



FHM
FOOD & HOSPITALITY
MALAYSIA

23-26 SEPTEMBER 2025

Kuala Lumpur Convention Centre

Cultivating Solutions for the Food and Hospitality Industry.



The 18th Edition of Malaysia's Premier
Trade-only Food and Hospitality Exhibition



www.foodandhotel.com



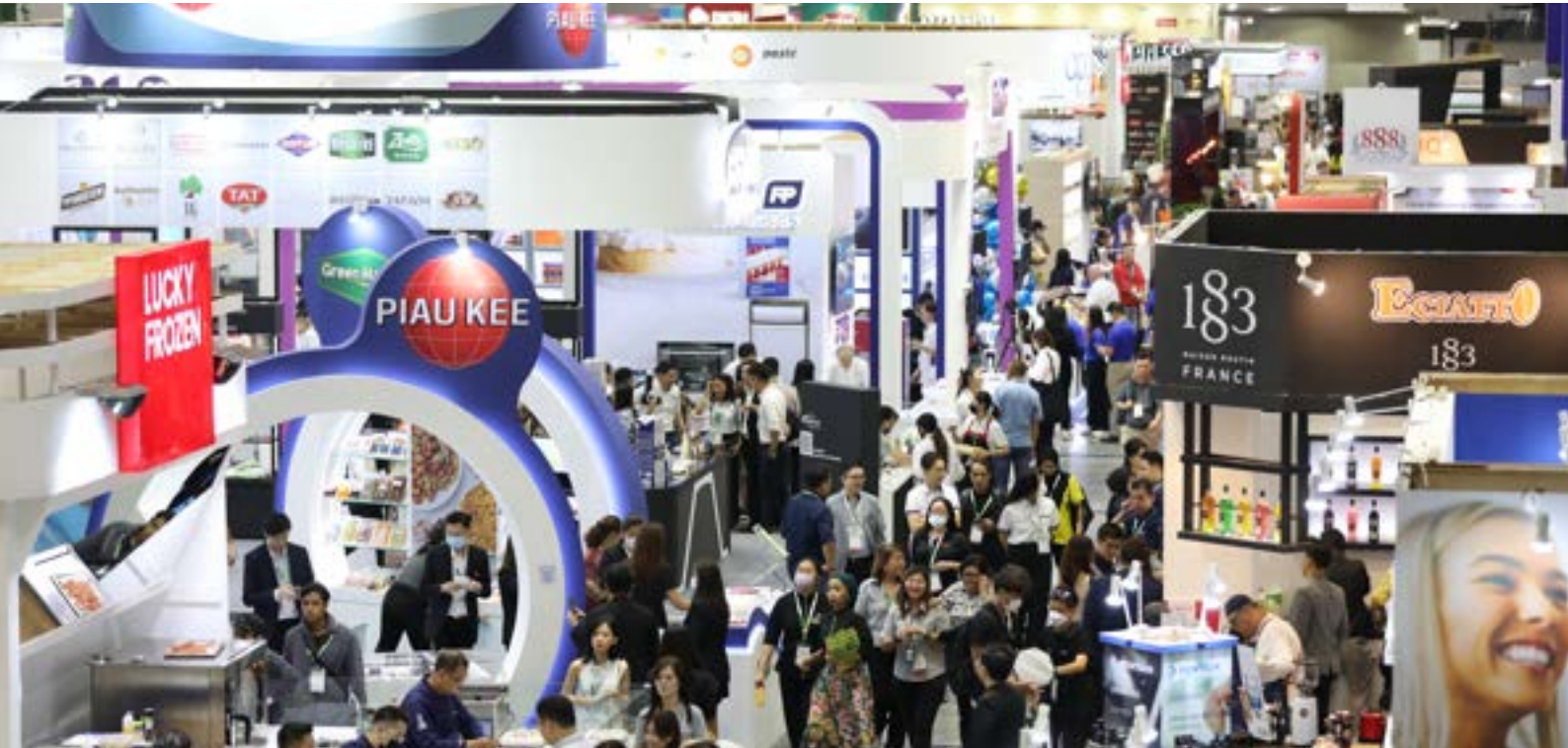
Food and Hospitality Malaysia

For enquiries, please contact us at:
E: info@foodandhotel.com
T: +603 9771 2688

Organised By:



informamarkets



The 18th edition of Food & Hospitality Malaysia (FHM) 2025, Malaysia's leading biennial trade-only food and hospitality exhibition brings the focus back to what truly matters – the solutions and problem solvers behind the scenes.

FHM 2025 is set to take place from **23 to 26 September 2025** at the Kuala Lumpur Convention Centre (KLCC), Malaysia. Our theme for this edition, **“Cultivating Solutions for the Food and Hospitality Industry”** is a testament to our commitment in bringing the show back to the people, to real situations, and to the authentic challenges and triumphs that define the world of food and hospitality.





Gastronomic Marvels at FHM 2023

In 2023, FHM championed the food and hospitality industry's future, placing sustainability and innovation at its core. The event showcased groundbreaking advancements in gastronomy and hospitality, emphasizing responsible practices within these interconnected landscapes.

