

INNOVATION KITCHENS Timetable

Time	Title	Chef / Presenter	Company
10:30 AM	Salt Bush Dukkah crusted Kangaroo with Bush Tomato	Sharon Winsor	Indigiearth
11:15 AM	Efficiency in the Innovation Kitchen	Mario Sequeira	Foodservice Consultants Society International
11:30 AM	Cooking with Smoked Eggs	Julie Kos	The Smoked Egg Company
12:15 PM	Seared barra, fennel puree, pipi cassoulet, green mussel & lobster broth	Paul Van Rooy	Greenmound Foods
1:00 PM	Miso - The secret Umami weapon	Meru Miso	Meru Miso
2:00 PM	Introduction to "Plant Forward" concept	Clara Ming Pi	Foodservice Consultants Society International
3:30 PM	Consorcio Jamon Serrano wrapped chicken breast with rocket & fresh lime	Samantha Gowing	Bertocchi
4:15 PM	Spaghetti with chilli and Shuck Smoked Oysters	Lucy Ashley	Shuck
5:00 PM	Fennel Masala and Mushroom Pizza	Teresa McLuckie	The Gourmet Entertainer
Time	Title	Chef	Company
10:30 AM	Quality Asian cooking made easy	Kylie Kwong	Spiral Foods
11:30 AM	Easy Tofu and Mushroom Stir Fry with fermented flavours	Minka Park, Managing Director of Kimchi Club	Kimchi Club
12:15 PM	Delicious candied bacon Rocky road	Adam Moore	Australian Pork
1:30 PM	Introduction to "Plant Forward" concept	Clara Ming Pi	Foodservice Consultants Society International
2:30 PM	Texture Modified Food for Aged Care	Steven Popovic	Robot Coupe
Time	Title	Chef	Company
10:15 AM	Easy Korean Beef Stir Fry with fermented flavours	Minka Park, Managing Director of Kimchi Club	Kimchi Club
11:00 AM	Efficiency in the Innovation Kitchen	Mario Sequeira	Foodservice Consultants Society International
11:15 AM	Healthy Vegetarian Food at your Door Step	Mr. Davin Naidu + Vijaya Malar	Ayers Food
12:00 PM	Allergen friendly dumplings and finger food made easy	Howie Tran	Mrs Trans Kitchen
12:30 PM	Warm capsicum salad with marinated goat cheese	Daniel Abou- Chadid	Meredith Dairy
1:00 PM	Warm rocket quinoa pumpkin salad with native Australian Pepperberry chevre	Daniel Abou- Chadid	Meredith Dairy
1:45 PM	Butter Chicken the way it is meant to be	Vikram Kotibhaskar	SpiceCraft
2:30 PM	Ezy Duck & Mushroom Gnocchi with Sage Burnt Butter	Ezy Duck	Ezy Duck
3:15 PM	Rib Eye Steak with Black Garlic Smear, Black Garlic and Rosemary Powder Pont Neuf and Leaf Salad	Cathy Owen	Garlicious Grown
4:00 PM	Quince in a new light: Singing Magpie Produce Smyrna Sun Dried Quince	Tawnya Bahr	Singing Magpie
Time	Title	Chef	Company
10:30 AM	Dry olive adventures	Mo Amin	Molives
11:00 AM	Tasty, Easy and Natural Asian cooking with Dancing Chef Pastes	Ee Ping Ling	Natrad Foods
12:00 PM	Creamy Mushroom Pasta	Tawnya Bahr	SA Mushrooms
12:30 PM	Lemon Myrtle and Sea Parsley Prawns with Finger Lime Salsa	Sharon Winsor	Indigiearth
1:00 PM	Delicious candied bacon Rocky road	Adam Moore	Australian Pork
2:00 PM	Spaghetti with chilli and Shuck Smoked Oysters	Lucy Ashley	Shuck