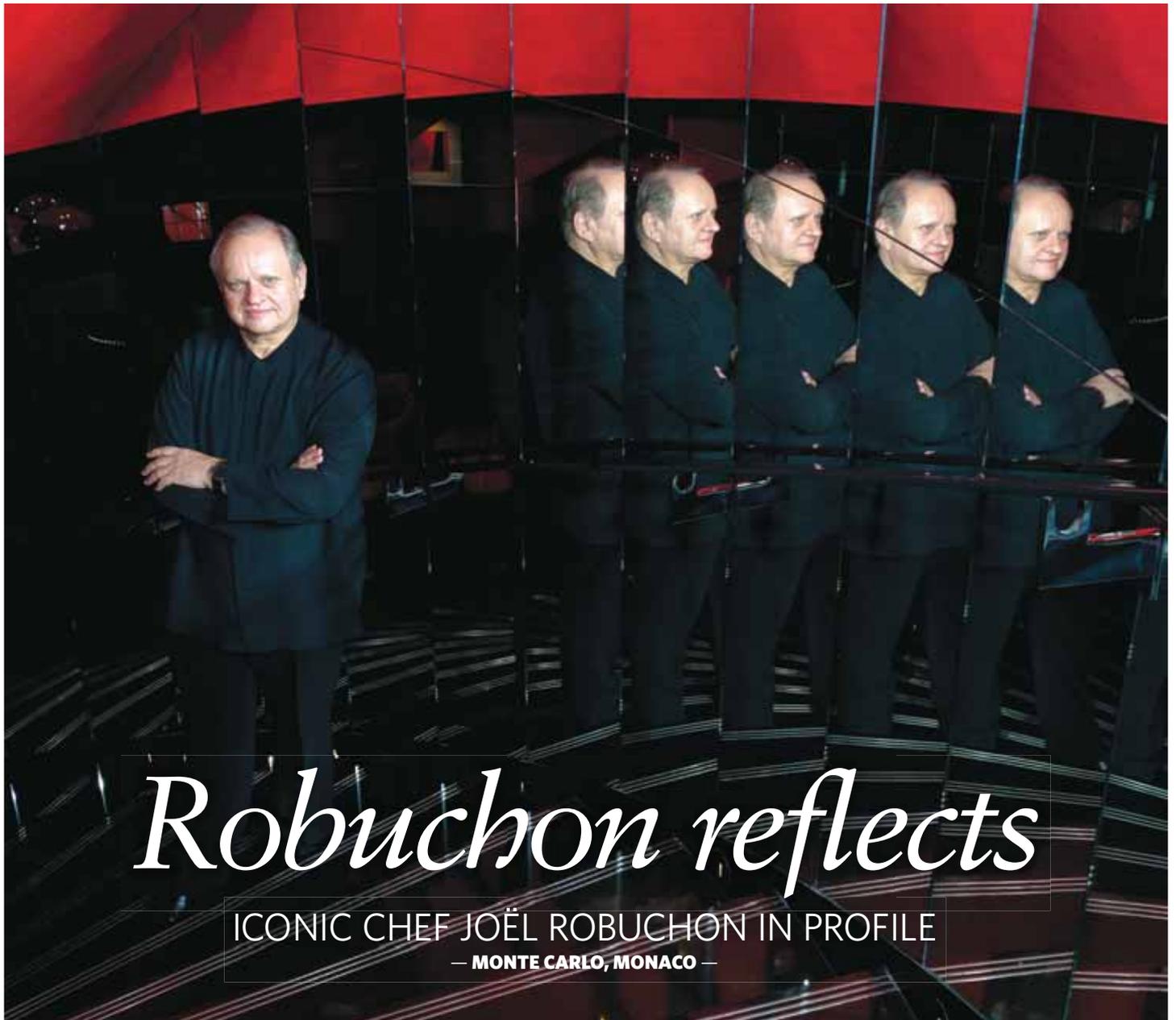


FOODSERVICE CONSULTANT



Robuchon reflects

ICONIC CHEF JOËL ROBUCHON IN PROFILE

— MONTE CARLO, MONACO —

Gulfood 2014

Mark Napier, show director for Gulfood, previews the 2014 event that takes place between 23-27 February in Dubai, UAE

