

16th

HOTERES JAPAN & FOODEX JAPAN in Kansai2024

Dates Wed. September 18 - Fri. September 20, 2024

Venue INTEX OSAKA Hall 1-2

Organizer Japan Management Association/
Japan Hotel Association/
Japan Ryokan & Hotel Association/
Japan Restaurant Association/
Japan Tourism Facilities Association

HOTERES Innovation Stage

If seats are open participation on the day is possible

	September 18 (Wed)	September 19 (Thu)	September 20 (Fri)
11 : 00 11 : 40	Opening Ceremony 1200*1150 The Strategy of Naniwa's Family Restaurant King, Washikuro SATO (Tentative) Founder and CEO Takayuki Sugimoto	1150*1150 Toridoll Holdings DX Initiatives to Deliver Memorable Dining Experiences Worldwide Toridoll Holdings Corporation, Executive Officer, CEO, CTO Yasunori Isonuma	1150*1150 For the Community 100 Years from Now: Promoting Local Production for Local Consumption of People and Goods Fushimi Managing Director Ryosuke Katagaki Growth of Young Talent and Companies Kansai University Senior Managing Director Yuma Hayashi
12 : 00 12 : 40	1200*1240 The Future of the Hospitality Industry by Takafumi Horie SNS media&consulting Co., Ltd. Takafumi Horie	1200*1600 Next Leaders Osaka 1200*1215 opening 1215*1330 First half of the presentation Participating teams and presentation themes (tentative) Presentation time is estimated at 12 minutes, including Q&A. ① Chat works Why is the turnover rate for young people so high? (How to increase the retention rate of young employees) ② TN2-JK "Why did hotel mid-market prices dry up?" ③ Kansai Revenagers What is expected of us as leaders now?" ④ Team How can female employees balance their careers and family life after maternity and childcare leave?" ⑤ Leaders How improving ES affects employee turnover and performance, and how non-monetary rewards (communication) affect performance? ⑥ Fortunes "Why is it difficult to convey the appeal of the hotel industry?" ⑦ Croquettes Labor Environment and Work Style Reform in the Hospitality Industry in the Digital Transformation Era ⑧ Aim for a management position! How can we make young employees feel attracted to management positions? ⑨ New Hotel Leaders How to coexist with multinational staff in the hotel industry and the challenges they face" ⑩ Five-pointed star What can managers, senior colleagues, and the company do to encourage young staff to take initiative?" 1345*1500 Second half of the presentation ⑪ Awards Ceremony	1200*1300 "I am the President." 1500*1600 Next-Generation Kitchen Systems to Survive the Unprecedented Labor Shortage Nichia Electric Corporation, Senior Managing Director, Head of Consulting Division Secretary General New Cooking System Promotion Association Kojiro Nishi The Value of Restaurants Engaging in Regional Revitalization and the Benefits They Bring to Communities Japan Food Business Federation Vice Chairman Hiroshi Sato The Value of Foreign Talent in the Future of the Food Service Industry Japan Food Business Federation Board Member Yasuhiro Inoue Awards Ceremony
15 : 20 16 : 00	1520*1600 Half a Year Until the Osaka-Kansai Expo ~ Initiatives at the "ORA Dining Pavilion" ~ Vice Chairman, Osaka Restaurant Management Association President, Shinya Food Service Co., Ltd. Kiyoshi Morita	1530*1600 Awards Ceremony	1530*1600 Awards Ceremony

