

Zomato to inspect restaurants hosting more than 10 brands from the same kitchen

Food Aggregator Zomato said that it will carry out a physical inspection of cloud kitchens that run more than 10 brands from a single location.

The company said that there are some 'fly-by-night operators', which account for less than 0.2% of kitchens and most of which have 'terrible reviews' on the platform, that are using this flexibility in the law.

The food aggregator further added, "These brands have little to no differentiation in the product offering; instead they confuse/cheat customers by creating a false perception of choice, while none of it actually exists." Zomato says it is going to work with the National Restaurants Authority of India (NRAI) and restaurant partners in formulating the right approach to deal with such kind of practices.

In the meantime, however, Zomato said, "We are going to manually check any physical location which runs more than 10 brands out of a single location. While there is no exact science to the right number of brands, we believe that even the most organised outlets in the industry don't see operational benefits and customer trust in operating too many brands from a single kitchen"



Capsule hotel market size to grow by USD 49.14m with 41% of the contribution from APAC: Report

The capsule hotel market size is expected to grow by USD 49.14 million from 2021 to 2026, at a CAGR of 9.86% as per the latest market forecast report by Technavio. Also, the market to record a 9.08% Y-O-Y growth rate in 2022. The capsule hotel market is fragmented and the vendors are deploying growth strategies such as better amenities, services, and costs, and offering discounts to compete in the market, says the report.



StayWell Holdings to tap the Middle East, South East Asia and Europe tourism markets

StayWell Holdings' ambitious expansion plan, which breaks ground in Q4 2022, is a medium to long-term expansion exercise which will include setting up to deliver 250 hotels in key bespoke

hospitality destinations in critical regions. These include the Middle East, which ranked second among the Middle Eastern countries with the most international tourist arrivals, receiving 8.08 million arrivals in 2020, and the Asia Pacific region.

Other key regions that have been identified for the hospitality chain's further expansion include Europe, the United States and South East Asia.

"Growth in South East Asia including Thailand, Singapore and Vietnam has been on our radar as our next growth frontier," said Simon Wan, President and Director, StayWell Holdings.

The expansion project, which is expected to be completed by 2032, will primarily focus on an asset-light model with a major portion of the portfolio managed directly by the group.



India-based Vegan Certification body stepping into Africa Region with DNV as Certification & Audit Partners

Sattvik Certification South Africa (Pty) Ltd (Licensee of Sattvik Council of India) in collaboration with DNV Business Assurance South Africa (Pty) Ltd has recently inaugurated the 'Sattvik Certification Scheme' for the African Market at the Constitution Club of India in New Delhi.

The Sattvik Council of India officially released the Sattvik Maritime Management Manuals, which contain "Vegetarian logistics & supply chain management I" and "Vegetarian cruise kitchen & hospitality management II."

Vagish Pathak, Chairman, Sattvik Council stated, "The Sattvik scheme will provide the gateway to the increased market for African access while mitigating the business risks; likewise, it will encourage the facilitation of international trade. The certificate will help in the reduction of production costs through reduced wastage and recall."



Foodlink F&B Holdings Pvt. Ltd. forays into Delhi region



Foodlink F&B Holdings Pvt. Ltd. announced the launch of its flagship division of 'Foodlink Luxury Catering' in the Delhi region. Foodlink has curated & executed the F&B experience for some of the most iconic and high-profile events for its esteemed clientele which includes business families, UHNIs and large corporate entities of India, such as Ambani – Piramal Wedding, Deepika – Ranveer Wedding and Mehta – Ambani Wedding; catering to high volumes of guests ranging from 10,000 to 40,000 per event.

Delhi being the next strongest market for Foodlink, the company has ensured that the facility is of international standards. The 30 thousand Sq. Ft. facility in Chattarpur that houses 17000 Sq. Ft. of a dedicated kitchen area, forms the heart of the F&B services. The facility has a full-fledged Indian section, Asian section, Continental and Mediterranean sections, bulk processing facilities, cold kitchen, bakery, halwai section, cooking facility, walk-in cold rooms, vegetable processing centre, staff training facility, well-equipped conference rooms and office.