

POST SHOW REPORT



FHTB
FOOD, HOTEL & TOURISM
BALI

INCORPORATING:

A PAMERINDO INDONESIA TRADE EVENT
RETAIL
INDONESIA

6 - 8 MARCH 2024

BALI NUSA DUA CONVENTION CENTER (BNDC)

THE 13TH INDONESIA INTERNATIONAL HOSPITALITY,
FOOD & BEVERAGE TRADE EXHIBITION IN EASTERN INDONESIA



ENHANCE OPPORTUNITIES TO LEAD SUSTAINABLE FUTURE BUSINESSES

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Food, Hotel & Tourism Bali



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Food & Hospitality Series_ID



The 13th edition of Food, Hotel & Tourism Bali (FHTB), incorporating Retail Indonesia 2024, has drawn its curtains on a triumphant note. With a bustling turnout of over 13,000 trade attendees from 47 countries. The largest International Food, Hotel & Tourism Trade Exhibition in Eastern Indonesia held across the sprawling more than 10,000 square meters area of the Bali Nusa Dua Convention Center (BNDCC), more than 300 companies representing 23 countries showcased their finest offerings over three exhilarating days.

But it wasn't just about the products; it was an immersive experience. Visitors reveled in the delight of over 1000 esteemed brands spanning food, beverage, and hospitality. Moreover, a lineup of captivating featured events and activities added a touch of magic, creating unforgettable moments.

As the curtains close on this year's remarkable journey, we extend our deepest gratitude to all who contributed – attendees, exhibitors, and partners. Your unwavering support and boundless enthusiasm have been the driving force behind our success. Looking ahead, we are fueled by the promise of even greater innovation and inspiration in the hospitality, food, and beverage industry. Thank you for being a part of this remarkable journey, and we can't wait to welcome you back for the next edition of Food, Hotel & Tourism Bali, where we aim to raise the bar even higher and create an even more extraordinary experience for all.



BAKERY, PASTRY & GELATO



DAIRY



FOOD INGREDIENTS



FROZEN FOOD



HALAL



VEGAN



NATURAL & ORGANICS



MEAT



SEAFOOD



PROCESSED FOOD



SNACKS & CONFECTIONERY



COFFEE & TEA



DRINKS



BEER



WINES, SPIRITS & ALCOHOLIC DRINKS



FOODSERVICE EQUIPMENT



FOODSERVICE & TECHNOLOGY



HOSPITALITY DESIGN & SUPPLIES



HOSPITALITY TECHNOLOGY

FHTB 2024 Facts & Figures



13,000+
Trade Attendees from
47
Countries



300+
Exhibiting
Companies from
23
Countries



11,203 m²
Exhibiting Space

EXHIBITOR PROFILE

SATISFACTION RATE FROM EXHIBITORS

87%

Satisfaction

85%

Will exhibit again
in 2026

88%

Would recommend this
exhibition to their
colleagues & friends

300+ EXHIBITING COMPANIES FROM 23 COUNTRIES

 1. ARGENTINA	 9. HONG KONG	 17. SINGAPORE
 2. AUSTRALIA	 10. INDIA	 18. SOUTH AFRICA (REP OF)
 3. BELGIUM	 11. INDONESIA	 19. SPAIN
 4. BRAZIL	 12. ITALY	 20. SWITZERLAND
 5. CANADA	 13. JAPAN	 21. THAILAND
 6. CHINA	 14. KOREA	 22. UK
 7. FRANCE	 15. MALAYSIA	 23. USA
 8. GERMANY	 16. NETHERLANDS	

TOP 5 EXHIBITORS BY PRODUCT CATEGORY

-  FOODSERVICE & HOSPITALITY SUPPLIES
-  HOSPITALITY TECHNOLOGY
-  HOSPITALITY DESIGN & SUPPLIES
-  WINE, SPIRITS & ALCOHOLIC DRINKS
-  FOOD & BEVERAGE