Next Stage/Exhibitor Presentation Seminar

If seats are open participation on the day is possible

	September 18 (Wed)	September 19 (Thu)	September 20 (Fri)
11 : 00 11 : 40	1150*1140 Housekeeping DX Utilizing Data ~ The Future of Hotel Room Cleaning ~ EDYANS Executive Officer, Head of Growth Division Nobuo Otsu	1150*1140 Housekeeping DX Utilizing Data ~ The Future of Hotel Room Cleaning ~ EDYANS Executive Officer, Head of Growth Division Nobuo Otsu	1150*1140 Housekeeping DX Utilizing Data ~ The Future of Hotel Room Cleaning ~ EDYANS Executive Officer, Head of Growth Division Nobuo Otsu
12 : 00 12 : 40	1200*1240 The Fish Business Initiative by Kura Sushi and Fishermen: Regional Revitalization through Enhancing the Value of Fish Nikken Lease Kogyo LTD. Moderator: CEO Fellow of Sakana Production, Lecturer at Tokyo University of Marine Science and Technology Waki Nagasaki Panelists: Takao Ohama, Waki Fish Buyer, Kura Sushi Viki Matsukawa, Fisherman, Fried-Net Fishing in Odohama, Sanuki City, Kagawa Prefecture	1200*1240 Solutions to the Labor Problem Amidst Rising Costs and Canceled Contracts from Local Suppliers: Introducing the Much-Talked-About Next-Generation In-House Line Factory! Victor Trading Advisor/Mutsushio Yoshikawa CEO/Akihito Ito	1200*1240 Smart Operations in the Hospitality Industry Using "Wallet": Complete Management with Smartphones x Remote LOCK! Kozo Keikaku Engineering Inc. Sumai IoT Department Shuichi Ikeda
13 : 00 13 : 40	1300*1340 Branding Strategies Using Scents: Case Studies from Major Airlines and Luxury Hotels Promotool Corporation Sales Director, Director Kenji Shiga	1300*1340 Next-Generation Hotel Management Achieved Through Automation: Balancing Labor Reduction and Maximizing Profits AirHost Pie Ltd. Yuji Kakeizumi	1300*1340 Trends in Taiwanese Foods & Introduction of Taiwanese Processed Foods Work Capital CEO Shota Kusaka
14 : 00 14 : 40	1400*1440 Tabinaka Apps are changing travel! How to create Tabinaka Apps that benefit both users and facilities ActValues, Inc. Executive Officer Kenji Sano	1400*1440 DX in the Hospitality Industry to Address Labor Shortages Latest Cases of Enhancing Productivity Through Digital Power KANAKASHI Corporation System & Hotel Tech Division, Solution Services Team, Senior Manager Kenjiro Shidara	1400*1440 "Eating Coffee" A New Coffee Style Delivered by the Sustainable New Material "CafeLate" 01 Booster CafeLate Business Director Akimori Itoiyama
15 : 00 15 : 40	1500*1540 The Current Vegan and Plant-Based Market Trends, Case Studies & Panel Talk by Industry Companies (Facilitator) Vege Project Japan / Yusaku Kawano	1500*1540 The Current Vegan and Plant-Based Market Trends, Case Studies & Panel Talk by Industry Companies (Facilitator) Vege Project Japan / Yusaku Kawano	1500*1540 The Current Vegan and Plant-Based Market Trends, Case Studies & Panel Talk by Industry Companies (Facilitator) Vege Project Japan / Yusaku Kawano

FOODEX Cocktail Stage

	September 18 (Wed)	September 19 (Thu)	September 20 (Fri)
11 : 00 12 : 30	Hotel Hankyu International Bar "Ceres" / Satoshi Okamoto	Park Hyatt Kyoto The bar "Kohaku" / Aikiko Nakamura	KOBE PORTOPIA HOTEL Bar "L'estacade" / Takashi Okazaki
13 : 00 14 : 30	Hotel Okura Kobe Main Bar "Emerald" / Naoki Fujitani	HOTEL GRANVIA KYOTO Main Bar "Orbito" / Kenichiro Nagai	The Westin Miyako Kyoto Bar "ROKUZU" / Shumi Gaku
15 : 00 16 : 30	RINGA Royal Hotel Osaka Cellar Bar "Yuko Ikegami"	Hotel Nikko Osaka Main Bar "Vol de Nuit" / Harutaka Tokuchin	ART Hotel Osaka Bay Tower BAR LOUNGE TWENTY / Yoshinori Sashihara

