

iHE 2026

INDIA INTERNATIONAL HOSPITALITY EXPO



9th
Edition
ihexpo.com

Organized by



DAY 3

SHOW DAILY



AUGUST
07
FRIDAY
2026



GLOBAL SPOTLIGHT: Thailand Delegation Visits IHE 2026

IHE 2026 SHOW DAILY – 9th India International Hospitality Expo
DAY 3 EDITION | Friday, 07 August 2026 | Greater Noida

25,000+ Trade Visitors | **1,000+** Exhibiting Brands | **10,000+** Sqm Area
05-08 August 2026

Day Three strengthened IHE's international outreach with the visit of **H.E. Napintorn Srisunpang, Minister Attached to the Prime Minister's Office, Thailand**, who visited the expo along with his esteemed delegation.

The delegation received a warm welcome from **Dr. Rakesh Kumar, Chairman, India Exposition Mart Ltd. (IEMTL)**, followed by an exclusive tour of the exhibition floor hosted by Team IHE. The visit showcased India's hospitality capabilities, innovative solutions, design offerings and the growing potential for international collaboration across the hospitality ecosystem.

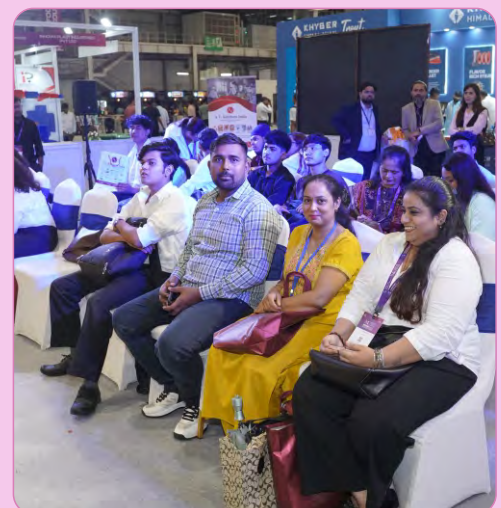
Heavy rains across Delhi-NCR could not dampen the enthusiasm of the hospitality fraternity as **Day Three of the 9th India International Hospitality Expo (IHE 2026)** witnessed strong footfall at India Expo Centre & Mart, Greater Noida. Hotel groups, restaurant operators, architects, interior designers, procurement professionals, chefs, consultants and hospitality solution providers arrived in large numbers, reaffirming the industry's appetite for **business, networking, innovation and knowledge exchange**. IHE 2026 continued its high-energy momentum with a programme spanning **culinary excellence, professional baking, hospitality design, business networking and industry dialogue**.

Glimpses of Day 3



DAY 3 AT A GLANCE
Master Bakers Challenge
India 2026 - Third Edition
Culinary Masterclasses
IIID Trade Connect 2026
Hospitality Design
Symposium 2026
PPFI B2B Meets
Business Networking &
Sourcing

When the Industry Refused to Let the Rain Slow It Down Day Three offered perhaps the clearest demonstration yet of IHE's growing relevance to India's hospitality ecosystem. Despite challenging weather conditions, the exhibition floor remained active, with buyers and decision-makers exploring products, technologies and services across the hospitality value chain. The strong visitor response brought together diverse stakeholders—from hospitality brands and procurement professionals to chefs, designers, technology providers and emerging entrepreneurs.





Design Takes Centre Stage IIID Trade Connect 2026 Builds Bridges Between Design & Hospitality



Day Three brought the hospitality and design communities closer through **IIID Trade Connect 2026**, creating a focused interface between designers, brands and industry professionals. The **"Bridging the Gap"** discussion was particularly relevant for bringing design and hospitality closer around a shared objective: creating spaces that work as beautifully as they look.

The platform encouraged direct business conversations, new collaborations and a deeper exchange of ideas around the future of hospitality spaces. The conversations extended into the **Hospitality Design Symposium 2026**, where the theme **"Bridging the Gap"** became the focal point of a panel discussion and keynote sessions exploring the relationship between **design, functionality, technology and hospitality operations**. The symposium brought together leading professionals including: **Vinay Gupta – Bathline; Rakesh Chauhan – Greeniam; Bharat Hapani – Kich; Rohit Mehta – Fenesta; Tejbeer Singh – Architect & Founder, Expressionist by Tejbeer; Priyanka Seth – Viaanca Interiors**

Together, the conversations reflected an important shift in hospitality design—from creating visually appealing spaces to designing **complete guest experiences that balance aesthetics, functionality, technology and operational realities**.

SPOTLIGHT QUOTE



"Hospitality design is no longer limited to creating visually appealing spaces; it is about designing experiences that respond to changing guest expectations, operational realities and the evolving business need of the industry. IHE provides an important platform for designers to engage directly with hospitality leaders, manufacturers and solution providers. The IIID Trade Connect and Hospitality Design Symposium demonstrates how strongly the industry is looking for collaboration between design & hospitality."