TOP 5 BUSINESS NATURE OF EXHIBITORS

-  MANUFACTURER
-  AGENT / DISTRIBUTOR / REPRESENTATIVE OFFICE
-  PRINCIPLE / BRAND OWNER
-  IMPORTER
-  RETAILER

ATTENDEES PROFILE

TOP 10 ATTENDEES BY COUNTRIES

	1. INDONESIA		6. MALAYSIA
	2. SINGAPORE		7. CHINA
	3. AUSTRALIA		8. ITALY
	4. JAPAN		9. USA
	5. RUSSIA		10. HONG KONG

SATISFACTION RATE FROM ATTENDEES

82%

Satisfaction

84%

Will visit again
in 2026

85%

Would recommend this
exhibition to their
colleagues & friends

TOP 5 ATTENDEES' INTEREST OF PRODUCTS

-  Equipment & Supplies
-  Beverage
-  Baked Goods / Desserts
-  Hospitality / Hygiene & Cleaning Equipment & Supplies
-  Hospitality Fittings & Supplies



ATTENDEES BY JOB FUNCTIONS

Corporate Management (Owner / Proprietor / President / CEO / MD / GM)	28%
Sales / Marketing / Brand Management / Public Relations	11%
Purchasing / Procurement	7%
Operations / Maintenance / Production Management	7%
Kitchen Operation / Management	6%
Executive Chef / Chef de Cuisine / Sous Chef	5%
F&B / Catering Management	5%
Chef (e.g. Central Kitchen Chef, Chef de Partie, Commis)	5%
Finance / Administration / Human Resource	4%
Research & Development	4%
Consultant / Advisor	4%
Business Development	3%
Kitchen Assistant	3%
Logistics	3%
Bartender Mixologist	3%

ATTENDEES BY BUSINESS'S MAIN ACTIVITY

Hospitality and Tourism - Hotel / Resort / Serviced Apartment	28%
F&B - Restaurant / Bistro	17%
F&B - Café / Coffee Shop	11%
F&B - F&B Management Service / Consultancy	7%
F&B - Bar / Entertainment / Nightspot / Pub Operator	6%
Importer / Exporter / Distributor / Wholesaler - Distributor	6%
Hospitality and Tourism - Hospitality Management Service / Consultancy	5%
F&B - Catering	4%
Importer / Exporter / Distributor / Wholesaler - Importer / Exporter	3%
Retailer / E-Retailer - Other Retailers	3%
Manufacturer - Food & Beverage	2%
Manufacturer - Hospitality / Foodservice Equipment & Supplies	2%
F&B - Research & Development / Food Science	2%
F&B - Cooking Studio / F&B Workshop	2%
Hospitality and Tourism - Hospitality Procurement Services	2%



YOUR FEEDBACK MATTERS

Here's What Our Exhibitors had to Say

It is amazing, the visitors are very potential, most of them are decision makers. Branding, for brand awareness. I am sure this exhibition opens opportunities for us to engage with many new clients and existing clients. Thank you FHTB, thank you PT Pamerindo Indonesia, for organizing this event. This is very helpful for us to maintain a good relationship and relationship.

Jang Luk,
Country Manager at UNOX Indonesia

At this event, we can meet old customers, and maintain a much better relationship. In addition, this is also an opportunity for us to meet new clients and new leads, which will be our future projects. So, it's a good thing for our business in the future.

Anna Nadia,
Head of Hospitality Project at PT. Duta Abadi Primantara

We have been participating at FHTB every 2 years. We're surprised with the crowd on the exhibition was good. So, we are happy to participate. We can see there are improvements from previous years, and we hope for more improvement for next edition.

Randy Apriza Akbar,
Head of Marketing & Communication Department,
PT Rotaryana Prima

We have been participating in FHTB since 2014. This is our 10th year working with PT. Pamerindo Indonesia. Our experience is really good. We can highlight some of our brands, including new brands that have a lot of selling points that we want to deliver to our customers.

Arief Haadi Mulia,
Brand Manager at PT Pantja Artha Niaga

Here's What Our Visitors had to Say

We came here to check what is new and trend happening in the F&B industry, it has been really exciting, and we have seen a lot of new interesting products. So, I wish all the success to FHTB for the next year, and continued success.

Daria Shilova,
Sales and Marketing Manager of Hard Rock Cafe Bali

This event is really exciting. For those of you who love food, coffee, and tourism in Bali, you must attend this event. I hope FHTB will be more successful in the future and will be able to brand more people in Bali so that there will be more visitors next year.

