

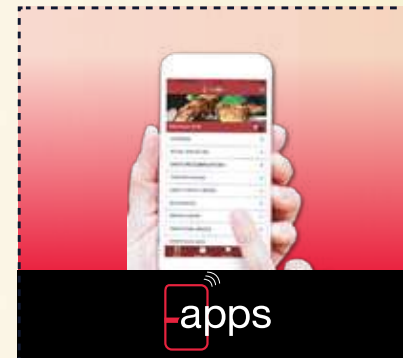


Strategic Partner:

ChefOnline



WHAT WE OFFER



218A Brick Lane,
London E1 6SA



0330 380 1000



chefonline.com
chefonline.co.uk

ChefOnline

Google Trust Us | Meta Trust Us | So Can You

 **Meta**
Business Partner


Google Partner

"Member of Meta Business Partners & Google Partner Digital Marketing"

**ONE PLATFORM | EVERY SOLUTION
SET SAIL FOR SUCCESS
WITH CHEFONLINE**

Secure Payments Via



Secured by



Verified by
VISA

MasterCard.
SecureCode.

AMERICAN EXPRESS
SafeKey



CONTENTS

01	Message From His Majesty & Foreword	03	About ARTA & The Journey	05	Judges Panel, Event Host & Entertainment	08	ChefOnline & Pride of asia
13	Super Pollo Cobra & WPC	20	Madhu's, SEO & CDC Construction	26	ARTA 2025 Cook Off	28	SQUARE MILE, Energy, Finology & NRB Bank
36	ARTA 2024, Lexpert & Mr Printer	44	Hamlets Training, Online Ordering & Radhuni	49	Grand Rasoi & Cambridge Regional College	54	LBPC, UKBCCI & MPoS,
58	BCA & BBCA	60	Print Media & Tablebookings	62	Bhawal, ChefOnline & ARTA 2024 Media Coverage	67	Key People & Heartfelt Thanks



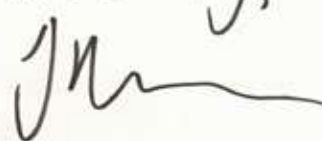
BUCKINGHAM PALACE

29th September, 2025

Dear Mohammed,

The King has asked me to thank you for your kind letter of loyal greetings sent on behalf of the Asian Restaurant and Takeaway Awards on the occasion of your Annual Awards Ceremony which is being held on 6th October, 2025.

His Majesty appreciated your thoughtfulness in writing as you did and, in return, has asked me to send his heartfelt warmest good wishes to all those who will be present for a most memorable event.

Yours sincerely,


James Dawson
Private Secretary's Office

Mohammed Munim



2025

ARTA Magazine 2025 | 01



Mohammed Munim (Salik) DBA (Hon.) | CIP
Founder Chairman, ARTA | CEO, Le Chef Plc

FOREWORD

The Asian Restaurant and Takeaway Awards (ARTA) has become a cornerstone of the UK's Asian culinary community, a platform that pays tribute to the extraordinary role our restaurants and takeaways play in shaping the nation's food culture. This initiative is not just about recognising excellence; it is about celebrating the passion, resilience, and innovation that define our industry.

Asian restaurants and takeaways have long been integral to Britain's dining landscape, creating flavours that bring people together and fostering partnerships that strengthen local economies. Despite the significant challenges of recent years, from Brexit uncertainties to evolving customer expectations, our industry has shown incredible adaptability. While issues such as labour shortages and supply chain pressures remain, the unwavering support from the public is a powerful reminder of the love for this vibrant sector.

This year, ARTA is proud to continue its mission with the support of our strategic partners and sponsors. We are delighted to work alongside ChefOnline as our Strategic Partner, and we are grateful for the collaboration with DNA Payments, Super Pollo, Cobra Beer, Finology Finance Brokers, Madhu's, Cambridge Regional College, Square Mile Insurance, Lexpert Solicitors and NRB Bank for their commitment to the industry. These partnerships play a vital role in fostering innovation and driving positive change for the future.

Our vision remains clear: to inspire creativity, encourage growth, and set a standard of excellence within South Asian cuisine. ARTA stands as a testament to what can be achieved when passion and perseverance come together, even in the face of adversity.

To every nominee and participant, I extend my heartfelt congratulations. Your hard work and dedication are what make this industry extraordinary. Together, we are shaping the future of Asian dining in the UK, and I am proud to celebrate this journey with you.



ABOUT ARTA

(ASIAN RESTAURANT & TAKEAWAY AWARDS)

Every great food culture deserves its moment in the spotlight, and for the UK's Asian culinary industry, that stage is the Asian Restaurant & Takeaway Awards (ARTA). Hailed by the BBC and Sky as the "Oscars of the Curry Industry," ARTA is more than an award ceremony. It is a nationwide movement to celebrate excellence, innovation, and the remarkable impact of Asian cuisine on British dining.

What began as a vision to recognise the passion behind Asian restaurants and takeaways has grown into one of the most significant events in the UK hospitality calendar. This year, 1,295 restaurants and takeaways across the UK were put forward by diners and food enthusiasts, with a large share of entries submitted via ChefOnline; ARTA's strategic partner and one of the country's leading platforms linking customers to Asian dining establishments. With access to a nationwide customer base of over a million, ChefOnline played a key role in encouraging broad participation in the awards.

So, how does ARTA choose its champions? Through a three-phase process that combines public opinion, social media reviews and professional evaluation. The journey starts with customer nominations, which are scored against ARTA's criteria for food quality, service standards, and value for money. Independent sources such as Google Reviews, Tripadvisor ratings, and Food Hygiene Scores add another layer of credibility. The final verdict rests with an expert judging panel, ensuring only the most deserving take home the coveted titles.

But ARTA isn't just about trophies and galas. It is a platform for growth and resilience. The last few years have tested the industry with unprecedented challenges, from supply chain pressures to labour shortages and rising costs. Through it all, ARTA has stood firm, offering restaurants a chance to gain recognition, connect with industry leaders, and explore new business opportunities. For many, even a nomination is a turning point that brings prestige and visibility.

Looking beyond today, ARTA is shaping the future of Asian dining. By working with colleges and hospitality educators, the awards champion the next generation of chefs and entrepreneurs. This commitment ensures that the tradition of excellence not only survives but evolves, blending authenticity with modern trends and technology.

In essence, ARTA is a celebration of everything that makes Asian cuisine a cornerstone of British culture, its flavours, its stories, and the people behind them. As the awards grow, so does our mission: to honour talent, foster innovation, and secure a thriving future for the Asian restaurant and takeaway sector across the UK.

“Oscar of the Curry Industry”
- BBC & SKY

THE JOURNEY

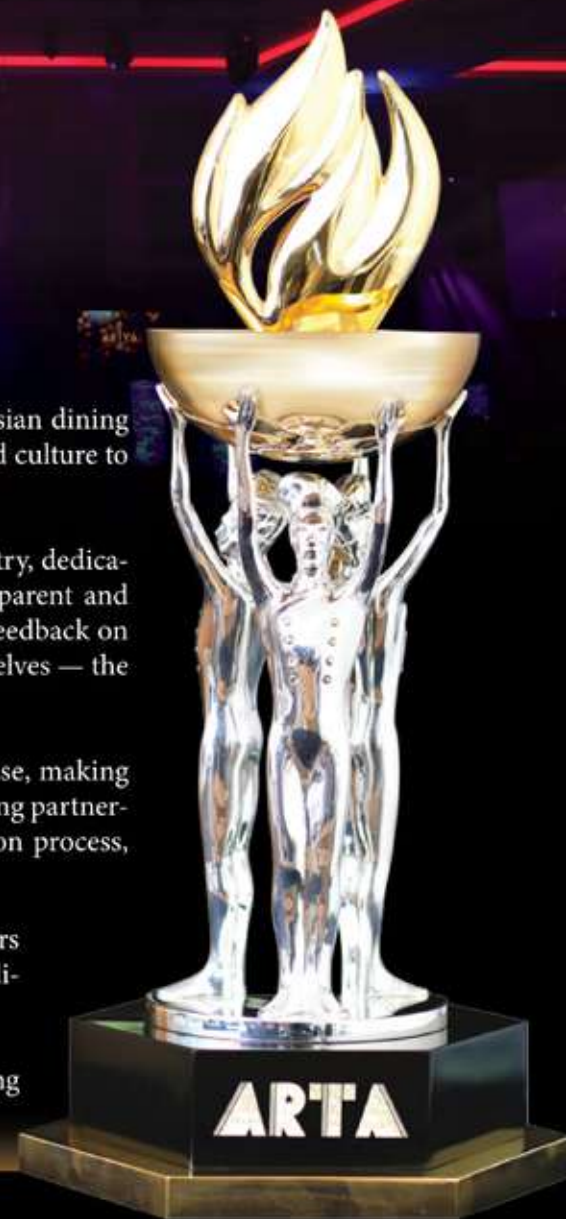
The Asian Restaurant & Takeaway Awards (ARTA) was founded in 2018 with a clear mission: to celebrate exceptional Asian dining experiences across the UK. From the outset, our vision has been twofold — to honour the restaurants that bring flavour and culture to British dining, and to inspire younger generations to see hospitality as a vibrant and rewarding career.

ARTA was created to provide a national platform where Asian restaurants and takeaways could showcase their culinary artistry, dedication, and economic contribution to the UK. Over the years, we have consistently recognised excellence through a transparent and comprehensive judging process. From food quality and presentation to customer service, value for money, and customer feedback on platforms such as TripAdvisor and Google, every detail is carefully considered. At the heart of it all are the customers themselves — the ultimate judges of excellence.

Since our inception, ARTA has been shaped by more than a million customer ratings from ChefOnline's nationwide user base, making it one of the most credible and trusted accolades in the industry. With every passing year, we have grown stronger — expanding partnerships, increasing nominations, and elevating the awards experience. A key milestone was the digitisation of the application process, which improved efficiency, reduced costs, and extended our reach across the country.

Today, ARTA stands as a bridge between tradition and innovation — a platform where restaurants gain recognition, customers feel empowered, and the industry moves forward together. Our success belongs to the businesses that make dining extraordinary and to the loyal customers who support them.

The ARTA journey has only just begun, and we look forward to continuing this story — celebrating excellence, championing hospitality, and shaping the future of the industry, together.



