and F&B industries.



FEATURED EVENTS



The 13th Salon Culinaire by Association of Culinary Professionals (ACP)



Food & Hotel Indonesia (FHI) was delighted to host the highly anticipated return of The 13th Salon Culinaire, a prestigious event that celebrated culinary excellence. This extraordinary culinary showcase featured captivating competitions, including The 7th Junior Asian Chef Challenge, Asia Pastry & Baking Challenge in collaboration with Indonesia Pastry Alliance (IPA), and the Young Talents Escoffier Indonesia Competition. These events provided aspiring chefs and talented pastry chefs with a platform to demonstrate their skills and showcase their creativity. FHI invited industry professionals and food enthusiasts to witness the evolution of the culinary arts and embark on a remarkable gastronomic journey where passion, talent, and innovation converged. The total number of participants in the competition was over 700 and overall, together with ACP's Wok Competition and Asia Pastry & Baking Challenge, the culinary events were participated by over 790 visitors throughout the 4 days event.

The event was an outstanding success, surpassing all expectations. Chefs from across Asia showcased their talents, pushing the boundaries of culinary excellence. The judging panels were impressed with the level of creativity and skill on display, making it a tough decision to select the winners. The 7th Junior Asian Chef Challenge saw young talents rising to the occasion, impressing both the judges and the audience. The Asia Pastry & Baking Challenge, in collaboration with Indonesia Pastry Alliance (IPA), demonstrated the artistry and finesse of pastry chefs, leaving everyone in awe of their delectable creations. Moreover, the Young Talents Escoffier Indonesia Competition proved to be a launchpad for budding culinary stars, providing them with a platform to shine and secure a place in the industry.

Food & Hotel Indonesia (FHI) felt honored to host such a remarkable event that showcased the dedication and passion of the culinary world. With the success of The 13th Salon Culinaire, the event has solidified its place as a leading culinary platform in the region. FHI extends its heartfelt appreciation to all participants, sponsors, industry professionals, and food enthusiasts who contributed to the event's triumph. The 13th Salon Culinaire will undoubtedly be remembered as a milestone celebration of culinary excellence. **We would like to congratulate the 47 Gold Medal Winners, 110 Silver Medal Winners and 202 Bronze Medal Winners.**



WOK Competition by Association of Culinary Professionals (ACP)

The Association of Culinary Professionals (ACP) introduced an exciting skills competition that promoted the art of wok cooking. Participants showcased their abilities using the renowned Chinese cooking pan, commonly found in East, South, and Southeast Asia. The competition took place during FHI's four-day exhibition, providing a platform for participants to demonstrate their skills with this iconic Asian culinary tool. The challenges included the Kikkoman Akufood Nasi Goreng challenge and the Wok Fried Asian Chicken challenge.

The event was a resounding success, capturing the essence of wok cooking's rich history and diverse techniques. Chefs from various backgrounds and regions showcased their mastery of the wok, infusing flavors and traditions into their dishes. The Kikkoman Akufood Nasi Goreng challenge celebrated the art of crafting a flavorful and aromatic Indonesian fried rice dish, a staple in Asian cuisine. The Wok Fried Asian Chicken challenge highlighted the precision and skill required to achieve the perfect balance of textures and tastes in a wok-fried chicken creation.

The competition not only brought together culinary enthusiasts but also celebrated the cultural heritage of wok cooking. The sizzling sounds, mesmerizing aromas, and dynamic movements of chefs at their woks created an engaging and immersive experience for both participants and spectators alike.

In conclusion, the ACP's wok cooking competition marked a remarkable achievement in promoting the art of this traditional culinary technique. It showcased the versatility and creativity of chefs who embraced the challenge and produced exceptional dishes. As the sizzling pans and aromatic flavors filled the air, the event became a celebration of Asian culinary heritage, uniting participants, and attendees in their shared passion for cooking excellence. We would like to congratulate the medal winners of The Wok Competition as mentioned below:

Highest Score Achiever: Tan Gim Leong – AV Gourmet





Asia Pastry & Baking Challenge

by Indonesia Pastry Alliance (IPA)

The Pastry and Baking Challenge invited chefs from all backgrounds to demonstrate their skills and engage in friendly competition with other talented individuals. This groundbreaking competition, the first of its kind in Indonesia, guaranteed an unforgettable experience for all participants. With categories including The National Cake Shop Challenge, Asian Junior Cake Shop Challenge, and Bakery Challenge, the competition aimed to highlight each chef's exceptional abilities while emphasizing creativity, technique, and presentation. The climax of the event featured a showcase of the most exquisite and visually stunning pastry and bakery creations, providing a platform to showcase the incredible talent of the participating chefs.