Steven Carlo,
Owner & Head Interior Designer at Carlo's Interior Design

I think it is wonderful. I am very proud of Indonesia to have so many products here on display. The product displays are well presented, the explanations and the materials from the exhibitors are good.

Cliff Rees

When I came here and I got everything that I was looking for, such as more suppliers and equipment. so it is very positive for me. I hope I can join next year or the year after too, to see more technology and find out what are the trends now in the food industry in Indonesia

Csenge Ságodi,
Logistics Employee, Awani Bali

MEET SOME OF OUR EXHIBITORS*

Below are some of the prominent companies and brands out of the thousands that will exhibit at FHTB 2024

FOOD & BEVERAGES



FOOD SERVICE EQUIPMENT



HOSPITALITY



COMPANIES / BRANDS SUPPORTING SUSTAINABILITY



FEATURED EVENTS



The 12th Bali Salon Culinaire BY BALI CULINARY PROFESSIONALS (BCP)

FHTB supports Bali Culinary Professionals in organizing an exciting and artistic competition to showcase the skills and expertise of chefs and apprentices in the industry, featuring several competition classes. This competition was not only to boost enthusiasm and the fighting spirit of chefs but also to demonstrate the development and inspire in the culinary and gastronomic field.

This year, Bali Salon Culinaire 2024 featured five captivating categories spreaded to classes, ensuring a diverse and thrilling competition:



PROFESSIONALS

Masters of the culinary craft showcase their expertise in a display of skill and innovation.



YOUNG CHEFS

The next generation of culinary prodigies competes, bringing fresh perspectives and creativity to the forefront.



TEAM

Collaborative excellence as culinary teams demonstrate their synergy in crafting extraordinary dishes.



OPEN | CULINARY ART & F&B:

A canvas for avant-garde presentations and culinary innovations that redefine the gastronomic landscape.



PASTRY & BAKERY

The sweet symphony of desserts and baked delights takes center stage, showcasing the artistry in pastry and bakery.

We would like to congratulate all the winners as mentioned below:

CHALLENGE TROPHIES

- BEST PASTRY CHEF**
KADEK SATRYA WIRANG JAYA - THE LAGUNA A LUXURY COLLECTION RESORT & SPA
- BEST YOUNG CHEF**
CHEN HUEI LANG - TAIWAN CHEFS ASSOCIATION
- BEST CHEF INDIVIDUAL INDONESIA**
ROY SANJAYA - THE LAGUNA A LUXURY COLLECTION RESORT & SPA
- BEST CHEF ASIAN INDIVIDUAL**
MUHAMMAD ZANDY RAMADHAN - RENAISSANCE BALI ULUWATU RESORT & SPA
- BEST CHEF WESTERN INDIVIDUAL**
GUSTI NGURAH WISNAWA - MAURI RESTAURANT
- BEST INDONESIAN TEAM**
I WAYAN YUDI ANANTA - MANDAPA, A RITZCARLTON RESERVE
IDA AYU MADE LAKSMI PUTRI - MANDAPA, A RITZCARLTON RESERVE
- BEST CULINARY ORGANIZATION**
THE LAGUNA A LUXURY COLLECTION RESORT & SPA