FHM 2023 introduced the pioneering Future Hub, a dedicated zone spotlighting technology, innovation, and sustainability. This immersive space was designed with eco-friendly practices and showcased sustainable soft furnishings and hospitality-related furniture.



HOTELEX Malaysia and FHM 2023: The event featured the simultaneous presence of HOTELEX Malaysia, an international trade show, and FHM 2023.



Culinaire Malaysia 2023: The prestigious culinary competition of Southeast Asia returned, organised by the Malaysian Association of Hotels (MAH) and the Professional Culinaire Association of Malaysia (PCA). Over 1,000 professional chefs worldwide participated.



Pastry Innovation Lab: A vibrant hub for exhibitors, pastry chefs, and participants, showcasing the skills of Malaysian pastry chefs through 12 unique demonstrations.



Housekeeping Malaysia 2023: Inaugurated for the first time, offering insights into the crucial role of housekeeping departments in the hospitality industry.





Central Kitchens - The Future Is Now: Presented by Foodservice Consultants Society International (FCSI), offering cutting-edge food service solutions.



CRAFTED @ FHM 2023: A Showcase of Wines, Spirits and Beers in Malaysia - A remarkable showcase of the finest wines, spirits and beers available in Malaysia. Visitors immersed themselves in a world of flavours and innovation, discovering new products and gaining insights into the industry's latest trends.



Industry Trend Talks: Series of talks, including discussions Plant-Based by Le Cordon Bleu Malaysia, providing insights into the latest market developments and trends in the culinary and hospitality industries.

Trade visitors from around the world immersed themselves in an unparalleled experience exploring innovative strategies to fortify their businesses in the face of industry complexities. Engaging in stimulating dialogues on food waste management, participating in forums, and embracing the Food Share program, trade visitors gained valuable insights and practical strategies to minimise their environmental footprint and future-proof their businesses, contributing to a more sustainable and eco-conscious industry.

FHM 2023 proved to be a resounding success, acting as a dynamic nexus where industry pioneers exchanged ideas, forged partnerships, and explored innovations that propelled the sector into a new era.

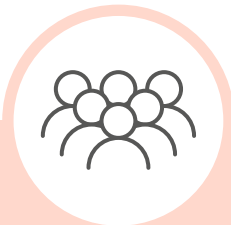




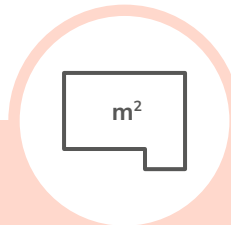
Facts and Figures



1,645
participating companies
and brands from
**31 countries
and regions**



25,348
attendees from
**71 countries
and regions**



20,000 SQM
Exhibition Space



**USD
58,300,000**
sales generated





FHM 2025: Crafting Solutions for Industry Challenges

As we march towards FHM 2025, we aim to bring the spotlight back to the people who make this industry extraordinary. We recognise the numerous challenges faced by this dynamic sector, including labour shortages, rising operating costs, supply chain disruptions, complex regulatory compliance, and sustainability concerns. We are committed to establishing a robust platform for meaningful discussions and practical solutions that can transform the day-to-day operations of your business.

FHM 2025 will proudly **showcase innovative products and services designed to alleviate industry pain points**. Our event will host **interactive workshops and sessions where industry experts and professionals converge to brainstorm solutions to the root causes of industry challenges**. These gatherings **foster connections, enabling attendees to learn from each other's expertise to accelerate research, drive innovation, and deliver practical solutions that can make a real difference in the industry**.



Exhibitor Profiles



Food & Beverage

- Bakery, Pastry & Gelato
- Bakery Equipment & Accessories
- Canned & Processed Food
- Chilled & Frozen Food
- Coffee & Tea
- Coffee & Tea Equipments & Accessories
- Condiments, Seasonings & Oil
- Confectionery, Snack & Candy
- Convenience Food
- Dairy & Eggs
- Fine & Specialty Food
- Fruits & Vegetables
- Halal Food & Beverage
- Health, Natural & Organic Food
- Meat & Poultry
- Non-alcoholic Beverage
- Plant-based Food
- Preserved Food
- Seafood
- Wine, Spirit, Beer & Alcohol Drinks
- Foodservice Equipment & Supplies
- Refrigeration, Cold Storage & Logistic
- Food Tech, Packaging Technology & Disposables



Hospitality

- Bar Furniture and Fittings
- Bed and Beddings
- Tableware & Glassware
- Cleaning Products and Accessories
- Cutlery & Utensils
- Flooring
- Food and Beverage Management Systems
- Guest Amenities
- Housekeeping Products and Supplies
- Indoor & Outdoor Furniture and Fittings
- In-Room Technologies & Guest Service Systems
- Interiors
- Linen/ Curtains/ Carpets
- Point-of-Sales and Related Systems
- Spa and Fitness Equipment and Supplies
- Uniforms
- Security Systems
- Shoplifting & Display Equipment

