

CURRY

EAT > ENJOY > REPEAT

JANUARY 2020

ISSUE - I



**TOGETHER
WE CAN**

North Island's Tourism Heaven
ROTORUA
 IS PROUD OF NEW ZEALAND'S LARGEST
 100% PURE VEGETARIAN INDIAN RESTAURANT

**WE ARE HERE TO MAKE
 REVOLUTION
 IN INDIAN CUISINE**

STEAM
 100% PURE VEGETARIAN INDIAN RESTAURANT



We know for someone how critical is to have
100% VEGETARIAN
 meal cooked in
100% VEGETARIAN
KITCHEN



The only thing mixes
 in our kitchen is
AROMATIC INDIAN
SPICES FRAGRANCE



**No COLOUR,
 NO MSG**
 -
 Because
 Natural is Natural



Never compromise
 on your religious
 belief -
 that's the last
 thing you want to do.



**I am 100%
 Vegetarian,
 I am Strong and
 Feel Proud**



**ROTORUA'S LARGEST INDIAN VEGETARIAN MENU
 WITH SEATING CAPACITY OF 180+ PEOPLE**

NORTH INDIAN

ITALIAN

GUJARATI

CHINESE

CHAAT & FAST FOOD

**CONTACT FOR GROUP BREAKFAST, LUNCH, DINNER,
 PARTY & OTHER CATERING REQUIREMENTS**



FOLLOW US #STEAMROTORUA

+64 7 348 8144

1129, Hinemoa Street, Rotorua - 3010

rotorua@steamrestaurants.co.nz
 www.steamrestaurants.co.nz



INDIAN CULTURE SAYS:
BUSINESS IS WORSHIP. CUSTOMER is GOD. FOOD is GOD.

VISION & MISSION

In Indian culture, Business is considered as a WORSHIP and Customer and Food as GOD. Every Indian Businessman has a dream to make sure his WORSHIP towards his GOD is rewarded with Prosperity, Peace & Respect. However, there are some significant challenges which do not result in desired dream and reward.

IRANZ is here with a Mission to fulfil Every Indian Restaurant Owner's Dream to give them desired Reward in every way possible.

Key Goals of our Mission are:

- From Cape to Bluff – everyone, living and visiting New Zealand gets world known – INDIAN CUISINE
- To make sure every business and team is getting desired reward, by creating more business opportunities in every region
- Every Regional Authorities recognising efforts of an Indian Business Owners and happily support and engage in sustainability and growth
- Create bonding among every Indian Restaurant Business Owners and Team
- Keep creating lively buzz in New Zealand so Indian Restaurants, Owners and Team are widely recognisable and respected
- Representing Our industry's core issues with Legal Authorities and achieve practical solutions
- Create a Professional, Peaceful & Fun-loving Work Environment for Our Team and Restaurant Owners
- Encourage every level of Team through various Team Building & Competitive rewards and events
- Celebrate our Culture through our Restaurants and showcase a happy place to visit and dine for Every New Zealanders

Discover

NEW ZEALAND & AUSTRALIA

**YOUR OWN INDIAN
PACIFIC
PARTNER**

NEW ZEALAND - AUSTRALIA - BORA BORA - FIJI - RAROTONGA

**FEEL REAL
AUSTRALIA**

**FEEL REAL
NEW ZEALAND**

ADVERTISEMENT



NEW ZEALAND ~ INDIA ~ AUSTRALIA



kiwi@freedomtourism.com
+91-79-40327371 / 40327318
www.freedomtourism.com

**SEND
BOOKING
INQUIRIES**

**SERVING MORE THAN
6000+ TRAVEL PARTNERS
ACROSS THE GLOBE AND
STILL COUNTING...**



About Us



is founded &
supported by one of you



STEAM

100% PURE VEGETARIAN INDIAN RESTAURANT

A PROUD INDIAN RESTAURANT
Southern Hemisphere's Largest 100%
Vegetarian Restaurant

www.steamrestaurants.co.nz



YOUR OWN INDIAN
**PACIFIC
PARTNER**

NEW ZEALAND - AUSTRALIA - BORA BORA - FIJI - RAROTONGA

We are also one of the leading Inbound
Tour Operator representing Indian
Visitors from India and Rest of the World