BEST BY CLASS

CLASS - 1 HOT COOKING FISH MAIN COURSE CHALLENGE - PROFESSIONAL

YEAP GUAN PIN - EATON INDONESIA

CLASS - 2 HOT COOKING WESTERN BEEF MAIN COURSE - PROFESSIONAL

I GEDE DEHAN MIRTA - RENAISSANCE BALI NUSA DUA

CLASS - 3 HOT COOKING CHICKEN MAIN COURSE INDONESIAN STYLE - PROFESSIONAL

MALVIN GERALDI - THE ST. REGIS JAKARTA

CLASS - 4 PASTA MAIN COURSE WESTERN STYLE - PROFESSIONAL

NOVIA DWI SAFITRI - PRADITA UNIVERSITY

CLASS - 5 ASIAN WOK FRIED RICE

KETUT WISNU - THE LAGUNA A LUXURY COLLECTION RESORT & SPA

CLASS - 6 MAIN COURSE DRY AGE DUCK CHALLENGE BY RATIONAL - PROFESSIONAL

JONATHAN RICHIE - BVLGARI RESORT BALI

CLASS - 7 ELECTROLUX ASIAN FISH CHALLENGE - PROFESSIONAL

I KOMANG ARYA SULIARTA - ALILA VILLAS ULUWATU BALI

CLASS - 8 SEAFOOD COOKING CHALLENGE - PROFESSIONAL

ROY SANJAYA - THE LAGUNA A LUXURY COLLECTION RESORT & SPA

CLASS - 9 HOT COOKING VEGETARIAN CHALLENGE - PROFESSIONAL

DEVITA YUKU CLAUDIA - HOLIDAY INN RESORT BALI NUSA DUA

CLASS - 10 MODERN CHINESE WOK BY LEE KUM KEE - PROFESSIONAL

FERNANDINO - BALI DYNASTY RESORT

CLASS - 11 HOT COOKING FISH MAIN COURSE CHALLENGE - YOUNG CHEF

GEDE SATRIASA - HOTEL INDIGO BALI SEMINYAK BEACH

CLASS - 12 HOT COOKING WESTERN BEEF MAIN COURSE - PROFESSIONAL

LIN YIN SUNG - TAIWAN CHEFS ASSOCIATION

CLASS - 13 PASTA MAIN COURSE WESTERN STYLE - YOUNG CHEF

I WAYAN CHARLES MANDITA - HYATT REGENCY BALI

CLASS - 14 SEAFOOD COOKING CHALLENGE - YOUNG CHEF

CALVIN AGUNG SUCIAWAN - BONITO FISH BAR

CLASS - 15 HOT COOKING CHICKEN MAIN COURSE WESTERN STYLE - YOUNG CHEF

FATURRAHMAN R. HIDAYAT - RENAISSANCE BALI NUSA DUA

CLASS - 16 DRESS THE SALAD - YOUNG CHEF

NI KOMANG MELANY OKTAVIA - THE ST. REGIS BALI RESORT

CLASS - 17 HOT COOKING MODERN INDONESIA

I WAYAN YUDI ANANTA - MANDAPA, A RITZ-CARLTON RESERVE

IDA AYU MADE LAKSMI PUTRI - MANDAPA, A RITZ-CARLTON RESERVE

CLASS - 18 MODERN SUSHI PLATTER

I GEDE PUTU ARSANA - MERUSAKA NUSA DUA

CLASS - 21 ELEGANT STYLE WEDDING CAKE

NI KETUT AYU LESTARI - IXORA CAKE

CLASS - 19 FRUIT & VEGETABLE CARVING "FREESTYLE"

PUTU GEDE ANANTA WIJAYA - NUSA DUA BEACH HOTEL & SPA

CLASS - 22 PLATED DESSERTS INDONESIAN FLAVOR

I KADEK SUARSANA - MERUSAKA NUSA DUA

CLASS - 20 AFTERNOON TEA SET "ARCHIPELAGO"

KADEK SATRYA WIRANG JAYA - THE LAGUNA A LUXURY COLLECTION RESORT & SPA

CLASS - 23 DRESS THE CAKE "FREESTYLE"

LUH KETUT ALIT ANDRIYANI - PT AROMAKUE INVESTANIAGA BERSAMA

CLASS - 24 PLATED DESSERTS

DONI FERNANDO - PT FREYABADI INDOTAMA

CLASS - 25 PRALINE OR PETIT FOUR INDONESIAN HERBE & SPICES

I KOMANG SUDIANA YASA - ALILA VILLAS ULUWATU BALI

CLASS - 26 BAKERY BREAKFAST BASKET WITH SHOW PIECE

SANG NYOMAN RAI ASTASOMA - THE APURVA KEMPINSKI BALI

CLASS - 27 CHOCOLATE TRAVEL CAKE

I WAYAN SUADIYANA - RENAISSANCE BALI ULUWATU RESORT & SPA

CLASS - 28 HOT CHOCOLATE INDONESIAN SPICES PLATED DESSERT

NURSIAM MUSFIKA - PRADITA UNIVERSITY



The Biggest Sommelier Events In Bali

BY INDONESIA SOMMELIER ASSOCIATION (ISA) BALI CHAPTER

The Indonesia Sommelier Association (ISA) Bali Chapter presented “The Biggest Sommelier Events in Bali.” This extraordinary celebration, spanning multiple days, will immerse attendees in the rich tapestry of the wine industry, featuring an array of competitions, knowledge programmes, and certification courses.

