

**EQUIPHOTEL** PARIS  
THE HOSPITALITY & FOOD BUSINESS PLACE  
6-10 NOV. 2022

# CONFERENCES PROGRAMME

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FOODSERVICE  
DESIGN  
WELL-BEING  
TECHNOLOGY & SERVICES

# CONSCIOUS HOSPITALITY

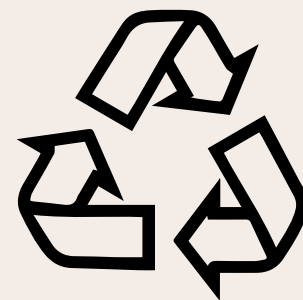
Welcoming, receiving, sharing and communicating are the keys to hospitality. **Hospitality** is constantly evolving, both in the hotel and food service sectors. **Habits are changing along with behaviour.** Customers are looking for a **surprising** atmosphere, decorations or décor, and want to be **blown away** by increasingly personalised services, as they are **pampered**, taken care of, anticipated and **listened to.**

In 2022, conscious hospitality is the central theme for EquipHotel. **Local and regional products and experiences, “slow tech”, “slow living”, energy conservation and soft mobility** have become central to the hospitality industry, as have **employer attractiveness, team spirit, inclusion and employee retention**, all of which are key to a hotel or restaurant business. In the end, conscious hospitality is about creating **“living spaces”**, where people come to sleep, have lunch or dinner, but also to work, recharge their batteries, and immerse themselves in the local culture or environment

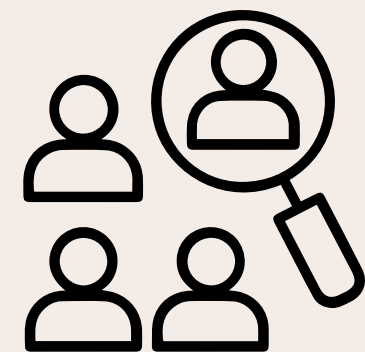


# FIVE «CONSCIOUS» THEMES

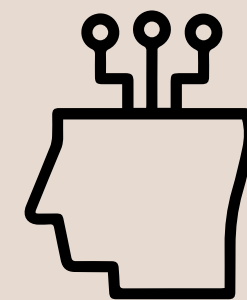
**EquipHotel** will focus on the concept of “living spaces” through five “responsible” themes: **sustainability, attractiveness, digital technologies, design and well-being.**



**PLANNING FOR THE LONG TERM  
AND SUSTAINABILITY**



**MAKING BUSINESSES MORE  
ATTRACTIVE**



**KEEPING A HUMAN FACE ON  
DIGITAL TECHNOLOGIES**



**MAKING GREAT THINGS WITH  
GOOD PRACTICES**



**FOCUSING ON SELF-CARE**

# FOODSERVICE - PAVILION 4



**FOODSERVICE**  
DESIGN  
WELL-BEING  
TECHNOLOGY & SERVICES



# TALKS FOODSERVICE

## TALKS TO STIR UP DISCUSSION

25

CONFERENCES



1

ANIMATION



1

DAY DEDICATED TO  
FOODSERVICE CONTRACTORS

What's the best way to stay attractive both in restaurant kitchens and dining areas? How do you retain up-and-coming and established talent? What is the future of sit-down service? Communal meals or intimate settings in a cosy atmosphere? How can we help people eat better without losing out on taste and all the rest? And what about institutional catering? How is it adapting to the new expectations of its customers? Organic food, farm-to-table or short supply chains, meat-free or gluten-free menus, new regulations and more: how do you handle a canteen in a school or nursing home?

