

SHOW GUIDE



FHTB
FOOD, HOTEL & TOURISM
BALI

28 - 30 April 2026

Bali Nusa Dua Convention Center (BNDC)

**A SUSTAINABLE FEAST FOR THE FUTURE OF
HOSPITALITY, TOURISM AND FOOD & BEVERAGE**



The 14th International Leading Hospitality,
Food and Beverage Trade Exhibition in Eastern Indonesia

Organised by:



Sustainable Events:



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@foodhospitalityindonesia



Food, Hotel & Tourism Bali



Food & Hospitality Series_ID

**BROWSE OUR LATEST LINE-UP
OF LEADING EXHIBITORS IN**



FHTB
FOOD, HOTEL & TOURISM
BALI

DIGITAL SHOWROOM



KEY FEATURES:

- **BROWSE THE MOST UPDATED EXHIBITOR LIST**
- **SOURCE PRODUCTS BY CATEGORY OR KEYWORD**
- **VIEW BOOTH AND HALL NUMBERS**
- **ACCESS DETAILED EXHIBITOR PROFILES**
- **FILTER AND SEARCH EASILY TO PLAN YOUR VISIT**



**Scan the QR Code
or Visit:**

bit.ly/fhtbds

FEATURED EVENTS SCHEDULE

DAY 1 28 APRIL 2026



THE 13TH SALON CULINAIRE BALI by the Association of Bali Culinary Professionals

COMPETITIONS

Young Chef Indonesian Seafood	06.30 - 18.00	Kitchen A, Nusa Dua Foyer
Western Beef Main Course	08.00 - 18.00	Kitchen A, Nusa Dua Foyer
Young Chef Western Chicken Main Course	12.45 - 18.00	Kitchen A, Nusa Dua Foyer
Indonesia Fish Main Course	06.30 - 18.00	Kitchen B, Nusa Dua Foyer
Asian Set Menu	09.15 - 18.00	Kitchen B, Nusa Dua Foyer
Western Fish Main Course	11.45 - 18.00	Kitchen B, Nusa Dua Foyer
Plated Dessert Hot Chocolate with Indonesian Spices	16.45 - 18.00	Kitchen B, Nusa Dua Foyer
Afternoon Tea Set "Archipelago"	08.00 - 18.00	Display & Texture, Uluwatu Foyer
Artistic Sculpture	08.00 - 18.00	Display & Texture, Uluwatu Foyer
Balinese Tumpeng	08.00 - 18.00	Display & Texture, Uluwatu Foyer
Dress The Cake "Free Style"	11.00 - 18.00	Live, Uluwatu Foyer
Ice Carving	12.00 - 18.00	Taman Jepun



BARISTA FEMALE CREATION by Last.Brew

BFC Round 1 Stage Performance	10.30 - 15.00	Nusa Dua Hall
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WINE MASTERCLASS by Indonesia Sommelier Association (ISA)

WORKSHOPS

Wine Region of The World	12.00 - 13.00	Mengwi 1
Fun Blind Tasting	15.00 - 16.00	



BUSINESS MATCHING PROGRAMME by Food, Hotel & Tourism Bali (FHTB)

NETWORKING SESSIONS

Business Matching Programme	10.00 - 17.00	Nusa Dua Hall
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NETWORKING NIGHT by Redbull

Networking Night	17.00 - 20.00	Gapura Taman Jepun
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INDUSTRY SEMINARS by PT Pamerindo Indonesia

INDUSTRY SEMINARS

Introduction PT Pamerindo Indonesia (Part of Informa Markets)	13.30 - 14.00	FHTB Mainstage
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INDUSTRY SEMINARS by Z Bio

Building A Circular Food System	15.00 - 16.00	FHTB Mainstage
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DAY 2 29 APRIL 2026



