

### Hotel companies poised for improved performance in FY23

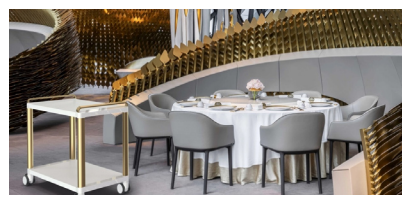
The hospitality sector is well poised to put the pandemic's destruction behind it with the demand outlook improving and amid the large-scale infrastructure push by the government, found a new report. Realignment of cost structures by the industry players forms a strong base for the profitability of the hospitality sector in the coming months, said a report titled 'Hospitality Industry: Heading towards Hospitable Territory' by Care Edge, a credit rating agency.

For FY23, it estimates the majority of its portfolio of hotel companies will report improved performance, largely restored to pre-covid levels. Domestic tourism is expected to be the key growth driver, with international travel slowly gaining momentum, specifically post resumption of international flights. The situation is, however, still evolving and the same remains contingent on the possibility of another Covid wave and its severity on the sector.



### Hotel Supply launches modern Design F&B trolleys

Hotel Supply International recently introduced serving trolley, which is extended by different modular components. The model called 4ALL, is an example of modern design and functionality. The serving trolley consists of a stable structure made of anodised aluminium, resistant ABS polymer and high-quality solid surface material Betacryl. The used castors with a diameter of 100mm, integrated directional lock, double bearing surface and differential action allow the 4ALL to glide quietly over any surface and they're also anti-bacterial, anti-static and non-marking. The product comes in white with beautiful matt gold, titanium and copper details as well as a chic sophisticated black colour which has a perfect balance design & investment.



### Comply with norms on display of nutritional value: FSSAI to Swiggy, Zomato

Food regulator FSSAI has asked online food platforms like Swiggy and Zomato to ensure compliance of its regulations related to display of nutritional value by food service establishments from July 1. In a letter to all e-commerce Food Business Operators (FBOs), FSSAI has asked them to make provisions in their platforms, including mobile apps, for display of calorific value and information related to nutrition and allergen.



This would help FBOs to feed the data on online platforms. FSSAI had come out with labelling and display regulations in 2020 for food service firms.

In the letter, FSSAI said that "all e-commerce food business operators are hereby directed to enable provision in their online platforms including mobile applications for display of nutritional information... so that FBOs registered on your respective platforms would be able to feed and update such information in respect of each dish/food they are offering for sale."

### Radisson Collection launches second Art Series exhibition

Radisson Collection - Radisson Hotel Group's luxury lifestyle collection of iconic properties has recently launched its second global Art Series exhibition in partnership with English photographer and visual artist, Rich McCor (aka Paperboy).

Guests attending the Art Series event had the opportunity to meet and interview Radisson Collection brand partner and artist, Rich McCor (known on Instagram as 'Paperboy'), who is in residence at the hotel to produce content around the hotel and city of Bilbao, and to launch his exhibition.



### HRAEI told hotels to strictly adhere to Covid norms

The Hotel and Restaurant Association of Eastern India (HRAEI) has sent a notice to all its members on maintaining the COVID-19 protocols considering the steep rise in the number of reported cases in the state. The president of association Sudesh Poddar said, "Restaurants and hotels have been asked to become strict about usage of masks and sanitiser by both members of staff and customers. This is an early beginning to help curb the spread of COVID-19." After the second wave, people have been careless about following the norms, especially with regards to using masks and hand sanitiser. But in the face of rising cases, few restaurants and hotels are getting stricter.

Poddar said that the association has asked its members to monitor the body temperature of their staff in the morning and always used hand sanitiser. The Association has 1500 hotels and restaurants as members.

