

# iHE 2026

## INDIA INTERNATIONAL HOSPITALITY EXPO



9th  
Edition  
ihexpo.com

Organized by



DAY 1

# SHOW DAILY



AUGUST  
**05**  
WEDNESDAY  
2026



## IHE 2026 OPENS ITS LANDMARK 9TH EDITION

Four days of sourcing, innovation and industry connections begin in Greater Noida

**1,000+** Brands | **25,000+** B2B Visitors

**4** Action-Packed Days | **1** Complete Hospitality Marketplace

**GREATER NOIDA:** The 9th edition of the India International Hospitality Expo (IHE 2026) opened today on an impressive note at the India Expo Centre & Mart, Greater Noida, Delhi NCR, transforming the venue into the country's largest annual convergence of the hospitality, HORECA, and foodservice industry.

Organised by India Exposition Mart Ltd. (IEML), the four-day exhibition commenced amidst tremendous enthusiasm, bringing together hospitality leaders, hotel owners, procurement professionals, chefs, architects, designers, consultants, manufacturers, technology providers, and solution partners from across India and overseas.

The exhibition was formally declared open with a grand Ribbon Cutting Ceremony led by Dr. Rakesh Kumar, Chairman, IEML; Dr. Neeraj Khanna, Chairman, Export Promotion Council for Handicrafts (EPCH); Amarjit Singh Ahuja, President, Purchasing Professional Forum India (PPFI); Shalini Kumar, Editor, Spiritz; Anil Malhotra, President, HOTREMAI; Barun Gupta, COO, Indeva Hotels & Resorts; Neeraj Dhawan, Founder & Chairman, IWIA; Bui Trung Thuong, Trade Counsellor, Vietnam Embassy; and Sudeep Sarcar, ED & CEO, IEML, along with several eminent personalities from the hospitality fraternity.



**Dr. Rakesh Kumar, Chairman,  
India Exposition Mart Limited**

"IHE 2026 reflects the remarkable growth and transformation of India's hospitality industry. As we open the landmark 9th edition, we welcome the industry to connect, source, innovate and build partnerships that will shape the future of hospitality and HORECA in India."

# Glimpses of Day 1



**Dr. Neeraj Khanna,  
Chairman, EPCH**

*"India's hospitality sector reflects the country's craftsmanship and service excellence. Platforms like IHE create valuable opportunities for artisans and manufacturers to connect with global buyers."*





# One District One Cuisine (ODOC) Pavilion Celebrates UP's Culinary Heritage



One of the most innovative and praised attractions at IHE 2026 is the **One District One Cuisine (ODOC) Pavilion**, supported by the Government of Uttar Pradesh. The pavilion showcases authentic regional delicacies from districts across the state, bringing traditional flavours into the spotlight of the commercial HORECA industry.

The ODOC initiative aims to promote Uttar Pradesh's rich culinary heritage, boost food tourism, and create sustainable business opportunities for local food enterprises by direct linkage with hospitality leaders, star hotels, and procurement heads.

## Strategic Sourcing & Value Creation

Highlighting the importance of strategic procurement, Amarjit Singh Ahuja, President, Purchasing Professional Forum India (PPFI), emphasized that modern procurement extends far beyond transaction management.



**Amarjit Singh Ahuja,**  
President, PPFI

*"Procurement today is about creating long-term value through innovation, sustainability, and trusted partnerships. IHE has become an indispensable platform where procurement professionals engage directly with solution providers, discover emerging technologies, and build supply chain resilience."*