THE 13TH SALON CULINAIRE BALI by the Association of Bali Culinary Professionals

COMPETITIONS

Western Fish Main Course Young Chef	07.00 - 18.00	Kitchen A, Nusa Dua Foyer
Western Lamb	10.45 - 18.00	Kitchen A, Nusa Dua Foyer
Western Beef Main Course Young Chef	12.15 - 18.00	Kitchen A, Nusa Dua Foyer
Western Pasta Main Course Young Chef	15.45 - 18.00	Kitchen A, Nusa Dua Foyer
Indonesian Probiotic Chicken Main Course	07.00 - 18.00	Kitchen B, Nusa Dua Foyer
Western Pasta Main Course	10.45 - 18.00	Kitchen B, Nusa Dua Foyer
Western Plated Dessert	13.30 - 18.00	Kitchen B, Nusa Dua Foyer
Pralines or Petits Fours Indonesian Herbes & Spices	08.00 - 18.00	Display & Texture, Uluwatu Foyer
Bakery Breakfast Basket with Show Piece	08.00 - 18.00	Display & Texture, Uluwatu Foyer
Pastry Showpiece	11.00 - 18.00	Display & Texture, Uluwatu Foyer
International Open	11.00 - 18.00	Live, Uluwatu Foyer
International Open	12.00 - 18.00	Live, Uluwatu Foyer



BARISTA FEMALE CREATION by Last.Brew

BFC Round 2 Stage Performance	10.30 - 15.00	Nusa Dua Hall
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WINE MASTERCLASS by Indonesia Sommelier Association (ISA)

WORKSHOPS

Discover Spanish Varietal	12.00 - 13.00	Mengwi 1
Tasting Wine Professional	15.00 - 16.00	

NETWORKING SESSIONS



BUSINESS MATCHING PROGRAMME
by Food, Hotel & Tourism Bali (FHTB)

Business Matching Programme

10.00 - 17.00

Nusa Dua Hall



NETWORKING NIGHT
by Redbull

Networking Night

17.00 - 20.00

Gapura Taman Jepun



INDUSTRY SEMINARS
by Waterhub

Beyond Bottled Water: Turning Bali's Plastic Reduction Policy into Better Guest Experience and Lower Operational Costs

10.00 - 11.00

FHTB Mainstage



INDUSTRY SEMINARS
by Lembaga Pangan & Pengobat Obatan
Majelis Ulama Indonesia (LPPOM MUI)

Prosedur Pengurusan Sertifikat Halal

11.00 - 12.00

FHTB Mainstage



INDUSTRY SEMINARS
by the Association of Bali Culinary Professionals

Lamb Butchery Workshop & Tasting

13.30 -15.30

FHTB Mainstage

INDUSTRY SEMINARS

DAY 3 30 APRIL 2026



THE 13TH SALON CULINAIRE BALI
by the Association of Bali Culinary Professionals

Dewata Challenge

07.00 - 18.00

Kitchen A, Nusa Dua Foyer

Asian Curry

09.00 - 18.00

Kitchen A, Nusa Dua Foyer

Indonesia Seafood

11.30 - 18.00

Kitchen A, Nusa Dua Foyer

Chocolate Travel Cake

07.00 - 18.00

Kitchen B, Nusa Dua Foyer

Western Pasta Main Course Young Chef

09.30 - 18.00

Kitchen B, Nusa Dua Foyer

International Vegan

12.45 - 18.00

Kitchen B, Nusa Dua Foyer

Plated Dessert Indonesian Flavor

08.00 - 18.00

Display & Texture, Uluwatu Foyer

Fruit & Vegetable Carving "Free Style"

10.00 - 18.00

Live, Uluwatu Foyer

Dewata Gastronomy Challenge

12.00 - 18.00

Uluwatu 1 & 5



BARISTA FEMALE CREATION
by Last.Brew

BFC Final Round Stage Presentation

10.30 - 14.30

Nusa Dua Hall

Winner Annoucement & Awarding

16.00 - 17.00

COMPETITIONS



WINE MASTERCLASS
by Indonesia Sommelier Association (ISA)

