



FBH Back in 2021

Going into its 8th edition, Food & Beverage and Hospitality continue its role to serve as one stop solution for food & beverage and hospitality in Nepal. FBH 2021 is back – not alone but with two thematic 2 thematic twin exhibitions: Agro – Food Processing and Hotel Furniture & Furnishing.

FBH 2021 will also host Tri-City FBH Road Show in major cities of Nepal. The purpose of the road show is to warm up the visitors for the main show and give natural out-reach to its exhibitors. FBH highlights the importance of B2B networking, and creating massive trading opportunities for international and local F&B exhibitors and quality buyers.

The Food & Beverage and Hospitality 2021 is focused exclusively on food, beverage & hospitality, the one and only of its kind in Nepal in recognition of the tremendous growth in the sector. While food and beverage has become

big revenue source and profit centers for the hotels, restaurants and “party-palaces” have mushroomed beyond anyone’s expectations in the last ten years. Likewise, take-away food outlets, street food vendors, super-markets and grocery stores have popped up in every neighborhood and markets in large numbers.

The Food & Beverage and Hospitality will features 7 interactive live events and hosts about 200 exhibitors,. Interactive live special events are planned during the exhibition such as Best Bartender Contest, Best Barista Contest, Master Baker Challenge, Master Chef Challenge, Wine Tasting Workshop and of course, numerous sample tasting counters during the Exhibition to not only involve and engage the industry professionals but also enliven the business atmosphere for the visitors.

The Food & Beverage and Hospitality expects to attract about 40,000 business



visitors and consumers. While the event is primarily a business-to-business event, consumers are expected to visit in great numbers. Business visitors will be able to check the exhibitors’ list and directly pre-book appointments with the exhibitors for the duration of the

exhibition.

As FBH 2020 was cancelled due to the COVID -19 pandemic lockdown in 2020, there is pent-up demand bubbling in the food, beverage and hospitality industry, just wanting to burst open in FBH 2021. Be there when that happens !

Captain Egg Chain in Nepal



Captain Egg isn’t your typical lunch and dinner restaurant. It is located in Gahana pokhari, Hadigaun, Kathmandu. Captain Egg was established in 2016 in India, now with 7 branches under its umbrella and now with their first ever across the border chain restaurant in Nepal. Their menu is second-to-none, loaded with fresh ingredients and creative recipes. Their executive chef continues to create dishes that will have you coming back again and again. Each location is designed to feel like a casual getaway, served up with a generous side of family, friends and friendly service. They describe them as delicious twists on classic dishes and new favorites worthy of foodie blogs and Instagram pics. This passion for distinctive flavors is what makes Captain Egg so unique.

Captain Egg has devoted themselves on serving award winning menu with wide range of unique egg dishes prepared and executed by proficient chefs. Captain Egg are highly experienced in Indian, Chinese and Continental

cooking. One or a group can enjoy the great view of Gahana Pokhari and awesome ambience with authentic egg and veg cuisines. They also provide other facilities like bookings for any event, bonfire, and occasional live music performances. Also the restaurant features twice a week if some would like to enjoy the healthy and savory breakfast for Saturdays and Sundays.

Dhaval Desai, the founder & owner of Captain Egg says, “My vision behind captain egg was to create brand which connects the people with such a brand which serves the same taste on their palate which they love with a healthy version, a brand that acts as a mediator between vegetarians and non-vegetarians, being in hospitality industry from long back have gathered all my key experience and excellence to come up with this unique concept”.

Captain Egg is also open to franchise arrangement for interested entrepreneurs. The franchise information is available on their website, i.e. captaineegg.co.in

WHO Food Safety Protocol

During a programme organised as part of the National Food Safety Week, Matina Joshi Vaidya, Director General of DoFTQC, unveiled the protocol for food industries and workers to be implemented during food production and distribution.

Even though it is said that the coronavirus cannot be transferred via food items, World Health Organization has stated that the virus will remain viable for up to 72 hours on plastic and stainless steel, up to four hours on copper, and up to 24 hours on cardboard Hence, the department has prepared the protocol to be implemented during food production, storage, packaging, transportation and distribution. The protocol will also be implemented at hotels and restaurants.

In accordance to the protocol, it is imperative for the food industry to reinforce personal hygiene measures and provide refresher training on food hygiene principles to eliminate or reduce the risk of food surfaces and food packaging materials becoming contaminated with the virus from food workers. Gloves, masks and other protective gears should be made mandatory for all workers and the industries have to ensure social distancing among workers.

The protocol has also mentioned that companies engaged in processing, production and distribution of food items have to follow five major rules of keeping working areas sanitized,



using clean water, and adopting safety measures during food processing, storage and distribution. Hotels and bars should close their salad bars, buffet and beverage service stations and bar entry for pets. Factories, hotels and restaurants have to make sure that workers on duty are healthy. Including in this protocol, factories shall conduct health check-up of their staffers before resuming operations. The department is expected to take legal action against companies that do not follow the rules. Even as the government is preparing to lift the lockdown; the government expects the hospitality industry to continue with the WHO Food Safety Protocol on their own independently.