www.freedomtourism.com

Membership Details

DRAFT COPY

JOINING FEE \$27 one off

Regional	Small (1-30 Pax Capacity)	Medium (31-60 Pax Capacity)	Large (61+ Pax Capacity)	Owner Operated Takeaway	Staff Operated Takeaway
Auckland, Rotorua, Wellington, Christchurch Dunedin Hamilton & Queenstown	\$\$/Month	\$\$/Month	\$\$/Month	\$\$/Month	\$\$/Month
Rest of the New Zealand	\$\$/Month	\$\$/Month	\$\$/Month	\$\$/Month	\$\$/Month
24 Hours Call Support	✓	✓	✓	✓	✓
Employment Tool Box	✓	✓	✓	✓	✓
Access to Associates Discounts & Promotions	✓	✓	✓	✓	✓
Free Updates on Industry, Regional Events & Trends	✓	✓	✓	✓	✓
Free Members Data	✓	✓	✓	✓	✓
Participation in Gift Voucher Program	✓	✓	✓	✓	✓
Discount on Invitation Only Event	✓	✓	✓	✓	✓
CURRY Magazine x 6 Issues per @	✓	✓	✓	✓	✓
Fortnightly E-News Letter	✓	✓	✓	✓	✓
Eligible for IRANZ organised Events, Competition and Discounted Entry	✓	✓	✓	✓	✓
Discounted Advertisement Rates	✓	✓	✓	✓	✓
Professional Training/Mentoring Day for Owners and Staff Value \$250/Year – English/Hindi			✓		
Free Mystery Shopper Program Valued \$250/Year			✓		

Cook & Restaurant Staff Membership (\$/Month)

- Discounted Training Program
- Discounted Entry to Competition & Events
- Access to Member's Database
- Access to IRANZ Endorsed Character & Reference Letter (Subject to Employer's Approval & No Pending Proceedings)
- Free Access to Placement Program
- Discounts on Legal Advice and Fee
- Free Membership to YUVA if eligible

Associate Membership – CONTACT join@indianrestaurants.co.nz and our Representative will be in touch with you for further process. (\$\$/Month)

- Members Database
- IRANZ Endorsement as Preferred Industry Supplier
- Networking, Promotion, Sponsorship Opportunities
- Discounted Advertisement for IRANZ Events and Communication Materials
- Industry Trend and Insights Knowledge
- Free Regional Event's Entry
- 5 IRANZ Discount Vouchers



Joining us is **EASY** but let's understand **WHY JOIN US?**

From Employment Advise to Legal Support, whether it's Business Improvement or New Business Setup, Industry Update or Be with Industry, Appreciate an Event or Be part of Event, we got it covered – Round the Clock Help-Line, just at click of a button or phone call whatever is your preference and need

- First, understand our **VISION & Mission**. It's unique for just Indian Restaurant Industry
- We have centralised focus on only Indian Restaurant
- **IRANZ** is Specialised for **JUST INDIAN RESTAURANT BUSINESS OWNERS**, so we have specific solutions and advise required for Indian Restaurants
- Affordable Membership Fee Structure keeping in mind various level of Restaurant owner's profitability
- An Indian Style Events, Training and Competitions to Rejuvenate our Industry and Team
- Plus **SAVE OVER \$14,000 per @** from Associates

Cost Effective Membership Structure

IRANZ will Promote Member's restaurant through global Search Engine so international guest looking for dine will give first preference to member restaurant. Guest can even send booking through **BOOKMYTABLE** request and restaurant can confirm via portal.



CURRY
EAT > ENJOY > REPEAT

yuvā
The Real Force



O'URU
A Unique Restaurant
Business Training Programme



Search - Book - Enjoy



CURRY

EAT > ENJOY > REPEAT

As Name Suggests
It has everything to fill you up!

Industry
Expert
Advise &
Features

Cook
of the Week

Manager/Owner
of the Week

Our Supplier
&
Associates

Recipe

Business for Sale,
New Business

Cook/Staff
Wanted/Available

Legal Updates

Employment
Update

Tourism
Update

Upcoming
Festival
Updates

Upcoming
Association
Events

India News
Highlight of
various region
HINDI Language
Articles

Advertisements

Regional
Update

Immigration
Update



Name
Location
Experience

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EVENT IN FOCUS

Date: 20/05/2020
Time: 5:30 pm onwards


Venue: Art Museum, Auckland

Details:

युवा

The Real Force

Every successful industry has one similar element – The YOUNG & Energetic workforce. **युवा** is the umbrella under all our industry's Youth will become a real Force to drive success.