# TALKS FOODSERVICE - PAV. 4



Entire day dedicated to  
Foodservice contractors

	SUNDAY 06/11	MONDAY 07/11	TUESDAY 08/11	WEDNESDAY 09/11	THURSDAY 10/11
10:30am-11:15am 15 min	<b>RSE : quand le social influe sur le recrutement</b> Org : Respecte ta cuisine	<b>CONFÉRENCE D'OUVERTURE</b> Grande Scène - 7.3	<b>Eatertainment : nouveau pilier d'une expérience réussie en restauration ?</b> Org : Depur expérience	<b>Équipement de cuisine «vertueux» : source de conflits ou source de profits ?</b> Org : Cuisine pro	<b>Il était une fois le Service de Demain : 3 générations, 3 points de vue</b> Org : Association Ô service - des talents de demain
11:30am-12:15pm	<b>Le pain : simple banalité ou carte de visite gastronomique ?</b> Org : Pane Vivo	<b>Bien manger et manger mieux : mode d'emploi</b> Org : Institut de la gastronomie végétale	<b>Produits d'entretien : comment limiter leur impact sur l'environnement et la santé ?</b> Org : Ecotable	<b>A l'heure des grands défis de nos cantines</b> Org : L'Autre Cuisine et Cantines responsables	<b>Il était une fois le Service de Demain : 3 générations, 3 points de vue</b> Org : Association Ô service - des talents de demain
Break					
2:00pm-2:45pm	<b>Restauration : parier sur l'inclusion et la santé au travail</b>	<b>Quel avenir pour le service à table ?</b>	<b>REMISE DE PRIX</b> Org : BRA Tendances Restauration	<b>Restauration collective : continuer à se réinventer face aux crises</b>	
3:00pm-3:45pm	<b>Restauration : donner envie aux jeunes</b>	<b>Fleur de Loire : modernité, engagement et ancrage local</b> Org : Werner & Mertz	<b>TBD</b> Org : Deliverect	<b>Fin du plastique à usage unique: la restauration collective se mobilise</b>	
4:00pm-4:45pm	<b>Umih-Notel : une expérience notariale pour les professionnels des CHR</b> Org : Notel, réseau de notaires	<b>Terroirs et territoires : la nouvelle attractivité</b> Org : Collège culinaire de France	<b>Fidéliser &amp; Recruter dans l'Hôtellerie-Restauration par le biais de la formation</b> Org : Louvre Hotels	<b>Usage et gaspillage de l'eau en cuisine</b>	
5:00pm-5:45pm		<b>TBD</b> Org : Au coeur des villes	<b>TBD</b> Org : Roger Obeid (Hospitality consultant)	<b>CEREMONY INNOVATION AWARDS</b> Grande Scène - 7.3	

**SPONSORS**

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Louvre Hotels GROUP

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écotable | FCS | NOTEL | Werner & Mertz Professional | COLLEGE CULINAIRE DE FRANCE | RESTAURANT | cantines RESPONSABLES | L'Autre CUISINE | BRA tendances restaurati@ | SNRC | R21 | FCSI | Ô SERVICE | SYNEG



# SCÈNE DES CONCOURS

## - PAVILION 4

# GRANDE SCÈNE - PAV. 7.3

	SUNDAY 06/11	MONDAY 07/11	TUESDAY 08/11	WEDNESDAY 09/11
10:30am-11:30am		Conférence d'ouverture 	Conférence plénière 	Conférence plénière 
2:00pm	Best French Sommelier (by invitation only) Org : Union de la Sommellerie Française 	Convention (by invitation only) Org : Les collectionneurs 		
5:00pm			Trophy ceremony and cocktail Jean Delaveyne Org : Les toques françaises 	Ceremony and cocktail Innovation Awards Org : EquipHotel 

**PARTNERS**





**EVENT TYPE:**

-  CONFERENCE
-  AWARDS
-  CONVENTION



# HOSPITALITY & TECH

## - PAVILION 7.1



FOODSERVICE  
DESIGN  
WELL-BEING  
**TECHNOLOGY  
& SERVICES**



# TALKS HOSPITALITY & TECH

## TALKS ABOUT NEW IDEAS AND SOLUTIONS



**32**  
CONFERENCES



**7**  
PRODUCTS PITCH

How are hotels developing new ways of welcoming their guests? What are the latest alternative accommodation offerings? Why is “local colour” popular?

Alongside these new trends, advances in technology are revolutionising the daily lives of customers and professionals in the hotel and restaurant industry. But how can we use digital technologies without losing the human touch? What are the most effective digital tools? Why can't booking be done without digital technologies? And what about Instagram? Should hotel and restaurant professionals be posting everything, all the time?