Throughout the event, sommeliers tested their palates in the prestigious Barton & Guestier Competition and the riveting Blind Tasting & Wine Descriptions Competition. In addition, for those seeking to expand their knowledge, the event offers insightful programmes such as “Sommelier Talk: Best of Indonesia,” which provided a deep dive into the hidden gems of local vineyards with Nova Oka, the Best of Indonesia Champion 2023.

Wine enthusiasts also elevated their understanding with Riedel Master Class and immersive masterclasses by Karya Anggur Sejahtera and Pelita Makmur Perkasa. The Spirit Masterclass by Diageo Bali got along with all participants to explore the nuances of spirits.

With the end of the prestigious event, we would like to congratulate all the winners as mentioned below:

Barton & Guestier Competition

- 1ST WINNER** / *I Made Priana*
(K Club Ubud)
- RUNNER UP 1** / *Wayan Ari Setiawan*
(Bulgari Resort)
- RUNNER UP 2** / *I Kadek Widiarta*
(The Ampurva Kempinski Bali)
- RUNNER UP 3** / *Kadek Lis Minayanti*
(Amici Bali by Enrico Bartolini)

Blind Tasting & Wine Descriptions

- 1ST WINNER** / *Made Juana Surya Mahardika*
(The Cave)
- 2ND WINNER** / *I Gusti Ngurah Oka Darmawan*
(Padma Legian)
- RUNNER UP** / *I komang Octarino Wisnumurti Muliana*
(Monarch Dalung)



Indonesia Coffee Event (ICE)

BY SCAI (SPECIALTY COFFEE ASSOCIATION OF INDONESIA)

The Indonesia Coffee Event (ICE) stands as an annual competition series meticulously organized by the Specialty Coffee Association of Indonesia (SCAI). This year, the Food, Hotel & Tourism Bali (FHTB) was elated to be the host for two prestigious coffee competitions by ICE: the Indonesia Latte Art Championship (ILAC24) and the Indonesia Coffee in Good Spirit Championship (ICIGS24). These competitions brought together top talents, providing them with a stage to display their skills and passion for coffee in an inspiring setting.

We would like to congratulate all the winners as mentioned below:

Indonesia Latte Art Championship (ILAC24)

- #1 - Sthira Yabin**
- #2 - Indra Budiman**
- #3 - Matthew Perry**
- #4 - Linda Rusly**
- #5 - Ramadhan Adhi Pangestu**
- #6 - Hadid Isnaen**

Indonesia Coffee in Good Spirits Championship (ICIGS24)

- #1 - Yessylia Violin Angkasa**
- #2 - Anggarjito Reka Fannio**
- #3 - Benedick Visantus Pramono**
- #4 - Muhammad Rafly Afrizal**



 LOTUS FOOD SERVICES

 CARPIGIANI

 Embassy CHOCOLATE

Gelato Workshop

BY LOTUS FOOD SERVICES, CARPIGIANI & EMBASSY CHOCOLATE

Lotus Food Services, Carpigiani & Embassy Chocolate hosted an exclusive gelato workshop at FHTB 2024. This workshop was not merely an educational endeavor; it was an immersive experience designed for enthusiasts of all levels, offering a unique chance to delve into the art of crafting authentic Italian gelato.

Led by expert gelato artisans, Hayu Hayu Putri Kartriana, the Pastry Chef & Instructor of Embassy Chocolate, and James Neider, the Artisan Gelato Master of Lotus Food Services, all participants were guided through the intricate process of creating the perfect gelato. From the careful selection of premium ingredients to mastering the nuanced techniques of churning and freezing, attendees will unravel the secrets that elevate gelato-making to an art form. This workshop extended beyond a learning opportunity; it was a source of inspiration, inviting participants to explore the enchanting world of gelato craftsmanship.