- A Specialised Platform for Our Real Heroes – THE YOUTH (<41)
- Discussion Forum
- Career Preference
- Become a Voice
- Advanced Training & Development to become a Leader – Just what they need
- An Annual  event – Must Attend Night





a discussion point

EVENT IN FOCUS

Date: 20/05/2020
Time: 5:30 pm onwards

Venue: Art Museum, Auckland

Details:

One look at his online persona will make you believe that Chef Thomas Zacharias of The Bombay Canteen in Kamala Mills, is having the time of his life. Chef Zacharias's Instagram and Twitter pages are filled with pictures of delicious-looking platefuls of food, made from ingredients from across the country. Far removed from the world of glitter lattes and charcoal ice-creams, Chef Zacharias' Instagram page is a haven for people harbouring a love for soulful food with authentic flavours. But the behind-the-scene reality of all this delicious-looking food is a whole lot of chaos, endless trials and errors and, of course, an undying passion for experimentation with food and flavours. This passion was inculcated in him, very early on in life, by his grandmother who had a superpower that he himself wanted to possess. "Just by cooking the simplest of things, she could make people extremely happy."

"I grew up cooking with her in her kitchen and I saw her make the dish that translated within minutes into joy on people's faces and I thought that was magical", remembers Chef Zacharias, adding, "I wanted that superpower because the sheer joy of making other people happy is something you can't really replace." So many years later, he can say with confidence that his grandmother would have been proud of his attempts to elevate flavours from his home state of Kerala as

well as those from across the country. Chef Zacharias, who is currently working as the Executive Chef and Partner at The Bombay Canteen, has taken it upon himself to make Indians fall in love with Indian food and ingredients, through his #IndianFoodMovement. But his initiation into the world of cheffing wasn't 'desi' at all and it has taken him time to get back to his roots.

After working at Olive in Bengaluru and another restaurant in Mumbai, he took some time off to travel around Europe, to experience food that he was cooking, at its source. So in 2013, he took a four month sabbatical and backpacked through 36 European towns and cities, working and exploring. "I couch surfed my way through the trip and in exchange I would cook them Indian food - dishes that I knew, dishes that my grandmother taught me. The one thing that all of them told me is that the way you're exploring our country, is something we haven't done ourselves!" That is when it struck him - he hadn't travelled enough around India either.

An encounter with Chef Mossima Bottura while dining at Michelin starred restaurant Osteria Franceseana was the final push. "He (Bottura) came out and started talking about how he was inspired by his grandmom and what he's trying to do is showcase the food of Modena. I just had an



We do it all over chai pe charcha –
Politics, Cricket, International Issue, Home,
Office, Kids, Love and what not.
So, why not OUR OWN BUSINESS over Chai Pe Charcha

- Cost Effective Regional Meeting for Members to Discuss Region Specific Good and Bad and find solution
- Involve local bodies time to time
- Discuss event and promotion ideas to boost sales
- Raise any employment or challenging issues
- Confidential one to one meeting if require



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EVENT IN FOCUS

Date: 20/05/2020
Time: 5:30 pm onwards

Venue: Art Museum, Auckland

Details:



**GULLY
KITCHEN**

REGIONAL INDIAN FOOD EVENT

GULLY is where real FOOD LIVES – a bit Different Approach to Cooking.
Why not offer something off the Menu to your Community and Customers

- Whether its in your restaurant or shared community place
- Involve local bodies time to time
- Make more local aware about your presence and witness specialities



a discussion point

Event Date

Venue



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Date: 20/05/2020
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GURU

A Unique Restaurant
Business Training Programme

GURU – World recognised
ARJUN, just because he was
trained by DRONACHARYA

- Specialised Training Program tailored to Indian Restaurant Industry Owners and Team
- English/Hindi Restaurant Culture Development Program
- Trained Team – an Asset to Business Owners
- Key to Make Business More Profitable
- Career Enhancement
- Legal Advice & Support for New Business Owners

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RASOI

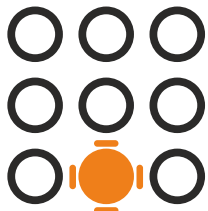
THE FOOD SHOW
TASTE THE MAGICAL INDIAN KITCHEN

RASOI – The HUB of Indian Home & Happiness. Let's demonstrate the Finest RASOI to New Zealanders