Piedmont, Italy's Most Refined Region

12.00 - 13.00

Mengwi 1

Picture Recognition Challenge

15.00 - 16.00

WORKSHOPS



BUSINESS MATCHING PROGRAMME
by Food, Hotel & Tourism Bali (FHTB)

Business Matching Programme

10.00 - 17.00

Nusa Dua Hall



NETWORKING NIGHT
by Redbull

Networking Night

16.00 - 20.00

Gapura Taman Jepun

NETWORKING SESSIONS



INDUSTRY SEMINARS
by PERUM BULOG

Dari Sawah ke Hotel - Rantai Pasok Beras Premium untuk Industri Hospitality

11.00 - 12.00

FHTB Mainstage



INDUSTRY SEMINARS
by Scholars of Sustenance (SOS)

Sustainable & Impactful Food Management - Social and Environmental Social

13.00 - 14.00

FHTB Mainstage



INDUSTRY SEMINARS
by BRCA

Future - Proofing Hospitality Through Sustainable Practices

15.00 -16.00

FHTB Mainstage

INDUSTRY SEMINARS

*Note: The schedule above is subject to change without prior notice.



Scan for FHTB latest
Featured Events schedule, or visit

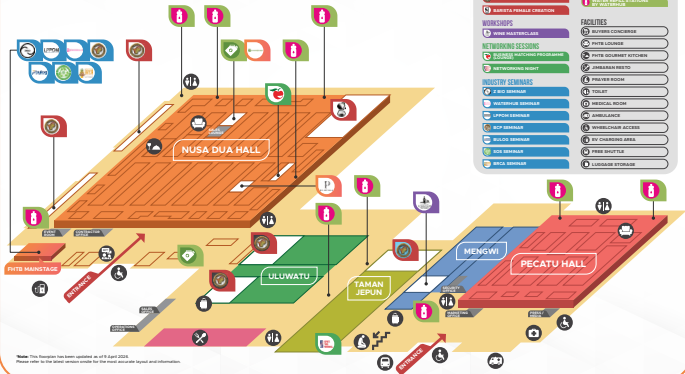
bit.ly/fhtb2026events

FEATURED AREAS & FACILITIES



Scan for Digital Floorplan,
or visit

bit.ly/fhtb2026fp



INFORMATION GUIDE

COMPETITIONS

- THE 1ST SALON CLASH@RIE BAWI
- ICE CARVING
- OBWATA CHALLENGE
- BARISTA FEMALE CREATION

WORKSHOPS

- WINE MASTERCLASS

NETWORKING SESSIONS

- BUSINESS MATCHING PROGRAMME (BIZMATE)
- NETWORKING NIGHT

INDUSTRY SEMINARS

- Z RIG SEMINAR
- WATERFURJ SEMINAR
- LPPOM SEMINAR
- BCP SEMINAR
- BULOS SEMINAR
- SOE SEMINAR
- BRCA SEMINAR

FHTB EXPERIENCE ZONES

- ISLAND SCENT ESCAPE: NOVOCOLUUM
- ISLAND SCENT ESCAPE: PUSSELA
- FHTB SUSTAINABILITY PROGRAMMES
- NOVOCOLUUM COLLECT BOX BY NOVOCOLUUM
- WATERFURJ SPECIAL SESSIONS BY WATERFURJ

FACILITIES

- BUYERS CONCOURSE
- FHTB LOUNGE
- FHTB GOURMET KITCHEN
- JAMBAKAN RESTO
- PRAYER ROOM
- TOILET
- MEDICAL ROOM
- AMBULANCE
- WHEELCHAIR ACCESS
- EV CHARGING AREA
- FREE SHUTTLE
- LUGGAGE STORAGE

*Note: This floorplan has been updated as of 8 April 2025.
Please refer to the latest version onsite for the most accurate layout and information.