INDUSTRY SEMINARS



LPPOM MUI Seminar

BY LEMBAGA PENKAJIAN PANGAN, OBAT-OBATAN, DAN KOSMETIKA MAJELIS ULAMA INDONESIA (LPPOM MUI)

Andriawan Subekti, Marketing and Networking professional at LPPOM MUI, and an experienced Auditor hosted a unique seminar to explore the challenges and preparations required by the food and culinary industry in embracing the mandatory halal standards set for 2024. This seminar served as a pivotal platform for professionals, entrepreneurs, and enthusiasts to stay abreast of the evolving landscape of halal practices in the food and culinary sector.



 PANTJA ARTHA NIAGA
IMPORTER AND DISTRIBUTOR

Pantja Artha Niaga (PAN)

WINE MASTERCLASS

A series of masterclasses from PT Pantja Artha Niaga was held at FHTB 2024 and presented 3 international speakers, the experts of alcoholic beverages. In the first seminar session, Kazuo Chujo, Deputy Head of Mission from Mission of Japan to ASEAN talked about Demystifying Sake in the world of alcoholic beverages of Nanbu Bijin brand. In the second session, Grazia Di Franco, the SEA Brand Ambassador of Maison Ferrand talked about and Discover The Terroirs of Plantation Brand. Then, the last one, Fazil MD, the Brand Ambassador of Concha y Toro presented Jewels of the New World by Concha y Toro. these seminars brought an enriching experience for all participants as industry experts shared valuable knowledge, innovative strategies, and emerging trends in the dynamic realms of wine and other alcoholic beverages.



Scholars of Sustenance (SOS)

THE FOOD RESCUE FOUNDATION

Scholars of Sustenance (SOS) is an international non-profit organization with social and environmental projects in Thailand, Indonesia, and Philippines. It was founded in 2012 to address global food distribution issues and had since also dedicated its resources to tackle food security and food waste issues.

SOS Food Rescue presents Surplus Food to Combat Food Waste & Food Insecurity. Learn how to innovative initiatives are turning surplus into sustenance, fostering a more sustainable and equitable food system.

FHTB BUSINESS MATCHING



THE BUSINESS MATCHING PROGRAM PRESENTED A UNIQUE CHANCE TO PRE-SCHEDULE MEETINGS WITH EXHIBITORS AT FOOD, HOTEL & TOURISM BALI.

564 Pre-arranged Business Meetings

429 Successful Business Meetings

200+ Exhibitors & Buyers

FHTB TV PROGRAMME



FHTB TV Programme shared the event live streams content of all the program series in FHTB 2024 that will be available live on the official Food & Hospitality Series_ID Youtube Channel which allows all our online visitors to stay updated and not miss out on the excitement of FHTB. The live stream records are still available to watch at Food & Hospitality Series_ID available to watch at Food & Hospitality Series_ID

NEW INITIATIVES



MURI Record Breaking

1000 COCKTAILS IN 10 MINUTES



balimoon

Squeeze



ORO

Cloud Seven



CONGRATULATIONS! The Indonesian World of Records Museum (MURI) Record-breaking 1000 Cocktails in 10 minutes by 100 bartenders in collaboration with the Indonesian Barista Association, Multifortuna, Bali Moon, dan Squeeze (PT Prima), sponsored by Black Bull, Oro Tequilana, Cloud Seven. A pioneering endeavor celebrating Indonesia's local flavors. This initiative is more than just mixing drinks; it's a tribute to our nation's rich tapestry of fruits, herbs, spices, and ingredients, spotlighting their diversity in 1000 unique cocktail recipes within a mere 10 minutes. Through this project, we succeeded in championing local producers, supporting small businesses, and instilling a profound appreciation for our country's culinary heritage.



Bittersweet Festival 2024

BY FERMENTASI NUSANTARA (FERMENUSA)

The Bittersweet Festival is a pioneering program curated by FHTB in collaboration with the Fermentasi Nusantara (Fermenusa) association. This series of events is dedicated to promoting the global fermentation industry. Focused on Indonesia's rich culinary heritage, fermentation plays a crucial role in processing food and beverages, notably in the production of iconic items like tempeh and arak. As part of FHTB 2024, The Bittersweet Festival spans three days, displayed a diverse range of activities, and insightful workshops, and participated in dynamic networking sessions, all designed to celebrate and explore the art and science of fermentation.

