EDUCATION & TRAINING SESSIONS @ EXPOCULINAIRE 2020

CLASS SCHEDULE	EDULE 3RD MARCH TUESDAY		CLASS SCHEDULE	4TH MARCH WEDNESDAY		CLASS SCHEDULE	5TH MARCH THURSDAY	
	TOPIC	PRESENTED BY		TOPIC	PRESENTED BY		TOPIC	PRESENTED BY
9.00 - 12.00	3RD FILIPINO FOOD INDUSTRY Conference	FIFT GOVERNMENT OF THE STATE OF	9.00 - 12.00	3RD FILIPINO FOOD INDUSTRY Conference	Innovate Sustain Grow	11.00 - 11.45	IFFCO AL RAHMA OLIVE OIL POTENTIAL AND VERSATILITY, FROM COOKING TO PAIRING, THE RANGE OF USING OLIVE OILS BY CHEF MARCELO SCOFANO	Cahma Rahma
12.00 - 12.45	HEALTHY DIET, FRESH AND LIVING Ingredients alternative to salt and Common form of Seasoning by Franck Pontais	KOPPERT CRESS Architecture Aromatique	12.00 - 1.00	IFFCO AL RAHMA OLIVE OIL POTENTIAL AND VERSATILITY, FROM COOKING TO PAIRING, THE RANGE OF USING OLIVE OILS BY CHEF MARCELO SCOFANO	doa) Rahma	12.00 - 12.45	COLORFUL CROISSANTS BY CHEF Adelhak Sennini	Richemont MASTERBAKER CENTER FOR BASSEN BASSE
12:45 - 1:30	DISHES FROM !CON RESTAURANT BY SARAH B, MOCKTAIL 'MANIA' & WSET PROGRAM ®EAHM	THE EMIRATES ACADEMY OF HOSPITALITY MANAGEMENT In academic association with Ecole hotersfere de Lausanne	1.00 - 1.45	VEGAN AND VEGETARIAN OR THE EMERGENCE OF A FORGOTTEN EVOLUTION? BY FRANCK PONTAIS	KOPPERT CRESS Architecture Aromatique	1.00 - 1.45	FOOD WASTE TOPIC BY SHAKEEL KARROO & ALESSANDRA STAN (A TAG-TEAM)	THE EMIRATES ACADEMY OF HOSPITALITY MANAGEMENT In academic association with Esole hotelitre de Laucanne
1:30 - 2:15	BREAD & DOUGH - THE 7 KEY INGREDIENTS BY CHEF ROLAND EITZINDER & CHEF UWE MAIENSCHEIN	Richemont MASTERBAKER CENTER FOR EXCELLENCE IN BARRING AND DASTRY DMCC	2.00 - 2.45	ERHM NIGHT FIESTA By Shakeel & Varunplanning a 'Street Festival'	THE EMIRATES ACADEMY OF HOSPITALITY MANAGEMENT In academic association with Exole hoteliere de Lausanne	2.00 - 2.45	SNACK TIME AND GENERATION Z! BY Franck Pontais	KOPPERT CRESS Architecture Aromatique
2:15 - 3:00	MINI MASTER CHEF BY CHEF BADYA Khaireddin	مركز الشيف الدولي Chef 'Imernational Centre	3.00 - 3.45	ICE CREAM & SORBET By Chef Christiane Trilck & Chef Bhupendra Singh	Richemont MASTERBAKER	3.00 - 3.45	EASY TO MAKE COOKIES BY CHEF BADYA Khaireddin	مركز الشيف الدوني Chaf "thernational Centre
3:00 - 3:45	IFFCO AL RAHMA OLIVE OIL POTENTIAL AND VERSATILITY, FROM COOKING TO PAIRING, THE RANGE OF USING OLIVE OILS BY CHEF MARCELO SCOFANO	doz) Rahma	4.00 - 4.45	GLOBAL SALADS BY CHEF MAJED AL Sabagh	مركز الشيف الدوني Chef International Centre	4.00 - 4.45	PRISTINE MARGARINE FOR CROISSANTS Lamination and ideas On New Shapes for Pastry by Chef Dammika Herath	PRISTINE" BAKING SOLUTIONS
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3:45-4:30	CREATIVE VEGETERIAN DISHES BY CHEF Elie Lteif	NRTC Nexus Al Refue	EDUCATION		IN ASSOCIATION			
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4:30 - 5:15	PRISTINE HULALA GOLD WHIPPING CREAM, ICING, DECORATION, CHOCOLATE MOUSSE BY CHEF DAMMIKA	PRI STINE	& TRAINING			WORLD		

EXPOCulinaire —

3-5 MARCH | EXPO CENTRE SHARJAH

ICING, DECORATION, CHOCOLATE MOUSSE BY CHEF DAMMIKA

HERATH

SUBJECT TO CHANGE