FHTB EXPERIENCE ZONES



Island Scent Escape
in collaboration with Noovoleum & Puresia

Hall Nusa Dua 1330 & 1606

Located at the Noovoleum and Puresia Booths in Hall Nusa Dua, the Island Scent Escape offers hands-on workshops where participants can create amenities from recycled cooking oil and sustainable materials. Running over three days with walk-in access available, this interactive experience allows visitors to learn, create, and engage in circular sustainability practices.



BE PART OF OUR SUSTAINABILITY MOVEMENTS!



Ucollect Box
by Noovoleum

Hall Nusa Dua 1330

Located at the Noovoleum Booth in Hall Nusa Dua, the UCollect Box invites exhibitors and visitors to donate used cooking oil. This waste will be processed into sustainable aviation fuel and raw materials for hospitality amenities, with proceeds supporting local charities and environmental initiatives. Visitors can also bring their own used cooking oil from home to take part.



Waterhub Refill Stations
by Waterhub

Found in 10 spots throughout Nusa Dua, Uluwatu and Pecatu event areas.

Located across Hall Nusa Dua and Hall Pecatu, Waterhub refill stations support our #BringYourOwnTumbler campaign by providing easy access to clean drinking water throughout the venue. Attendees are encouraged to refill their reusable bottles on the go, reducing single-use plastic waste while adopting more eco-conscious habits during the event.



BUSINESS MATCHING ONSITE

If you have not pre-registered for the Business Matching Programme, you can still join onsite by following these simple steps:

1

Visit the Buyers Concierge Onsite

Head to the FHTB Buyers Concierge during the event and approach our onsite team for assistance.

2

Provide Your Details

Complete the registration form with your name, company information, contact details, and business profile.

3

Submit Your Business Interests

Share the products or services you are looking for, so we can match you with relevant exhibitors.

4

Get Access to Meetings

Our team will assist you in arranging meetings with relevant exhibitors based on your business needs.

5

Start Networking

Attend your scheduled meetings and maximise your opportunities to connect and do business.

Contact Us:



b2bfhi@informa.com



Admin 1 : +6281199893727

Admin 2 : +6281199893728

CHAT ONLY



Scan for FHTB Visitor Information, or visit

linktr.ee/fhtbali

SHUTTLE SERVICE

BNDCC - MUSEUM PASIFIKA - BALI COLLECTION - ITDC



**FREE SHUTTLE
PICK-UP &
DROP OFF
POINT**

10.00 AM - 6.00 PM

**THE BUS DEPARTS APPROXIMATELY
EVERY 15 MINUTES**



VISITOR ADMISSION POLICIES



Visitor must be 18 years old or above.

This exhibition is strictly for business visitors only.



Luggage / trolleys / folding bags.

The dress code is strictly business attire. Informal attires are NOT allowed entry into the exhibition halls.



Men shoes, flat shoes, heels, women sandals are allowed. Slippers are NOT allowed.

e-Visitor Passes are non-transferable; individual use only.



This exhibition maintains a strict no-sampling policy for visitors.

Sales and promotional activities, canvassing are strictly prohibited.



Attendees consent to official event documentation.

Learn More About Visitor Admission Policies at

www.fhtbali.com/admission-policy

Privacy Policies Notice: For more information on how we collect and use your personal data, please visit

bit.ly/privacypolicies-id

SUPPORTING PARTNERS

SUPPORTING GOVERNMENT AND ORGANISATIONS



SUSTAINABILITY PARTNERS



MEDIA PARTNERS



OFFICIAL INTERNET PROVIDER



EV CHARGING PARTNER



OFFICIAL COFFEE PARTNERS



MULTIMEDIA PARTNER



OFFICIAL HOTELS



SEE YOU AT OUR UPCOMING EVENTS



FHI
FOOD & HOSPITALITY
INDONESIA

CO-LOCATED WITH



21 — 24
JULY
2026

Jakarta International Expo
(JIEXPO)

New Product Categories:



BAKERY



CLEANING &
LAUNDRY



FRANCHISE

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FHTB
FOOD, HOSPITALITY
& TECHNOLOGY
BALI

30 — 1
MAR — APR
2028

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