FOODEX Top Chef Table / World Kitchen Stage

If seats are open participation on the day is possible

	September 18 (Wed)	September 19 (Thu)	September 20 (Fri)
11 : 00 11 : 40	Taste of Queensland Food creator, culinary researcher Yasutoshi Toda	Autumn-Themed "Japanese Cuisine" Utsunomiya 30th-generation Shigeo Araki	Maximizing the Potential of Japanese Cuisine Through Freezing and Vacuum Technology CCO, Inter Holdings Co., Ltd. Chairman, Frozen Economy Association Shou Yamaguchi
12 : 30 13 : 10	Increasing Inbound Tourists with Food Diversity "Vegan Cuisine" by Ryouhei Nishio Nishio CEO / Executive Chef Wataru Yamamoto	The Potential of Gluten-Free Japan Gluten-Free Advisor Association Representative Director Yumiko Nakamura	"Culinary Diplomacy" Vegan Dishes Prepared by an Official Residence Chef EIRYO Co., Ltd. Haki City Food Ambassador Former Official Residence Chef, Embassy of Japan in France Eiji Kudo
14 : 00 14 : 40	Easy Authentic Taiwanese Recipes! Enjoy a Taste of Taiwan at Home Ying Co., Ltd. CEO / Sichuan Cuisine Restaurant Executive Chef / Contemporary Master Craftsman Sompou Kou	SD Imper Japan Co., Ltd. General Manager, Registered Dietitian Shiori Sakai	Opportunities for Halal and the Potential of Malaysian Food Toward the World Expo RINGA Royal Hotel (Osaka) THE RAY Chef Naoki Kurakazu
15 : 30 16 : 10	Japanese Recipes that Pair Well with Wine Nadaman Co., Ltd. Deputy Director, Head of Kansai Second Kitchen Department & Osaka Nadaman Head Chef Tokushi Takayama	Thoughts on "Delivering Japanese Food Culture Through One Plate" Haggen Inc. Exchange Content Production Chief Hiroki Sekiguchi	The Possibilities of Expression in Chocolate Creations Patisserie e5 Koyama Co., Ltd. CEO Susumu Koyama

*All seminars are in JAPANESE.
*Please note that speakers and programs are subject to change.
*Recording, filming, and photography are prohibited.

How to Find Your Target Company

1 Access the exhibitor search site on your smartphone.

2 Search for your target company and check their booth number

3 Find the booth location by booth number

Booth numbers are displayed at each booth!

Japan Management Association

You can also search by exhibit zone!

K2-M08

Floor Map

Hall 2

Next Leaders - September 19th, 12:00 PM ~

Hoterres Innovation Stage

Around 60 next-generation leaders from the hospitality industry will gather! Each team will present solutions to industry challenges. Panels showcasing parts of the presentations from 10 teams will be on display. (K2-AM04, K2-AK04, K2-T09)

General Facilitator

Junichiro Tokue
Toyo University Associate Professor, Faculty of International Tourism

