

iHE 2026

INDIA INTERNATIONAL HOSPITALITY EXPO

9th
Edition
ihexpo.com

Organized by



DAY 2

SHOW DAILY

AUGUST
06
WEDNESDAY
2026



Knowledge, Innovation & Culinary Excellence Define Day Two at IHE 2026

25,000+ Trade Visitors | **1,000+** Exhibiting Brands
10,000+ Sqm Exhibition Area

GREATER NOIDA: Day Two of the **9th India International Hospitality Expo (IHE 2026)** witnessed even greater momentum as hospitality professionals from across India continued to explore cutting-edge technologies, premium hospitality products, culinary innovations and business opportunities under one roof.

Organised by **India Exposition Mart Ltd. (IEML)**, the exhibition halls remained vibrant throughout the day with hotel owners, procurement heads, chefs, restaurateurs, consultants, architects, interior designers and solution providers engaging in meaningful networking, sourcing and business discussions.

A series of knowledge sessions, live culinary showcases and professional competitions reinforced IHE's position as India's most influential hospitality sourcing platform, bringing together every segment of the hospitality and HORECA ecosystem.

The day featured **Housekeepers Conclave 5.0**, **Pastry Queen India 2026**, **Spirit Bar Craft Challenge (Rookies)**, an inspiring **Culinary Masterclass by MasterChef Shipra Khanna**, **Street Food Dessert with Innovative Packaging**, alongside the hugely popular **One District One Cuisine (ODOC) Pavilion**, celebrating Uttar Pradesh's rich culinary heritage.

India's hospitality ecosystem goes beyond hotels and restaurants. The Ashram industry is an integral part of India's spiritual and wellness tourism, attracting visitors from across the world. IHE provides a platform where such emerging hospitality segments can connect, collaborate and grow alongside the broader industry.



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

"Hospitality today is driven as much by innovation and collaboration as it is by infrastructure. IHE has become the industry's most dynamic platform where professionals discover new ideas, forge strategic partnerships and experience technologies that are shaping the future of hospitality."

Glimpses of Day 2



Hospitality Learns Beyond the Exhibition Floor

The enthusiastic participation reaffirmed IHE's growing role as a platform where businesses not only source products but also exchange ideas, build partnerships and prepare for the future of hospitality.





Exclusive Leadership Conversations @ IHE 2026 PODCAST Zone!

Dr. Rakesh Kumar in Conversation with Hospitality Visionaries -
*Insights from industry leaders on the evolution of hospitality,
the journey of IHE, and the future of global hospitality sourcing.*



Mr. Anil Malhotra

President, HOTREMAI

"IHE Was Built to Set Global Benchmarks"

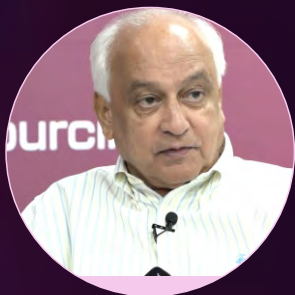
“Our vision was never to create just another exhibition. It was to build a platform that could compete with the world's best, and today IHE has achieved exactly that.”

Mr. Anil Malhotra reflects on IHE's remarkable journey from an ambitious vision in 2018 to one of the hospitality industry's leading sourcing platforms. He highlights how IHE has become the meeting point for hoteliers, manufacturers, suppliers and innovators, while encouraging the industry to leverage the platform to discover new technologies, build partnerships and create business opportunities.



Key Takeaway

IHE is where hospitality innovation meets business opportunity.



Mr. Nirmal Khandelwal, Chairman, FCML Distributors Limited

“For decades, I wished India would have a hospitality exhibition comparable to the world's finest. Today, IHE has fulfilled that vision.”

Drawing upon more than five decades of experience in hospitality, Mr. Nirmal Khandelwal shares how India's hospitality ecosystem has evolved into one of the country's fastest-growing industries. He applauds IHE for creating a world-class sourcing platform that connects manufacturers, startups, suppliers and hoteliers, while encouraging the industry to embrace innovation and seize emerging opportunities.



Key Takeaway

The future of hospitality belongs to those who innovate, collaborate and grow together.