Gulfood 2014 at Dubai World Trade Centre will feature a host of new features, specialist conferences, ministerial summits and innovative B2B programmes. This year's new, five-day show will no longer feature processing, manufacturing and packaging equipment. The region's globally-recognised manufacturing sector will now take centre-stage at the inaugural Gulfood Manufacturing – running at DWTC from 9-11 November, 2014. As a result, Gulfood has an additional 27,000 sq m of floor space for more than 4,500 exhibitors in the foodservice, retail and hospitality trades to network with more than 80,000 global visitors.

The increased floor space has made room for 10 new country pavilions in the line-up including Bahrain, Basque region, Colombia, Czech Republic, Japan, Kingdom of Saudi Arabia, Mexico, Romania, Serbia and Vietnam.

Elsewhere, Gulfood's status as a centre of knowledge exchange for many



food-related sectors will be enhanced by hosting the World Food Leaders Summit – the region's first international conference focused on world food security. Attended by ministers, government officials, policymakers and corporate visionaries, the summit will address the challenge of making sure there is a stable, cost-effective and safe supply of food for the world's growing population.

The show will also host the International Halal Conference and the fifth Gulfood Awards, the definitive recognition of excellence and innovation in the food and drink industry.

More information: gulfood.com



CASUAL DINING

26-27 February 2014, The Business Design Centre, London, UK

Jens Hofma, CEO of Pizza Hut Restaurants; Alex Reilly, MD of Loungers; Andrew Guy, CEO of Ed's Easy Diner, and Peter Martin, vice president of CGA Peach, are among the big-name keynote speakers already confirmed for Casual Dining – the new dedicated trade show for the UK's £6.6bn casual dining market.

Launching at the Business Design Centre in London, on 26-27 February, the event has industry-wide support from across the UK. While the strong exhibitor uptake – including Nestlé, Fresh Direct, Reynolds Catering Services, Department 33, and Kimbo UK – reflects how leading suppliers are taking the show seriously.

"The UK casual-dining sector is more vibrant than ever," says Hofma. "UK consumers have access to a broad range of experiential eating-out occasions. This creates worthwhile jobs, economic value and more fun in people's lives. The Casual Dining trade show sends a strong signal that our sector is a positive force to be reckoned with in the UK economy."

Flexible, convenient and affordable, casual dining outlets give patrons an effective way to stretch their budgets without it impacting on their social lives. Given that many diners would cut the cost, rather than the frequency, of eating out – it's a trend that looks set to continue. Making Casual Dining a timely opportunity to showcase the best that this important and lucrative market has to offer.

More information: casualdiningshow.co.uk

INTERNORGA

14-19 March 2014, Hamburg Messe und Congress, Hamburg, Germany

INTERNORGA will again welcome 1,100 exhibitors and more than 100,000 visitors from 35 nations in March. It promises innovation and a wide variety of exhibitors, combined with a strategic orientation towards a high-end specialist visitor audience.

INTERNORGA is a reliable sector platform for catering and food service, covering areas including:

- Kitchen equipment and systems
- Equipment and fittings
- Food and beverages
- Baking and confectionery supplies, shop fitting
- IT, cash register systems and communications

More information: internorga.com/en/

Hotelympia

28 April - 1 May 2014, Excel, London, UK

Boasting over 32,000 visitors, Hotelympia is the UK's largest foodservice and hospitality exhibition in terms of volume and breadth, making it an effective platform to reach senior buyers from across the industry.

The event brings together professionals from equipment, food and drink, tableware, interiors, bathroom and spa, as well as technology, in one unique event. This year Hotelympia promises to

serve up more of the latest product innovations, award-winning displays, competitions and practical demonstrations to inspire guests. Organisers reckon the event brings together the broadest range of future trends, fresh talent and new ideas to help the UK foodservice and hospitality industry push the boundaries in quality, innovation and sustainability.

More information: hotelympia.com