



# Sixth FOOD & BEVERAGE and HOSPITALITY 2018

September 28th - October 1st, 2018  
Bhrikutimandap, Kathmandu

www.fbhnepal.com



# BREAKING NEWS

VOL VI ISSUE II

Sept. 21, 2018

## Call for Contestants for FBH Special Events

The much awaited event 'Food & Beverage and Hospitality 2018' (FBH) being held this September at Bhrikuti-mandap, Kathmandu is ready to take off with Special Events. FBH 2018 is being held from the 29th of September to 1st of October with special events adding excitement to the main event. Special competitive events in FBH 2018 will be a hunt for the master chefs, baristas and bartenders.

The Special events is featuring 5 live events from 29th September to 1st October. The Special Events on the 29th September unfolds with the 'Master Chef Challenge' calling upon all who'd like to try their cooking techniques to make their mark at the competitions. 'Lavazza Best Barista Contest' will follow next the same day for those who can brew the best coffee in the country.

The semi-finalists will face a trial by fire on September 30th at the Silver Mountain School of Hotel Management. The contestants will be required to prepare a complete cuisine from a randomly selected box of cooking ingredients at a kitchen station live. Meanwhile, the 'Selbourne Master Baker Challenge' will kick off at the exhibition venue with a marathon of baking and dressing. The day will conclude with the 'Wine Tasting Workshop' for would-be connoisseurs of wines where wine novices would get a chance to learn about wine culture – origins, tasting, storing and matching meals. The Master Sommelier will walk you through all the above aspects of wine tasting.

The closing day of the FBH 2018 usher in the competition for best bartender with 'Monin Best Bartender Contest'. This is one of best events at FBH 2018 with a large crowd of young participants as well as spectators, reflecting a growing trend of cocktails and clubbing-out.

Anyone who is interested in contesting in any of the competitive events may register online for Rs. 500 with no eligibility requirements except the drinking age. All the participants receive a certificate for their brave initiative which works as a professional edge in their career, especially if you can come out as one of the winners. Winners will receive



SELBOURNE

MASTER BAKER CHAMPIONSHIP



MASTER CHEF CHALLENGE



LAVAZZA

BEST BARISTA CHAMPIONSHIP



MONIN

BEST BARTENDER CONTEST

**Day 1: September 29th** -Master Chef Challenge  
-Best Barista Contest  
**Day 2: September 30th** -Master Chef Challenge  
-Master Baker Challenge  
-Wine Tasting Workshop  
**Day 3: October 1st** -Master Chef Challenge  
-Best Bartender Contest

Note:

Registration Contact: Pratik Rajkarnikar 9860147896 (House of Rajkarnikar) or Jyotsna Malla 9841281878 (Silver Mountain School of Hotel Management). Register online at [www.fbhnepal.com](http://www.fbhnepal.com), Rs 500 registration fee for each contestant.

trophies and gift hampers. The special events are being held in partnership with Silver Mountain School of Hotel Management as Event Partner.

## Kathmandu-International Cuisine Hub

The growing taste for local produce and seasonal fruit and vegetables; the preference for short supply chains, the development of organic farming and fair trade are some examples of the growing number of signs which point to an revolution in this sector.

Sandwiched between India and China, Nepal's cuisine is heavily influenced by its neighbors. Meals are typically spicy and meaty, although that's not to say you can't find good vegetarian cuisine. Indeed, the national dish is dal-bhat (lentil curry), which like most dishes is accompanied with rice and thin pancake-like bread known as chapatti. In fact Daal Bhaat is eaten by most Nepalese twice a day and are available in any restaurants around the country.

More obvious though is the country's substantial number of Indian-styled dishes, including curries, pulses, and naan. The other great influence comes from Tibet, which was influenced by Chinese cooking. Nepal's food is far from Chinese, but some dishes have roots in Chinese cuisine, such as the momo and pasta dishes.

In more recent times, as travelers have made their way to Nepal, often

to see the Himalayas, western foods have arrived in limited numbers. Numerous "ethnic" restaurants exist in Kathmandu and in resort towns in the mountains along the hiking routes.

At the higher end of the market, Kathmandu has developed an international culinary scene where diners can find dishes from all over the world. Chefs artistically prepare five star menus and food competitions have aimed to encourage budding restaurants. Bakeries and cafes are scattered around tourist towns, where patrons can quaff Nepali tea.

Kathmandu is known throughout the backpackers' world, not as the center of Nepalese food, but as a great hub for international cuisine, ranging from "Deep South" American restaurants to Japanese sushibars. Of course, almost all of them are run by locals, all just dabbling in different varieties of food. The beautiful bustling city stands at a cultural crossroads between India and China, whose influences can be seen in the architecture and tasted in the cuisines. Meanwhile, a Western vibe prevails in the lively Thamel area, which is lined with bars, pubs, cafes and restaurants.

## 30 New Hotels in Pokhara

Pokhara, the most popular tourist destination of the country, is set to get 30 new hotels this year, as entrepreneurs are readily investing more money in the hospitality industry to cater to the growing inflow of domestic as well as foreign tourists. According to Pokhara Tourism Office, entrepreneurs have taken permission for the construction of 30 new hotels in the lake city. Likewise, the office has also issued permits to build eight hotels in nearby districts. Four of the hotels will be built in Mustang, while two will be built in Myagdi and one each in Tanahun and Baglung. Most of the new hotels are of tourist class category. The new hotels are being constructed with investment in range of Rs 600,000 to Rs 20 million, depending upon their size, capacity and location. At least Rs 160 million is being invested in these hotels, according to the office.

Referring to the recent 'Vision 2020', the government has accorded top priority to the tourism sector and has promised to launch special programs to promote the sector consistently through these years. Pokhara is presently serving half a million tourists, including domestic visitors, in a year.



New Glacier Hotel and Spa of Pokhara

Not just the hotel industry, travel and trekking businesses have also recorded substantial rise in investment over the year. Seventeen travel agencies and eight trekking agencies have received permission from Pokhara Tourism Office so far this year. Together they have injected fresh investment of Rs 55 million in the travel trade industry. With these new agencies, the number of travel and trekking agencies in Pokhara has reached 188 and 83 respectively.