- AN INDIAN CUISINE only FOOD SHOW
- Helps us Keep Indian Cuisine on TOP of the LINE in New Zealand
- Varied Competitions and Prizes
- Get our Industry Recognised for future growth
- Make more local aware about your presence and witness specialities



Search – Book - Enjoy



book my table

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Search – Book - Enjoy



book my table

A Unique platform to increase a foot traffic to our Member's Restaurant

Within 60 Minutes Confirmation by Restaurant (During Trading Hours of Restaurant)

Genuine Feedback Opportunity by Guest

Promotion Opportunities

Guest Database

Internationally Search Opportunity



KHEL

A Fair Competition with FUN

KHEL – It's time to show WHO IS THE BOSS HERE.



Live Cooking Competition



Best Uniform



Best Signage



Best Festive Decoration



Best Table Setting



Best Team Fun Photo



A Recognition towards a YEAR of HARD WORK
for Our Business, it's People and Associates

VARIOUS AWARDS
Judged by
an Independent
Panel

Key Recognised
Speakers

Local
Government Body
Representation
and Recognition

Fun & Food

Off-course
LOTS of DRINKS
too

Business in focus

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"I Think of myself as a Storyteller for Indian Food"

A chat with Chef Thomas Zacharias of The Bombay Canteen



One look at his online persona will make you believe that Chef Thomas Zacharias of The Bombay Canteen in Kamala Mills, is having the time of his life. Chef Zacharias's Instagram and Twitter pages are filled with pictures of delicious-looking platefuls of food, made from ingredients from across the country. Far removed from the world of glitter lattes and charcoal ice-creams, Chef Zacharias' Instagram page is a haven for people harbouring a love for soulful food with authentic flavours. But the behind-the-scene reality of all this delicious-looking food is a whole lot of chaos, endless trials and errors and, of course, an undying passion for experimentation with food and flavours. This passion was inculcated in him, very early on in life, by his grandmother who had a superpower that he himself wanted to possess. "Just by cooking the simplest of things, she could make people extremely happy."

"I grew up cooking with her in her kitchen and I saw her make the dish that translated within minutes into joy on people's faces and I thought that was magical", remembers Chef Zacharias, adding, "I

wanted that superpower because the sheer joy of making other people happy is something you can't really replace." So many years later, he can say with confidence that his grandmother would have been proud of his attempts to elevate flavours from his home state of Kerala as well as those from across the country. Chef Zacharias, who is currently working as the Executive Chef and Partner at The Bombay Canteen, has taken it upon himself to make Indians fall in love with Indian food and ingredients, through his #IndianFoodMovement. But his initiation into the world of cheffing wasn't 'desi' at all and it has taken him time to get back to his roots.

After working at Olive in Bengaluru and another restaurant in Mumbai, he took some time off to travel around Europe, to experience food that he was cooking, at its source. So in 2013, he took a four month sabbatical and backpacked through 36 European towns and cities, working and exploring. "I couch surfed my way through the trip and in exchange I would cook them Indian food - dishes that I knew, dishes that

'I grew up cooking with her in her kitchen and I saw her make the dish that translated within minutes into joy on people's faces and I thought that was magical", remembers Chef Zacharias, adding, "I wanted that superpower because the sheer joy of making other people happy is something you can't really replace." So many years later, he can say with confidence that his grandmother would have been proud of his attempts to elevate flavours from his home state of Kerala as well as those from across the country. Chef Zacharias, who is currently working as the Executive Chef and Partner at The Bombay Canteen, has taken it upon himself to make Indians fall in love with Indian food and ingredients, through his #IndianFoodMovement. But his initiation into the world of cheffing wasn't 'desi' at all and it has taken him time to get back to his roots.

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An encounter with Chef Mossima Bottura while dining at Michelin starred restaurant Osteria Francescana was the final push. "He (Bottura) came out and started talking about how he was inspired by his grandmom and what he's trying to do is showcase the food of Modena. I just had an epiphany right then that said 'why am I trying to spend all this money and time, trying to learn a foreign cuisine, when I've done nothing to explore my own? That's when everything changed for me". He came back and was soon looking at local produce in a new light. After joining the Bombay Canteen, he realised that his cooking career hadn't exposed him much to Indian ingredients.

swades

news & update



भारतीय एस्ट्रोनॉट अब ये चुनेंगे कि उनके खाने के लिए चिकन करी और पालक करी कितनी मसालेदार हो. ये वो खाना है जो खासतौर पर 2021 के मानवयुक्त अंतरिक्ष मिशन 'गगनयान' के लिए भेजा जाएगा.

