



















	DAY ONE - CLASS SCHEDULE 3 RD MARCH TUESDAY		DAY FOUR - CLASS SCHEDULE 4 TH MARCH WEDNESDAY		DAY THREE - CLASS SCHEDULE 5 TH MARCH THURSDAY	
	TOPIC	PRESENTED BY	TOPIC	PRESENTED BY	TOPIC	PRESENTED BY
9:00-9:45	FILFOOD  WWW.FILFOODTRADE.COM					
10:00-10:45						
11:00-11:45					AL RAHMA OLIVE OIL	
12:00-12:45	HEALTHY DIET, FRESH AND LIVING INGREDIENTS ALTERNATIVE TO SALT AND COMMON FORM OF SEASONING	 KOPPERT CRESS <i>Architecture Aromatique</i>	IFFCO CHOCOLATE TEMPERING	IFFCO 	COLORFUL CROISSANTS BY CHEF ADELHAK SENNINI	
			AL RAHMA OLIVE OIL			

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	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 	VEGAN AND VEGETARIAN OR THE EMERGENCE OF A FORGOTTEN EVOLUTION? 	EAHM @ EXPO 2020, DISHES FROM 'YOUKA' BY FEEDA "SUSTAINABILITY" 
2:00-2:45	BREAD & DOUGH – THE 7 KEY INGREDIENTS BY CHEF ROLAND EITZINDER & CHEF UWE MAIENSCHN MAIENSCHN 	EAHM NIGHT FIESTA BY SHAKEEL & VARUN- PLANNING A 'STREET FESTIVAL' 	SNACK TIME AND GENERATION Z! 
3:00-3:45	LITTLE ONE'S FOOD 	ICE CREAM & SORBET BY CHEF CHRISTIANE TRILCK & CHEF BHUPENDRA SINGH 	EASY TO MAKE COOKIES 
4:00-4:45	AL RAHMA OLIVE OIL 	GLOBAL SALADS 	IFFCO PUFF PASTRY 
5:00-5:45		CREATIVE VEGETARIAN DISHES BY NRTC FEATURING CHEF ELIE ITEIF 