MEET THE JUDGES



Mohammed Mujibur Rahman

Former Mayor of Corby and
ARTA judging panel member



Graham Taylor

Head of Culinary Arts
Cambridge Regional College and
ARTA judging panel



Chef Chad Rahman

Senior member of the Craft Guild of
Chefs, Chaîne des Rôtisseurs and
ARTA judging panel

EVENT HOSTS



PAUL MARTIN

Magician

Paul is a world-renowned magician who has entertained royalty and audiences worldwide. His career highlights include performing for HRH King Charles III and Queen Camilla at Highgrove, HRH Prince William and Princess Kate at Sandhurst, and the late Queen Elizabeth II at Windsor Castle. For over a decade, he has also curated world-class entertainment as the official booker of the prestigious Royal Variety After Show Party.



SAMANTHA

Journalist and Broadcaster, BBC

Samantha Simmonds is a BBC News presenter with over 20 years' experience, currently hosting Politics London on BBC One. A former Sky News anchor, she has covered major global events, written for leading newspapers, and hosts conferences for clients including the UK Government, Deloitte, and the London Stock Exchange, interviewing global figures such as Evan Spiegel and Juan Manuel Santos.

ENTERTAINMENT

ASHISH KULKARNI

SINGER, COMPOSER INDIAN IDOL 12

He is an acclaimed singer-songwriter known for his soulful voice and heartfelt compositions. Rising to fame through his standout performances on Indian Idol, he has since built a reputation as a versatile artist blending contemporary sounds with classical influences. With a growing fan base in India and abroad, Ashish continues to captivate audiences through his live performances and original music.



INDIAN IDOL



SHOWCASE



ChefOnline

The Digital Powerhouse

*"A Google Partner Digital Marketing Agency;
and a Meta Business Partner
under Agency Speciality"*

The UK dining scene is undergoing a seismic shift. It's not just about great food anymore, it's about speed, convenience, personalisation, and trust. Diners expect more, and they expect it now. From scrolling menus on their phones to tapping contactless at the till, the customer journey has gone digital.

For restaurant owners, this shift brings both challenge and opportunity. Those who adapt quickly will thrive. Those who don't risk being left behind. That's where ChefOnline comes in, a platform designed to help restaurants ride the wave of change, not drown in it.



www.chefononline.com

ChefOnline is more than an ordering system. It's a complete digital ecosystem that helps you serve modern diners the way they want, fast, flexible, and tailored to their needs. Moreover, we are excited to announce that ChefOnline is now a certified **Google Partner** and **Meta Business Partner**. This dual recognition places us among a select group of agencies trusted by the world's leading digital platforms to deliver exceptional marketing results. For our restaurant partners, it means direct access to advanced tools, expert strategies, and campaigns designed to drive more visibility, more customers, and more online orders.

The Age of Instant Gratification Ordering Made Effortless

Today's customers don't queue. They click. Whether they're craving a curry on the sofa or a Friday night feast for the family, convenience rules. The moment a diner has to wait, fumble through clunky apps, or struggle to book a table, they're gone, straight to a competitor.

ChefOnline makes that journey seamless. Its intuitive online ordering platforms and mobile apps are built around one thing: ease of use. With just a few taps, customers can place an order, schedule a collection, or reserve a table. It's frictionless, it's modern, and it keeps them coming back.

Restaurants using ChefOnline aren't just keeping up, they're leading the charge in customer convenience.



Menus That Do More Than List Dishes

Food choices today are more diverse than ever. Vegan, gluten-free, dairy-free, and flexitarian, every diner has different needs. And they expect restaurants to accommodate them transparently.

ChefOnline helps restaurants design menus that are as clear as they are appealing. Every allergen is flagged. Every dietary preference is marked. Every detail is presented in a way that reassures customers and reflects professionalism. Through its high-quality print and digital media services, menus aren't just informative; they're polished brand assets.

In a world where trust is everything, menus that communicate clearly can be the difference between a diner walking in or walking away.

Payment Flexibility: No Wallet, No Worries

The modern payment landscape is as varied as dining preferences. One customer still pays cash. Another only uses contactless. Someone else is all about Apple Pay or Google Wallet. If your restaurant can't meet those needs, you're already losing business.

ChefOnline's EPoS and online systems support, ensuring no customer is left behind. From takeaways to dine-in, every transaction is smooth, fast, and secure. Flexibility at checkout means diners can focus on enjoying the food, not fumbling with payments.



Social Presence That Builds Loyalty

In today's digital world, a restaurant without an online presence is practically invisible. ChefOnline's SEO and digital marketing services ensure your restaurant stands out, with targeted social media campaigns, reputation management, and online visibility that keeps customers coming back. Good food gets them in, but smart communication keeps them loyal.

Our EPoS and MPoS solutions streamline front-of-house and kitchen operations. With digital marketing and SEO, we ensure your restaurant ranks high on Google and stays visible on social platforms. Through print media services, we give you professional menus, flyers, and branding tools that customers trust. Add to that our table reservation system, domain and SSL services, and ongoing technical support, and you have everything you need to grow under one roof.

ChefOnline gives you the tools to meet, and exceed, customer expectations. By combining technology, marketing expertise, and reliable support, we ensure restaurants don't just survive change, they dominate it.



FINAL WORD: THE DIGITAL DINER IS HERE TO STAY

The restaurant industry is no longer just about what's on the plate. It's about the entire journey, from the first click to the final bite. With ChefOnline, restaurants can embrace the shift, capture the new wave of diners, and turn change into opportunity.

Why ChefOnline Is the Future Partner for Restaurants

Secure Payments Via



Secured by



ChefOnline

EMPOWERING RESTAURANTS MAXIMISING PROFITS

SIMPLIFYING SUCCESS

FROM **£3*** A DAY

- ✓ All-in-One Ordering Platform
- ✓ Zero Commission — Keep 100% of Your Profits
- ✓ Your Own Branded Website & App
- ✓ Integrated Table Reservations & Seamless EPoS
- ✓ 7 Days Dedicated Support & Nationwide Coverage
- ✓ Data-Driven Insights



☎ 0330 380 1000
🌐 chefonline.com

*T&C Apply





Pride of Asia

Crafting Unforgettable Events with Authentic Asian Catering

For over 25 years, Pride of Asia has been the go-to catering service for those seeking the finest in halal Asian cuisine. Specializing in bespoke menus, we cater to every event – from stunning weddings to corporate gatherings, private parties, and charity fundraisers. Based in London, but serving surrounding areas, we pride ourselves on delivering flavour-packed dishes and exceptional service that make every occasion unforgettable.

OUR SERVICES:

Wedding Catering:

Exquisite catering for Asian and Indian weddings, ensuring a memorable reception.

Corporate Catering:

Seamless catering for office functions and business gatherings.

Charity Events:

Tailored menus that support your fundraising goals.

Private & Festival Catering:

Perfect for parties, festivals, and large gatherings.

Our Venues:

Choose from stunning wedding and luxury venues, with tailored packages to ensure your celebration is unforgettable. Let Pride of Asia make your next event extraordinary. Contact us today!



Contact Pride of Asia

- 📞 | 020 7790 1600, 078 9725 7436
- ✉ | manager@prideofasia.com
- 📍 | 1086C High Road,
Chadwell Heath RM6 4BD
- 🌐 | www.prideofasia.com

YOUR LOCAL
PROPERTY EXPERTS
YOU CAN **TRUST**

As a leading independent estate agent, we deliver precision, personal service, and expert guidance. Our ARLA-certified team brings years of experience, specialising in:

- Residential Property Sales
- Property Lettings
- Property Management
- Independent Inventories
- Free Market Appraisals

Whether buying, selling, or renting, we deliver results with care, integrity, and attention to detail.



218a Brick Lane, London, E1 6SA

T: +44 (0) 207 729 5447

E: info@salikandco.com

www.salikandco.com



- BONELESS SKINLESS CHICKEN BREAST -

FROZEN FOR

Timeless
FRESHNESS



FOR MORE INFORMATION,
PLEASE CONTACT:

DAVE FLEETWOOD

✉ davefleetwood@agroeuropa.co.uk

☎ +44 7788 652160



AGROSUPER

WE MAKE IT
PREMIUM



DISCOVER THE TRUE MEANING OF HIGH QUALITY WITH THE HERO OF VERSATILITY AND PORTION CONTROL!

AGROSUPER.

SUPER POLLO:

THE NUMBER 1 BRAND FOR THE ASIAN RESTAURANT INDUSTRY



Over 20 years of Industry Preference

Thanks to its consistency, versatility, and incredible flavour, Super Pollo has become the trusted choice of the UK's Asian restaurant industry. Since the early 2000s, we've been providing restaurants with premium chicken products under the Super Pollo brand, bringing high-performing protein to kitchens nationwide while building strong relationships with chefs and restaurant owners.

Since 1955, Agrosuper has become Chile's leading meat producer through flagship brands such as Super Pollo. Our international presence, over 30 years strong, has led us to carve a preferential spot at some of the most demanding kitchens and markets around the world.

Chile: the Birthplace of Premium Proteins

Our chicken products come from an oasis at the end of the world. Blessed with four ancient natural biogeographical barriers, access to ancient waters rich in nutrients, and a gentle Mediterranean climate in the Central Valley, Chile provides the ideal conditions for animal raising.

These ancestral barriers (the Atacama Desert, the Pacific Ocean, the Andes Mountains, and the Patagonia glaciers) are not only breathtaking natural monuments but also protect our animals by reducing the risk of entry of diseases.





Agrosuper's Key: our Vertical Integration System

At Agrosuper, we control every stage of our production through our Vertical Integration System. This full control and traceability allows us to guarantee the safety and innocuousness of our products, making us one of the few meat producers in the world that are vertically integrated. From producing high-quality feed for our animals to running a reliable global distribution network, every step of our process follows the best standards and ensures an efficient use of time and resources. This leads us to deliver the consistent high quality preferred by chefs all over the world.



IQF Chicken: Fresher than Fresh

With individually frozen chicken, you can achieve the flavour and quality of fresh chicken, but with considerably more efficiency. This makes our cuts the ideal choice for fast-paced operations that demand consistent flavour to delight customers.

4 Reasons to Choose IQF Chicken:

- Our **quick-freezing process** seals the chicken's freshness at its peak.
- **Once thawed**, it will be as fresh as on day 1, with its nutrients and flavour intact.
- **You can use what you need** and keep the remainder frozen.
- **No waste** and extended shelf life guaranteed.



WE MAKE IT PREMIUM

THIRST FOR FOOD?



CHOOSE COBRA



WorkPermitCloud is a trusted partner to over 4,000 businesses navigating the complexities of UK immigration. Regulated by the Immigration Advice Authority (IAA), we deliver expert guidance and end-to-end support across a full range of immigration services including Sponsorship Licence applications, HR compliance, Certificates of Sponsorship (CoS), and visa processing.



Hear from the team



Md. Lutfur Rahman

Founder and Chief Executive Officer (CEO)

"There is a reason why over 4,000 companies work with us to apply for Sponsorship Licences. We are the best at what we do."