मैसूर में रक्षा खाद्य अनुसंधान प्रयोगशाला (डीएफआरएल) ने अंतरिक्ष मिशन के दौरान खाने के लिए 22 तरह के सामान बनाए हैं जिनमें हल्का-फुल्का खाना, ज़्यादा एनर्जी वाला खाना, ड्राई फ्रूट्स और फल शामिल हैं.

खाने के इन सामान को जांच के लिए अंतरिक्ष अनुसंधान संस्थान (इसरो) भेज दिया गया है.

इसरो ने दो दिन पहले घोषणा की थी कि उन्होंने चार एस्ट्रोनॉट को चुना है जिनकी बेंगलुरु में स्थित इंस्टीट्यूट ऑफ़ एविएशन मेडिसिन (आईएएम) में जांच की गई थी.

ये एस्ट्रोनॉट इस महीने के तीसरे हफ़्ते में प्रशिक्षण के लिए रूस रवाना होने वाले हैं.

एस्ट्रोनॉट चखेंगे स्वाद

डीएफआरएल के निदेशक डॉ. अनिल दत्त सेमवाल ने बीबीसी को बताया, "खाने के ये सभी सामान एस्ट्रोनॉट्स खाकर देखेंगे क्योंकि इनका चुनाव इस

बात पर भी निर्भर करता है कि उन्हें ये कितने अच्छे लगते हैं. इसरो की एक टीम इनकी जांच करेगी."

अनिल दत्त सेमवाल बताते हैं, "एस्ट्रोनॉट्स के लिए शाकाहारी और मांसाहारी दोनों तरह का खाना बनाया गया है. इन्हें गर्म करके खाया जा सकता है. हम भारतीय गर्म खाना पसंद करते हैं. हम खाना गर्म करने के लिए एक उपकरण भी दे रहे हैं जिसके ज़रिए लगभग 92 वॉट बिजली से खाना गर्म किया जा सकता है. ये उपकरण खाने को 70 से 75 डिग्री तक गर्म कर सकता है."

ये खाना स्वस्थ है और एक साल तक चल सकता है. वो (इसरो) मटन या चिकन चाहते हैं. हमने चिकन करी और बिरयानी दी है. वो बस इसे पैकेट से निकालकर, गर्म करके खा सकते हैं."

अनिल सेमवाल ने बताया, "हमने अनानास और कटहल जैसे सैक्स भी दिए हैं. यह सैक्स के लिए एक बहुत ही स्वस्थ विकल्प है. हम सबकुछ रेडीमेड दे रहे हैं जैसे सांबर के साथ इडली. इसमें आप पानी डालकर खा सकते हैं."

नासा के मानदंडों पर बना खाना

डीएफआरएल में अंतरिक्ष मिशन के लिए तैयार किया गया हर खाना नासा द्वारा तय कड़े मानदंडों के अनुसार बनाया गया है. जब एस्ट्रोनॉट्स खाने के पैकेट खोलते हैं, तो उनके आसपास कोई रोगाणु नहीं होने चाहिए. अंतरिक्ष के खाने के बहुत विशिष्ट मानदंड हैं.

लेकिन, डॉ. सेमवाल ने स्पष्ट किया है कि इसरो को दिए गए खाने के सामान में खाने के चम्मच और छोटी प्लेटें शामिल नहीं हैं.

डीएफआरएल ने 1984 में अंतरिक्ष मिशन में जाने वाले पहले भारतीय राकेश शर्मा के लिए भी खाना तैयार किया था. डॉ. सेमवाल कहते हैं, "हमारे पास इसकी विशेषज्ञता है."

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नासा के मानदंडों पर बना खाना