– **Hemant Sud, Chairman, IIID**

Master Bakers Challenge India 2026



The **Master Bakers Challenge India 2026 - Third Edition** emerged as one of the major attractions of Day Three, bringing together baking professionals for a high-energy showcase of technical expertise, creativity and adaptability.

Chef Faryaz Nozer Engineer, from the International School of French Baking and Patisseries, **Pune**, emerged as the winner of the **Master Bakers Challenge India 2026 - Third Edition**, showcasing exceptional technical precision, creativity and mastery of the craft.

The competition featured a diverse production window, with participants demonstrating their skills across an impressive range of preparations. **There were platters on the baker's table with Fougasse, Baguette, Bruschetta, Quiche, Pizza, Freestyle Sweet Cranberries Pizza and much more.** The challenge went beyond conventional baking. Participants were encouraged to demonstrate not only precision and technique but also imagination, presentation and the ability to experiment with contemporary formats.

The competitive environment reflected the changing dynamics of India's bakery and foodservice sector, where professionals are increasingly required to combine **craftsmanship with creativity and commercial thinking**

CULINARY MASTERCLASSES



Three Chefs. Three Sessions. One Powerful Learning Experience.

Day Three's **Culinary Masterclass Arena** remained a hub of activity as chefs, culinary professionals and hospitality enthusiasts gathered to learn directly from experienced practitioners.



CHEF VAIBHAV KAUSHIK

The day's first masterclass opened the learning programme with practical culinary insights and contemporary approaches to professional cooking.



CHEF BHARAT ALAGH

The last session continued the learning journey, allowing participants to observe techniques and engage with modern culinary practices. The three sessions collectively turned the Masterclass Arena into an active space for **learning, interaction and knowledge exchange.**



CHEF NAND LAL

The second masterclass of the day brought a traditional perspective to the culinary arena, encouraging participants to explore new approaches and practical applications. Chef made Himachali cuisines in a new avatar including Sepu, Siddu and much more.

INDUSTRY VOICES



Rajat Taneja: Editor & Publisher, Hammer

"The hospitality industry is changing at an extraordinary pace, and platforms such as IHE are important because they bring the entire ecosystem into one conversation. What stands out is the diversity of stakeholders—from hospitality brands and procurement professionals to designers, chefs, technology providers and emerging entrepreneurs. The scale of participation, especially on a day marked by heavy rains, is a clear indication of the industry's confidence in IHE as a platform for business, ideas and meaningful connections."



Barun Gupta, COO, Indeva Hotels & Resorts

"For a hospitality business, staying relevant means constantly understanding what is changing—whether it is guest expectations, technology, design, food, procurement or operational efficiency. IHE brings these diverse dimensions together in a way that is extremely valuable for hospitality decision-makers. The strong footfall despite heavy rains is particularly encouraging and reflects the industry's commitment to discovering new solutions and building meaningful business relationships."

TESTIMONIALS



CA Shalini Agarwal - Artist & Curator of Art | Proprietor, Aangan Doree

Traditional craftsmanship deserves a larger marketplace, and the hospitality industry can play a transformative role in that journey. Through Aangan Doree, my vision is to connect artisans with hotels and hospitality businesses, creating sustainable opportunities while preserving India's rich craft heritage. Platforms like IHE make these meaningful connections possible, bringing together creators, buyers and businesses that value authentic craftsmanship.



Mr. Bharat Alagh, Vice President - Operations & Culinary, Orange Tiger Hospitality Pvt. Ltd. The future of hospitality lies in balancing exceptional guest experiences with responsible and sustainable operations. Success today is about making smarter choices, embracing innovation and finding solutions that deliver both quality and efficiency. IHE brings together the right people, products and technologies under one roof, making it a destination where hospitality professionals can discover solutions that shape the future of the industry.



Mr. Vaibhav Kaushik, Executive Chef, The Meriton Hotel, Nehru Place Hospitality is a profession that is learned as much through experience as through education. Platforms like IHE give students and professionals the opportunity to interact with industry experts, witness live demonstrations, discover new trends and build valuable connections. My message to young professionals is to stay curious, keep learning and make the most of every opportunity to grow beyond the classroom.

FINAL DAY | THE MOMENTUM CONTINUES

Don't Miss Day 4 at IHE 2026

As IHE 2026 enters its final day, the hospitality fraternity has one more opportunity to explore new products, witness culinary action, participate in B2B meetings and build meaningful business connections.

AGROPURE CULINARY LEAGUE 2026 - BATTLE OF BESAN

A three-round culinary showdown bringing creativity and versatility to the humble besan.

CULINARY MASTERCLASS

Hall 11 /Culinary Masterclass Arena

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