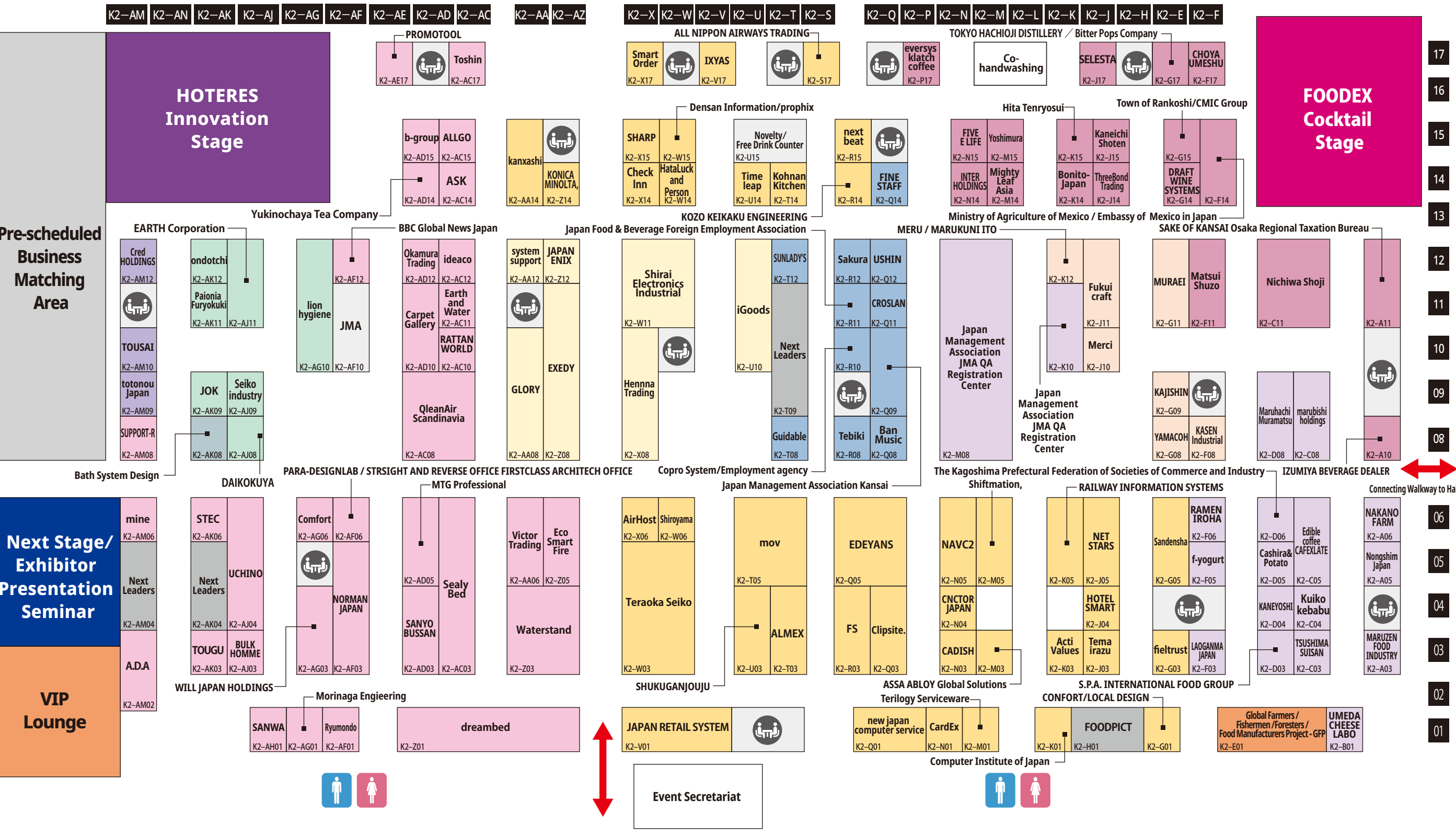
Free Shuttle Bus Service Available

From Intex Osaka to Osaka Station/ Cosmo Square Station.