The event was an overwhelming success, exceeding all expectations and setting new standards in the world of pastry and baking. Chefs from various backgrounds came together to create a symphony of flavors, textures, and designs that left the audience in awe. The friendly competition fostered camaraderie and collaboration, as participants showcased their skills while exchanging knowledge and techniques.

The National Cake Shop Challenge demonstrated the diversity of cake-making expertise, with each creation telling a unique story through its design and taste. The Asian Junior Cake Shop Challenge revealed the rising stars of the pastry world, captivating everyone with their youthful energy and exceptional talent. The Bakery Challenge celebrated the art of bread-making, showcasing the mastery of techniques that result in the perfect balance of taste and texture.

The climax of the event was truly a sight to behold, as the most exceptional creations were unveiled. The pastry and bakery creations presented were more than just desserts – they were pieces of edible art that highlighted the dedication, passion, and creativity of the chefs.

In conclusion, the Pastry and Baking Challenge proved to be a monumental success, leaving an indelible mark on the culinary landscape of Indonesia. The event not only celebrated the talents of the participating chefs but also inspired a new generation of culinary enthusiasts. The showcase of exquisite creations and the spirit of friendly competition added a sense of camaraderie and accomplishment. With this successful event, the culinary world witnessed the harmonious blend of artistry and skill that truly defines the realm of pastry and baking. We would like to congratulate the medal winners of The Pastry and Baking Challenge as mentioned below:

Asian Junior Cake Shop Challenge:
Juara Indonesia by Artisan Kuliner – Muhammad Rifky Widyansyah, Achmad Alif, Agung Resky Ananda, Rosylin Tristyan



SPIRIT OF INDONESIAN CHOCOLATE

by Indonesia Pastry Alliance (IPA)



The "Spirit of Indonesian Chocolate" event was a celebration of the art and science of chocolate-making, brought to attendees by Food & Hotel Indonesia in collaboration with Indonesia Pastry Alliance (IPA) and Indonesia Sommelier Association (ISA).

Participants were immersed in a world of pure chocolate bliss as the most talented chocolatiers showcased their magic with the finest quality cocoa beans, creating exquisite chocolates that tantalized taste buds. The journey of chocolate-making was experienced firsthand as attendees learned about every stage, from sourcing the beans to the delicate process of tempering and molding. A glimpse was offered into the passion and precision behind creating these delectable treats.

The event featured an array of courses and classes, including Praline, Chocolate Education, Chocolate & Wine Pairing, and much more. Attendees expanded their knowledge and refined their palates as they delved into the world of chocolate like never before.

The senses were indulged, and a decadent chocolate adventure was embarked upon at Food & Hotel Indonesia's Chocolate Event. The event's success was evident in the smiles of the participants, the rich aromas of chocolate filling the air, and the knowledge and experiences gained by all who attended. This event truly celebrated the artistry, craftsmanship, and joy of chocolate-making, leaving a sweet and lasting memory for everyone involved.





Gelato Workshop by Carpigiani

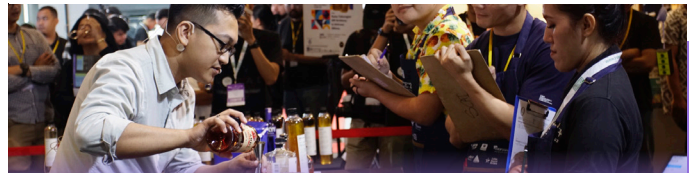
Carpigiani, a renowned name in the world of gelato, hosted captivating gelato workshops during FHI 2023. These workshops offered an exceptional opportunity for attendees to immerse themselves in the art of crafting authentic Italian gelato. Led by expert gelato artisans, participants learned the secrets of creating the perfect gelato, from selecting high-quality ingredients to mastering the intricate techniques of churning and freezing. Through hands-on experiences and expert guidance, Carpigiani's gelato workshops at FHI educated and inspired gelato enthusiasts, allowing them to delve into the world of gelato craftsmanship and savor the delights of this beloved frozen treat. The event has successfully gathered over 150 participants throughout the 4-days workshop.

