

# FHA-HORECA POST SHOW REPORT

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### Highlights of **FHA-HoReCa 2022**

Returning after a four-year-hiatus, FHA-HoReCa 2022 wrapped up, abuzz with four days of business exchange, seminars, cooking demonstrations, competitions and workshops.

Held across 5 halls at Singapore Expo, the global gathering of Hospitality and Foodservice professionals saw experiences and value delivered in record fashion!





50,000 sqm

Feature Area
Competitions



629 Exhibitors from 30+ Countries / Regions



**9** Group Pavilions



/ Regions

**34,533** Total Attendees from 85 Countries



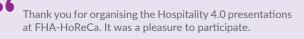
**23,937** Trade Visitors (34% Overseas)

#### Highlights of Hospitality 4.0 at FHA-HoReCa





The **FHA-HoReCa** has a brand-new experience zone, Hospitality 4.0. This feature area highlighted innovative solutions in three distinct areas – restaurant, kitchen, and hotels – as well as offered a four-day conference programme discussing the future of hospitality. The zone also incorporated a start-up village and hosted the inaugural Hotel Innovation Challenge Asia (HICA) 2022.



Michael Meirer Head Of Consulting **Meiko Green Waste Solutions** 

#### Hospitality 4.0 Testimonials

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What a week you and your team must be so impressed with how the week turned out. During the show I hear nothing but praise, with visitors and exhibitors from China, India, the US, France, Italy and Germany and that was just the people that I spoke with. Again, congratulation and thank you for all your assistance and support. We look forward to FHA next year. We'll be back!!!!

Andrew Brain Director FCSI Asia Pacific Division

Thank you very much for allowing me to facilitate the discussions at FHA HoReCa. Not only did I enjoy meeting you and the panelists, finalists, and attendees, but I too learned a great deal. Thank you personally for your support and assistance, it was a pleasure working with you on the event and I hope we have an opportunity to work together again soon.

Matthew Stephens Managing Director eHotelier





#### Highlights of Competitions at FHA-HoReCa

The competitions gather industry experts, budding trade professionals from Asia and beyond, promoting creativity, providing opportunities for learning and networking. Everyone pushed their limits at every edition of FHA, this helps to bring higher quality products in the market which consumers get to experience and enjoy!



In association with the World Association of Chefs' Societies (WorldChefs), supported by the Singapore Chefs' Association (SCA) and regional chefs' associations, the FHA Culinary Challenge (FCC) is the arena for culinary talents from around the world to display their gastronomic skills and be accredited by a panel of internationally acclaimed judges recognised by WorldChefs.



The Asian Gelato Cup (AGC) is a biennial competition that seeks to heighten the tradition of artisan gelato regionally. This year's theme of "Tropical Paradise" will require the competing teams display a grand gelato buffet consisting plated desserts, gelato cakes, gournet gelato and an artistic showpiece within a time limit of 8 hours.

These teams will represent Asia in the prestigious Gelato World Cup 2024 to be held in Rimini, Italy:



Asian Gelato Cup Champion: **SINGAPORE** 

Asian Gelato Cup 1st Runner-Up: CHINESE TAIPEI Asian Gelato Cup 2nd Runner-Up: SOUTH KOREA

Asian Pastry Cup pits country teams against another, culminating in a display of the most beautiful pastry creation. The chefs compete and exhibited their dessert-making skills, presenting the most ambitious and complex works of pastry art.

The Champion for Asian Pastry Cup 2022 is Malaysia, 1st Runner-up – South Korea and 2nd Runner-up – Chinese Taipei!



The top winner of the ASEAN Barista Team Championship - Hungry Bird INDONESIA walked away with cash prize of USD 5,000, 1st Runner-Up - Singa Crew SINGAPORE with USD 3,000 and 2nd Runner-Up - SG Expendables SINGAPORE with USD 2,000.













#### Exhibitors' Testimonials

#### 66

A successful exhibition! It's a good platform to meet potential customers and partners, collect market information and consolidate customer relationships!

Bi Jiang Wei Director Shanghai BayQ Industrial Co., Ltd

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Overall, the FHA-HoReCa show has been an excellent platform to connect exhibitors and buyers. This year's FHA for eagerly awaited by everyone in the industry.

Saurabh Puri Marketing Director RATIONAL Cooking System Pte Ltd 66

Finally, FHA! We missed this show very much and we cannot wait to be part of it again in 2024!

Claudio Pinto South East Asia Manager **Optima - MEC3** 

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Great show with lots of business opportunities!!

Wilson Lai Regional Marketing Manager JetCool Equipment Engineering Ltd

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It was an enriching experience for our team, we got exposure to new market insights and obtain meaningful leads.