Johnny Lever

Bollywood Actor and WPC Ambassador

"I have never been a brand ambassador for a legal firm but WPC's passion for supporting migrants is second to none."

Core Services



WORKPERMITCLOUD

www.workpermitcloud.co.uk

- Sponsorship Licence Applications
- Management of Certificates of Sponsorship (CoS)
- Thorough assistance with Visa Applications



WPC LAWYERS

www.wpclawyers.co.uk

- Regulated by Solicitors Regulation Authority (SRA)
- Team of OISC Level 3 Immigration Lawyers
- Human Rights | UK Settlement | Naturalisation | Immigration Appeals | Compliance & Civil Penalties



WPC HR

www.wpchr.co.uk

- Robust HR System built to help businesses manage immigration compliance & HR Tasks
- UKVI Sponsor Licence Compliance | HRM Software with Visa Expiry Monitoring, Audit-Ready Documentation and more!



Contact Us



(+44) 020 8087 2343



info@workpermitcloud.co.uk



www.workpermitcloud.co.uk



Immigration
Advice
Authority

WorkPermitCloud is Regulated to provide immigration services by the Immigration Advice Authority. Registration No. F202100311





☎ (+44) 020-8087-2343

✉ info@workpermitcloud.co.uk

A Turning Point for Hospitality Industry:

Life After the RQF Level 6 Immigration Shift

The UK's Asian restaurant and takeaway sector is world-renowned for its culinary diversity, entrepreneurial spirit, and cultural contribution. Yet, since 22 July 2025, this vibrant industry has been navigating one of its toughest transitions in decades.

The implementation of RQF Level 6 as the minimum threshold for Skilled Worker visa sponsorship has dramatically reshaped recruitment in hospitality. Roles once at the heart of the sector—chefs, bakers, bar managers, restaurant managers, and takeaway managers—are no longer eligible for new Skilled Worker visas. The policy aims to create a “high-skill, high-wage” immigration system, but for hospitality, it has unleashed an urgent workforce challenge.

The UK's vibrant Asian restaurant sector, a cornerstone of British culinary culture, contributes an immense value to the economy.

£4.5BN

However, this vital industry is facing an unprecedented challenge driven by seismic shifts in immigration policy and intense economic pressures, threatening its very foundation.

THE AFTER EFFECTS OF THE CHANGE

1

RECRUITMENT PIPLINES HAVE DRIED UP

Recent changes to the Skilled Worker visa route have raised the skill threshold to degree level (RQF Level 6), effectively blocking access to vital international talent. With over 100 hospitality roles removed, vacancies are soaring.

2

INTENSE WAGE & BUSINESS PRESSURES

Fierce competition for a shrinking pool of domestic staff is driving salaries upward. This, combined with high energy costs and inflation, is squeezing already fragile margins, forcing businesses to cut hours and shrink menus.

What is the quick fix?

There is none. Crucially, hospitality roles have been omitted from the government's Temporary Shortage List, meaning relief through overseas recruitment is not an option. Even if these roles were to be added in the future, the new ban on bringing dependents makes the UK a less attractive destination for international workers. This puts independent, family-run establishments at the greatest risk, as they are often the least equipped to weather these challenges.



WorkPermitCloud is Regulated to provide immigration services by the Immigration Advice Authority. Registration No. F202100311

🌐 www.workpermitcloud.co.uk

WHAT CAN YOU DO TO ADAPT TO THE NEW RULES?

Survival and growth now depend on a multi-faceted strategy focused on domestic talent, operational innovation, and collective action. The path forward requires a fundamental shift in how businesses operate and plan for the future.



Domestic Talent Investment

Build robust apprenticeships with local colleges to cultivate and safeguard essential Asian culinary skills for the next generation



Prioritise Retention

Create supportive environments with competitive pay and clear career pathways to retain your most valuable asset: your existing staff.



Rethink Operations

Embrace digital ordering, kitchen automation and new staffing models to enhance efficiency and ease labor pressures.



Speak Up Collectively

Support trade bodies like in lobbying for pragmatic immigration policies that recognise the sector's unique needs.

YOUR STRATEGIC PARTNER FOR A RESILIENT FUTURE

At WorkPermitCloud (WPC), we recognise the scale of this challenge and are committed to being a partner to the hospitality sector. With stricter rules, Home Office scrutiny is high. A Sponsor Licence is vital and managing it correctly is crucial. Keep accurate records, report changes promptly, and avoid the serious risk of suspension or revocation. Thus, our support goes beyond immigration advice.



Sponsorship Licence Strategy

Helping businesses who still employ existing Skilled Workers remain compliant with evolving rules.



HRMS Compliance Service

A secure, Home Office-ready system to manage employee records, and reporting with ease.



Right To Work Checks



Visa Extension Management

The introduction of RQF Level 6 as the Skilled Worker baseline is more than an immigration rule change—it is a turning point for the UK's Asian hospitality industry. While the challenges are real—shortages, wage inflation, and reduced flexibility—the resilience of this sector has been proven time and again.

At WorkPermitCloud, we are proud to stand alongside the businesses, chefs, and entrepreneurs who make this industry extraordinary. Together, we can adapt, innovate, and ensure the future of Asian dining remains as rich and inspiring as its past.

BEYOND THE PLATE: HOW MADHU'S IS SHAPING THE FUTURE OF HOSPITALITY

TECHNOLOGY WITH A HUMAN TOUCH



For more than four decades, Madhu's has been synonymous with culinary excellence, refined service, and unforgettable dining experiences. Founded in 1980, the family-owned hospitality group has grown from a single beloved restaurant to a collection of fine dining venues, brasseries, an international outpost in Istanbul, and a world-class catering arm.

But in an industry where trends shift quickly and guest expectations rise faster than ever, Madhu's success is no accident. It is the product of relentless innovation, deep cultural authenticity, and an unwavering commitment to hospitality as an art form.

REIMAGINING TRADITION FOR THE MODERN GUEST



One of the biggest challenges in contemporary hospitality is balancing heritage with innovation. Madhu's meets this challenge head-on by modernising classic Punjabi and Kenyan cuisine without diluting its soul.

"We see tradition as a living, breathing thing," explains Poonam Ball (Culinary and Marketing Director, Madhu's Limited). "Our menus honour authentic recipes passed down through generations, but we're always exploring new presentation techniques, flavour pairings, and seasonal twists."

HOSPITALITY AS AN ART FORM

What sets Madhu's apart is its philosophy: hospitality is not just a business—it's a craft. Every interaction, from the welcome at the door to the last sip of chai, is an opportunity to create an emotional connection.

In an era where many restaurants focus purely on speed and scale, Madhu's continues to invest in staff training, cultural storytelling, and experiential dining. The result is not only returning guests but a legacy that inspires the next generation of hospitality professionals.



SUSTAINABILITY AND CONSCIOUS LUXURY

Modern diners care about sustainability—and so does Madhu's. The group has implemented initiatives to reduce food waste, source responsibly, and work with local producers where possible. The catering arm also offers fully plant-based menus without compromising on flavour or elegance.

By adopting a “conscious luxury” mindset, Madhu's proves that indulgence and responsibility can co-exist, appealing to a new generation of ethically-minded guests.

TECHNOLOGY WITH A HUMAN TOUCH

In hospitality, technology can either enhance or erode the guest experience—Madhu's has mastered the balance.

The group uses Zoho One as a complete business management ecosystem, integrating its CRM, voucher system, marketing automation, and operational dashboards into one platform. This allows the team to streamline communications, reward loyal customers, and run targeted campaigns—all while ensuring a seamless guest experience.

For the catering and cold food business, Odoo plays a vital role—not just in inventory management and last-mile delivery tracking, but also in HR management. Staff scheduling, onboarding, and performance tracking are all centralised, enabling smoother coordination across multiple restaurants, events, and catering operations.

“Technology doesn't replace personal service,” says Sahil Mahajan (Operations Director, Madhu's Limited). “It gives us more time and focus to deliver it.”



“

WE NEEDED TECHNOLOGY TO TAKE THE COMPANY TO THE NEXT LEVEL.

ARJUN ANAND
DIRECTOR



The hospitality industry is evolving rapidly, but Madhu's proves that longevity doesn't come from following trends—it comes from setting them. By honouring its heritage while embracing innovation—from flavour-forward menus to cutting-edge business management systems—Madhu's has created a blueprint for future-focused, culturally rooted hospitality.

And as the group looks ahead—whether expanding internationally, experimenting with new dining formats, or delivering cold gourmet meals to your door—one thing is certain: Madhu's will keep serving more than just food. They'll keep serving memories that last a lifetime.

OFFICIAL CATERERS AT :

HILTON METROPOLE NEC BIRMINGHAM
 PARK PLAZA RIVERBANK
 JUMEIRAH CARLTON TOWER
 ROYAL LANCASTER LONDON
 PARK PLAZA WESTMINSTER BRIDGE
 LONDON HILTON ON PARK LANE
 GROSVENOR HOUSE, JW MARRIOTT HOTEL
 THE FAIRMONT, WINDSOR
 INTERCONTINENTAL O2
 THE GROVE
 THE PENINSULA LONDON
 DE VERE BEAUMONT ESTATE
 NATURAL HISTORY MUSEUM
 LONDON HILTON SYON PARK
 THE LANDMARK LONDON
 THE SAVOY LONDON
 THE LANGHAM
 ROSEWOOD LONDON
 SOFITE LONDON HEATHROW
 SHERATON SKYLINE HEATHROW
 RADISSON EDWARDIAN HEATHROW
 LONDON HEATHROW MARRIOTT
 HILTON SYON PARK LONDON
 HILTON LONDON HEATHROW AIRPORT T 5
 THE VOX BIRMINGHAM
 ICC BIRMINGHAM



HEATHROW

MAYFAIR

THE GROVE

SOUTHALL

ISTANBUL

Brasserie

R CHMO



MADHU'S ISTANBUL

MADHU'S SOUTHALL

MADHU'S HEATHROW

MADHU'S AT THE GROVE

MADHU'S OF MAYFAIR



Brasserie
RICHMOND

ChefOnline - Your Growth Partner in the Digital Age!

Empowering Restaurants - Driving Profits - Delivering Success

A Google Partner Agency and Meta Business Partner — delivers award-winning digital marketing that helps restaurants thrive. From SEO and PPC to social media and online ordering, we boost sales, cut costs, and keep customers coming back.