The workshops were presented by Chef Alessandro Masia from Carpigiani, Chef James Neider from Lotus Foodservices, and Chef Louis Tanuhadi from APCA Indonesia. The topics included "Getting to Know Your Sugars," where participants learned and understood the purpose of using multiple kinds of sugars and how they affected the taste and structure of gelato. The "Deconstructed Kolak Pisang" session taught attendees to create traditional Indonesian dishes in the form of gelato. "Gelato Charcuterie" presented a fun and new way to enjoy gelato, redesigning the charcuterie board concept. The "Coffee Tiramisu Gelato Chocolate Bar" workshop focused on crafting a chocolate bar filled with gelato. "Summer Slush: The Sicilian Way" allowed participants to indulge in the refreshing Sicilian Slush and learn about modern methods of preparation. "Mango Delight" demonstrated the creation of luxurious gelato entremets, while "Gelato is Not Just a Dessert" encouraged attendees to discover and experience eating gelato in new and innovative ways.

The success of these workshops was palpable in the enthusiasm and skill development of the participants. As the experts shared their knowledge and techniques, attendees had the opportunity to not only enhance their gelato-making abilities but also to appreciate the cultural and culinary aspects of this frozen delight. The gelato workshops by Carpigiani added a layer of excitement and education to FHI 2023, leaving a lasting impact on all those who took part. The fusion of passion, expertise, and creativity resulted in an unforgettable experience that truly celebrated the art of gelato craftsmanship.



Indonesia Coffee Events by Specialty Coffee Association of Indonesia (SCAI)



The Indonesia Coffee Events (ICE) was an annual competition organized by the Specialty Coffee Association of Indonesia (SCAI) that showcased and celebrated the country's thriving coffee culture. This vibrant event brought together coffee enthusiasts and industry professionals who shared a passion for the artistry of Indonesian coffee professionals and the rich flavors and traditions of the region. ICE featured a range of captivating coffee-themed competitions, including the Indonesia Latte Art Championship (ILAC) and Indonesia Coffee in Good Spirit Championship (ICIGS).

One of the highlights of ICE was the participation of talented baristas from across Indonesia, who competed for the chance to represent their country at the prestigious World Barista Championship. These baristas showcased their exceptional skills and creativity, captivating the audience with their innovative techniques and presentations. The event served as a platform to recognize and honor the expertise and dedication of these coffee professionals. The event was attended by over 790 visitors throughout the 4 days of the exhibition.

In addition to the barista competitions, ICE introduced the esteemed Indonesia Coffee Roasting Championship (ICRC), a thrilling competition that highlighted the craftsmanship and inventiveness of skilled coffee roasters in Indonesia. This competition, a collaboration between the Specialty Coffee Association of Indonesia (SCAI) and the Indonesia Food & Beverage Executive Association (IFBEC), added another captivating dimension to ICE, further enhancing the appreciation for the country's vibrant coffee industry.

Overall, ICE was an engaging and enriching event that immersed attendees in the world of Indonesian coffee. Through its exciting competitions and collaborative efforts, ICE not only celebrated the talents and achievements of coffee professionals but also promoted the unique flavors, traditions, and innovations that made Indonesian coffee culture truly exceptional.

The event's success was undeniable, as evidenced by the overwhelming turnout of visitors and the enthusiasm that permeated the atmosphere. ICE succeeded in its mission to bring together a diverse community of coffee enthusiasts, professionals, and spectators, creating an unforgettable experience that contributed to the continued growth and recognition of Indonesia's remarkable coffee scene. We would like to congratulate the winners of Indonesia Coffee Events as mentioned below:

Indonesia Latte Art Championship (ILAC)

- 1 Matthew Yanuar Perry
- 2 Irfan Fauzi Anwar
- 3 Pujiyanto

Indonesia Coffee Roasting Championship (ICRC)

- 1 Taufan Mokoginta
- 2 Syahreza Eria
- 3 Sulthan Farhan Irfanro

Indonesia Coffee in Good Spirit Championship (ICIGS) in collaboration with Indonesia Sommelier Association (ISA)

- 1 Shayla Philipa
- 2 Mikael Jasim
- 3 Muhammad Aga





COFFEE TALK

by Dewan Kopi Indonesia (DEKOPI)

The highly anticipated "Coffee Talk" event, hosted by Dewan Kopi Indonesia (DEKOPI), took place during the Opening Ceremony of FHI on July 25, 2023. This engaging gathering provided a unique opportunity for coffee stakeholders to come together and passionately discuss their love for the beverage, while addressing crucial topics surrounding the diversity, quality, and sustainability of the coffee sector. At "Coffee Talk," the aim was to shed light on the challenges and opportunities faced by the industry, amplifying the voices of those involved and highlighting the importance of supporting the millions of hardworking coffee farmers whose livelihoods depended on this aromatic crop. It was a platform where coffee enthusiasts, professionals, and businesses joined forces to drive positive change and create a more prosperous and sustainable coffee future.