Finally, looking ahead, how do you replicate and develop a successful hotel concept? What are the best ways to pass on an establishment? What are the advantages of franchising and hotel networks? How will hotel groups develop in the 2020s? How can training serve as an asset when it comes to attracting and retaining teams? In terms of recruitment, what are the particular things that make young graduates and experienced talent want to apply?

EquipHotel will be getting people sharing through talks, workshops, discussions and demonstrations, to offer practical, technical and aesthetic solutions.



# TALKS HOSPITALITY & TECH - PAV. 7.1

	SUNDAY 06/11	MONDAY 07/11	TUESDAY 08/11	WEDNESDAY 09/11	THURSDAY 10/11
10:30am-11:15am 15 min	<b>Hospitality : quelles sont les attentes des clients en quête d'expérience ?</b> Org : CHD Expert	<b>CONFÉRENCE D'OUVERTURE</b> Grande Scène - 7.3	<b>How can new eu platform rules support digitalization of european hospitality business?</b> Org : HOTREC	<b>Gestion des fournitures et équipements: des enjeux croissants pour l'économie d'un projet</b> Org : In Extenso	<b>Hôtellerie : attentes et comportements d'achat des clientèles françaises et européennes</b> Org : Coach Omnium
11:30am-12:15pm	<b>Industrie hôtelière et nouveaux usages : suivez le guide...</b> Org : KMPG	<b>Ruralité : comment les CHR participent au développement des territoires ?</b> Org : UMIH	<b>TBD</b> Org : CFA Médéric	<b>Housekeeping : quelle expertise à l'heure du durable ?</b> Org : AGGH	<b>Hôtellerie : Plan de carrière et ascenseur social</b>
12:30pm-1:15pm 45min	<b>Achats solidaires et responsables : comment peuvent-ils dynamiser une transition écologique ?</b> Org : GNI RSE	<b>Reprise : comment retrouver ses résultats d'avant-crise ?</b> Org : THCC	<b>Hôtellerie : les explications d'une mutation</b> Org : Club Tourism Managment	<b>Patrimoine, valorisation et financements : mode d'emploi</b> Org : KMPG	<b>Accompagnement des restaurateurs : ce que la CCI75 propose pour faciliter le quotidien</b> Org : CCI 75 Paris & Ile de France
2:00pm-2:45pm	<b>La convergence des solutions digitales au service du parcours client</b> Org : SequoiaSoft	<b>La technologie au service d'une hôtellerie engagée</b> Org : Mews	<b>Umih-Notel : une expérience notariale pour les professionnels des CHR</b> Org : Notel, réseau de notaires	<b>New Tech on the Block</b> Org : My Hotel Shop	
<b>EQUIPHOTEL HOSPITALITY ELEVATOR PITCH</b> by MonParcNum.fr	3:00pm-3:15pm <b>Visibilité numérique - Hotellerie</b> Org : MonParcNum.fr	<b>Expérience client - Restauration</b> Org : MonParcNum.fr	<b>Gestion établissement - Hotellerie</b> Org : MonParcNum.fr	<b>Startup</b> Org : MonParcNum.fr	
3:30pm-4:15pm	<b>TBD</b> Org : National Restaurant Association, USA	<b>Gestion des déchets en hôtellerie et dans les grands sites touristiques</b> Org : Welcome City Lab	<b>(R)évolution digitale &amp; transformation de l'hospitalité</b> Org : Versa RP	<b>The future is Google?</b> Org : My Hotel Shop	
<b>EQUIPHOTEL HOSPITALITY ELEVATOR PITCH</b> by MonParcNum.fr	4:30pm-4:45pm <b>Visibilité numérique - Hotellerie</b> Org : MonParcNum.fr	<b>Visibilité numérique - Hotellerie</b> Org : MonParcNum.fr	<b>Visibilité numérique - Hotellerie</b> Org : MonParcNum.fr		
5:00pm-5:45pm	<b>Le numérique pour personnaliser l'offre</b>	<b>Communication : Dire et montrer sur les réseaux sociaux</b>			<b>CEREMONY INNOVATION AWARDS</b> Grande Scène - Pav. 7.3

