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SEMINAR PROGRAM, Pavillion 2 Stand A12-B07



	Friday, October 20th	Saturday, October 21th	Sunday, October 22nd	Monday, October 23th	Tuesday, October 24th
09.00 - 11.30	Welcome to FCSI Breakfast "Face to Face with the Experts" Visitors may ask questions directly to FCSI International Consultants in Retail, Catering & Banqueting, Food & Hospitality	Welcome to FCSI Breakfast "Face to Face with the Experts" Visitors may ask questions directly to FCSI International Consultants in Retail, Catering & Banqueting, Food & Hospitality	Welcome to FCSI Breakfast "Face to Face with the Experts" Visitors may ask questions directly to FCSI International Consultants in Retail, Catering & Banqueting, Food & Hospitality	Welcome to FCSI Breakfast "Face to Face with the Experts" Visitors may ask questions directly to FCSI International Consultants in Retail, Catering & Banqueting, Food & Hospitality	Welcome to FCSI Breakfast "Face to Face with the Experts" Visitors may ask questions directly to FCSI International Consultants in Retail, Catering & Banqueting, Food & Hospitality
11.00 - 11.45	Industry Best Practice for the Safe Management of Allergens in Food Service Julian Edwards , Chairman FCSI UK & Ireland, CEO of Allergen Accreditation	The application of sensory sciences to the development of food products Sabrina Rosanna Ratti , Sensorialist Teacher and Focus Group Leader for Consumer Test - VESPA Dept. University of Milan and Claudia Maria Balzaretti , Researcher & Head of Food Laboratory - VESPA Dept. University of Milan	Global Food Safety Chain: USA FSMA, China FDA and Dubai Food Code Claudio Gallottini , Lead Instructor FSPCA, PCHF, BPCS Instructor FDA Approved and Claudia Maria Balzaretti , Researcher & Head of Food Laboratory - VESPA Dept. University of Milan	Cost control, process management and profitability of food technologies Roberto Carcangiu , Executive Trainer and Consultant, Chairman of APCI Italian Chef Professional Association and Massimo Artorige Giubilesi , Food Technologist, Chairman Food Technologist Board Lombardia and Liguria, Chairman FCSI Italy	Active and intelligent packaging to reduce waste and improve shelf life of food Luciano Piergiovanni , Full Professor in Food Packaging and Conditioning - DEFENS Dept. University of Milan
12.00 - 12.45	Current status and overview of BIM (Building Information Modelling) according to IFSE standard Roberto Assi , BIM Representative FCSI EAME	Current status and overview of BIM (Building Information Modelling) according to IFSE standard Roberto Assi , BIM Representative FCSI EAME	Current status and overview of BIM (Building Information Modelling) according to IFSE standard Roberto Assi , BIM Representative FCSI EAME	Current status and overview of BIM (Building Information Modelling) according to IFSE standard Roberto Assi , BIM Representative FCSI EAME	Current status and overview of BIM (Building Information Modelling) according to IFSE standard Roberto Assi , BIM Representative FCSI EAME
12.00 - 14.30	Lunch Face to Face with the Experts Visitors may ask questions directly to FCSI International Consultants in Retail, Catering & Banqueting, Food & Hospitality	Lunch Face to Face with the Experts Visitors may ask questions directly to FCSI International Consultants in Retail, Catering & Banqueting, Food & Hospitality	Lunch Face to Face with the Experts Visitors may ask questions directly to FCSI International Consultants in Retail, Catering & Banqueting, Food & Hospitality	Lunch Face to Face with the Experts Visitors may ask questions directly to FCSI International Consultants in Retail, Catering & Banqueting, Food & Hospitality	Lunch Face to Face with the Experts Visitors may ask questions directly to FCSI International Consultants in Retail, Catering & Banqueting, Food & Hospitality
13.00 - 13.45	Food & Beverage Trends in the Middle East & Hotel sector Pierre Akiki , founder and owner of Nex Ideaz for Solution & Development, Representative FCSI Educational Foundation	Hospitality Training Remko van der Graaff , Chairman FCSI EAME, Professional Member FCSI The Netherlands	The new HPP (High Pressure Processing) technology to sterilize products without heat Paolo Ciani , Chairman Villa Food, Federica Sfiligoi , Food Technologist, Quality Assurance, R&D Manager Villa Food	Process control, Consumer Interaction and Facility Management Claudio Campion , Chairman Consulenza & Servizi, Professional Member FCSI Italy	Reduction of process waste and energy saving in Foodservice Riccardo Guidetti , Associate Professor in Foodservice Planning System - DISAA Dept. University of Milan
14.00 - 14.30	Advanced application of Food Technologies to improve safety, shelf life and taste Alessandro Bacci , Technological Applications Manager Cibo e Salute MEDICAIR Group, Professional Member FCSI Italy Luigi Tonellato , Biologist Food Safety & Quality Expert, Professional Member FCSI Italy	FCSI Italy Presentation & Student Awards State Professional Institute for Hotel and Catering Services "Alfredo Beltrame" of Vittorio Veneto	Foodservice Hygiene Ratings Claudia Maria Balzaretti , Researcher & Head of Food Laboratory - VESPA Dept. University of Milan Massimo Artorige Giubilesi , Food Technologist, Chairman Food Technologist Board Lombardia and Liguria, Chairman FCSI Italy	New trends and concepts in International Food Service & Hospitality Nisi Magnoni , Founder of NM Architecture Studio, Contract Professor in Polidesign, Domus Accademy and HoReCa Workshop	Foodservice shares innovation with Food Industry and develops the value chain Paolo Mombelloni , Food Technologist, Quality & Management Expert, Professional Member FCSI Italy
15.00 - 17.00	"Face to Face with the Experts" Visitors may ask questions directly to FCSI International Consultants in Retail, Catering & Banqueting, Food & Hospitality	"Face to Face with the Experts" Visitors may ask questions directly to FCSI International Consultants in Retail, Catering & Banqueting, Food & Hospitality	"Face to Face with the Experts" Visitors may ask questions directly to FCSI International Consultants in Retail, Catering & Banqueting, Food & Hospitality	"Face to Face with the Experts" Visitors may ask questions directly to FCSI International Consultants in Retail, Catering & Banqueting, Food & Hospitality	"Face to Face with the Experts" Visitors may ask questions directly to FCSI International Consultants in Retail, Catering & Banqueting, Food & Hospitality
17.30 - 18.00	FCSI Happy Hour for Guest & Friends	FCSI Happy Hour for Guest & Friends	FCSI Happy Hour for Guest & Friends	FCSI Happy Hour for Guest & Friends	FCSI Happy Hour for Guest & Friends