Visitor Profiles



- Bakery/ Confectionery Retailers
- Catering
- Department Store/ Retail Store
- Drink Manufacturing/ Processing Outlets
- Fast Food Outlet
- Food Manufacturing/ Processing Outlets
- Golf/ Country Club Management
- Grocery Store/ Supermarket/ Hypermarket / Convenience Store
- Hotel/ Resort/ Hospitality Management
- Institutional Catering (Armed Forces, Schools, Police, Hospitals, Government, etc)
- Airline/ Cruise Liner Catering
- Restaurant/ Cafe Management/ Bar/ Club
- Retail Equipment & Supplies Manufacturer
- System Integration/ Distribution



Feast Your Senses: Indulge in Culinary Brilliance at FHM 2025

Join a dynamic community of industry leaders and innovators at FHM 2025, the premier food and hospitality trade show. Indulge in culinary brilliance from around the world, discover new products and trends, and connect with influential decision-makers. Don't miss this exceptional opportunity to grow your business and shape the future of the industry.

Here's why you can't afford to miss this exceptional event:



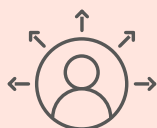
Networking:

Connect with industry professionals, potential clients, and partners, fostering collaborations that can lead to mutually beneficial ventures.



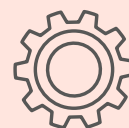
Brand Exposure:

Elevate your brand visibility by presenting your products or services to a vast international audience, amplifying brand recognition and awareness on a global scale.



Lead Generation:

Generate leads and boost sales by interacting with quality trade visitors, creating tangible business opportunities.



Product Launch and Demonstrations:

FHM 2025 is the ideal platform to launch new products or showcase existing ones. Live demonstrations can help potential customers better understand your offerings, leading to increased sales.



Market Research:

Gather feedback directly from trade visitors about your products, services, or industry trends, which can be invaluable for refining your business strategies.



Competitive Analysis:

FHM 2025 gives you a front-row seat to see what your competitors are up to. Gaining firsthand knowledge of their products, services, and marketing strategies can help you stay ahead of the curve.



Education and Learning:

FHM 2025 features seminars, workshops, and presentations by industry experts. Attend these sessions to learn about the latest trends, technologies, and best practices in your field.



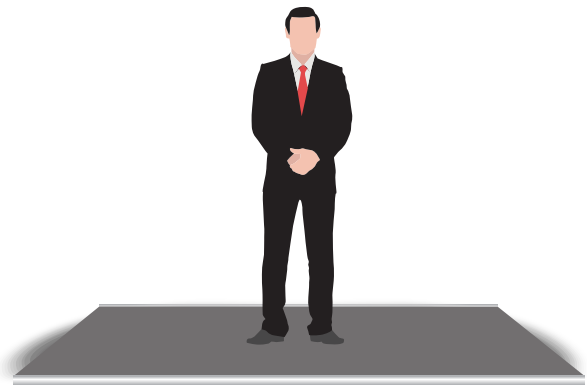
Book Your Space Now

Don't miss the chance to be part of FHM 2025, where the future of food and hospitality unfolds. Book your exhibition space now and position your brand among the leaders in the industry.

Location	Bare Space	Space + Standard Shell	Space + Walk-On Package
	USD	USD	USD
Hall 1 - Hall 5	430	475	505
Hall 6,7,9 & 10	390	435	465

Bare Space

Rent a space to fully customise a booth that matches your branding needs and helps you stand out from the crowd. Stand build-up, electrical requirements and installation will be undertaken by the official contractor appointed by the Organiser. Carpets and underlay are not included in the package.



Space + Shell Stand Package

With our shell stand package, you'll enjoy a dedicated built-up area complete with basic furnishings. The packages includes:

- Floor space and panel partition walls
- Information desk with folding chairs and wastepaper basket
- Fascia Board with printed company name and booth number
- LED Tube Light and 13-amp single phase socket
- Carpet flooring

Space + Walk-On Package

Our most comprehensive package affords you the hassle-free convenience of simply 'walking-on' to your fully-equipped and furnished booth. The package includes:

- Floor space and partition walls
- Information desk with folding chairs and wastepaper basket
- Fascia Board with printed company name and booth number
- Coffee table and easy armchairs
- Lockable cupboards
- Flat/Slope Wall Shelving or Display Board
- Carpet flooring



Mandatory Event Service Fee - USD 500

*Subject to 6% SST

Saladplate is the online content and customer insights hub of Informa Markets' Hospitality, Food & Beverage portfolio. The client will have their company details hosted on Saladplate in the supplier directory, with the opportunity to directly generate customer leads and enquiries.





JOIN US AT FHM 2025 23-26 SEPTEMBER 2025

Kuala Lumpur Convention Centre

Whether you are a seasoned hotelier, a passionate chef, or a supplier eager to cater to the industry's needs, FHM 2025 will provide you with a space to connect, learn, and grow. Join us at Food & Hospitality Malaysia (FHM) 2025, where progress, collaboration, and sustainable solutions await you.

Contact Us

Malaysia

Kelly Fong

T: +60 12 374 5561

E: kelly.fong@informa.com

Rest of Asia

Vicky Yap

T: +60 16 332 4656

E: vicky.yap@informa.com

International

Marc Martinez Millan

T: +44 7771 335417

E: marc.martinez@informa.com