Red FM Live at **IHE 2026** **RJ Rocky** in Conversation with **Dr. Rakesh Kumar** Hospitality's Biggest Gathering, Beyond Business



The IHE Podcast Zone witnessed an engaging conversation as **RJ Rocky** from **Superhit 93.5 Red FM** spoke with Dr. Rakesh Kumar, Chairman, India Exposition Mart Limited (IEM) about the evolving hospitality landscape.



Dr. Kumar highlighted that India's hospitality ecosystem extends beyond hotels and restaurants, with the Ashram industry emerging as an important pillar of spiritual and wellness tourism. He explained that IHE provides a common platform where every segment of hospitality can connect, collaborate, and grow.



Describing IHE as India's premier sourcing marketplace for HORECA and Hospitality, he remarked that just as millions consider the Kumbh a must-visit gathering, everyone associated with hospitality should make IHE a must-visit destination for ideas, innovation, networking, and business.

Culinary Excellence & Beverage Innovation Take Centre Stage



Pastry Queen India 2026 Celebrates Creativity, Precision & Passion

Day Two witnessed another exciting round of the **5th Edition of Pastry Queen India 2026**, where India's talented women pastry chefs competed with exceptional finesse, artistic presentation and technical expertise. From elegant plated desserts to innovative chocolate creations, participants demonstrated remarkable craftsmanship while impressing an esteemed panel of jury members. The competition continues to celebrate excellence in pastry arts while nurturing the next generation of India's bakery and confectionery professionals.

As one of the signature attractions of IHE 2026, **Pastry Queen India** has evolved into a prestigious platform encouraging innovation, creativity and global standards in professional pastry making.



MasterChef Shipra Khanna Inspires the Industry

The live demonstration theatre remained packed as **MasterChef Shipra Khanna** conducted an engaging **Culinary Masterclass**, sharing her expertise on contemporary cooking techniques, menu innovation and evolving consumer preferences. Hospitality professionals, chefs and aspiring culinary entrepreneurs gained valuable insights into transforming everyday ingredients into memorable dining experiences while balancing creativity with commercial viability.

The highly interactive session witnessed enthusiastic participation, reaffirming the growing importance of culinary education and continuous skill enhancement within India's hospitality sector.



Tisha Nair of École Ducasse was crowned the winner of

Pastry Queen India 2026 after delivering an outstanding performance marked by creativity, precision and technical excellence. The competition brought together talented women pastry chefs representing leading academies, institutes and hotels, each demonstrating exceptional skill, innovation and professionalism. While the coveted title was claimed by Tisha, every participant contributed to an inspiring showcase of craftsmanship, passion and the evolving standards of India's pastry industry.

Innovation Meets Tradition - Street Food Dessert with Innovative Packaging

Innovation took a delicious turn as participants reinvented India's favourite street flavours into contemporary desserts complemented by creative, sustainable and market-ready packaging concepts. The competition demonstrated how traditional Indian tastes can be transformed into premium hospitality offerings while addressing modern consumer expectations for presentation, convenience and sustainability. The challenge encouraged chefs and food entrepreneurs to think beyond recipes by integrating branding, packaging and commercial scalability into product development.



Spiritz Bar Craft Challenge (Rookies) Stirs Fresh Talent

One of the liveliest attractions on Day Two was the **Spiritz Bar Craft Challenge (Rookies)**, where emerging bartenders displayed outstanding creativity, technical precision and flair behind the bar. Participants presented signature beverages inspired by evolving consumer preferences, premium ingredients and contemporary presentation techniques, reflecting the rapid transformation of India's beverage and mixology landscape. The challenge provided young professionals with an opportunity to showcase their talent before hospitality leaders, beverage experts and industry mentors while gaining valuable exposure on one of the country's biggest hospitality platforms.



Industry Leaders Speak:



Dr. Nitin Shankar Nagrale, Founder & General Secretary, Hospitality Purchasing Managers' Forum (HPMF) | Group CEO, Quality New Zealand Limited

Hospitality thrives on collaboration, innovation and knowledge sharing. That's why platforms like IHE are so important. They bring together buyers, suppliers, purchasing professionals, chefs and hospitality leaders to discover new products, exchange ideas and build meaningful business relationships. As someone who has been associated with IHE since its inception, I've seen it evolve into a truly world-class platform. My message to the industry is simple: if you want to understand what's next for India's hospitality sector, IHE is where you need to be.



Mr. Sudhir K. Malesha, Director, Sales & Marketing, Umberto Ceramics International Pvt. Ltd.