What We Offer

All-in-One Digital Marketing Solutions tailored for restaurants & takeaways

SEO & PPC experts to drive traffic and maximise ROI

Social Media Marketing powered by Facebook & Instagram Ads

Zero Commission Online Ordering platform with nationwide coverage

Branded Website & App to showcase your business

Smart EPoS Integration for seamless operations

Data-Driven Insights to fuel sustainable growth



 **Meta**
Business Partner



"A Google Partner Digital Marketing Agency, and a Meta Business Partner under Agency Speciality"

📞 0330 380 1000
🌐 chefonline.com



**It's YOUR DREAM,
LET'S BUILD IT RIGHT.**

OUR SERVICES

**ARCHITECTURAL DESIGN
DESIGN & BUILD
NEW BUILD
LOFT CONVERSION
RENOVATION**

**EXTENSION
COMMERCIAL (FIT-OUT)
LANDSCAPING
WAREHOUSE
HOSPITALITY (FIT-OUT)
RESTAURANT (FIT-OUT)**



GET IN TOUCH

595A CRANBROOK RD, GANTS HILL,
ILFORD, IG2 6JZ

WWW.CDC.CONSTRUCTION

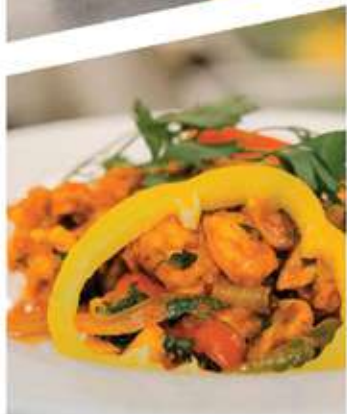
CALL US
020 8004 3327

CREATIVE DESIGN & CONSTRUCTION





ARTA NATIONAL COOK-OFF 2025







SQUARE MILE
INSURANCE SERVICES

Specialist Insurance schemes for
RESTAURANTS, TAKE-AWAYS,
PROPERTY OWNERS,
SHOPS and CASH & CARRY,
RELIGIOUS & COMMUNITY
BUILDINGS

BUILDINGS • CONTENTS • PUBLIC & EMPLOYERS LIABILITY • LEGAL EXPENSES
OUTSIDE CATERING • COOKERY CLASSES • MOTOR: HOT FOOD DELIVERY
PLUS FREE HELP AND ADVICE ON HEALTH & SAFETY

Maylord House, 68 Leman Street, LONDON E1 8EU

Tel 020 7481 4321

Fax 020 7481 4223 Out of Hours: 07970 489 249

email david@squaremileinsurance.com www.squaremileinsurance.com





Advice on Energy Efficiency
New Meter/ Smart Meter Installation
Gas and Electricity Supply Transfer
New Connection / Reconnection



WHY CHOOSE OUR COMPANY

We provide complete utility solution for catering businesses across UK for over 15 year

- Dedicated customer service
- Resolve any bill issues with suppliers
- Access to all major suppliers for best rates
- Direct communication with suppliers to save your time



Parvez Hossain
(CEO)

Contact Us

📞 020 8194 8940
✉ admin@oxour-utility.co.uk
🌐 www.oxour-utility.co.uk

Oxour Utility

📍 Office 3.19
Barking Enterprise Centre
50 Cambridge Road London
IG11 8FG



OXOUR UTILITY in partnership with ENERGY4UK

YOUR FINANCE, OUR EXPERTISE

TAILORED MORTGAGE & FINANCE SOLUTIONS YOU CAN TRUST

At Finology Finance, we specialise in providing tailored financial solutions designed to meet the unique needs of individuals, property investors, and businesses across the UK.

Whether you're a first-time buyer, an experienced landlord, or a growing business, our team of expert brokers is here to guide you every step of the way. From Commercial Mortgages and Buy-to-Let Mortgages to Business Loans, Bridging & Development Finance, and Second Charge Mortgages – we ensure you get the right product at the right time.

OUR SERVICES:

- ✓ Commercial Mortgages
- ✓ Buy-to-Let Mortgages
- ✓ Business Loans
- ✓ Bridging & Development Finance
- ✓ Second Charge Mortgages

WHAT SETS US APART?

- Personalised advice
- Fast, hassle-free process
- Market-leading solutions
- Trusted by clients across the UK

CONTACT INFO

+44 330 043 3824
www.finologyuk.com



WHY CHOOSE FINOLOGY FINANCE?

- ✓ Expert Brokers in the UK Market
- ✓ Fast & Hassle-Free Process
- ✓ Personalised Solutions
- ✓ Support for First-time Buyers, Investors & Businesses



Every
**REMITTANCE
CARRIES LOVE AND
REWARDS**

Features

- NRB FC Account which can be opened in USD/GBP/EURO/JPY or any other foreign currency approved by Bangladesh Bank without restriction on transaction frequency.
- You can easily send your money through our online Banking.
- Deposit your money through NRB Bank offshore Banking & get attractive interest rate.
- We have dedicated Priority Customer Manager for NRBS all over the country.

24 HOURS CALL CENTER



16568

+88 09664456000
www.nrbbankbd.com
www.facebook.com/nrbbankbd

Standing Out Online:

SEO and Social Media for Restaurants

In the crowded world of UK dining, visibility has become as important as flavour. A restaurant can serve the best curry in town, but if it doesn't show up when someone types "Indian takeaway near me" into Google, it might as well be invisible.

Digital visibility is today's version of being on the busiest corner of the high street. It's no longer optional; it's survival. And yet, many restaurants still underestimate the power of SEO and social media.



Why Digital Visibility Matters for UK Restaurants

For restaurants, being found online is just as important as location on the high street. Customers rely on search engines and social platforms before they decide where to eat or order from. Without a strong online presence, even the best dining experiences remain hidden from potential customers.

How SEO Helps Restaurants Get Found

Search Engine Optimisation (SEO) might sound like jargon, but it's really just the art of being found. If a restaurant's menu is optimised with the right keywords, if its Google Business profile is up to date, and if it collects good customer reviews, it climbs higher in search results. That translates directly into orders and new diners.





The Power of Social Media in Food Marketing

Social media adds another layer. Platforms like Instagram and TikTok have turned food into visual storytelling. A short reel showing sizzling tandoori chicken being pulled from the oven can generate thousands of views overnight. For restaurants, it's free advertising with a massive reach and the ability to connect emotionally with customers.



Turning Visibility into Strategy

But visibility without strategy is noise. This is where restaurants need structure, and why many turn to platforms like ChefOnline, which not only hosts their menus online but also supports their digital marketing. It's about connecting the dots: SEO-friendly menus, active social channels, and direct links to ordering systems.

Digital Tools That Lighten the Load

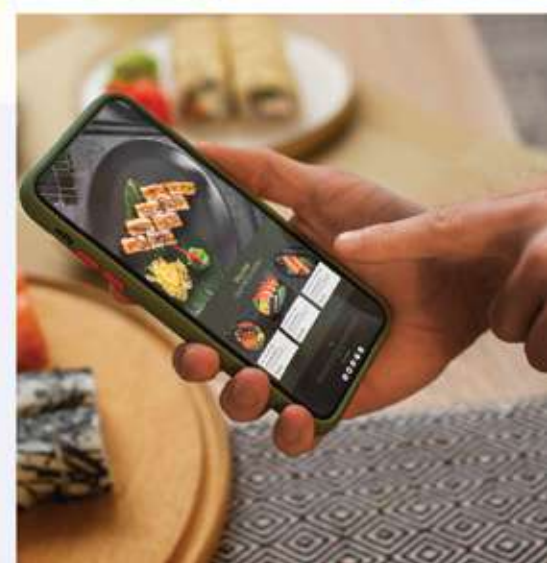
For smaller independents, this can feel overwhelming. Running a kitchen is one skill; managing an Instagram feed is another. But digital tools now exist to lighten the load. Scheduling posts, automated responses, and analytics make it easier for restaurants to engage customers without being glued to their phones.

Building Trust Through Consistency Online

At the heart of it all is trust. When a restaurant shows up consistently online, whether through search results or social feeds, customers see it as credible, active, and worth trying. In a market where word of mouth has gone digital, visibility is reputation.

Claiming Your Share of the Online Dining Scene

By leaning into SEO and social media, often with the support of partners like ChefOnline, independent restaurants can claim their rightful share of the online dining scene. With the right strategy, tools, and consistency, even the smallest local eatery can thrive in today's digital-first world.



Reducing Costs Without Cutting Corners: Tech Solutions for 2025



The UK restaurant industry has always been resilient, but the last few years have tested it like never before. Rising energy prices, food inflation, and staffing shortages have squeezed margins to breaking point. Yet the expectation from diners hasn't changed: quality food, friendly service, and competitive pricing. For many owners, survival has meant finding savings wherever possible. But cutting corners on quality is a quick route to failure. The smarter approach is to use technology to reduce costs without compromising on standards.



The Pressure on UK Restaurants in 2025

Owners face the triple challenge of high energy costs, supply chain inflation, and ongoing staffing issues. Margins are slimmer than ever, but customer expectations remain the same. The challenge is to deliver excellence while staying financially sustainable.



How Modern EPOS Systems Drive Efficiency

Enter modern restaurant tech. Today's EPOS systems don't just process payments; they streamline the entire operation. Orders placed online flow directly into the kitchen, reducing mistakes and wasted food. Stock levels update in real time, helping managers cut down on over-ordering. Data reports highlight best-sellers and slow movers, guiding menu decisions that can save thousands over a year.

Digital Menus That Save Time and Money

Digital menus are another cost-saver. Instead of printing new menus every time prices shift, restaurants can update dishes instantly online. Customers see the changes immediately, whether browsing on their phones or at the table via QR code.



Reducing Commission Fees with Direct Ordering

Perhaps the biggest drain on restaurants in recent years has been commission fees from third-party ordering platforms. Handing over 30% of every order isn't sustainable. That's why solutions like ChefOnline have become so attractive. For a small daily cost, restaurants gain access to a nationwide ordering system and keep the profits where they belong.

Automation Tools for Smarter Operations

Technology also improves efficiency behind the scenes. Automation tools send out customer reminders, loyalty offers, and special promotions without extra staff hours. Smart EPOS integrations mean one system handles everything, from till transactions to online orders, keeping operations lean.

Why Tech Is a Lifeline, Not a Luxury

In a climate where every penny counts, tech isn't a luxury. It's a lifeline. Restaurants that embrace it are finding they can cut costs, keep customers happy, and focus their energy on what matters most: food and hospitality.









ARTA 2025?