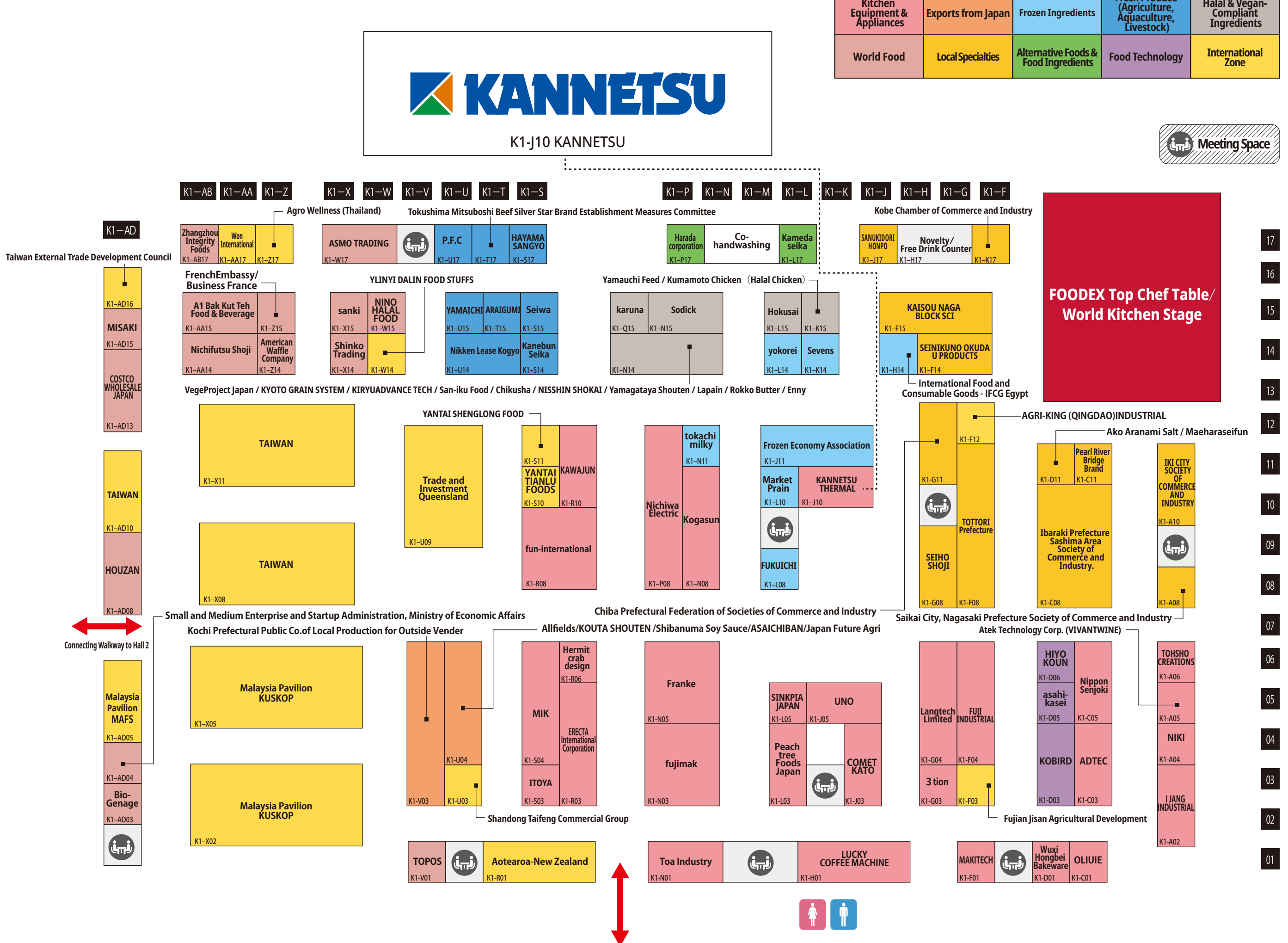
※For details on bus stops and schedules, please scan the QR code on the right.

Novelty / Drink Counter (K2-U15, K1-H17)

Pocket batteries and foldable umbrellas will be given to the first 100 visitors each day!
Drinks are also available for hydration!



Hall 1



17th HOTERES JAPAN & FOODEX JAPAN in Kansai2025

Dates 2025 July 23th (WED)-25th (FRI)

Venue INTEX OSAKA

Early Bird Application Deadline February 7th (FRI), 2025

Final Application Deadline April 4th (FRI), 2025

Shaping the Future of the Kansai Region! From the Osaka-Kansai Expo to a New Stage New Zone Highlighting High-Value-Added and New Trends

Pre-reservations Now Open at the 2 Hall Administration Office