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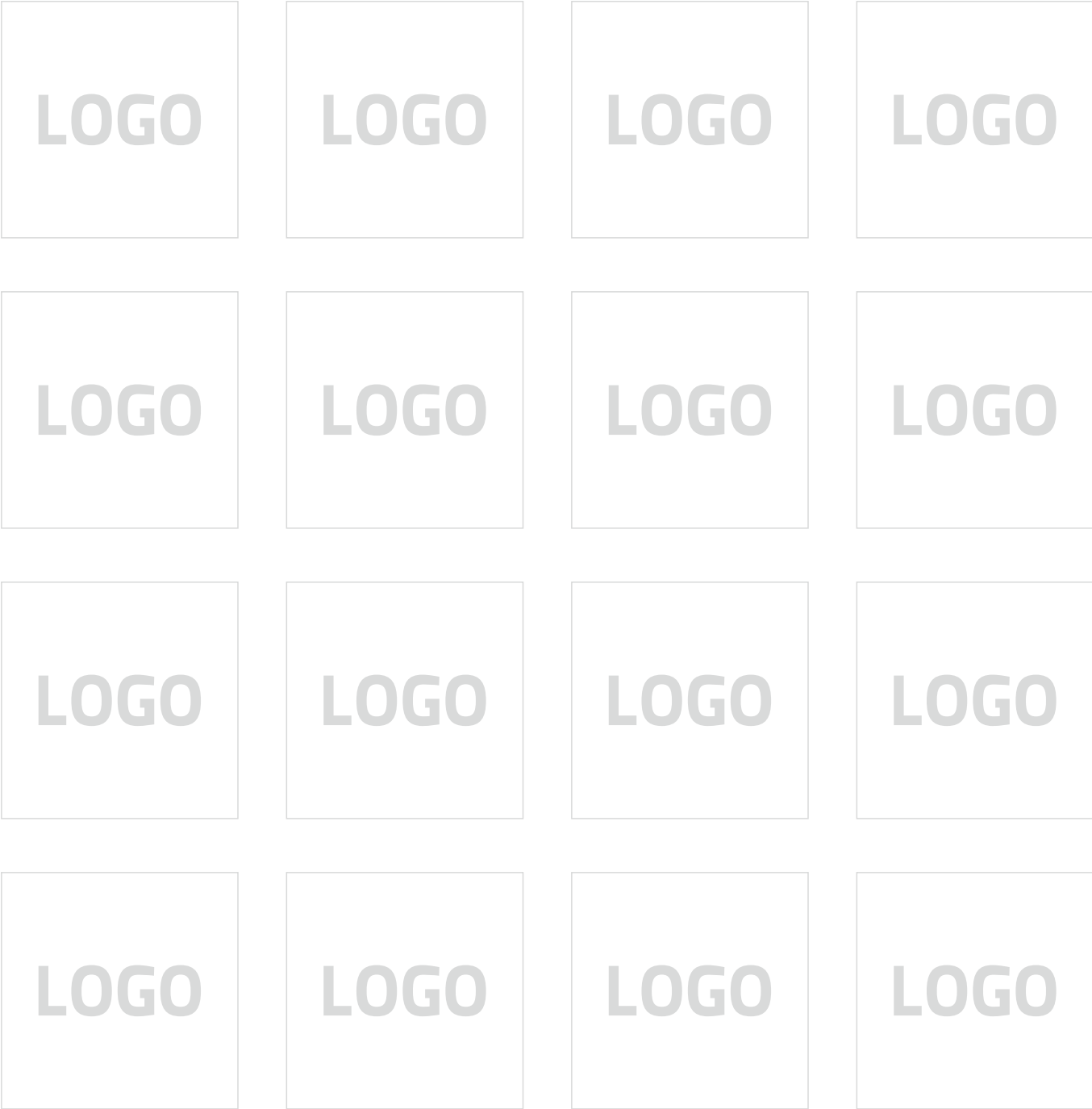
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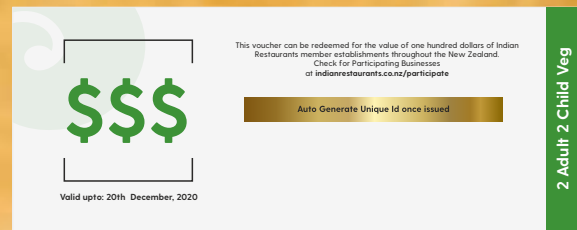
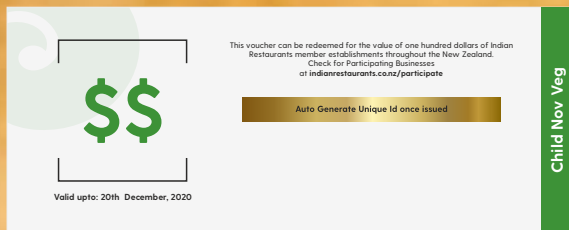
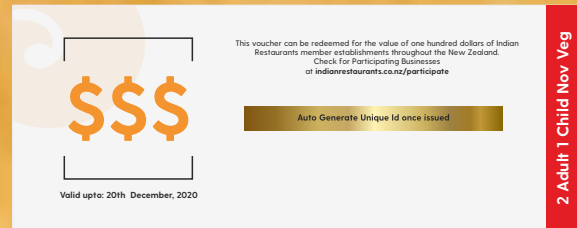
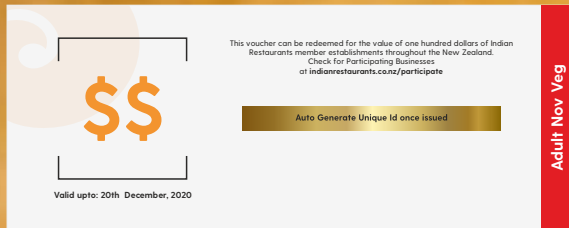