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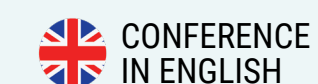
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**PARTNERS**

GN, ACCH, chdexpert, CLUB tourisme & management, Hotrec, In Extenso, KPMG, MYHOTELSHOP, NATIONAL RESTAURANT ASSOCIATION, CCI PARIS PARIS ILE-DE-FRANCE, WELCOME CITY LAB, leCLUB, Coach omnium, NOTEL, VERSA RP

**THEMES :**

- PLANNING FOR THE LONG TERM AND SUSTAINABILITY
- MAKING BUSINESSES MORE ATTRACTIVE
- KEEPING A HUMAN FACE ON DIGITAL TECHNOLOGIES
- MAKING GREAT THINGS WITH GOOD PRACTICES
- FOCUSING ON SELF-CARE

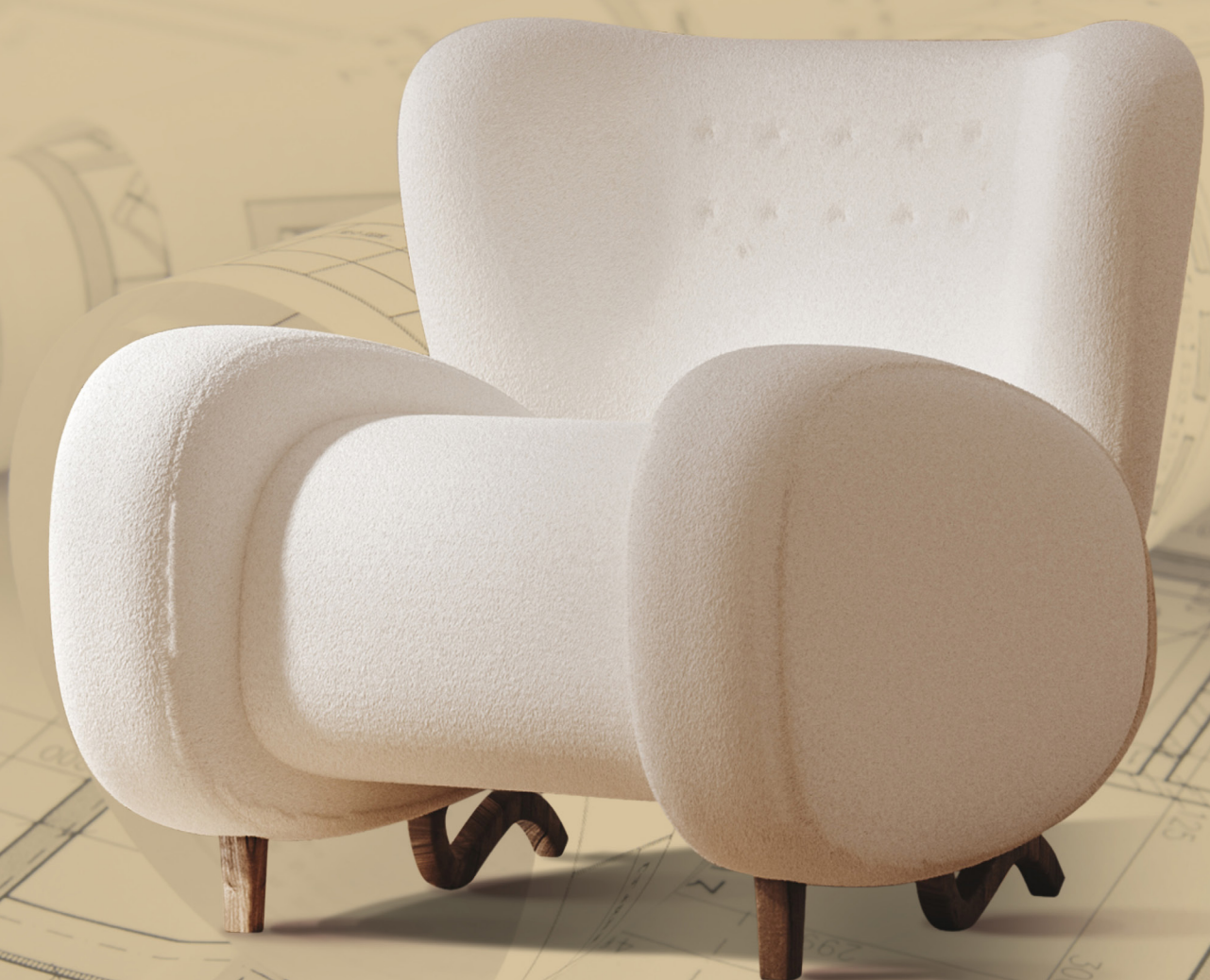




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# ARCHITECTURE & DESIGN

## - PAVILION 7.3



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# TALKS ARCHITECTURE & DESIGN

## TALKS TO MAKE A DIFFERENCE



Building, construction and renovation: is it still possible to design a hotel or restaurant without considering the impacts on the environment? What kinds of materials are good for the planet? Does it cost more to do things the right way? What kinds of financial aid are available? Do sustainable strategies save money?

Green approaches are everywhere in latest design trends, where furniture, tones, lighting and acoustics are inspired by air, nature, silence and space. What does the ideal bedroom look like? How do you decorate communal tables or a cosy bar? What kinds of hybrid spaces are needed for coworking?

There will be an amazing range of sessions to generate discussion through talks, workshops, discussions, demonstrations and other experience-sharing events.



# TALKS ARCHITECTURE & DESIGN - PAV. 7.3

	SUNDAY 06/11	MONDAY 07/11	TUESDAY 08/11	WEDNESDAY 09/11	THURSDAY 10/11
10:30am-11:15am 15 min	<b>Construction et rénovation : s'ouvrir au vert</b> Org : <i>Hotel &amp; Lodge</i>	<b>L'hôtellerie de luxe peut-elle être écoresponsable ?</b> Org : <i>Hotel &amp; Lodge</i>	<b>S'engager / déco, design et architecture : Adopter la «Green Attitude»</b>	<b>Bien-être au travail : mode d'emploi</b>	<b>FORUM MONDIAL AMFORHT</b> (Association Mondiale pour la Formation Hôtelière et Touristique) <b>10:00-12:00</b>
