





















## EDUCATION & TRAINING SESSIONS @ EXPOCULINAIRE 2020

CLASS SCHEDULE	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		9.00 - 12.00	3RD FILIPINO FOOD INDUSTRY CONFERENCE		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	
12.00 - 12.45	HEALTHY DIET, FRESH AND LIVING INGREDIENTS ALTERNATIVE TO SALT AND COMMON FORM OF SEASONING BY FRANCK PONTAIS		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		12.00 - 12.45	COLORFUL CROISSANTS BY CHEF ADELHAK SENNINI	
12:45 - 1:30	DISHES FROM !CON RESTAURANT BY SARAH B, MOCKTAIL 'MANIA' & WSET PROGRAM @EAHM		1.00 - 1.45	VEGAN AND VEGETARIAN OR THE EMERGENCE OF A FORGOTTEN EVOLUTION? BY FRANCK PONTAIS		1.00 - 1.45	FOOD WASTE TOPIC BY SHAKEEL KARROO & ALESSANDRA STAN (A TAG-TEAM)	
1:30 - 2:15	BREAD & DOUGH - THE 7 KEY INGREDIENTS BY CHEF ROLAND EITZINDER & CHEF UWE MAIENSCHEN		2.00 - 2.45	EAHM NIGHT FIESTA BY SHAKEEL & VARUNPLANNING A 'STREET FESTIVAL'		2.00 - 2.45	SNACK TIME AND GENERATION Z! BY FRANCK PONTAIS	
2:15 - 3:00	MINI MASTER CHEF BY CHEF BADYA KHAIREDDIN		3.00 - 3.45	ICE CREAM & SORBET BY CHEF CHRISTIANE TRILCK & CHEF BHUPENDRA SINGH		3.00 - 3.45	EASY TO MAKE COOKIES BY CHEF BADYA KHAIREDDIN	
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		4.00 - 4.45	GLOBAL SALADS BY CHEF MAJED AL SABAGH		4.00 - 4.45	PRISTINE MARGARINE FOR CROISSANTS LAMINATION AND IDEAS ON NEW SHAPES FOR PASTRY BY CHEF DAMMIKA HERATH	
3:45-4:30	CREATIVE VEGETERIAN DISHES BY CHEF ELIE LTEIF		SUBJECT TO CHANGE		SUBJECT TO CHANGE		SUBJECT TO CHANGE	
4:30 - 5:15	PRISTINE HULALA GOLD WHIPPING CREAM, ICING, DECORATION, CHOCOLATE MOUSSE BY CHEF DAMMIKA HERATH		SUBJECT TO CHANGE		SUBJECT TO CHANGE		SUBJECT TO CHANGE	

