

INVITATION



FHTB
FOOD, HOTEL & TOURISM
BALI

incorporating

A PAMERINDO INDONESIA TRADE EVENT

RETAIL
INDONESIA

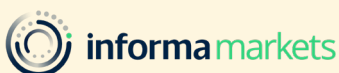


22 - 24 SEPTEMBER 2022
Bali Nusa Dua Convention Center (BNDCC)



**The 12th International Hospitality, Food & Beverage
Trade Exhibition in Eastern Indonesia**

Organised by :



SUSTAINABLE EVENTS



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www.fhtbali.com

Why You Should Visit?

Food, Hotel & Tourism Bali (FHTB) is recognised as the platform for Indonesia's food, hospitality & tourism industry, and provides the perfect opportunity to meet face to face with potential clients and reconnect with existing customers. Now in its 12th edition FHTB premiers' international food, hospitality and tourism event attracts key trade-only buyers from the region's leading resorts, hotel chains, restaurants, importers and provides an undisputed entry point into this thriving and lucrative tourism market. FHTB provides unprecedented access to top culinary and hospitality manufacturers, distributors, and retailers. All attendees will have the chance to learn with the best players in the industry, while networking with the world's best industry professionals through various events and features.

This year's FHTB resumes to feature and host exciting events such as The 11th Salon Culinaire Bali by Bali Culinary Professionals (BCP), Barnation Flairtending and Mixology by Asosiasi Bartender Indonesia (ABI), Indonesia Latte Art Championship (ILAC) by Specialty Coffee Association of Indonesia (SCAI), Wine Masterclass by Indonesia Sommelier Association (ISA) Bali Chapter and Gelato Workshops by Lotus Food Services. FHTB also brings you our very own events that are no less exciting to help you gain endless insights to help you grow your businesses such as our Industry Seminar and FHTB TV Programme. In this post pandemic era, we are back stronger with over 200 companies from 20 countries worldwide occupying our exhibition halls. Come join us in the excitement of FHTB 2022!



Sustainability in Informa Markets

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 recognise 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. This is an ongoing process for us and we're looking for ideas of how we can improve.

More information about our work so far can be found on the www.informa.com/sustainability including our latest sustainability reports.

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Featured Events :



The 11th Salon Culinaire Bali by Bali Culinary Professionals (BCP)

Bali Culinary Professionals is a non-profitable organization that supports young individual chefs in Bali. The goal of the organization is to create, maintain and improve professional standards of chefs, highlighting and encouraging new and needed skills, facilitating new ideas and exposing Balinese food and their craftsmen locally and as well as globally. Related to the aims they have; a prestigious program was created. An entertaining and educative program by Bali Culinary Professionals through an exciting and artistic competition in showcasing the skills and expertise of chefs and apprentices in the industry with several competition classes. Not only expecting competitors within Indonesia, but we are also looking forward to welcome participants from various neighbouring countries in Southeast Asia affiliated with the association.



Barnation Flairtending and Mixology by Asosiasi Bartender Indonesia (ABI)

An exciting competition held by Asosiasi Bartender Indonesia (ABI) in search for the best bartender and facilitating great bartenders to show off their skills and unique styles in Flairtending and presenting their drink mixing skills through the Mixology competition. The Flairtending show is co-hosted by IFBEC Bali, and the 1 hour-long event brings best bars professional from all over Bali to compete in FHTB. The winners will be announced at the BARNATION program. This program will for sure entertain all the guests and visitors.



Indonesia Latte Art Championship (ILAC) by Specialty Coffee Association of Indonesia (SCAI)

An exciting competition by Specialty Coffee Association of Indonesia (SCAI). ILAC highlights artistic expression in a competition platform that challenges the barista in an on-demand performance. Baristas produce a single creative latte pattern at the Art Bar, then move to create two identical free-pour lattes and two identical designer lattes (which allow etching and decoration). Scores from the Art Bar and Stage are combined, and the top 12 qualify for the semi-final round, where competitors make two matching sets of different free-pour latte patterns, and one matching set of free-pour macchiatos. The top six semi-final competitors qualify for the final round, where competitors make two different matching sets of free-pour latte patterns and one matching set of designer lattes.