11:30am-12:15pm	<b>Construction et rénovation : les clés pour donner une âme à un hôtel engagé</b> Org : <i>Delporte Hospitality</i>	<b>Flexibilité, durabilité, efficacité... : les nouveaux contours de l'hôtellerie d'aujourd'hui</b> Org : <i>Schneider Electric</i>	<b>Terrasses : comment les repenser de façon plus durable ?</b> Org : <i>Restauration 21</i>	<b>Économie durable et CHR : quels sont les grands enjeux ?</b> Org : <i>UMIH</i>	
12:30pm-1:15pm 45 min	<b>Co-construction : l'avenir de l'hôtellerie</b> Org : <i>Laurent Maugoust Architecture &amp; Editions</i>	<b>Sourcing, l'enjeu de demain</b> Org : <i>NOMA éditions</i>	<b>Making sustainability an integral part of the design process</b> Org : <i>EMECO</i>	<b>RSE : comment peut-elle devenir un levier d'attractivité ?</b> Org : <i>Logis Hotels</i>	
2:00pm-2:45pm	<b>De l'architecture à l'assiette, pas d'hospitalité engagée sans développement durable</b>	<b>Hôtellerie et modularité des usages : focus sur un nouveau lieu de vies</b> Org : <i>Intramuros</i>	<b>Le rôle de l'art et de l'artisanat dans la création d'espaces humains et fédérateurs</b>	<b>De l'art, de l'air, de la lumière</b>	
3:00pm-3:45pm		<b>Art de recevoir : nouveaux codes et nouveaux usages</b> Org : <i>Carlin</i>	<b>TBD</b> Org : <i>The Hospitality Industry Network - NEWH</i>	<b>Produit circulaire et aménagement intérieur : les vertus d'une nouvelle certification européenne</b> Org : <i>Circular Hotel Interior</i>	
4:00pm-4:45pm	<b>Hôtellerie : Les vertus du local et du « Made in France »</b>	<b>Quand l'éco-responsabilité métamorphose l'hôtellerie</b> Org : <i>NDA</i>	<b>Architecture &amp; Hospitality : guest experience et conception durable.</b> Org : <i>AW2</i>	<b>Création, design et circuit court : comment l'hôtellerie les adopte en 2022</b> Org : <i>RF Studio</i>	
5:00pm-5:45pm		<b>La quête du beau avec une contrainte bas carbone</b> Org : <i>Ligne Roset</i>			<b>CEREMONY INNOVATION AWARDS</b> Grande Scène - Pav. 7.3