The event was honored to have had distinguished speakers, including Surip Mawardi (Business Owner), Adi Haryono (CEO of Kapal Api), and Arie Arifin (Founder of Jakarta Kopi), who shared their expertise and insights during the event. Under the theme "Kepedulian Insan Perkopian Dalam Meningkatkan Kesejahteraan Petani Kopi Menuju Kopi Berkelanjutan" (Coffee Stakeholders' Care in Enhancing Coffee Farmers' Prosperity Towards Sustainable Coffee), the speakers led engaging discussions that explored ways to foster a deeper sense of responsibility within the coffee community and drive the industry towards a more sustainable future.

"Coffee Talk" was not only an educational and enlightening event, but also a demonstration of the collective commitment to the well-being of coffee farmers and the promotion of sustainable practices within the coffee industry. The event was attended by over 45 participants, each contributing to the vibrant discussions and networking opportunities.

Together, attendees voiced their joy, concerns, and aspirations for the coffee sector, working towards a brighter future for all involved. The inspiring and impactful gathering proved to be a catalyst for positive change in the world of coffee, fostering a sense of unity and shared purpose among coffee stakeholders. As the event concluded, the resounding success of "Coffee Talk" was evident, with participants leaving with newfound insights, connections, and a renewed determination to contribute to the betterment of the coffee industry.



WINE MASTERCLASS

by Indonesia Sommelier Association (ISA)

The Wine Masterclass, organized by the esteemed Indonesia Sommelier Association, was a highly regarded initiative that inspired individuals to elevate their skills and broaden their understanding of the sommelier profession. Participants experienced an immersive program that covered various aspects of wine, including tasting techniques, regions, grape varieties, pairing, and cellar management. This program empowered individuals with valuable insights and practical knowledge to excel in the dynamic world of wine. It served as a platform for both enthusiasts and professionals in the Wine and F&B Industry to develop expertise, ultimately enhancing the appreciation and enjoyment of wine.

The events included the Putra Surya Internusa Event, where participants had the opportunity to engage with the rich world of wine through unique presentations and interactive sessions. "Cabernet from All Over the World" showcased the versatility and depth of Cabernet wines from different regions, expanding participants' palates and knowledge.

The Jakarta Best Sommelier Competition and Indonesia Best Sommelier Competition were exhilarating showcases of sommelier skills and expertise. These competitions allowed participants to demonstrate their proficiency in various wine-related tasks, from blind tastings to food pairings, in a competitive yet supportive environment. "Grape Variety Class and Food Pairing" by Indonesia Best Sommelier was an enlightening experience that explored the characteristics of different grape varieties and their harmonious pairings with food.

In conclusion, the Wine Masterclass proved to be an exceptional success, empowering participants with knowledge and skills that would further their careers and deepen their passion for the world of wine. The engaging events, insightful presentations, and spirited competitions showcased the dedication of the Indonesia Sommelier Association to promoting excellence in the wine industry. Through these initiatives, attendees left with an enhanced understanding of wine and a renewed enthusiasm to contribute to the world of wine appreciation and expertise. The resounding success of the Wine Masterclass was evident in the enriched experiences of participants, the networking opportunities fostered, and the collective commitment to elevating the sommelier profession. We would like to congratulate the winners of Jakarta Best Sommelier Competition and Indonesia Best Sommelier Competition as mentioned below:

Jakarta Best Sommelier Competition Winners:

1. Nicolaus Situmorang
2. Mario Rizaldy
3. Irianto Hutasoit
4. Fikrie Dwitama

Indonesia Best Sommelier Competition Winners:

1. I Putu Nova Okta
2. Indra Renaldi
3. Puji Hryanto
4. Nicolaus Situmorang





BARNATION

by Indonesia Food & Beverage Executive Association (IFBEC)

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Barnation was an exciting series of events that included the F&B Innovation Awards and bartending competitions such as the "Mix Master: A Challenge of Cocktail Creation" and "Shake It Up: A Battle of the Bartenders," as well as its first-ever Craft to Beer Fest. The Barnation event was held by the Indonesian Food & Beverage Executive Association (IFBEC) in collaboration with Food & Hotel Indonesia and renowned Craft beer companies, in search of the best bartender and to facilitate great bartenders in showcasing their skills and unique styles in flair bartending and presenting their drink mixing skills through the competitions. The event also brought the first-ever F&B Innovation Awards and an exciting Craft to Beer Fest that entertained all the guests and visitors. The Barnation event was sponsored by PT Jaddi Internasional, PT Nano Logistics, and Bali Hai. The F&B Awards were an annual celebration of excellence in the food and beverage industry. The awards honored establishments and individuals that had set the bar high in their respective fields. This competition brought together the best bartenders from all around Indonesia to showcase their creativity, technique, and showmanship in a high-energy environment as they competed for the title of Mix Masters. These awards celebrated the hard work and achievements of these individuals and served as a source of inspiration and recognition for all in the food and beverage industry.

