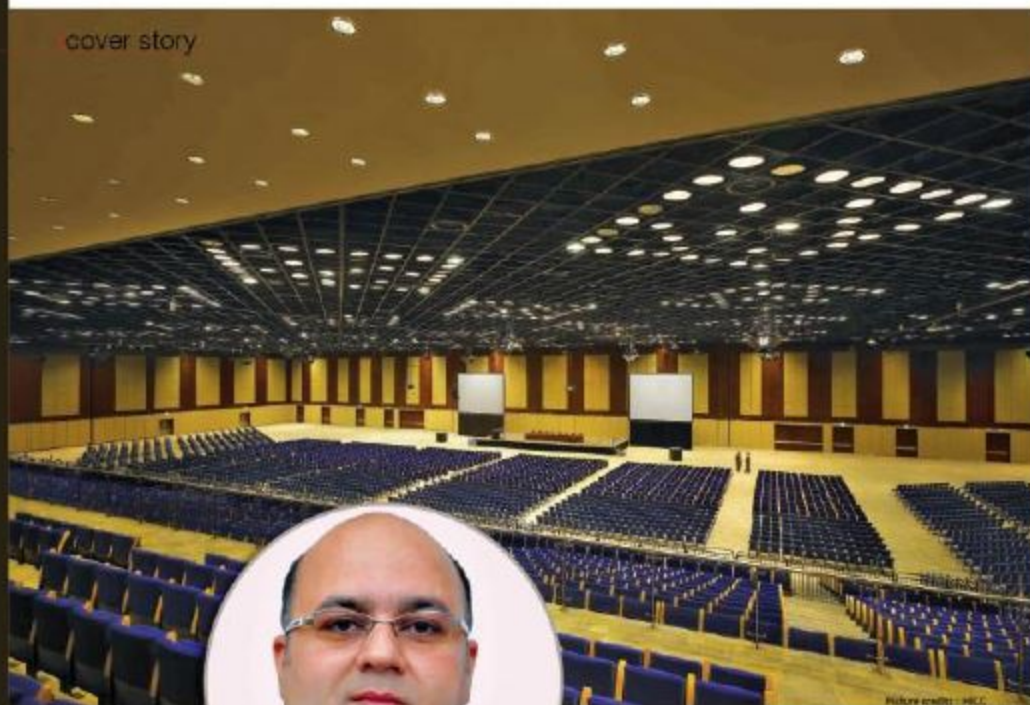


'Buffet' desires

How do hotels manage bulk cooking? Or what backend research do they put in while dishing up an event buffet? All these questions revolve in our head when we book a hotel for some MICE event. Keeping our theme on banqueting in mind and understanding the growing MICE potential in hotels, we at HC spoke with few chefs and hoteliers to comprehend the elements that are involved while crafting an event. Here's a look at what they have to say...

By Rachita Sehgal



Vaneet Wadhwa
Director, Food and Beverages South Asia
Golden Tulip Hotels:

Proper planning is the key to manage the execution of bulk cooking during multiple MICE events. Planning in terms of menus, types of service, expansiveness of the events, venue location and accessibility etc are to be carefully looked into. Every plan is checked, double checked and rechecked to omit any loop holes which lead to chaotic situations later. Modern and technologically upgraded equipment along with technically trained staff, bulk cooking becomes easy and larger functions are

catered to without any service issues.

Gurmeet Singh
General Manager,

CCEL Brigade Hospitality: We have well equipped kitchens to handle bulk cooking. We also have chefs who specialise in the same. We keep in mind the number of guests, space available, what kind of event it will be and quantities needed while managing bulk requirements.

What kind of backend research do you put up while curating a Menu for events?

Shyam Soodar: Before the event, we have exhaustive meetings with the organising team to understand and plan out the dining needs of the attending delegates. Understanding the profile of delegates is a significant step towards this, as it helps us narrow down regional preferences. We then work out on any specific dietary

