

**Vulcanpost (online) – 28May15 - Win Free VIP Tickets To Disrupt @ The Bay: Robot Waiters, Drones, & The Future Of F&B**



**Win Free VIP Tickets To Disrupt @ The Bay: Robot Waiters, Drones, & The Future Of F&B**

*By Charlene on May 28, 2015 Deals/Promotions, Entrepreneur, Geek, Singaporean*

There's been a lot of talk recently about the innovations that the Food and Beverage (F&B) industry has adopted to ease problems like a lack of manpower and rising labour costs. We've probably experienced some of these inventions ourselves: iPads that let us order food without having to call for servers, automated queue-ing technology that generate queue numbers, even online reservation systems that help reduce the number of staff needed by eateries.



Image Credit: TODAY

What most of us might have heard of — but never had the chance to experience — though, might be creations like robot waiters, drone servers and 3D food printing technology. These innovations are admittedly more costly, and business owners might find it hard to implement them in their restaurants or cafés, especially if they're operating on a smaller scale.

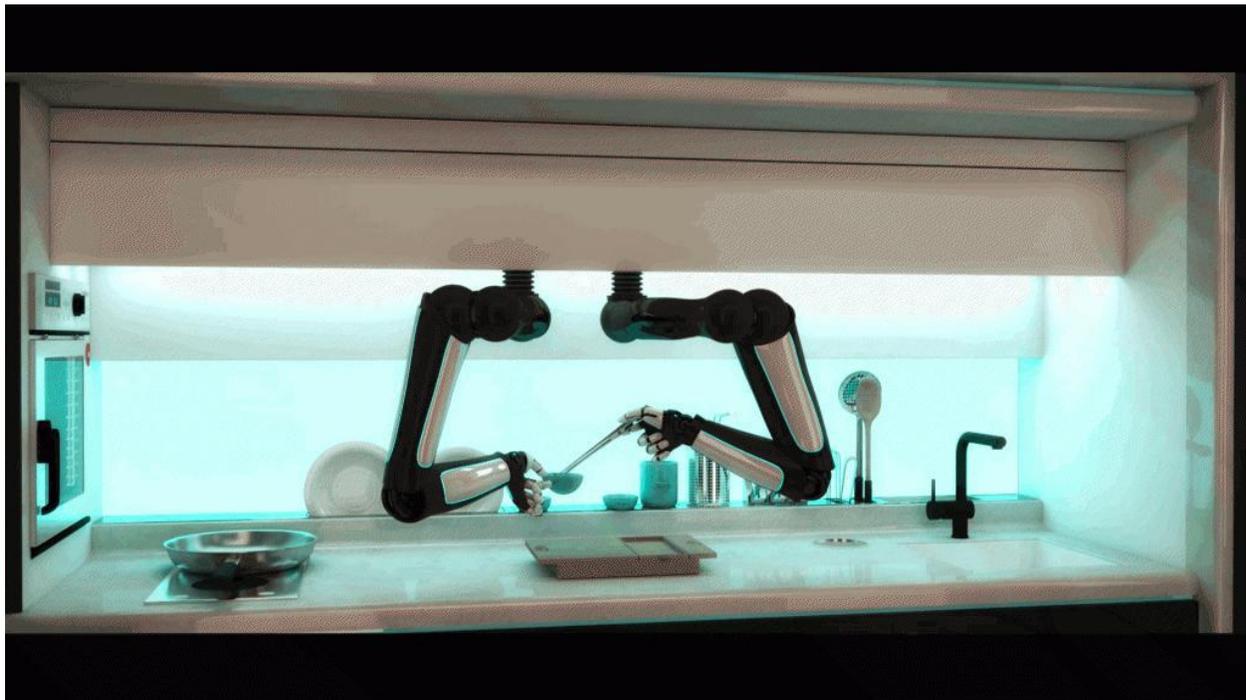


Image Credit: fusion.net

But now, we might just have a chance to see these new inventions in action first hand: DBS BusinessClass — a programme connecting small and medium enterprises (SMEs) and startups to industry experts — has unveiled the first in a new series of events known as Disrupt @ the Bay. To start off, they're looking towards the F&B industry — a wise choice, considering how much we Singaporeans love our food.



Image Credit: TODAY

On 10 June, DBS BusinessClass will be bringing in these new technologies (amongst many others) to The Promontory @ Marina Bay, where business owners and entrepreneurs will be able to get a close look at the technologies available to them. The event will feature live demonstrations of these innovations, and show attendees how they may leverage on them to increase productivity. Attendees will also get to sit in on panel discussions relating to issues in the F&B industry.

**Event details (For Public):**

Date/Time: Wednesday, 10 June 2015, 10am — 6pm Venue: The Promontory @ Marina Bay  
Cost: SGD100 per ticket (*Waived for those who sign up via the DBS BusinessClass app.*) How to register: Download the DBS BusinessClass app and RSVP on the Event Page For more information, please visit <http://go.dbs.com/1M7S9GQ>.

**Event details (For VIP invite holders): By Invitation Only**

For VIP invite holders, please contact us at [businessclass@dbs.com](mailto:businessclass@dbs.com) if you have any queries.

## Agenda

10.35am – 10.45am

10.45am – 12.30pm

### Sharing of Trends – DBS Asian Insights

**Presentation Topic:** The Next Big Thing in Food and Tech by Reimagine Food (*Europe*)

#### Live Demonstrations:

- Cutting-edge drone waiters (*Singapore*)
- Robotic food servers (*Singapore*)
- World's first ultra HD interactive restaurant table (*Ukraine*)
- 3D chocolate printing (*Korea*)

12.30pm onwards

### Experiential Booths and Networking over Wines, Oysters and Canapés

Discover technologies that will help you combat issues in manpower, rental, food supplies and customer engagement

## GIVEAWAY



As part of our **Readers' Benefits** (check out the new tab on our homepage for more rewards), Vulcan Post is giving away **5 VIP tickets** to this event to readers. VIP tickets will grant you access to an additional series of talks and networking sessions, which will start at 10am on the same day (10 June). To win the tickets, simply complete the following steps:

1. Leave a comment on this post telling us why you should win the VIP ticket. Remember to hashtag it with #DBSVULCAN
2. Like Vulcan Post's Facebook page.

The top 5 creative commenters will receive a VIP ticket each, courtesy of DBS BusinessClass.