The show showcased the latest trends in craft beer, featured tastings from local and national breweries, and offered educational seminars and networking opportunities. The event was attended by over 134 visitors, each experiencing firsthand the excitement and vibrancy of the Barnation event.

In conclusion, Barnation was a resounding success that brought together professionals, enthusiasts, and businesses in the food and beverage industry. The combination of innovative competitions, celebration of excellence, and exploration of craft beer trends created a dynamic and enriching experience for all attendees. Through these events, participants left with new knowledge, connections, and a heightened appreciation for the talent and creativity within the industry. The event's success was evident in the engagement, energy, and positive feedback from visitors and participants, affirming its role as a platform for advancement, celebration, and unity within the Indonesian food and beverage community. We would like to congratulate the winners of the F&B Innovation Awards and the Barnation Competition as mentioned below.

F&B Innovation Awards:

Best Sustainable Outlet for The Decade

- 1 Social House

Best Newcomer Outlet

- 1 Nonna Bona

Best Casual Dining in Five Star Hotel

- 1 Seasonal Taste – Westin

Best Supplier Awards Winner:

- 1 Nano Logistic

Barnation Competition:

Mix Master: A Challenge of Cocktail Creation

- 1 Vikram, HWG
- 2 Ramostua Omar, The Top Bar
- 3 Abraham Reinerhard, Alila SCBD

Shake It Up: A Battle of the Bartenders

- 1 Achmad Tajudin Hariri – The Zoetrope, Avenzel Hotel & Convention, Bekasi
- 2 Mohammad Rizky – Intercontinental Hotel Pondok Indah, Jakarta
- 3 Nicky Assa – Sahid Jaya Hotel, Jakarta





BULOG Trade Forum by Badan Usaha Logistik (BULOG)

The BULOG Trade Forum Event was a highly anticipated gathering for professionals in international trade. It provided a valuable platform for businesses to share knowledge, exchange ideas, and foster collaborative growth. Attendees engaged in insightful discussions, gained industry insights, and explored new opportunities for expansion. Industry experts and thought leaders covered crucial topics such as trade regulations, logistics, and market trends, enabling participants to acquire invaluable knowledge to shape their business strategies.

The event also offered ample networking opportunities, allowing attendees to connect with like-minded professionals and forge meaningful partnerships. The Trade Forum Event created a dynamic atmosphere of learning and collaboration, empowering businesses to thrive in the global marketplace.

The success of the Trade Forum Event was evident in the participation of professionals, the richness of discussions, and the connections formed among attendees. Expert speakers, including Afzal Aziz (President of International Business division at Allanasons Ltd.), Tariq Anwar (Director of Processed Food Division at Allanasons Ltd.), Subali Agung Gunawan (Head of Marketing Division BULOG), Shri V.K. Vidyarthi (General Manager of APEDA) and Najimudeen E. (CEO of Fair Exports) guided the conversations on topics such as "Meat & Process Products," "Indonesian Meat Consumer Preferences," "Halal Buffalo Meat From India" - Product of Choice in over 70 Countries Around the World, "India and Indonesia" - win-win trade, and "Indonesia - One of the Largest Market for Indian Buffalo Meat"

The insightful presentations and discussions allowed participants to gain a deeper understanding of various aspects of international trade, particularly in the context of meat and processed products. By the end of the event, attendees were equipped with valuable insights that would undoubtedly influence their future trade strategies and decisions.

In conclusion, the BULOG Trade Forum Event achieved its goals of providing a platform for knowledge-sharing, fostering collaboration, and enhancing participants' understanding of international trade dynamics. The event's impact was far-reaching, as participants left with not only new insights but also strengthened connections and potential business opportunities. By bringing together industry experts and professionals, the event played a pivotal role in advancing the field of international trade and contributing to the growth of businesses in the global arena. The discussions, connections, and takeaways from the event continued to resonate, reinforcing its significance in



IHGMA Seminar & Networking Session by Indonesia Hotel General Manager Association (IHGMA)

The Indonesia Hotel General Manager Association (IHGMA) was excited to have participated in FHI 2023 and hosted a series of valuable seminars for industry professionals. These seminars provided a platform for hoteliers to stay updated on the latest trends, challenges, and innovations in the hospitality industry. With expert speakers and thought leaders, such as Fairuz Rista Ismah (Senior Associate of BAHAR), Florianti Sjaaf (Chief Executive Officer of SOL SPACE), Irfan Bachtiar (Director of Climate and Market Transformation Program of WWF Indonesia), Michaela (Marketing Executive at ECOFRENBAG), and Velda (Marketing Executive at ECOFRENBAG), bringing the topic of "Accelerate Sustainability in Hotel Operation," attendees were able to enhance their skills and gain valuable insights.