In today's competitive hospitality market, success depends on connecting with the right audience. That's what makes IHE a valuable platform. It brings together quality buyers, decision-makers and suppliers, creating opportunities that translate into meaningful business relationships. For us, it has strengthened our brand visibility and helped us engage directly with our target customers. My message to the industry is simple: platforms like IHE are where innovation meets opportunity, and every participant has the chance to grow, connect and create lasting business value.



Manjit Gill, Celebrity Chef:

Having been associated with eight successful editions of IHE, I have witnessed the remarkable transformation of this platform and the hospitality industry over the years. I am confident that IHE 2026 will not only meet those expectations but surpass them, offering an exceptional platform for knowledge sharing, culinary excellence, networking, and discovering the future of hospitality.

TESTIMONIALS



Rashi Tarika, Head- Corporate Communications, WAE: (Exhibitor)

We are delighted to be part of IHE 2026. Over the years, WAE has worked closely with the hospitality industry, helping properties move away from single-use plastic and towards more sustainable, self-reliant water systems. IHE gives us a valuable platform to connect with hoteliers, decision-makers, and industry peers, and to take our mission of carbon-neutral, circular water solutions further into the hospitality ecosystem.



Deepak - Business Visitor - IHE has been an excellent sourcing platform for our café and restaurant business. Instead of reaching out to multiple suppliers separately, we found everything we were looking for under one roof, from kitchen equipment and tableware to food products and hospitality solutions. It has truly made sourcing more efficient and productive for us.



Sahil - Exhibitor, Boon - We've been associated with IHE for several editions, and every year the platform continues to grow in both scale and quality. It brings together serious buyers and decision-makers from across the hospitality industry, giving us the right audience to showcase our solutions. IHE has consistently helped us strengthen our brand presence and build meaningful business relationships.



Raj Bagri - Exhibitor, Crown Decor Pvt. Ltd. - IHE has become an important platform for our business. The quality of visitors, buyer engagement and networking opportunities have always exceeded our expectations. Over the years, it has helped us expand our reach, connect with new customers and strengthen relationships with our existing clients.



Sneha Thakur - Business Visitor from Nepal, CMS Group - We are expanding our hotel business in Nepal, and IHE has been the perfect sourcing destination for us. It brings together an incredible range of hospitality products, technologies and solutions under one roof. Instead of visiting multiple suppliers separately, we found everything we needed at one platform. IHE has made our sourcing journey much easier and more efficient.

Day Two Buzz

The exhibition floor continued to witness high-energy business activity as exhibitors interacted with hotel owners, procurement heads, consultants, chefs, designers and hospitality entrepreneurs. From commercial kitchen equipment and bakery solutions to smart hospitality technologies, interiors, wellness products and foodservice innovations, exhibitors reported strong visitor engagement and meaningful business enquiries throughout the day.



One District One Cuisine Pavilion Brings the Authentic Flavours of Uttar Pradesh to IHE 2026

One of the most vibrant attractions on Day Two was the **One District One Cuisine (ODOC) Pavilion**, supported by the **Department of Tourism, Government of Uttar Pradesh**. Drawing steady footfall throughout the day, the pavilion offered hospitality professionals, chefs, restaurateurs and buyers an immersive journey through Uttar Pradesh's diverse culinary traditions. Visitors explored a delightful range of authentic regional delicacies including **Kannauj ke Gatte, Kushinagar ka Lal Khorma, Firozabad ki Dal Moth, Agra ka Petha**, along with several other signature dishes representing districts from across the state.



Business Beyond Booths

Throughout the day, exhibitors reported strong visitor engagement, productive business meetings and encouraging procurement enquiries from hotels, restaurants, cafés, resorts, cloud kitchens and institutional buyers.

The exhibition floor remained vibrant with live product demonstrations across commercial kitchens, bakery equipment, hotel supplies, interiors, furniture, smart hospitality technologies, wellness solutions and foodservice innovations, reaffirming IHE's position as India's leading hospitality sourcing destination.



Special Events on Upcoming Days

CULINARY MASTERCLASS

Hall 11 /Culinary Masterclass Arena

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



PPFI B2B Meets

8 August 2026

02:00 PM onwards

Location-
Conference & B2B
Area, Hall -10

HOSPITALITY DESIGN SYMPOSIUM 2026



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

Day 3
7 August 2026