Fermenusa presented an engaging talk show to promote Indonesia's traditional alcoholic drink, Arak. The workshop theme was Keong Racun vs Arak (Bukan) Racun: Tips for Utilizing Arak Safely and Comfortably. This insightful discussion with Raymond Michael Menot, the author of "Budaya Minum Nusantara" from UI Anthropology, and Dedi Pageriawan, an Observer of the Balinese Arak Industry all brought the participant into the art of enjoying Arak while emphasizing responsible and comfortable consumption.



Bali Restaurant & Cafe Association (BRCA) Workshop

Introducing the Bali Restaurant and Cafe Association (BRCA), a recently established organization committed to fostering unity among Bali's restaurateurs and championing the island's flourishing Food and Beverage (F&B) industry. As part of its commitment to education and sustainable practices, BRCA is excited to announce its participation at FHTB 2024.

On 6 March 2024, BRCA hosted enlightening seminars focusing on key aspects of sustainable practices within the Hospitality, Restaurant, and Cafe (HoReCa) industry. The first seminar, titled "Sustainable Innovations in Hospitality: Transforming Waste into Economic Opportunities," equipped participants with actionable insights, fostering a culture of waste management for economic opportunities with the some experts, Rahmi Fajar Harini, Co Founder of Eco Tourism Bali, Ima Rida, Co Founder & CMO of Magi Farm and Dean Keddell, Founder of BRCA. In addition, The second seminar, Responsible Tourism: Balancing Growth and Environmental Conservation explored the innovative concept of responsible tourism with Anthony Syrowatka, Founder of BRCA; Tanguy Yu as COO, CFO, Strategist and Regenerative Farming Expert of Astungkara Way and Tobi Klanner, Founder of Altarize.

FHTB BEST BOOTH AWARDS

FHTB is proud to introduce the inaugural FHTB Best Booth Awards, a recognition that celebrates excellence in booth design and presentation. These awards span across three distinctive categories: Creative, Unique, and Attractive. This initiative acknowledges and honors our exhibitors who have gone above and beyond in crafting exceptional booths that stand out within the exhibition space. By acknowledging their efforts, we aim to highlight and applaud their dedication to creating immersive and engaging booth experiences that captivate visitors and enhance the overall event atmosphere. Through the FHTB Best Booth Awards, we celebrate innovation and creativity, encouraging exhibitors to showcase their ingenuity and commitment to making a lasting impact on attendees and shaping the visual identity of the exhibition. We would like to express our heart-felt congratulations to this year's Best Booth Award Winners:

Most Unique Booth



**PT Pineapple
Creative Studio**

Most Attractive Booth



**PT Multifortuna
Sinardelta**

Most Creative Booth



**PT Saint James
Sales**

VIP SPECIAL APPEARANCE

FHTB 2024 have been honoured to welcome Dr. I Wayan Ekadina, SE., M.Si., Head of the Bali Province Cooperatives, Small and Medium Enterprises Service as our VIP guest. Mr. Ekadina said thank you and appreciate for FHTB to bring a exciting exhibition that showcased a lol of product that will bring a positive impact to promote Indonesia local products for Small Medium Enterprise, especially in Bali.



INFORMA BETTER STANDS



The Informa Better Stands Program is an industry wide campaign aimed to unite exhibitors, contractors and the wider events industry together to move away from disposable, single use booths at our events, in favour of reusable structures. We believe that by eradicating disposable booths we will improve the ease, safety and sustainability of the exhibitor experience at our events. Through Informa BetterStand, we express our gratitude to the commitment of our exhibitors to use the sustainable booths and reduce the overall waste generated by the exhibition. In addition, We would like to express our heart-felt congratulations to this year's Informa BetterStand Winners:



PT Quality Works



PT Intrafood Singabera Indonesia



pineapple

LIFESTYLE FURNITURE

PT Pineapple Creative Studio

HOW IS FHTB 2024 SUSTAINABLE?