"Oscar of the Curry Industry"

- BBC & SKY

6th October
London Hilton, Park Lane

AWARD CATEGORIES

- National Champion of Champions
- National Takeaway of the Year
- National Chef of the Year
- National Newcomer of the Year
- Japanese Restaurant of the Year
- Turkish Restaurant of the Year
- Street Food Restaurant of the Year
- Asian Fusion Restaurant of the Year
- Regional Winners



REGIONS

NORTHERN IRELAND

SCOTLAND

SOUTH WALES

NORTH WALES

WEST MIDLANDS

EAST MIDLANDS

NORTH WEST

NORTH EAST

SOUTH WEST

SOUTH CENTRAL

KENT

SURREY

SUSSEX

EAST ANGLIA

ESSEX

HERTFORDSHIRE

NORTH LONDON

SOUTH LONDON

CITY & EAST LONDON

CENTRAL & WEST LONDON

Common Business Disputes in Asian Restaurants and Takeaways

By Nabila Rafique, Solicitor-Advocate, Lexpert Solicitors LLP

According to IBISWorld, the Asian Restaurant and Takeaway industry is valued at £8.5 billion this year, comprising nearly 13,744 businesses across the country. This sector is projected to grow in the next five years, demonstrating its resilience despite challenges such as shifting consumer trends, the rise of dark kitchens, tariffs, inflation, immigration policies, and increasing energy prices.

Despite its resilience, the Asian Restaurant and Takeaway sector frequently encounters business disputes. This area is often overlooked, particularly disputes arising from informal trading arrangements and the importance of addressing them. Cultural familiarity and the rush to exploit high profit margins often lead to unwritten and fluid business dealings. When businesses operate for generations based on word-of-mouth agreements, the importance of written agreements is not appreciated until damages have occurred. This article highlights common areas of business disputes and suggests best practices to prevent them.

Common areas for disputes include those:

- Between business partners regarding management and profits.
- With investors. With suppliers and distributors.
- Regarding branding and intellectual property (IP).

Disputes between partners:

This generally arise a few years after the business has been established, has become profitable, and has passed the break-even point. These disputes often concern profit sharing, as the matter was not clearly defined at the outset. Many disputes occur due to a lack of clarity in everyone's understanding and expectations, or disagreements arise on managerial aspects, such as who has the final say on operational issues and financial matters.

Solution: Implement clearly defined partnership agreements that document initial investments and forecasted ongoing costs. Ensure clarity on whether profit sharing will align with the initial investment structure, and ideally, include provisions for situations where profit share may be adjusted. Have honest discussions about the division of labour and ensure full transparency regarding bank account access and reporting duties, so that all partners are informed about business affairs.

Disputes with Investors:

Investors may provide a loan with the expectation of capital return, interest, and other benefits, or they may expect shares in the business and its profits. If they do not receive either interest or profit payouts, they will eventually become concerned.



Nabila Rafique

Solicitor-Advocate,
Lexpert Solicitors LLP

Solution:

Draft an investment agreement specifying what is invested (cash, technical know-how, contacts, experience) and what returns are expected. If it is a capital investment with interest, include a clear payment schedule. The business should negotiate a payment-free period to maximize output before paying back the investor. If investors become shareholders, this must be documented, with clear dates for expected profit distributions. It is also advisable to include a lock-in period during which investors cannot request the return of their capital investment, as a lack of clear guidelines on this can lead to significant discontent from withdrawing investors.

Disputes with Suppliers and Distributors:

These disputes occur routinely and can significantly disrupt operations, as ingredients are crucial to the business. Restaurant and takeaway businesses often operate on credit accounts without realising the accruing charges and interest, leading to disputes with suppliers. Some are unaware of credit interest and are caught off guard, resulting in unforeseen losses and, worse, strained relationships with suppliers. Many businesses abruptly switch suppliers, which is ill-advised as it can lead to years of disputes and potential litigation.

Solution:

Be fully aware of credit limits and any exclusivity deals. Simply changing suppliers only defers the problem, does not make it go away. Make a lump sum payment and request an end to compounding interest on the credit, along with extended repayment time. Renegotiate a new supply contract with lower interest over longer terms, and include review clauses to accommodate changing circumstances.

Disputes with Branding and IP:

Businesses invest significant effort in building goodwill and a brand image for their eateries. Newer establishments may try to capitalise on the popularity of established businesses. It is crucial to take timely action to prevent the misuse of branding and restaurant image. Unfortunately, disputes can also arise with marketers and content creators regarding fees, service standards, and service delivery. Additionally, chefs may move to competitors and share popular recipes.

Solution:

Be aware of competitors and their offerings. If the establishment name and their offerings appear too similar, do not hesitate to investigate and seek professional advice. Establish clear terms and conditions with logo designers to ensure the business owns the copyright of all visuals. Remember, unless the logo designer is a direct employee, they retain copyright; therefore, clear terms and conditions stating that all branding on visuals and content is owned by the business are essential to prevent costly litigation. It is vital to trademark logos and implement non-disclosure agreements to protect best-selling recipes as trade secrets.

Even if disputes cannot be avoided, the best advice is to confront them. Never ignore litigation threats or letters. Finally, ensure you have solid business insurance that covers business litigation, providing access to high-quality legal support when needed.

6 commercial Street, London, E1 6LP

Tel : 0207 392 8888 Fax : 0207 247 7857

E-mail: admin@lexpertllp.com Web : www.lexpertllp.com

LEXPERT

S O L I C I T O R S L L P

6 Commercial Street, London, E1 6LP

Tel : 0207 392 8888 Fax : 0207 247 7857

E-mail : admin@lexpertllp.com Web : www.lexpertllp.com

- Business & Commercial
- Civil Disputes & Litigation
- Court Representation
- Debt Recovery
- Divorce & Family
- Employment
- Housing
- Immigration
- Intellectual Property
- Defamation



QUALITY PRINTING AT TRADE PRICES SINCE 1991

With our wide range of printing presses covering every requirement, along with a full compliment of finishing services in house, we can take care of your project under one roof, from start to the finished product.



Why so many choose MR Printers as their new trade print partner

- Good quality, delivered consistently
- Attention to detail
- Bespoke products, tailored pricing
- Priority production and much more



Unit 4, 24 Thames Road, Barking, Essex, IG11 0HZ
020 8507 3000 • info@mrprinters.co.uk
Order online: www.mrprinters.co.uk

Food Hygiene Excellence: Protecting Your Customers and Your Business

By Jamal Ahmed, PGCE, ACIEH – Associate, Chartered Institute of Environmental Health, UK

In the UK's vibrant food scene, from busy city restaurants to local takeaways, one rule is clear: food safety is essential. As a training consultant, I have worked with hundreds of food businesses, helping them meet hygiene standards, pass inspections, and satisfy customers. A true commitment to food hygiene not only protects customers but also strengthens a business's reputation for professionalism and reliability.

"Good hygiene is not just compliance—it is a promise to every customer who walks through your door."

Food safety has come a long way. In the 19th and early 20th centuries, typhoid, cholera, and other foodborne illnesses were common, highlighting the need for proper hygiene. The introduction of refrigeration, pasteurisation, and public health laws has drastically reduced risks. Today, UK food businesses follow strict hygiene regulations and guidance from the Food Standards Agency (FSA), providing clear tools to ensure food safety.

Foodborne illnesses remain a global concern. Salmonella, E. coli, and Listeria are common causes, usually linked to poor handling, unsafe storage, or cross-contamination. Even one outbreak can damage a business, causing legal trouble, lost customers, and harm to people.

South Asian cuisine, including Indian and Bangladeshi food, is celebrated for rich spices and flavours. Before the pandemic, restaurants balanced hygiene with complex, high-volume cooking. Many earned excellent Food Hygiene Rating Scheme (FHRS) scores through strong training and strict practices. The pandemic added challenges—lockdowns, takeaway-only services, and tighter regulations required enhanced cleaning, contactless delivery, and careful storage. Maintaining these high standards today continues to build customer trust.

Food hygiene is more than law—it is a business advantage. The 4Cs—Cleaning, Cooking, Chilling, and Cross-contamination prevention—are simple but effective in preventing most foodborne illnesses.

Staff are the backbone of food safety. Accredited Level 2 and Level 3 training, mentoring, and refreshers ensure staff understand the importance of hygiene. Personal hygiene, clean uniforms, hairnets, proper handwashing, and avoiding jewellery are all essential. When staff understand the reasons, compliance becomes natural.

"The kitchen isn't clean until every hand, every tool, and every corner reflects your standards."

HAMLETS
TRAINING CENTRE

Get the Training

Get the Skills

Get the Job



Jamal Ahmed

PGCE, ACIEH – Associate, Chartered
Institute of Environmental Health, UK

Tips for Excellent Food Hygiene

Keep kitchens and equipment spotless. Disinfect surfaces like counters, slicers, fridge handles, and thermometers regularly. Use single-use cloths or wash reusable ones at high temperatures. Store food safely. Separate raw and ready-to-eat items, cover and date high-risk foods, rotate stock using FIFO, and monitor fridge/freezer temperatures. Remove outer packaging from ready-to-eat foods before storing.

Handle food carefully. Prepare ready-to-eat items in clean areas with separate utensils. Avoid bare-hand contact; use tongs and tools. Cool cooked foods quickly, wash vegetables thoroughly, and keep ready-to-eat foods separate from raw items. Defrost frozen foods safely, avoid chemical or foreign contamination, and manage allergens. Maintain personal hygiene. Wear clean protective clothing, follow handwashing routines, and keep toilets and changing areas tidy. Hand basins should only be used for hand-washing, with hot water, soap, and drying facilities.

Control pests. Keep premises pest-proof, use fly screens, maintain insect traps, and protect food from contamination. Manage waste properly. Store food waste safely, keep bins clean, and label unfit food separately.

Keep records and monitor procedures. Document cleaning, cooking, cooling, and temperature checks. Review suppliers, menu items, and equipment regularly to stay compliant.

"Every meal you serve carries your reputation—make sure it reflects excellence and safety."

FHRS ratings range from 0 (urgent improvement) to 5 (very good). Achieving top ratings requires training, audits, record-keeping, HACCP systems, and cooperation with local authorities. I have seen restaurants rise from a rating of 1 to 5 within months. The result is improved hygiene, customer confidence, repeat business, and team pride.

"Investing in hygiene is investing in trust, reputation, and long-term success."

Throughout my career, I have seen how good hygiene transforms businesses, while neglect leads to closures, public incidents, and lasting damage. Treat hygiene as a top priority: train staff, maintain robust systems, keep accurate records, and promote a safety-first culture. Excellence in food hygiene comes from consistent effort, attention to detail, and professionalism.

By following best practices, training staff, and continuously improving, food businesses ensure customers are safe, satisfied, and loyal, while standing out in a competitive market.

Author Bio:

Jamal Ahmed, PGCE, ACIEH, has over 15 years of experience training food handlers and advising food businesses across the UK. He is an Associate of the Chartered Institute of Environmental Health, a UK professional body focused on public and environmental health.