Wine Masterclass Indonesia Sommelier Association conducted by Bali Chapter

This Wine Masterclass Indonesia Sommelier Association program is conducted by Bali Chapter, the non-profit organization established in 2009 in Jakarta which is affiliated to The Association de la Sommellerie Internationale (ASI), founded in Reims (France) in June 1969 suited for people who are interested in wine also professionals. This program is expected to motivate people to perfect their skills and helps widen knowledge of the sommelier profession in the public at large also with an aim of creating an educative short program to acknowledge everyone who is involved in The Wine and F&B Industry.



Gelato Workshops by Carpigiani & Lotus Food Services

Gelato & Pastry industry is increasing in demand. Due to this Carpigiani & Lotus Food Services will host a workshop to inspire visitors on unique gelato and dessert ideas. Visitors and guests will be entertained while learning more about the gelato ingredients and equipment needed to achieve a successful shop.



FOOD, HOTEL & TOURISM BALI (22 SEPT 2022) - DAY 1
views Streamed live on 223 subscribers
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FHTB TV Programme

FHTB TV Programme is our newest and exciting programme. This event live streams content of all the program series in FHTB 2022 that will be available live on the official Food & Hospitality Series_ID Youtube Channel which allows all of our online visitors to stay updated and not miss out on the excitement of FHTB.

Industry Seminar

Our Industry Seminar program is presented by several of our renowned exhibitors in the related Industry (Food, Hotel and Tourism Industry) to showcase and acknowledge visitors with the products and services they offer. Bringing you dynamic topics, you will be able to join the exciting seminars. This program will also encourage you to gain useful insights to stay updated grow in the industry.



Some of the Participating Companies Include*:

Food & Beverages

 CV. Libra Food Service Bring good food	 HATTEN WINERY	 Health Today	 McLewis	 JADDI INTERNASIONAL	 kanmoretailgroup	 KMDS PT. KURNIAMITRA DUTA SENTOSA Tbk.	 PT SANTOS JAYA ABADI
 MIKALINDO BAKTI CEMERLANG	 PT. MITRA BUANA INTIMAS	 MITRA INDO MAJU	 NANO LOGISTIC	 let's plant meat	 PANTJA ARTHA NIAGA IMPORTER AND DISTRIBUTOR	 PRAMBANAN KENCANA Leading Functional Food	 SUMBER ANGGUN SEJAHTERA IMPORTER & DISTRIBUTOR
 Rasa GROUP	 TOKUSEN WAGYU BEEF	 JOIN THE FUN! FUNFOOD.ID	 LOTUS FOOD SERVICES	 WineToBe	 Comextra Cashew	 Kusuma Food CV Kusuma Food Indonesia	 KOKITA ... MEMANG KOKI KITA

Hospitality Equipment

 AMARDEEP	 STAR EAST KITCHEN	 ASKITCHEN®	 ATEJA® TECHNICAL & INTERIOR TEXTILE INTERNATIONAL STANDARD	 BAHTERAtex HOTEL TOWEL & LINEN www.bahteratex.com	 PT. BUDI JAYA AMENITIES Linen, Towel & Amenities Supplier W : www.budi-jaya.com T : 031-7670 8888	 Alga.
 DAELIM	 decorus	 KITCHEN HOMEWARE DEPO BED & BATH	 PT DUTA ABADI PRIMANTARA	 DIA DUTA INDAH ABADI PALING PEDULI	 PT. EXINERGY INDONESIA	 gracia auvindo
 HOSHIZAKI	 TERRY PALMER HOTELIER	 ZEN® fine porcelain tableware	 INVICTA® providing hotel towels	 Klasse*	 LANGGENG JAYA PLASTINDO	 MAMA GREEN
 MASSINDO GROUP	 MASTRADA GROUP "Passionately @ Your Service"	 PT MULTIFORTUNA SINARDELTA	 On Indo Sensible Solutions	 POLA	 robot coupe®	 rotaryana commercial kitchen & laundry
 PT. DAPUR INSPIRASI NUSANTARA	 Sango® HOSPITALITY PT. SANGO CERAMICS INDONESIA	 SensAtia® botanicals	 TOKO TIAN LIONG 天長商行	 TOPLAX TRADING THAILAND	 INNOVATIVE PACKAGING Solutions	 Bakers' World
 SAINT JAMES Premium Tableware	 zees Sweet Dreams For The Rest Of Your Life	 WF	 PUTRA SURYA INTERNUSA SERVE PASSIONATELY	 LATIF LIVING	 GAMI PT. Graha Lestari Agung Makmur	
	 PT. MEGA GLOBAL PRATAMA The Ultimate Trading Solution	 PT SUPARMA Tbk	 KOPIN® PORCELAIN	 Power Pro Hotel System		