Whether attendees were hoteliers, aspiring managers, or industry enthusiasts, the seminars offered valuable knowledge, networking opportunities, and professional growth. IHGMA's presence at FHI 2023 ensured a rewarding experience for those seeking to excel in the dynamic field of hospitality management. The seminars were met with great enthusiasm and engagement from participants, who found immense value in the expert knowledge shared and the opportunities to connect with fellow professionals in the industry. The topics covered in the seminars were not only insightful but also aligned with the evolving trends and challenges that the hospitality industry faces.

IHGMA's dedication to fostering knowledge, skill development, and networking within the hospitality sector was clear throughout the seminars. Attendees left with a renewed sense of inspiration, armed with valuable takeaways that they could apply to their roles and businesses.

In conclusion, IHGMA's participation in FHI 2023 and the successful hosting of these seminars marked a significant contribution to the professional development and growth of the hospitality industry in Indonesia. The seminars provided a platform for knowledge exchange, innovation, and collaboration among industry professionals. The participation of renowned experts and thought leaders further elevated the quality of discussions and insights shared. The seminars were not only a testament to IHGMA's commitment to the industry but also a resounding success in fostering a stronger, more informed, and interconnected hospitality community.



BINUS Seminar Session

by Bina Nusantara University (BINUS)

The BINUS Seminar Session was held at Food & Hotel Indonesia on Friday, July 28, 2023, for an enlightening discussion on "Exploring the World of Coffeepreneurship and Education." The session was led by Thalita Shaumafasya, a distinguished BINUS Hotel Management graduate, alongside DR. Arif Zulkarnain, Head of BINUS's Hotel Department, and renowned Coffee Consultant for Roaster Kallos Roastery, Fahrurrazi Nugraha. Participants gained valuable insights into the dynamic world of coffee entrepreneurship and education from industry experts.

The seminar proved to be a significant success, drawing a diverse and engaged audience of attendees. Through the informative discussions, participants learned about the intricacies of the coffee industry, the opportunities for entrepreneurship within it, and the critical role that education plays in shaping future coffee professionals.

Thalita Shaumafasya Aldi, with her practical experiences and academic background, shared her journey as a Coffeepreneur and provided valuable tips for aspiring coffee entrepreneurs. DR. Arif Zulkarnain offered insights into the educational aspects of preparing students for successful careers in the hospitality and coffee industries. Fahrurrazi Nugraha, the Coffee Consultant / Roaster of Kallas Roastery shared his expertise on the intricacies of coffee quality and the role it plays in creating a successful coffee business.

The interaction and engagement during the session were evident as attendees posed insightful questions and participated actively in the discussion. As a result of the seminar, participants left with not only new knowledge but also a deeper appreciation for the potential of coffee entrepreneurship and the value of quality education in the field.

In conclusion, the BINUS Seminar Session was a triumph, delivering on its promise to provide valuable insights into the world of coffee entrepreneurship and education. The expertise and experiences shared by the speakers resonated with attendees, sparking inspiration and fostering a deeper understanding of the coffee industry's dynamics. The seminar's success was evidenced by the enthusiastic participation, meaningful interactions, and the lasting impact it had on participants' perspectives and aspirations. Through this session, BINUS and its speakers demonstrated their commitment to preparing individuals for success in the coffee industry and contributed to the continued growth and innovation within the field.



Redbull Party Truck

by Redbull

The Red Bull entertainment car was a versatile and engaging vehicle that was designed to bring excitement and entertainment to various events and gatherings. With its striking design and customized features, the car served as a mobile platform for live performances, music festivals, and other entertainment experiences. Equipped with a powerful audio system and TV screen, the car created an immersive sound experience that energized the crowd and amplified the atmosphere. Inside, the car often featured a stage or DJ booth, providing a central focal point for performers and artists to showcase their talents.

Whether it was hosting live concerts, DJ sets, or interactive experiences, the Red Bull entertainment car added an electrifying element to any event, creating unforgettable moments for attendees and reinforcing the brand's association with exhilarating entertainment.