The Future of Online Ordering: What UK Diners Really Want

Friday night in Britain has always meant one thing: food. For years, it was about picking up the phone and ordering from the local curry house or Chinese takeaway. Now, the click has replaced the call. Online ordering has become a way of life for UK diners.

According to industry reports, more than 70% of takeaway meals in the UK are now ordered online. Convenience is king, but the landscape is changing fast. Diners are becoming more selective, not only about what they eat, but also how and where they place their orders.



70%
of takeaway meals
in the UK are now
Ordered Online

The Rise of Online Ordering in the UK

Digital ordering has overtaken phone calls, with most customers now using apps and websites to place their orders. This trend has reshaped how diners interact with restaurants, making convenience the top priority.

Why Diners Are Turning Away from Delivery Giants

Many customers are beginning to question the dominance of third-party delivery platforms. Hidden service fees, inflated menu prices, and a lack of personal connection to the restaurant have left frustrations. Increasingly, diners want to support their favourite local spots directly.



Opportunities for Independent Restaurants

This shift is opening up new opportunities. The future isn't just about visibility online; it's about being part of a trusted nationwide network that connects restaurants with loyal, genuine customers.

How ChefOnline Levels the Playing Field

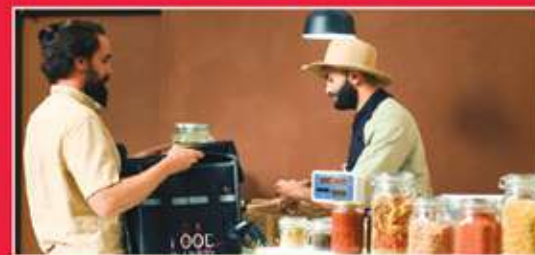
That's where ChefOnline is making waves. Unlike commission-heavy platforms, it offers restaurant owners access to a nationwide marketplace for as little as £3 a day. The approach is simple: make online ordering affordable and accessible for independents competing with big chains.

Middle



Benefits for Both Diners and Restaurants

ChefOnline's model appeals to both sides. For diners, it's a single, easy-to-use platform with trusted restaurants. For owners, it's visibility, affordability, and the chance to grow without losing margins or identity.



What UK Diners Expect in 2025

Customers now demand more than just convenience. They want smooth mobile ordering, transparent pricing, loyalty rewards, and personal touches that make them feel valued by the restaurant. Networks like ChefOnline provide tools to help restaurants deliver precisely that.

The Future of Takeaway Belongs to the Smart Adopters

The takeaway boom is here to stay. But the winners won't be those handing over profits to third-party apps. Success will belong to restaurants that embrace national exposure without the high costs — and joining a network like ChefOnline may be the smartest move they can make.

Experience the Authentic Taste from BANGLADESH Right Here in UK



Imported by:

Neela's Home Limited

Unit 15 & 16

Nathan Way Business Park, 82-100 Nathan way

West Thamesmead, London SE28 0SF

E-mail: neela@neelashome.co.uk

Tel: 02036898266, Cell: 07846168542



RUCHI



Chashi



GRAND RASOI
CATERING
we cater to your ideas

At Grand Rasoi, we're passionate about delivering exquisite food to spice up your event. We add taste, creativity and innovation to both modern and traditional recipes to create bespoke menus for any type of event.

info@grandrasoi.co.uk | grandrasoi.co.uk

WE PROVIDE A FULL EVENT MANAGEMENT SERVICE

Our Services Include:



WEDDINGS

Intimate or on a grand-scale, you demand perfection for your wedding, so let us cater for you and make your dreams come true.



SPECIAL OCCASIONS

With something to celebrate, why not do it in style? Our expert team can help create the perfect atmosphere with immaculate food.



CHARITY DINNERS

Let our experienced event team take care of all the co-ordination and planning that goes into hosting your fundraising dinner or event.



CORPORATE EVENTS

Whether your attendees number in the hundreds or are just a select few, we'll ensure that they all leave your event impressed and delighted.

Contact us now to find out how we can cater to your specific tastes:

020 7987 2363 / 07500 192 011 / 07930 574 787

Unit 5 - Blackwall Trading Estate, Lanrick Road, London E14 0JP

CULINARY ARTS, CATERING & HOSPITALITY

Why Culinary Arts, Catering & Hospitality?

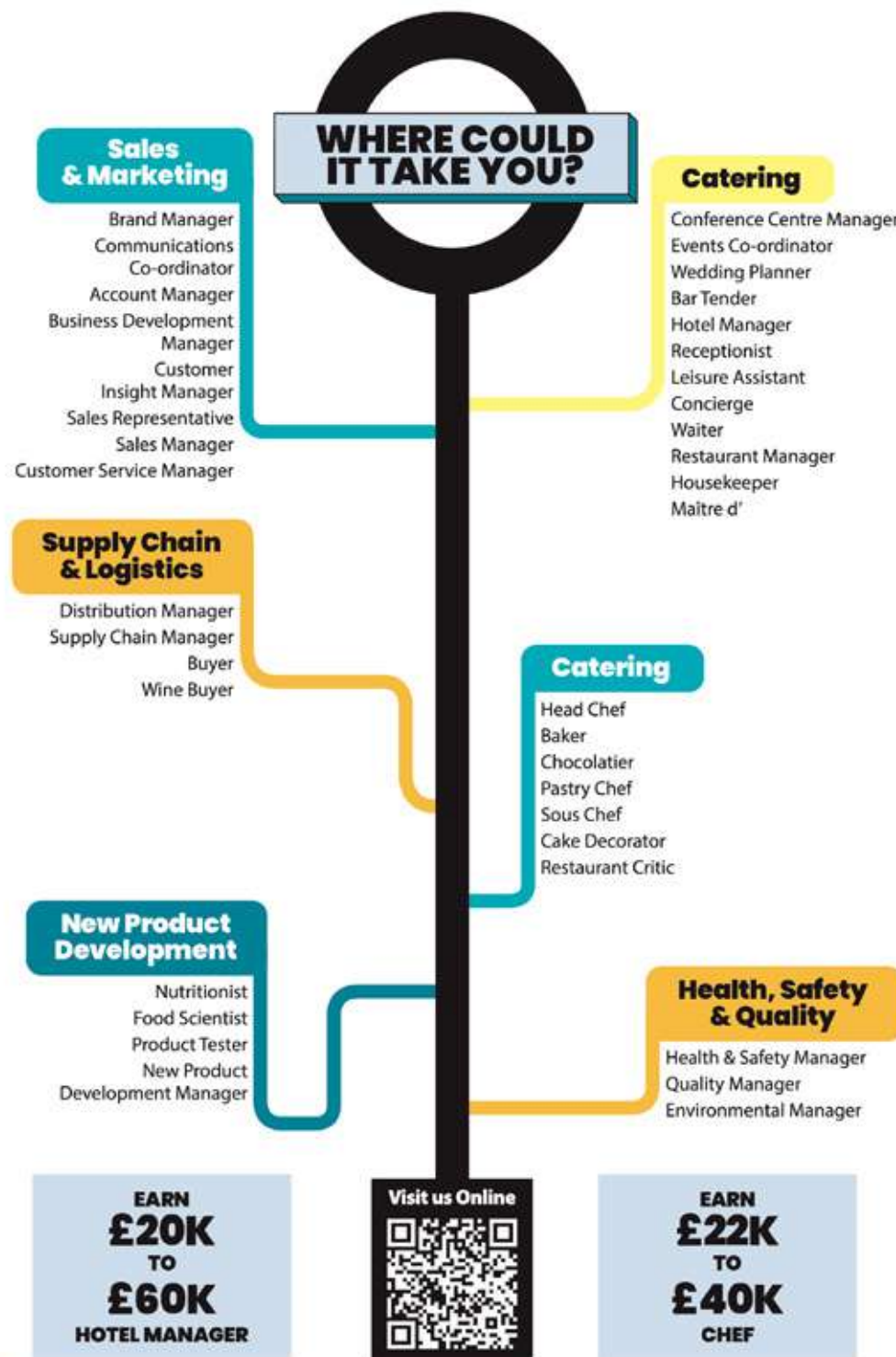
Culinary Arts, Catering & Hospitality can lead to a wide variety of roles and creative opportunities. From working in leading hotels, restaurants or venues to building your own business or working in roles for national and global brands.



Why @CRC?

-  Fantastic commercial experience through our Park Restaurant.
-  State of the art industry-standard kitchens.
-  Excellent links with top employers and restaurants.

-  Masterclasses from guest chefs and hoteliers.
-  Chance to compete in regional and national competitions.
-  Great employment prospects at top restaurants.



CULINARY ARTS, CATERING & HOSPITALITY COURSES

INTRODUCTION TO THE HOSPITALITY INDUSTRY

Certificate

Entry/Level 1
1 Year Duration 

This course is designed for learners who are interested in starting a career in the hospitality industry. It provides the chance to develop practical skills and knowledge in food service and cooking, preparing you for future employment or progression into further study.

What you'll study:

- Learn the basics of food preparation and cooking
- Develop skills in food and drink service
- Gain an understanding of health, safety, and hygiene in hospitality
- Explore different career pathways within the hospitality sector
- Build essential teamwork and customer service skills.

PROFESSIONAL COOKERY

Diploma

Level 1
1 Year Duration 

This foundation course is for those with a keen interest in culinary arts and provides a real insight into working in the sector.

What you'll study:

- Preparing and serving food
- Cooking methods including baking, braising, grilling and sautéing
- Preparation of food for mass dining and functions
- Food safety
- Using kitchen equipment
- Food commodities
- Effective teamwork
- Work experience and mass catering experiences
- Health and safety in the workplace.

PROFESSIONAL COOKERY

Diploma

Level 2
1 Year Duration 

The course meets the needs of learners who work or want to work as professional chefs. It allows learners to learn, develop and practise the skills required for employment and/or career progression in the sector. The course consists of theory and practical sessions. Understanding the theory knowledge and practical cookery methods.

What you'll study:

- Food preparation and cooking methods including butchery, patisserie, confectionery and game
- Healthy foods and special diets
- Use of kitchen equipment
- Personal workplace skills
- Preparing and cooking foods
- Understanding menus
- Food and beverage preparation and service
- Health and safety and food safety.

Campus Key

 Cambridge Campus

PROFESSIONAL COOKERY

Diploma

Level 3
1 Year Duration



This programme has been designed to prepare you for employment in first class restaurants with international reputations for gastronomic excellence. You will learn a range of advanced cookery skills and techniques and we aim to equip you with artistic and creative cookery skills to haute cuisine standards.