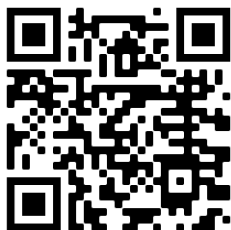
*The participating companies showcased are updated as per 8th August, 2022

How to Visit the Exhibition



Pre-registration:

Pre-register now and get free admissions worth IDR 150.000 for our 3 days exhibition. Our pre-registration ensures your place to visit FHTB 2022. Are you ready to join us?



Scan the QR code or click bit.ly/FHTB22-PreReg to pre-register now.



Complete the online registration form on the pre-registration page and fill in the information needed accordingly. Please note that one email can only be used for each individual registered.



QR code will appear after submitting the form and you will receive a confirmation email.



Please screenshot the QR code or save your confirmation email to be used when entering our exhibition halls by scanning your personalised code on the self-check in counter at the venue.



Walk-in Visitor

Visitors may register onsite by scanning the QR code that can be found throughout the BNDCC venue. Walk-in visitors are to register on-site and complete their information through the onsite online registration form.



Gold Visitor

"Gold Visitors" are available exclusively for visitors invited by our exhibitors. Invitees are to show their Gold Visitor QR code to enter the exclusive Gold Lounge areas and enjoy FHTB's exclusive benefits.

Admission Policy

1. No admission will be given to people under the age of 18.



2. Opening hours:
Thursday, 22 September - Friday, 23 September: 10:00 - 18:00 (GMT+8)
Saturday, 24 September: 10:00 - 17:00 (GMT+8)
3. Food, Hotel & Tourism Bali is a trade-only event and admission is free of charge for all visitors upon completion of the online registration process.
4. Anyone attending the Food, Hotel & Tourism Bali show must not take part in any canvassing, leafleting, demonstrations, objectionable behavior, or wearing offensive apparel or be involved in any activity which may disrupt the event.
5. E-Badge holders must not allow their E-badges to be used by anyone else. Any failure is likely to lead to the E-badge holder and the person wearing the E-badge being removed from the event.
6. No admission will be given to visitors in singlets/sleeveless shirts and slippers/sports sandals will not be allowed entry.



7. Official show photographers and videographers will be taking photographs and filming videos throughout the three-days event. Anyone attending Food, Hotel & Tourism Bali consents to such photography and filming without compensation and confirms that the organisers shall be entitled to use such photographs and videos, which may include photographs and videos of visitors, for promotional and marketing activities in the future, for exploitation in any media, without liability. No other photography or filming will be permitted at the event without the prior written approval of the organisers.
8. The Organisers reserve the rights to exclude or remove anyone from the event and the exhibition venue who does not comply with this policy or who they reasonably consider is likely to break these rules or who is prohibited from attending under any applicable sanctions, laws, or regulations, or otherwise at the Organiser's discretion.

Read our Privacy Policies [here](#)

Visitor Guidelines and SOPs

To ensure the safety of our visitors attending FHTB 2022, we will implement stringent SOPs as set by the Government and approved by the organiser as follows:



Visitors are required to pre-register before coming to the exhibition to limit the number of people present in the exhibition hall.



Only fully vaccinated individuals (two times vaccinations) are allowed to enter the exhibition hall and access other facilities of Bali Nusa Dua Convention Center.



Visitors are required to observe strict personal hygiene practices including wearing masks, practicing social distancing and sanitization.



Temperature screening & Peduli Lindungi scan will be carried out for all visitors before they enter the exhibition hall. If their temperature is high (37.5° C) or they present COVID-19-like symptoms (such as cough, sore throat, or shortness of breath), the organizer will advise them to go to the nearest clinic. They will not be allowed to enter the exhibition hall.



If the exhibition hall reaches the maximum occupancy during the visiting hours, visitors will be guided to a designated "waiting area".

Read Informa Market's AllSecure Program [here](#)

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