



Agro – Food Processing 2021 with FBH 2021

Agro – Food processing 2021 will make its debut in the 8th Food & Beverage and Hospitality 2021. This exhibition will widen the event's coverage and is solely dedicated to Nepal's agro and food processing sectors and its allied segments. Given the growing importance of the agro and food processing sector, the exhibition will showcase all the necessary items needed to meet the agro – food processing trade industry of Nepal. The major agricultural products can be broadly grouped into foods, fibers, fuels and raw materials (such as rubber). Food classes include cereals (grains),



AGRO - FOOD PROCESSING 16 - 19 september 2021 Bhrikutimandap, Kathmandu

vegetables, fruits, oils, meat, milk, fungi and eggs. Agriculture compliments and goes hand in hand with the Food, Beverage and Hospitality event because agriculture is the fundamental source of all food and beverage. So the Agro-Food Processing with FBH 2021 will

allow wider room to play in the event for exhibitors.

The present economic indicators all point to the significance and magnitude of the agriculture sector in Nepal. Agriculture makes up about 35% of the national GDP and contributes to

about 70% of national employment. As agriculture continues to provide a broad base to the Nepalese economy, the growth originating in agriculture holds high stake in the food and beverage industry.

Just as Food & Beverage and Hospitality, the Agro-Food Processing event will open during 17-19 September at the same venue, Bhrikuti Mandap. It is expected to host about 150 exhibitors at the event and about 40,000 visitors. The event is both a business-to-business event as well as business-to-consumer event.

Srilankan Embassy Returns to FBH 2021



As in 2019, Srilankan Embassy will once again participate at FBH 2021 showcasing the trade of Sri Lanka. Srilanka Embassy will continue its participation at FBH, 2021 in co-operation with Srilanka Export Development Board with its national stand with an objective to promote the regional trade in the neighboring country Nepal.

Although Sri Lanka and Nepal had signed Trade Agreement and Avoidance of double taxation Agreement, trade remains almost negligible. Srilanka accounts for Nepal's trade and imports of goods such as seafood, coffee, tea, cosmetics, toiletries, energy drinks, prepared foods, in roasted cereal flakes, chocolates, margarine, coconut oil etc.

In the fiscal year 2018/19, energy drinks worth Rs. 7,482,281, prepared foods worth Rs. 1,255,524, roasted cereals worth Rs. 3,999,648, chocolates worth Rs. 3,050,621, margarine worth Rs. 1,972,726 and coconut oil worth Rs. 1,252,434 were few examples of the imports in the year 2018/19. All in all, Nepal imported about Rs. 275 million value of products from Srilanka which is relatively small. The Srilankan Embassy hopes FBH 2021 will help nudge the trade on notch higher in the future.

Chef Santosh's Home-coming

Chef Santosh Shah, the 1st runner-up of the BBC Master Chef Professional Series, 2020 was warmly welcomed at Tribhuvan International Airport in Kathmandu by his well-wishers and fans. The Nepali chef now based in London is originally from Siraha and the first celebrity chef who introduced popular Nepali cuisines at Master Chef UK – The Professional. Shah wowed the judges with his techniques, knowledge of ingredients and flavors and knack for plating the dishes.

Currently the Head Chef at the Cinnamon Kitchen in London, Shah's culinary journey in the UK started with him working at Dishoom, an Indian chain restaurant. Since then he has worked with Michelin-starred Chef Atul Kochhar, at Kochhar's Restaurant,

Varanasi, and also worked as the Executive Chef at The Lalit, London.

He told BBC, "I always wanted to bring authentic Nepali cuisine to the world stage and this show has given me that opportunity and the platform" Even in the final round of the cooking show, which was aired on BBC One, Shah, 35, served spiced buffalo ribs, potato masala cannelloni, gooseberry chutney, and a paneer-stuffed paratha with Nepali rice wine (chhyaang) to the judges who were all blown away with the plethora of flavors.

The 35-year-old has won the hearts of the Master Chef judges and the audience while showcasing exotic Nepali cuisine. He confessed "Master Chef has been an incredible and life-changing experience for me. I will continue to keep learning and experimenting to create unique



Nepali dishes for global food lovers". He recently met prospective investors to discuss launching a Nepali restaurant at the heart of London. He boasted "They were not interested at the beginning. But after I was selected to be on Master Chef, they have invited me for business meetings as soon as I am free."

PHCA's Partnership with FBH 2021



With the success of Master Chef Challenge in FBH 2019, Pacific Hospitality and Culinary Academy has yet again

partnered up with Food & Beverage and Hospitality for the management of Master Chef Challenge 2021. Master Chef Challenge is a special competitive event where aspiring chefs compete in several cooking and culinary skills in a time bound situation. This challenge offers a chance for participants to gain substantial experience, showcase skills, analyze and evaluate outcomes and uncover personal aptitude.

The 2019 event lasted for three days where the aspiring chefs had to go through three rounds of competition where they had to face variety of challenges. First stage consisted of screening, observation and selection test

followed by mystery box and mystery ingredient challenge for semi finals and the final comprised of the exhibition on site soup preparing contest where the scores were awarded based on portion size, temperature, nutritional and flavor balance, presentation, knowledge, bench work, uniform, hygiene, timing and cleaning of respective stations. The judges panel consisted of Chef Govinda Narsingh K.C, Chef Uddav Thapa, Chef Bikram Giri (Vicks) and Chef Sandeep Khatri. Suman had won the 2019's competition of Master Chef Challenge.

PHCA hopes to attract more contestants in number and qualification to present a spectacular thriller at FBH, 2021.