

دانشگاه شهیدبهبشتی
مرکز رشد واحدهای فناوری و کارآفرینی

Shahid Beheshti University
Technology Units Incubator



پژواک
PEZHVAC
پژوهش ایده کاوشی (سهامی خاص)
Research & Innovation Co.

Specialized Visits to Restaurants and Foodservices Equipment



France and Italy

16-23 December 2017

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To accomplish the defined goals of Pezhvac Research and Innovation company, for familiarizing managers of private and governmental sector with the newest technologies and knowledge in the field of restaurants' facilities and equipment, some specialized meetings with restaurant equipment manufacturers and suppliers in France and Italy have been arranged during December 16th -23rd, 2017. In this business trip, a group of 13 Iranian top-executives and decision makers of this field has visited the below mentioned companies during the span mentioned above.





<i>Date</i>	<i>Cities</i>	<i>Program of the Visit</i>
Saturday 16 Dec 2017	Tehran-Paris Residence in Paris	Presence at Imam Khomeini Airport, 1:20 Departure Imam Khomeini International Airport for Rome, 4:20 Departure Leonardo da Vinci International Airport for Paris, 10:00 Arrival at Paris-Charles De Gaulle Airport 12:20 Residence at Hotel Mercure Paris Porte de Versailles Expo
Sunday 17 Dec 2017	Paris Residence in Paris	Having breakfast Paris City Tour and Sightseeing Residence at Hotel Mercure Paris Porte de Versailles Expo
Monday 18 Dec 2017	Paris Residence in Paris	Having breakfast Visit to Roller Grill International SA Paris City Tour and Sightseeing Residence at Hotel Mercure Paris Porte de Versailles Expo
Tuesday 19 Dec 2017	Paris-Milan Residence in Milan	Having breakfast Flight to Milan, Italy Milan City Tour and Sightseeing Residence at Hilton Garden Inn Milan North
Wednesday 20 Dec 2017	Milan Residence in Milan	Having breakfast Attending Workshop by Hotel & Restaurant Consulting Milan City Tour and Sightseeing Residence at Hilton Garden Inn Milan North
Thursday 21 Dec 2017	Milan-Rome Residence in Rome	Having breakfast Flight to Rome, Italy Meeting with HR-Consulenzanella Ristorazione Rome City Tour and Sightseeing Residence at Best Western Plus Hotel Universo
Friday 22 Dec 2017	Rome Residence in Rome	Having breakfast Attending InRome Cooking Classes and Food Tours Rome City Tour and Sightseeing Residence at Best Western Plus Hotel Universo
Saturday 23 Dec 2017	Rome -Tehran	Having breakfast Presence at Fiumicino Airport, 17:00 Departure Italy for Iran, 18:40 Arrival at Imam Khomeini International Airport for Rome, 2:45




<p>Host</p>	<p>Roller Grill International SA</p>	
<p>Place</p>	<p>Paris, France</p>	
<p>Visit Location</p>	<p>Roller Grill International Factory</p>	
<p>Field of Activity</p>	<p>Founded in 1947, ROLLER GRILL INTERNATIONAL is the European leader in the production of professional cooking and refrigeration equipment with the widest range of kitchen equipment: infrared toasters, multifunction ovens, deep fat fryers, bain-maries, heated display cases, refrigerated display cabinets, contact-grills, griddles or plancha grills, induction hobs, crepe makers, waffle irons, stoves, salamanders, smokers, gyros and kebab grills, rotisseries, chilled fountains, buffets etc. ROLLER GRILL INTERNATIONAL has become one of the world's leading manufacturers of equipment for bars, hotels, restaurants, service-stations and remains a reference for fast-food and sandwich chains thanks to increased collaboration on specific products. All Roller Grill products are made in FRANCE, innovative, with high quality level and the best value for money !</p>	




Host	Orti Di Leonardo	
Place	Milan- Italy	
Visit Location	Orti Di Leonardo Restaurant	
Field of Activity	Well-recognized as a tourist attraction in Italy, Gli Orti di Leonardo has a delicate cuisine and it is elegantly furnished. Its environment is the 15th century structure of the former convent of Palazzo delle Stelline. This restaurant with 180 seating capacity, safe foodstuff storage space, professional foodservices, memorable design, and historical location has become a favorable place for meetings and events in Milan.	



<p>Host</p>	<p>HR- Consulenzanella Ristrazione</p>	
<p>Place</p>	<p>Milan, Italy</p>	
<p>Workshop Location</p>	<p>Workshop</p>	
<p>Field of Activity</p>	<p>HR- Consulenzanella Ristrazione believes that starting a business without knowing what you are going through could be a risk. Thus, it has been assisting people in the realization of their business projects and carrying out a detailed analysis based on their needs for decades. It provides targeted advice for the start-up or redevelopment of the premises to achieve predetermined goals. Areas of its expertise include:</p> <ul style="list-style-type: none"> • Business plan • Food & Beverage consultancy • Food / Health / Wellness Consulting • Engineering menu • Food Cost • Hazard Analysis and Critical Control Points (HACCP) certificates • Staff training • Search for suppliers • Market analysis, Advertising, and Marketing • Public relations • Organization and management of events 	



<p>Host</p>	<p>InRome Cooking Classes and Food Tours</p>	
<p>Place</p>	<p>Rome, Italy</p>	
<p>Visit Location</p>	<p>InRome Cooking Classes and Food Tours school</p>	
<p>Field of Activity</p>	<p>InRome Cooking began when Roman siblings Marilena and Salvatore Barberi renovated a 17th century Roman palazzo near Piazza Navona. Their culinary venture followed in their family's footsteps. For the school serves as a tribute to their father's highly reputed restaurant near the Vatican. Currently, InRome Cooking has two locations in the city's historical center. The flagship school is set in a stunning 17th-century palazzo opposite the Italian parliament and just around the corner from Piazza Navona. The other sleek and stylish school is situated just a stone's throw from the Pantheon, right at the beating heart of Rome's historic center. Importantly, a love of Italian cooking has led the team across the globe, from the London Metropolitan Hotel to Los Angeles and the Soho House Cecconi's. they provide people of different age range with pizza and gelato making class, pasta making and tiramisù class, Italian biscotti and cookies, and farmers market shopping with Roman full course.</p>	



In Rome cooking classes Restaurant



Roller Grill International SA



Orti Di Leonardo