- 

Pamerindo's Events are powered by renewable energy making the electricity usage carbon neutral
- 

Working with suppliers to focus on environmental impact
- 

We are carefully designing our feature areas to minimise the level of waste generated
- 

Promote reused items to participants eg. reused bottle, reused bag, reused pallet
- 

We facilitate the discussion and knowledge on sustainability
- 

Catering fresh and locally-sourced food & beverages
- 

We partner with different organization for sustainability business
- 

We encourage visitors to hand in your lanyard for reuse
- 

We upcycle and repurpose exhibition materials into creative interior design by collaborating with a local agency
- 

Digital adoption to reduce paper

SUSTAINABILITY IS PART OF WHO WE ARE



WHAT IS FASTERFORWARD?

FasterForward is Informa's approach to sustainable business.

Our aim is to become an ever more sustainable, positive impact business. Through the FasterForward programme, we are embedding sustainability into everything we do and seizing opportunities from helping our customers and markets do the same.

FasterForward is a structured three-part programme with ambitious commitments and a wide range of activities, covering Informa's business operations, our brands and products and our broader community impact.



FASTER TO ZERO

Under the Faster to Zero pillar, we are moving faster to become a zero waste and net zero carbon business.

To help meet the urgent challenges of a changing world, this means taking accelerated steps to reduce our carbon and waste footprint with the aim of becoming a zero waste and net zero carbon business by 2030.

Wherever we can, we are also actively helping our partners, customers and wider markets to achieve the same.



SUSTAINABILITY INSIDE

All across Informa, our brands and products connect people with knowledge.

Our greatest impact on the world is through the specialist content and expert connections we deliver, and under the Sustainability Inside pillar, we are embedding sustainability inside every one of our brands.

Whether it's through content, events, intelligence, research or training, Sustainability Inside helps our customers accelerate their own sustainable development, creating growth opportunities for our brands and supporting.



IMPACT MULTIPLIER

Under FasterForward, the Impact Multiplier pillar is about the positive impact we create when we can improve access to our specialist knowledge, help people connect more efficiently and invest in our communities.

Through the content we provide, we can help connect and inform those who struggle to access specialist knowledge and professional networks. When they connect at our events and online, we can help customers be even smarter and more efficient with their time and travel.

Where we work in a specialist or local community, we can partner with them and invest in ways that help them succeed and create more positive impacts in turn.

“Counteract the Environmental Impact on the Planet Through Sustainability in the Hospitality, Food & Beverage Sector with Innovation Towards the Global Market”

Our event is part of Informa Markets and the Informa Group. Sustainability at Informa focuses on the long-term impacts we have on customers, colleagues, the communities we work in, and the environment.

Many of our stakeholders are clearly telling us that sustainability (social, economic, and environmental) is something that is no longer a nice to have but a necessary part of any event. We want to make sure we're meeting those expectations, and we believe that being sustainable is the right thing to do.

We also recognize that it's not just about the way we produce our events and products but recognizing that we have a role to play in providing a space to work in partnership together with our markets to inspire the sustainable development of the industries we serve.

SUSTAINABILITY MOVEMENTS AT FHTB 2024

Scholars of Sustenance (SOS) is an international Non-Profit organization with social and environmental projects in Thailand, Indonesia and Phillipines. It was founded in 2012 to address global food distribution issues and had since also dedicated its resources to tackle food security and food waste issue. SOS have a mission to delivering good quality surplus food that would otherwise be thrown away and serve nutritious food to those who need it most.

FHTB in collaboration with SCHOLARS OF SUSTANCE (SOS) are presenting seminar about "SOS Food Rescue: Surplus Food to Combat Food Waste & Food Insecurity". join this seminar will gain you the information about how innovative initiatives are turning surplus into sustenance, fostering a more sustainable and equitable food system.

Our Sustainability Partners



R.O.L.E.
Rivers, Oceans, Lands, Ecology
FOUNDATION

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— SUPPORTING GOVERNMENT AND ORGANISATIONS —

Food, Hotel & Tourism Bali (FHTB) incorporating Retail Indonesia 2024 is recognised and supported by the following Government Organisations and associations.



— SUSTAINABILITY PARTNERS —



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— OFFICIAL INTERNET PROVIDER —



— MEDIA PARTNERS —



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SEE YOU AT OUR UPCOMING EVENTS



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