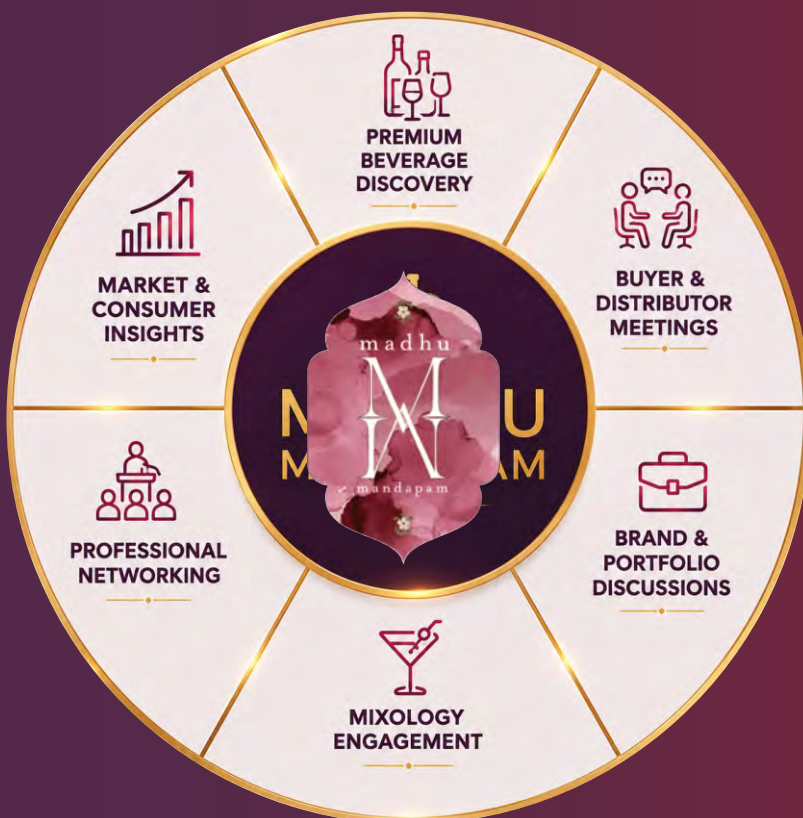
# MADHU MANDAPAM MAKES ITS IHE DEBUT

**A dedicated alcobev platform for business, discovery and experience**

Introduced at IHE 2026, Madhu Mandapam brings premium alcobev brands, hospitality buyers, distributors, sommeliers, mixologists and industry professionals together within a focused business environment.

## One Platform, Multiple Possibilities

Madhu Mandapam creates opportunities for:



**Beyond Product Discovery - A new destination for India's evolving beverage and hospitality ecosystem**

The platform will combine business conversations with masterclasses, demonstrations and competitive formats. The Spiritz Bar Craft Challenge will add energy and professional engagement in the coming day, while the classroom and stage areas will create space for learning and interaction.

# Pastry Queen India 2026 & Live Culinary Masterclasses Elevate Day 1

## 1. Pastry Queen India 2026 Inaugurated (5th Edition)

Day 1 witnessed the enthusiastic inauguration of the **5th Edition of Pastry Queen India 2026**. Celebrating excellence, artistry, and precision in pastry craftsmanship, the competition features top female pastry chefs competing for the prestigious national title. Contestants demonstrated extraordinary skill in sugar work, chocolate sculpting, and flavor innovation under the scrutiny of an international jury panel.

## 2. Culinary Masterclass by Chef Gautam Chaudhry

Visitors and culinary professionals packed the demo theater for an inspiring **Culinary Masterclass** led by renowned **Chef Gautam Chaudhry**. The session focused on modern plating techniques, fusion culinary trends, and optimizing kitchen efficiency without compromising flavor profiles.



**Sudeep Sarcar,  
ED & CEO, IEMML**

*The future of hospitality belongs to businesses that can seamlessly blend guest experience with operational efficiency. IHE provides hospitality leaders with access to ideas, technologies, and partners that enable hotels to innovate, optimise operations, and deliver exceptional value."*



# Industry Leaders Applaud IHE 2026 as India's Premier HORECA Hub



**Anil Malhotra**

***President, HOTREMAI (Hotel and Restaurant Equipment Manufacturers Association of India)***

"Over the years, IHE has firmly established itself as the gold standard and premier showcase for hotel equipment manufacturers across the nation. The sheer quality and intent of the trade buyers who visited on Day 1 alone clearly demonstrate the robust momentum and aggressive growth trajectory of India's hospitality sector. For manufacturers, this platform continues to bridge the gap between innovation and high-value business procurement."