Ariel Lin Director Flex-solver Pte Ltd 99

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#### Visitors' Testimonials

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I am delighted to be invited for FHA to explore new knowledge, mingle with industrial partners, supporters and friends to share & exchange information and ideas in FHA-HoReCa

Ben Ho General Manager Lexis Suites Penang (Malaysia)

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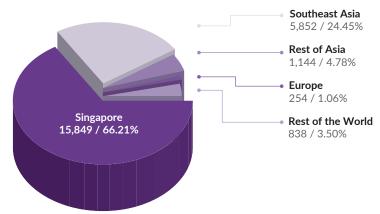
Despite the Covid pandemic, FHA has always been and is still the professional event that we must visit to meet international manufacturers in foodservice and horeca industry. FHA-HOReCa is not just the event that we do our sourcing and update new products, but the show brought synergy for the overall FHA-HOReCa industry for new business opportunities with partners from all over the world. We will definitely visit FHA 2024.

Arunee Tangkamolsuk Director NTS Mart Co.,Ltd (Thailand)



#### FHA-HoReCa 2022 – The World's Leading Foodservice & Hospitality Event in Asia 23,937 Trade Visitors

Breakdown by region



#### Top 10 Countries / Regions

Singapore	15,849
Malaysia	2,706
Indonesia	1,208
Philippines	637
Thailand	547
Vietnam	526
India	390
South Korea	266
Australia	230
Taiwan	183

### Breakdown of Visitors by Job Junction

Business Development	16.0%
Corporate Management	
(Owner / Proprietor / President / CEO / MD / GM)	14.7%
Sales / Marketing / Brand Management / Public Relations	14.3%
F&B / Catering Management	6.3%
Purchasing / Procurement	5.2%
Chef (e.g. Central Kitchen Chef, Chef de Partie, Commis)	4.4%
Operations / Maintenance / Production Management	3.9%
Consultant / Advisor	3.7%
Executive Pastry Chef / Patissier / Baker	2.6%
Finance / Administration / Human Resource	2.4%
Research & Development	2.4%
Project Management	2.4%
Executive Chef / Chef de Cuisine / Sous Chef	1.8%
Barista	2.1%
Academia	1.3%
Kitchen Operation / Management	1.3%
Architect / Interior Designer / Visual Merchandiser	1.1%
Commercial Facility Planning and Management	1.0%
I.S / I.T	0.9%
Logistics	0.9%
Coffee Roaster	0.8%
Product / Inventory Management	0.7%
Front Office	0.7%
Quality Control & Assurance / Food Safety	0.6%
Accelerator / Investor / Wine Broker	0.5%
Housekeeping	0.5%
Dietician / Food Technologist / Nutritionist	0.5%
Media / News Publishing	0.5%
Kitchen Assistant	0.4%
General Service Staff / Steward	0.4%
Bartender Mixologist	0.3%
Government Official / Representative	0.3%
Others	5.1%

### Breakdown of Visitors by **Business Nature**

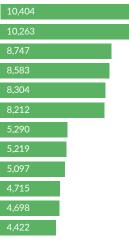
Distributor / Importer / Exporter / Wholesaler	17.65%
Café / Coffee Shop / Restaurant / Bistro / Bar	
/ Entertainment / Nightspot	16.07%
Manufacturer - Food & Beverage	11.34%
F&B Management Service / Consultancy	6.85%
Hotel / Resort / Serviced Apartment / Property Development	
& Management / Country Club / Spa & Wellness / Attraction	5.95%
Bakery / Pastry / Gelato	5.88%
Manufacturer - Hospitality / Foodservice Equipment & Supplies	5.30%
Hospitality Management Service / Consultancy	5.14%
Government / Trade Association / Academic	5.11%
Advertising / Marketing / Media / Printing / Public Relations	3.10%
IT Solutions / Security Provider	2.50%
Fast Food / Quick Service Operator	2.40%
Manufacturer - Bakery / Pastry / Gelato	2.39%
Retailer / Hypermarket / Supermarket / Department Store	
/ Duty Free Shop / Convenience Store / Grocery Store	2.17%
Institutional Catering / Foodservice Establishments	2.03%
Transportation – Airline / Cruise Liner / Rail / Logistics	1.62%
Research & Development / Food Science	1.60%
Agriculture / Fishery	1.04%
Healthcare Institute / Hospital / Pharmaceutical	0.53%
Others	1.34%

### Indication of **Buyers' Interest**

Bakery, Pastry & Gelato	12,474
Baking Ingredients / Raw Materials	12,070
Equipment & Accessories	12,039
Baked Goods / Desserts	11,931
Coffee / Tea	10,913
Processing Technology	10,798
Coffee / Tea Beverage	10,761
Automation Technology	10,754
Materials	10,701
Operations, Safety and Quality Management	10,519
Accessories	10,505
Transport, Storage, Logistics	10,497
Refrigeration and Air-Conditioning Technology	10,463



10,404	Coffee Beans / Grounds
10,263	Equipment & Supplies
8,747	Foodservice & Hospitality Equipment
8,583	Catering / Foodservice Equipment & Supplies
8,304	Hospitality / Hygiene & Cleaning Equipment & Supplies
8,212	Refrigeration / Cold Storage / Logistics
5,290	Hospitality Technology
5,219	Management & Systems
5,097	Telecommunications / Entertainment Systems and Services
4,715	Hospitality Design & Supplies
4,698	Hospitality Fittings & Supplies
4,422	Tabletop







## EXPERIENCE THE BEST IN HOSPITALITY AT FHA-HOReCa





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