ORGANISED BY

PURPLEkitchen





	DAY ONE - CLASS SCHEDULE 3 RD March Tuesday		DAY FOUR - CLASS SCHEDULE 4th March Wednesday		DAY THREE – CLASS SCHEDULE 5 th March Thursday	
	TOPIC	PRESENTED BY	TOPIC	PRESENTED BY	TOPIC	PRESENTED BY
9:00-9:45		FILF				
10:00-10:45		Fiff Innovate St				
11:00-11:45		<u>www.filfo</u> (AL RAHMA OLIVE OIL	doz) Rahma		
12:00-12:45	HEALTHY DIET, FRESH AND LIVING INGREDIENTS ALTERNATIVE TO SALT AND COMMON FORM OF SEASONING	KOPPERT CRESS Architecture Aromatique	IFFCO CHOCOLATE TEMPERING	IFFCO 🖊	COLORFUL CROISSANTS By Chef Adelhak Sennini	Richemont MASTERBAKER WEILREFRE ENSULVERSE
			AL RAHMA Olive oil	Cloay Rahma		

	DAY ONE – CLASS SCHEDULE 3 RD MARCH TUESDAY		DAY FOUR - CLASS SCHEDULE 4th March Wednesday		DAY THREE – CLASS SCHEDULE 5 th March Thursday	
	TOPIC	PRESENTED BY	TOPIC	PRESENTED BY	TOPIC	PRESENTED BY
1:00-1:45	DISHES FROM !CON RESTAURANT BY SARAH B, MOCKTAIL 'MANIA' & WSET PROGRAM @EAHM	HE EMIRATES ACADEMY F HOSPITALITY MANAGEMENT	VEGAN AND VEGETARIAN OR THE EMERGENCE OF A FORGOTTEN EVOLUTION?	KOPPERT CRESS Architecture Aromatique	EAHM @ EXPO 2020, Dishes from 'Youka' By Feeda "Sustainability"	THE EMIRATES ACADEMY OF HOSPITALISTY MANAGEMENT
2:00-2:45	BREAD & DOUGH - THE 7 KEY INGREDIENTS BY CHEF ROLAND EITZINDER & CHEF UWE MAIENSCHEIN MAIENSCHEIN	Richemont MASTERBAKER	EAHM NIGHT FIESTA By Shakeel & Varun- Planning A 'Street Festival'	THE EMIRATES ACADEMY OF HOSPITALITY MANAGEMENT	SNACK TIME AND Generation 2!	KOPPERT CRESS Architecture Aromatique
3:00-3:45	LITTLE ONE'S FOOD	Chef 2 morning Comm	ICE CREAM & SORBET BY CHEF CHRISTIANE TRILCK & CHEF BHUPENDRA SINGH	Richemont MASTERBAKER WEMROWE MEMORIES	EASY TO MAKE COOKIES	Deed Treasment Caner
4:00-4:45	AL RAHMA Olive oil	doz) Rahma	GLOBAL SALADS	They "morn mond Comm	IFFCO PUFF PASTRY	IFFCO 🖊
5:00-5:45			CREATIVE VEGETARIAN DISHES BY NRTC FEATURING CHEF ELIE ITEIF	NRTC Hause Al Refere		