**Barun Gupta**

***COO, Indeva Hotels & Resorts***

"For hotel operators and hoteliers looking to stay ahead of industry trends, IHE 2026 offers an unparalleled ecosystem to source end-to-end operational solutions under a single roof. What makes this edition particularly outstanding is the deliberate focus on sustainable technologies and the celebration of local culinary heritage through initiatives like ODOC, both of which align directly with modern operational priorities."



**Neeraj Dhawan**

***Executive Director / Company Director - Falcon Exhibitions Pvt. Ltd., Founder & Chairman - Indian Weddings Industry Association, Honorary Treasurer -India Convention Promotion Bureau (ICPB) Founder: Falcon Social***

"The strategic integration of wellness, contemporary interior design, and smart housekeeping technologies at IHE 2026 reflects the holistic evolution of guest expectations in today's hospitality landscape. Hotels are no longer just offering stay experiences; they are curating environments, and IHE provides design and technology leaders with the exact tools needed to craft those futuristic guest spaces."



**Shalini Kumar**

***Editor, Spiritz Magazine***

"The introduction of dedicated platforms like *Madhu Mandapam* fills a long-standing, vital gap at the interface of the alcobev and hospitality sectors. By providing a structured, high-visibility stage for alcobev brands and hospitality leaders to connect, IHE is creating an exciting and much-needed synergy that will significantly elevate the beverage culture across India's dining and nightlife establishments."

# Industry Leaders. Real Conversations. One Vision.



## **Building a Platform for Hospitality - Mr. Ajay Khanna**

"After spending nearly four decades in hospitality, I've seen how important it is to have a platform dedicated to our industry. That's exactly why IHE was created. Today, it connects hoteliers, suppliers and hospitality professionals from across India and beyond, creating real business opportunities. I'm proud to have witnessed its journey from the very beginning, and I'm confident it will continue reaching even greater heights."



## **Connecting the Right Buyers with the Right Suppliers - Mr. Nikhil Khanna**

"IHE was built with one simple vision, to create a dedicated platform where hospitality buyers and suppliers can meet, connect and grow together. It's more than an exhibition. It's where new partnerships begin, existing relationships grow stronger, and the entire hospitality supply chain comes together under one roof. I look forward to seeing IHE continue to set new benchmarks for our industry."



## **Hospitality Begins with Understanding People - Chef Gautam Chaudhry**

"Great hospitality isn't just about serving food or delivering a service. It's about understanding people before they even express their needs. Whether I'm designing an event or interacting with an audience, I believe genuine human connection creates memorable experiences. That's also what makes IHE special. It brings people together, builds trust, and creates lasting business relationships through real conversations."



## **Let the Roti Be the Hero of Your Plate - Dr. (CA) Sunita Periwal**

"Wellness begins with the food we eat every day. At Auricmills, we're bringing back the goodness of traditional stone-ground flour while meeting today's nutritional needs. My message is simple: let the roti be the hero of your plate. By making healthier choices in something we eat every day, we can improve nutrition, gut health and overall wellbeing. IHE is the perfect platform to inspire the hospitality industry to make wellness a part of every dining experience."

# Special Events on Upcoming Days

## CULINARY MASTERCLASS

Hall 11 / Culinary Masterclass Arena

**Day  
2**



**Master Chef Shipra Khanna**

6 August 2026 | 12:00 PM - 12:45 PM

**Day  
3**



**Chef Vaibhav Kaushik**

7 August 2026 | 12:00 PM - 12:45 PM

**Day  
3**



**Chef Bharat Alagh**

7 August 2026 | 01:30 PM - 02:15 PM

**Day  
3**



**Chef Nand Lal**

7 August 2026 | 03:00 PM - 03:45 PM

**Day  
4**



**Chef Yagya Dutt Sharma**

8 August 2026 | 11:30 AM - 12:15 PM

## HOSPITALITY DESIGN SYMPOSIUM 2026



**TIME: 1:00 PM ONWARDS**  
Hall No. 9 & 10,

**Day 3**  
**7 August 2026**



## PPFI B2B Meets



**8 August 2026**



**02:00 PM onwards**



**Location-**  
Conference & B2B  
Area, Hall -10

## HOUSEKEEPERS CONCLAVE 5.0

Conference Hall (Hall-10)



**Day 2**  
**6 August 2026**

Organized by