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# WELLNESS - PAVILION 7.3




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# TALKS WELLNESS

## TALKS FOR REVOLUTIONISING SELF-CARE



8

CONFERENCES



3

ANIMATIONS

A young, urban, connected clientele is looking to recharge their batteries, get a breath of fresh air and unwind with long weekends, relaxation weeks, and total rest, so they're heading to the country, the seaside or the mountains.

They're looking for quiet, and tailored "self-care" solutions. Spas, thalassotherapy and thermal baths are all the rage.

How do you adapt your services to these trends? How can you stand out from the rest? Where can you get advice? How do you promote your know-how?

Wellness specialists and hospitality industry experts will tell you everything you need to know through talks, debates, discussions, workshops and experience-sharing events.

The space is animated by Sense of WELLNESS Magazine.

# TALKS WELLNESS - PAV. 7.3

	SUNDAY 06/11	MONDAY 07/11	TUESDAY 08/11	WEDNESDAY 09/11	THURSDAY 10/11
10:30am-11:15am 15 min	<p><b>FRENCH MASSAGE CHAMPIONSHIP</b> Org : LABEL SPA de France</p>	<p><b>L'hôtellerie face au besoin d'une expérience client saine et revigorante</b> </p>	<p><b>Transition and transformation - How to respond to the current employment crisis in spas</b>  Org : VK - Organisation </p>	<p><b>From Luxury to Necessity: Defining YVW (Your Version of Wellbeing)</b>  Org : VK - Organisation </p>	<p><b>ATELIER-ANIMATIONS</b> «à la découverte de l'univers Bien-Etre» Org : Sylvya Terrade</p>
11:30am-12:15pm					
12:30pm-1:15pm 45 min					
2:00pm-2:45pm		<p><b>CONVENTION DES SPAS DE FRANCE</b> Org : LABEL SPA de France</p>	<p><b>Fidélisation équipes et nouvelles tendances de soin</b>  Org : Union Nationale Des Spas Managers</p>	<p><b>Recrutement, difficulté de recrutement</b>  Org : Union Nationale Des Spas Managers</p>	
3:00pm-3:45pm					
4:00pm-4:45pm				<p><b>CEREMONY INNOVATION AWARDS</b> Grande Scène - Pav. 7.3</p>	

**PARTNERS**








**THEMES :**

- PLANNING FOR THE LONG TERM AND SUSTAINABILITY
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# GRANDE SCÈNE - PAVILION 7.3

	SUNDAY 06/11	MONDAY 07/11	TUESDAY 08/11	WEDNESDAY 09/11
10:30am-11:30am		Conférence d'ouverture 	Conférence plénière 	Conférence plénière 
2:00pm	Best French Sommelier (by invitation only) Org : Union de la Sommellerie Française 	Convention (by invitation only) Org : Les collectionneurs 		
5:00pm			Trophy ceremony and cocktail Jean Delaveyne Org : Les toques françaises 	Ceremony and cocktail Innovation Awards Org : EquipHotel 

**PARTNERS**





EVENT TYPE:

-  CONFERENCE
-  AWARDS
-  CONVENTION



**SOURCING.  
NETWORKING.  
INSPIRATION.  
EMOTION**



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