The aim of these events was to provide a platform for exhibitors and buyers to network and mingle while having fun and enjoying a night of excitement. The presence of the Red Bull entertainment car enhanced the overall experience of these events, creating an atmosphere of celebration and engagement. The success of the Red Bull entertainment car was evident in the enthusiastic response of attendees, who were captivated by the dynamic performances, immersive sound, and visual experiences provided by the vehicle. The car served as a focal point, drawing people together and creating a shared sense of enjoyment and energy.

In conclusion, the Red Bull entertainment car effectively fulfilled its purpose of bringing excitement and engagement to events and gatherings. Its presence added a unique and dynamic dimension to the entertainment landscape, leaving a lasting impact on attendees and reinforcing the brand's commitment to delivering exhilarating experiences. The vehicle's contribution to enhancing events and creating memorable experiences solidified its place as a remarkable marketing tool that successfully connected with audiences and showcased Red Bull's dedication to providing entertainment that leaves a lasting impression.





The ALLAS Seminar Session was held at Food & Hotel Indonesia on Thursday, July 27, 2023, for an insightful discussion on "How Reuse Facilitate in Food & Beverage Industry". The session featured speakers including Darina, the Program Lead of Enviu Indonesia, Nanda, Operations Lead of ALLAS, and Delanny, Alner Community Lead. During the event, attendees discovered practical strategies and solutions to make their F&B and Hospitality businesses more sustainable, thereby reducing waste and creating a positive impact on the environment.

The seminar garnered significant attention and participation from industry professionals, entrepreneurs, and individuals interested in fostering sustainability within the F&B and Hospitality sectors. The speakers provided expert insights into the challenges and opportunities of adopting zero-waste practices within businesses.

Darina, as the Program Lead of Enviu Indonesia, shared valuable information about sustainable practices and initiatives that could be integrated into F&B and Hospitality operations. Nanda, the Operations Lead of ALLAS, discussed the role of the industry in reducing waste and promoting sustainability, while Delanny, the Alner Community Lead, emphasized community engagement and collaborative efforts to achieve common sustainability goals.

The session created a dynamic platform for meaningful conversations and knowledge exchange, addressing the practical steps that businesses could take to embark on their journey towards zero waste. Attendees left the seminar with a better understanding of the actionable measures they could implement to make a positive impact on their businesses and the environment.

In conclusion, the ALLAS Seminar Session was a resounding success, fulfilling its aim of enlightening industry professionals and individuals about the potential for sustainability within the F&B and Hospitality sectors. The event's importance was underscored by the engaged audience, the thought-provoking discussions, and the insights shared by the speakers. By exploring the strategies and solutions to reduce waste and promote sustainability, the seminar contributed to fostering a culture of conscious business practices within the industry. Attendees left the event equipped with practical knowledge and inspired to make meaningful changes within their businesses, and as a result, the event played a pivotal role in catalyzing positive change and furthering the sustainability agenda within the F&B and Hospitality sectors.



Business Matching Programme

by Food & Hotel Indonesia



FHI had offered countless business prospects and a platform for interaction with influential figures in the sectors. With the help of FHI's Business Matching service, buyers were able to schedule meetings in advance with some of the show's most notable exhibitors based on their specific business needs. By joining the FHI Business Matching Programme, visitors gained access to connect directly with exhibitors, gained knowledge about their company profiles, received exclusive access to the Business Matching Lounge, and much more.

The programme had been held throughout the 4-day exhibition and served as a means to bring together buyers directly with exhibitors from within and outside the country, including producers, distributors, importers, trade visitors, delegates, and sponsors. The program had significantly assisted participants in setting up business meetings for both new participants and established executives seeking to advance their companies. In that year, a total of 480 successful meetings had been concluded between over 150 buyers and prominent exhibitors.

In conclusion, the FHI Business Matching Programme had undoubtedly proven its success in facilitating valuable connections and meaningful meetings between buyers and exhibitors. Its role in creating a platform for networking, collaboration, and business growth was evident in the impressive number of successful meetings that took place during the event. Through this program, FHI had further solidified its position as a key player in driving business opportunities and fostering relationships within the food and hospitality industry. The program's achievements underscored its importance in advancing the industry's growth and fostering international partnerships.





Industry Seminar by Food & Hotel Indonesia



The Industry Seminar was one of the highlights of Food & Hotel Indonesia, presented by several of our renowned exhibitors in the related industry. These industry leaders came together to showcase and acknowledge visitors with the latest products and services they offered, providing valuable insights into the trends and innovations that were shaping the future of the food and hospitality industry.