What you'll study:

- Advanced skills in kitchen, larder, confectionery and patisserie
- Advanced culinary skills for first class restaurants
- Supervisory skills
- Gastronomy and food culture
- Sourcing produce
- Food product development
- Food safety
- Health and safety
- Production of high-quality restaurant food.

Seasons @The Park

Learn in our Seasons Restaurant and Cafe, open to the public serving fine-dining cuisine.

APPRENTICESHIPS

**Want to earn while
you learn?**

An Apprenticeship could be for you

Level 2

Food & Beverage Team Member
Commis Chef / Production Chef

Level 3

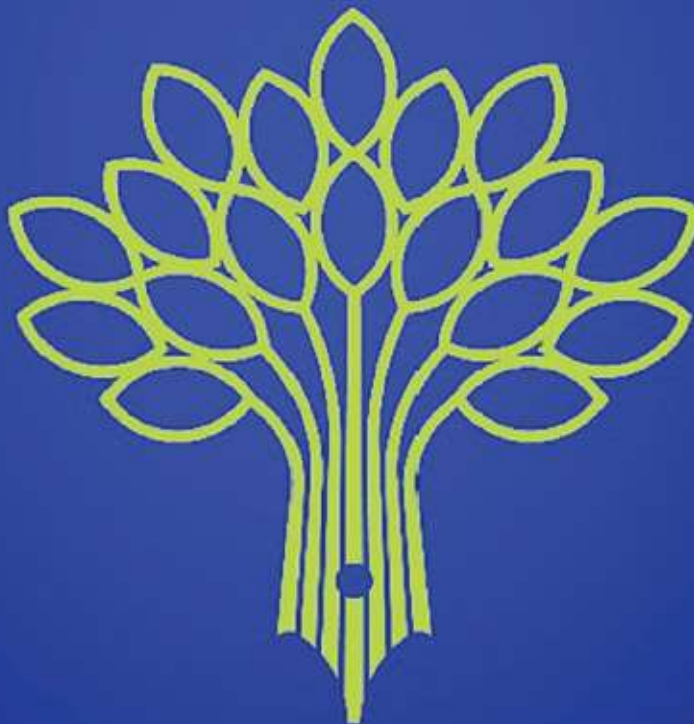
Hospitality Supervisor

Apprenticeships can start at various dates across the year. You can sign up to our Job Alerts to help you find your perfect apprenticeship and see the latest opportunities in your area.

For more details about Apprenticeships, visit:

www.camre.ac.uk/apprenticeships

Since
1993



LONDON BANGLA PRESS CLUB

Dedicated to the UK's Bangladeshi Journalists and Media Professionals



37B Princelet Street, London, E1 5LP | www.londonbanglapressclub.org





UK Bangladesh Catalysts of Commerce & Industry

UKBCCI would like to wish ARTA every success on their 6th Asian Restaurant & Takeaway Awards

Unlock Opportunities with UKBCCI Membership

The UK Bangladesh Catalysts of Commerce & Industry (UKBCCI) is a dynamic membership organisation dedicated to empowering entrepreneurs. We connect members with influential networks, forge strategic links, and create programmes and projects that open pathways to success.

With strong connections in both the UK and Bangladesh, UKBCCI serves as a powerful bridge between these two thriving business communities-facilitating engagement with key government ministers, departments, organisations, and leading chambers of commerce.



Membership: Why Join?

As a member, you'll gain exclusive access to:

- New business opportunities through targeted networking and sector matchmaking.
- Direct connections with industry leaders and senior government officials.
- Market insights from experienced companies already thriving in your sector.
- Bilateral business support to grow your enterprise in both the UK and Bangladesh.
- Whether you're looking to expand your trade, form strategic partnerships, or gain insider market knowledge, UKBCCI membership is your key to success.



+44 (0) 2072472331



info@ukbcci.org.uk



www.ukbcci.org.uk



Unit-S1, Montefiore Centre
Hanbury Street
London E1 5HZ



Why ChefOnline MPoS is the Smarter Choice

Seamless All-in-One Solution

ChefOnline MPoS consolidates order taking, billing, reservations, and inventory management into a single streamlined platform. This integrated approach reduces human error, saves valuable staff time, and ensures every part of your operation communicates effortlessly.

Real-Time Synchronisation Across Channels

Menus, prices, orders, and reservations update instantly across all touchpoints, front-of-house, kitchen, and online ordering. That means no mismatched tickets, no delays, and no confusion, just a smooth flow from the customer's table to the chef's station.

Built for the Hospitality Sector

Unlike generic POS systems, ChefOnline MPoS is tailored exclusively for the food and beverage industry. With smart table management, efficient kitchen routing, and tools to handle both dine-in and takeaway with equal ease, it empowers restaurateurs to deliver exceptional service with precision.

ChefOnline MPoS

REDEFINING RESTAURANT MANAGEMENT IN THE DIGITAL AGE

In an industry where speed, accuracy, and customer satisfaction define success, restaurants can no longer afford to rely on outdated systems. The hospitality sector is evolving rapidly, and technology has become the backbone of efficient service. At the forefront of this transformation stands ChefOnline MPoS, a mobile point-of-sale system designed specifically for the unique demands of restaurants, takeaways, and cafés.





Reliable, Secure, and Future-Ready

Backed by continuous development, ChefOnline MPoS offers a stable, secure platform designed to scale with your business. Regular updates ensure your system stays aligned with evolving industry standards, without interrupting service.

Unmatched Support from Day One

With seven-day-a-week support, training, and onboarding, ChefOnline ensures that you are never left without guidance. From installation to optimisation, expert assistance is always at hand.

The Benefits at a Glance

- Faster service with direct kitchen order routing.
- Streamlined reservations and floor management.
- Mobile billing and contactless payments.
- Real-time reporting and data insights for smarter decisions.
- Secure, cloud-based updates with no downtime.
- Easy to use, with minimal staff training required.

Built for the Hospitality Sector

Unlike generic POS systems, ChefOnline MPoS is tailored exclusively for the food and beverage industry. With smart table management, efficient kitchen routing, and tools to handle both dine-in and takeaway with equal ease, it empowers restaurateurs to deliver exceptional service with precision.

Cost-Effective Investment with Rapid ROI

Every minute saved in order handling, every error prevented, and every table turned faster directly impacts your bottom line. Priced competitively, ChefOnline MPoS ensures that restaurants of all sizes, from local curry houses to fine dining establishments, see measurable returns from day one.

The Future of Hospitality Is Mobile

For restaurant owners, the choice is clear: invest in a system that doesn't just keep up with the pace of hospitality but drives it forward. ChefOnline MPoS isn't just a tool; it's a business partner, helping you deliver consistency, efficiency, and superior customer experiences.

In a market where customer expectations are higher than ever, the restaurants thriving today are those embracing smart, mobile technology. By adopting **ChefOnline MPoS**, you're not just upgrading your till; you're future-proofing your entire operation.



JOIN BCA AND MAKE YOUR VOICE STRONGER

BCA NOW IN IT'S 65TH YEAR IS DEDICATED TO



- Working relentlessly for the curry industry • Inspiring success
- Integrating our community • Recognising achievement

BANGLADESH CATERERS ASSOCIATION UK

📍 BCA House, 403 Harrow Rd, London W9 3NF ☎ 020 8969 3765

WWW.BCA1960.COM





Join the British Bangladeshi Caterers Association (BBCA) Today!



Are you a catering business owner looking to grow and succeed?

The British Bangladeshi Caterers Association (BBCA) is here to help you reach new heights.

Discover the amazing benefits of joining our respected association!

BBCA SERVICES

- **Networking Opportunities:** Connect with industry leaders and fellow caterers to share ideas and support each other.
- **Training and Development:** Access special workshops and training programs to improve your culinary and business skills.
- **Advocacy:** Benefit from our efforts to represent your interests in policy-making and industry regulations.
- **Marketing Support:** Use our platforms to promote your business and reach more customers.
- **Resources and Guidance:** Get valuable resources, including best practice guides and expert advice.

JOIN US

- **Grow Your Network:** Build valuable relationships with peers and industry leaders that can open doors to new opportunities.
- **Stay Competitive:** Keep up with the latest industry trends to stay ahead of the competition.
- **Enhance Your Skills:** Continuous learning opportunities ensure that you and your team are always at the top of your game.

FOR MORE INFORMATION, PLEASE CONTACT US AT:

Email: info@thebbca.co.uk

Phone: +447458309739

Website: www.thebbca.co.uk

Elevate your catering business with BBKA –
where culinary excellence meets community support.

CATERING FOR CATERERS



FAST, EFFICIENT & CREATIVE

- High-quality print services for your business



RESTAURANT & TAKEAWAY MENU DESIGN AND PRINTING SERVICE

We offer our clients a premium print media service, ensuring their menus and marketing materials reflect the true value of their brand. As a restaurant owner, making a great first impression is key—it's what turns one-time visitors into loyal regulars.

This isn't a one-size-fits-all solution. We understand the importance of individuality and standing out in a competitive market. What works for a bustling city-centre Italian restaurant may not suit a cosy country pub. That's why our service is fully bespoke. Share your vision, and our in-house design team will bring it to life.

CALL US TODAY AND SEE HOW MUCH YOU CAN SAVE ON YOUR PRINTING.