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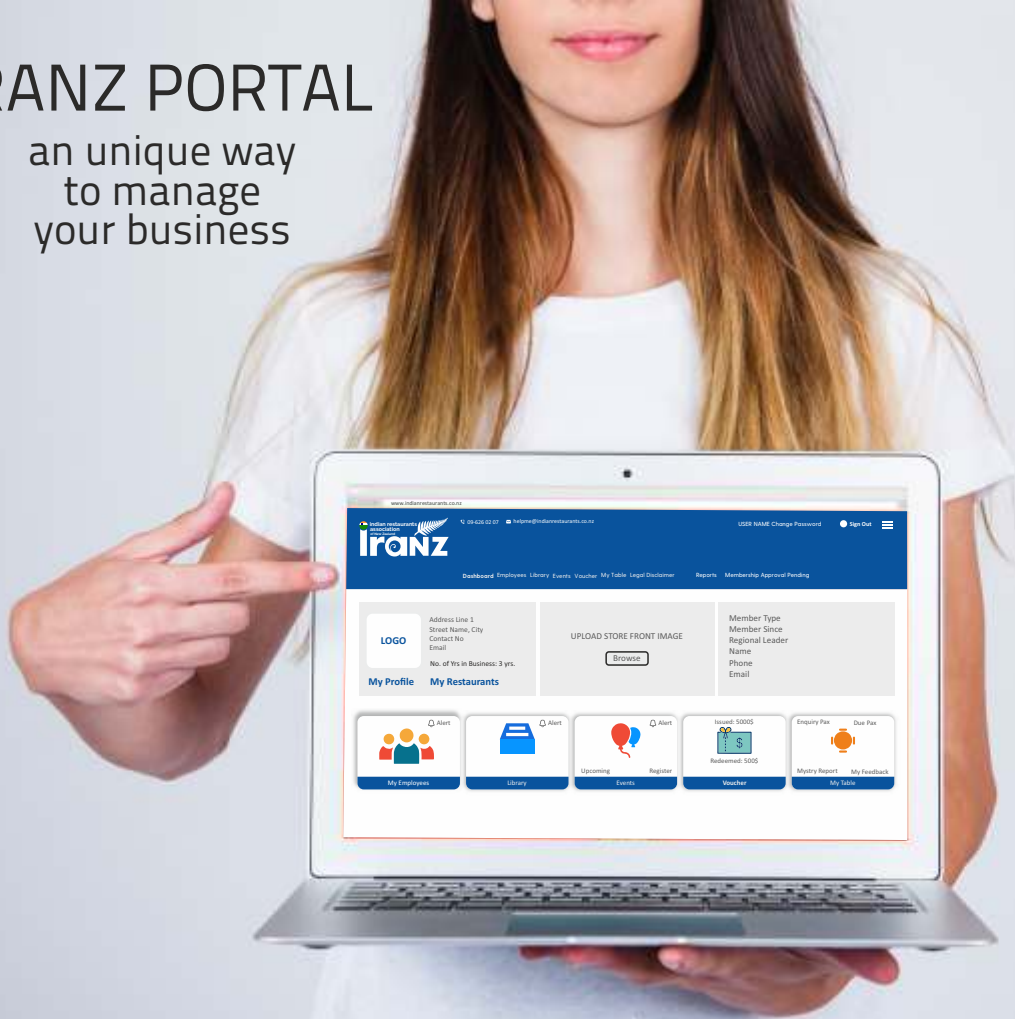


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- IRANZ will invoice weekly to Restaurant for Issued Voucher's to be paid
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