Throughout the event, attendees had the opportunity to join exciting seminars tailored to their interests and expertise. With a diverse range of dynamic topics covered, the Industry Seminar program had catered to seasoned industry professionals and those who were just starting out. It served as the perfect opportunity to learn from the best and gain useful insights that helped attendees stay updated and grow within the industry.

The success of the Industry Seminar program was evident in the enthusiastic participation of attendees, who found immense value in the knowledge shared by the industry experts. The seminars were marked by engaging discussions, informative presentations, and the exchange of ideas that fueled innovation within the sector.

Participants left the event equipped with not only new insights but also a renewed sense of inspiration to apply the learnings to their own endeavors. By offering a platform for industry leaders to share their expertise and attendees to absorb valuable information, the Industry Seminar program played a pivotal role in advancing the knowledge, skills, and growth of individuals within the food and hospitality industry.

In conclusion, the Industry Seminar program at Food & Hotel Indonesia had successfully achieved its goal of providing a platform for industry leaders to share insights and expertise while allowing attendees to enhance their knowledge and skills. The program's impact extended beyond the event itself, as the valuable insights gained continued to influence attendees' professional journeys. The diverse topics and engaging discussions facilitated meaningful learning experiences and fostered a sense of community among industry professionals. Through this program, Food & Hotel Indonesia contributed to the continuous evolution and success of the food and hospitality industry, cementing its role as a pivotal event for industry education and growth.

25 July 2023	Food & Hotel Asia Business Meeting Chocolate Tasting
26 July 2023	BULOG Trade Forum PT Prima Aktif Nusantara (Primavine) Seminars Topic : Vegan - Organic – Sustainability Yellow Tail – Rhonea – Tarapaca PT Pantja Artha Niaga Seminars Topic : Johnnie Walker Masterclass: The Art of Blending
27 July 2023	PT Prima Aktif Nusantara (Primavine) Seminar Topic: The Trend of Aperitif Cocktails in Asia Lembaga Lembaga Pengkajian Pangan Obat-obatan dan Kosmetika – Majelis Ulama Indonesia (LPPOM MUI) Seminars Topic : 2024 Halal Product Obligation in Indonesia: Regulations & Requirements PT Pantja Artha Niaga Seminars Topic : Singleton Masterclass: Modern Single Malt
28 July 2023	PT Pantja Artha Niaga Seminars Topic : Don Julio Masterclass: Don Julio, The Land, The Craft, The People Sentrasarana Tirtabening (Yuki Water) Seminars Topic : Solusi Hemat Biaya & Ramah Lingkungan untuk Disinfeksi Berbagai Minuman Olahan



FHI TV Programme

by Food & Hotel Indonesia

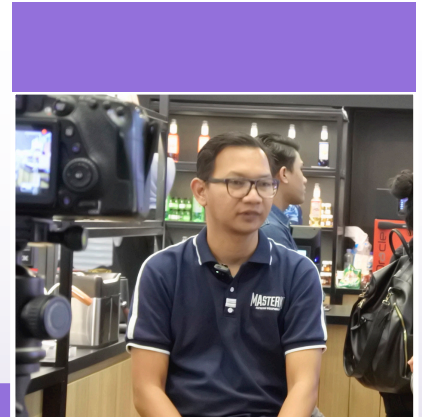


The FHI TV Programme was one of FHI's newest and most exciting programs that allowed exhibitors to promote or launch their products. In this program, we broadcasted our highlighted event programs live on our official YouTube channel, Food & Hospitality Series_ID. Throughout the event, viewers had the opportunity to watch the daily stream of the FHI TV Programme on our YouTube channel. The program showcased various highlights, including product launches, demonstrations, expert discussions, and other engaging content related to the food and hospitality industry.

The success of the FHI TV Programme was evident in the viewership and engagement it garnered. Attendees and enthusiasts were able to experience the event virtually and stay connected with the latest happenings in the industry. The program provided a dynamic and interactive platform for exhibitors to showcase their products and connect with a wide audience.

The FHI TV Programme not only added a new dimension to the event but also extended its reach beyond the physical exhibition space. By offering live broadcasts and on-demand content, the program ensured that valuable information and insights were accessible to a broader audience, regardless of their location.

In conclusion, the FHI TV Programme was a resounding success, playing a crucial role in enhancing the event experience for both exhibitors and virtual attendees. The program's innovative approach to broadcasting live content showcased FHI's commitment to embracing technology and engaging with audiences in new and exciting ways. As a result of the program, participants were able to stay informed, educated, and inspired by the various offerings of the event. The program's impact reverberated through the engagement, interaction, and knowledge-sharing it facilitated, making it a valuable addition to the overall success of Food & Hotel Indonesia.



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