OUR SERVICES

- A LA CARTE MENU
- TAKEAWAY MENU
- BUSINESS CARDS
- LETTERHEADS
- LEAFLETS
- FLYERS

For further information, please visit our website.
chefonline.com/printmedia/

Your Restaurant

Fully Booked at the Tap of a Button



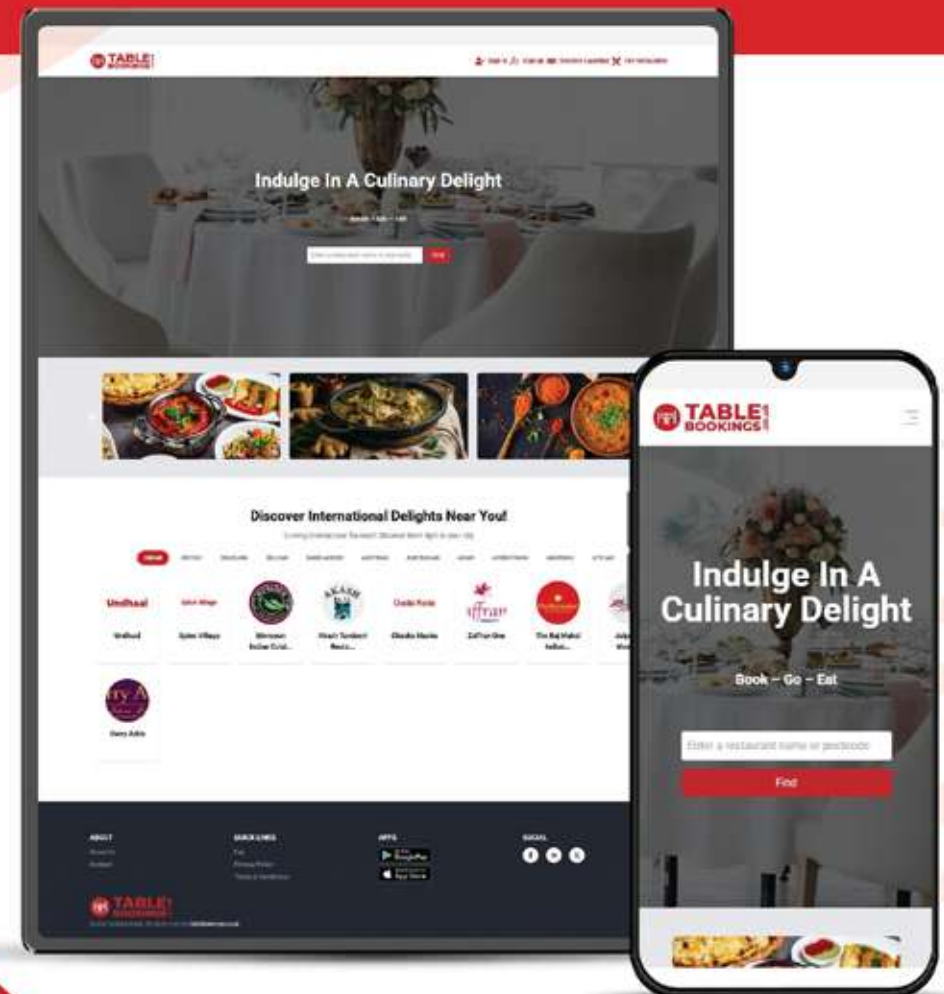
The all-in-one reservation system designed to keep your restaurant running smoothly while you focus on exceptional service.

Easily manage reservations, maximise visibility, and give diners the convenience of booking in just seconds.

WHY CHOOSE TABLEBOOKINGS?

- Smart Reservation Control
- Bookable Directly on Google Maps
- Integrated with Leading Apps
- Monitor Capacity in Real Time
- Insights That Drive Better Decisions

www.tablebookings.co.uk
Where Efficient Management Meets Smoother Service.



Bhawal Resort & Spa:

Where Nature Meets Comfort



Nestled deep in the heart of lush greenery, yet only a short distance from the bustling capital city, lies an oasis of serenity and elegance—Bhawal Resort & Spa. Surrounded by the enchanting Bhawal forest, this breathtaking destination blends natural beauty with luxury hospitality, creating the perfect retreat for those who seek peace, comfort, and indulgence.

From the moment you arrive, the resort greets you with the soothing rhythm of rustling leaves, the fragrance of tropical blooms, and the warm hospitality Bangladesh is known for. But what truly sets Bhawal Resort & Spa apart is its ability to offer more than just a stay—it provides an experience, a rejuvenating escape that awakens the senses and nourishes the soul.

A Sanctuary in the Forest

Imagine waking up to birdsong, stepping onto your private balcony, and being greeted by an endless sea of green. The resort's architecture reflects harmony with its surroundings, blending natural textures and traditional design with modern elegance. Spacious villas and suites, tucked amidst lush foliage, promise privacy and comfort, making it the ideal getaway for couples, families, or even corporate retreats.

The forest isn't just a backdrop here—it's an essential part of the Bhawal experience. Guests are invited to explore winding trails, reconnect with nature, and breathe in the pure air that only such an untouched environment can provide. Every corner of the resort whispers tranquility, reminding visitors that luxury is not just about fine living—it's about balance and belonging.

Stay Amidst Serenity

Bhawal Resort & Spa offers beautifully designed villas and suites that combine modern comfort with natural elegance. Each villa is tucked away in greenery, offering privacy and peace. Whether you're enjoying a romantic retreat, a family vacation, or a corporate getaway, these villas provide the perfect balance of seclusion and luxury.



Dine with a View

One of the highlights of the resort is its multi-cuisine restaurant, offering an extensive selection of Bangladeshi, Asian, and international dishes. Guests can savor exquisite flavors while enjoying panoramic views of the forest, creating a dining experience that nourishes both body and soul. It is a memory shared with nature as your backdrop.

The Infinity Pool & Lake Adventures

The resort's iconic infinity pool is a jewel in its crown. With its flowing, lagoon-inspired design, it stretches across the grounds like a river, inviting guests to relax, swim, or lounge under the tropical sun. By evening, the poolside transforms into a romantic escape under the stars.

For adventure seekers, the resort's private lake offers paddle boating and kayaking, creating moments of joy for families, couples, and groups alike. Whether gliding across calm waters or watching the reflection of the forest ripple, the lake adds a unique charm to the Bhawal experience.



Wellness & Leisure

As its name suggests, Bhawal Resort & Spa is a haven for rejuvenation. The spa offers a range of therapies and treatments designed to relax the body and refresh the spirit. Guests can indulge in massages, holistic wellness sessions, and therapies that leave them renewed and recharged.

For indoor fun, the resort also features a leisure center equipped with billiards boards and other engaging activities, making it perfect for friends, families, and groups looking to unwind together.

Celebrate in Style

Beyond leisure, Bhawal Resort & Spa is also a premier destination for events. The resort houses:

- Two seminar halls, Plaki and Dingi, each accommodating up to 100 people-ideal for workshops, training, and corporate meetings.
- A grand banquet hall with a capacity of 800-1000 guests, complete with a giant LED screen-making it the ultimate venue for weddings, conferences, galas, and large-scale celebrations.

Whether it's a corporate retreat, a dream wedding, or an intimate gathering, Bhawal's versatile venues and professional service team ensure every occasion becomes extraordinary.

Wellness & Leisure

As its name suggests, Bhawal Resort & Spa is a haven for rejuvenation. The spa offers a range of therapies and treatments designed to relax the body and refresh the spirit. Guests can indulge in massages, holistic wellness sessions, and therapies that leave them renewed and recharged.

For indoor fun, the resort also features a leisure center equipped with billiards boards and other engaging activities, making it perfect for friends, families, and groups looking to unwind together.



For Reservation

- +880-9611400700
- reservation@bhawalresort.com
- corporate@bhawalresort.com
- www.bhawalresort.com

ChefOnline MPoS

THE SMARTER WAY TO RUN YOUR RESTAURANT

Say goodbye to slow tills and complicated systems. With ChefOnline MPoS, you get a mobile point-of-sale solution designed exclusively for the fast-moving world of restaurants, cafés, and takeaways. Boost profits. Speed up service. Delight every guest.

Why Choose ChefOnline MPoS?

Mobile & Intuitive

Take orders, process payments, and manage reservations from one sleek device.

Real-Time Sync

Menus, prices, and orders update instantly across kitchen, front-of-house, and online.

Hospitality-Focused

Tailored features for dine-in, takeaway, and delivery.

Faster Service

Direct order routing to the kitchen for quicker turnaround.

Smart Insights

Track sales and performance with built-in reporting tools.

Secure & Reliable

Cloud-based, stable, and designed to scale with your business.

7-Day Support

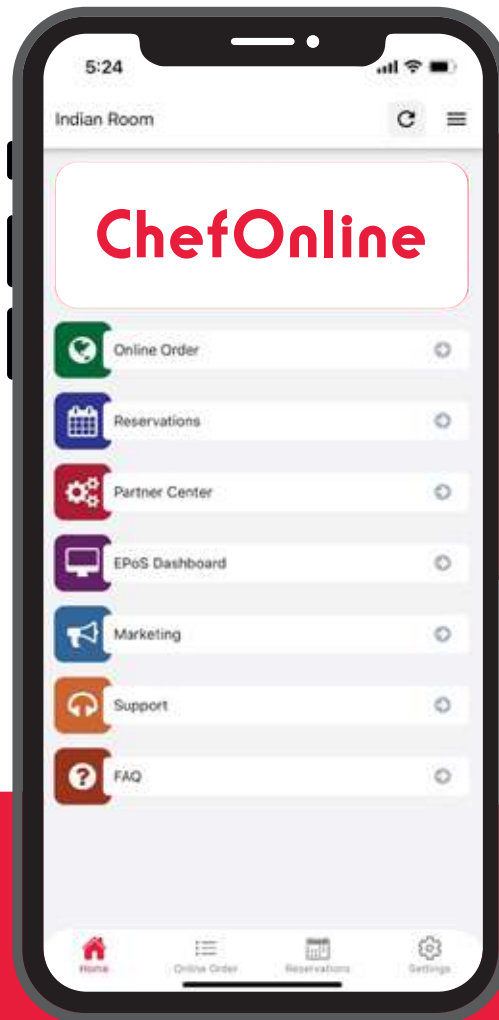
Expert help at every step, from setup to growth.





All In **ONE SOLUTION**

for your restaurant & takeaway



✓ **0% Commission**

✓ **Full Control**

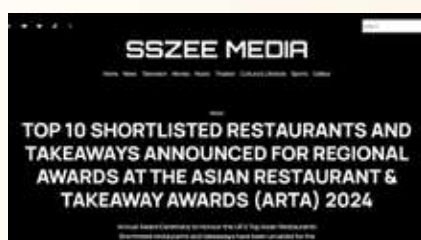
✓ **3 months free***

JOIN NOW

www.chefonline.com

T&C Apply*

ARTA 2024 MEDIA COVERAGE



MEET THE KEY PEOPLE



Dr. Zakir Khan



Kodrul Islam



Sufi Miah



Nabila Rafique



HEARTFELT THANKS TO

We extend our heartfelt thanks to the following individuals whose vision, support, and guidance helped shape the grand finale and gala evening. Their contributions played a vital role in making this celebration a true success. We are genuinely grateful for their time, effort, and unwavering commitment.

**SYED SAAD
SUCHITA PATEL
HABIBUL MUNZIR
ALI BABAR**

**PALASH CHANDRA DEBANATH
ANTARA LABIBA
MD. ZIAUR RAHMAN
HASIB CHOWDHURY**

THANK YOU FOR SUPPORTING US

ARTA has flourished over the years with the backing of valued partners who contribute through sponsorships, catering, and pre-event promotion. For 2025, the awards are supported by a distinguished group of companies whose involvement helps bring the celebration to life.

Strategic Partner

ChefOnline

Sponsors & Supporters

dnapayments



 **NRB Bank**



LEXPERT
SOLICITORS LLP

Cambridge
Regional College
first for training & skills



Salik&Co





📍 218A BRICK LANE, LONDON E1 6SA 📞 07770 18 18 18 ✉️ hello@artauk.com