

CLICK TO REGISTER

	Friday, October 18th	Saturday, October 19th	Sunday, October 20th	Monday, October 21st	Tuesday, October 22nd
09.00 - 11.00 a.m.	Welcome to FCSI Breakfast "Face to Face with the Experts" & Presentation Teams FCSI EAME 48 hours Student Challenge 2019	Welcome to FCSI Breakfast "Face to Face with the Experts"	Welcome to FCSI Breakfast "Face to Face with the Experts"	Welcome to FCSI Breakfast "Face to Face with the Experts"	Welcome to FCSI Breakfast "Face to Face with the Experts"
	FCSI international consultants answer questions about Industry, Retail, Catering & Banqueting, Food & Hospitality market	FCSI international consultants answer questions about Industry, Retail, Catering & Banqueting, Food & Hospitality market	FCSI international consultants answer questions about Industry, Retail, Catering & Banqueting, Food & Hospitality market	FCSI international consultants answer questions about Industry, Retail, Catering & Banqueting, Food & Hospitality market	FCSI international consultants answer questions about Industry, Retail, Catering & Banqueting, Food & Hospitality market
10.00 -10.45 a.m.	Novel Food	Food Defense Management in the Public Catering chain	FCSI Italy Student Award IPSSAR Beltrame Vittorio Veneto	Panel discussion with EVO America	
	Doriana Eurosia Tedesco , Full Professor Department of Environmental Sciences and Policies University of Milan Massimo Artorige Giubilesi , CEO Giubilesi & Associati, Chairman FCSI Italy and Food Technologist Board Lombardia and Liguria	Marco Gerevini , Food Defense Coordinator Tecnoalimenti ScpA Massimo Artorige Giubilesi , CEO Giubilesi & Associati, Chairman FCSI Italy and Food Technologist Board Lombardia and Liguria	Luigi Tonellato , Biologist and FCSI Professional Member Letizia Cavallini , School Principal	Ventless cooking: dispelling the myth.' Panel discussion with FCSI Professional Members and Scott Heim, President Ventless Solutions EVO America. Chaired by Michael Jones, Editorial Director, <i>Foodservice Consultant</i>	
11.00 - 11.45 a.m.	Connectivity Standard WG 4	Panel discussion 'Connected kitchen' with Irinox	FCSI's 2019 Start Me Innovation Up Awards, sponsored by Electrolux Professional: live presentations and judging	Think Digital from goods in to service	
	Keith Warren , CFSP Co-chair - IFSE Parameter Group, EFCEM	The Connected Kitchen. Panel discussion with FCSI Professional Members, hosted by Tina Nielsen, Editor, <i>Foodservice Consultant</i>	<i>Dragon's Den/Shark Tank</i> -style presentations to judges by shortlisted entrants. Chaired by Michael Jones, Editorial Director, <i>Foodservice Consultant</i>	Consequences for kitchen and food service consultants and for the industry presented by Detlef Rank , Director Consultant Management RATIONAL AG	
12.00 - 12.45 p.m.	Current status and overview of BIM (Building Information Modelling) according to IFSE standard	The chances for new Revalidation and Care Concepts	Middle East Hotel and Restaurant Trends	The recipe as a production list in compliance with EU regulation 1169/2011	Smart technologies PoliBox in food delivery
	Roberto Assi , Vice President & BIM Representative FCSI EAME	Anton François , Professional Member FCSI, Owner François Hospitality Services	Pierre Akkiki , fcsi	Claudio Champion , FCSI Professional Member and CEO Ristoclodgroup	Mario Sestito , CEO SDS

13.00 - 14.00 p.m.	FCSI Lunch & Panel discussion 'Safe in the kitchen'with Ansul	FCSI Lunch & Workshop Hospitality	FCSI Lunch & Pitches FCSI EAME Student Awards	Welcome to FCSI Lunch "Face to Face with the Experts"	Welcome to FCSI Lunch "Face to Face with the Experts"
	Staying safe in the kitchen.' Panel discussion with FCSI Professional Members and hosted by Tina Nielsen , editor, <i>Foodservice Consultant</i>	Stijn Creemers , Professional Member FCSI, Food Consultant Food & Facilities AAG Group	Pitches Teams FCSI EAME 48-hours Student Challenge 2019	FCSI international consultants answer questions about Industry, Retail, Catering & Banqueting, Food & Hospitality market	FCSI international consultants answer questions about Industry, Retail, Catering & Banqueting, Food & Hospitality market
14.15 - 15.00 p.m.	Book presentation "To plan food service"	Book presentation "On the Rocks - Ice Is Food"	Save Energy and Cost by using High End Induction Systems	BIM Repository's EFCEM BIM	
	Antonio Montanari , Architect and FCSI Fellow, Professor of Catering Systems and Technologies University of Pollenzo	Marco Garino , author of the book	Peter Cairoli , CEO of Gastros Switzerland AG	Keith Warren C.F.S.P. , Director CESA Catering Equipment Suppliers' Association	
15.15 - 16.00 p.m.	New technologies to guarantee food safety and nutritional effects	BIM Virtual Reality	Trattoria Solidale & Smart Kitchen Project	I trend internazionali del foodservice & hospitality. Tutto cambia Tutto.	
	Giorgio Donegani , Food Technologist and Professional Member FCSI, Nutrition and Education Expert Massimo Artorige Giubilesi , CEO Giubilesi & Associati, Chairman FCSI Italy and Food Technologist Board Lombardia and Liguria	Chris Huebner , Founder & CEO Kitchautomation	Paolo Barichella , Food Designer and Professional Member FCSI features Lainox, Mareno, Irinox, Modular, Electrolux	Omar Cescut , Professional Member FCSI, Owner Desita	
16.00 - 17.30 p.m.	"Face to Face with the Experts"	"Face to Face with the Experts"	"Face to Face with the Experts"	"Face to Face with the Experts"	"Face to Face with the Experts"
	FCSI international consultants answer questions for the Retail, Catering & Banqueting, Food & Hospitality market	FCSI international consultants answer questions for the Retail, Catering & Banqueting, Food & Hospitality market	FCSI international consultants answer questions for the Retail, Catering & Banqueting, Food & Hospitality market	FCSI international consultants answer questions for the Retail, Catering & Banqueting, Food & Hospitality market	FCSI international consultants answer questions for the Retail, Catering & Banqueting, Food & Hospitality market
17.30 - 18.30	Welcome to FCSI Happy Hour "for Guest & Friends"	Welcome to FCSI Happy Hour "for Guest & Friends"	Welcome to FCSI Happy Hour "for Guest & Friends"	Welcome to FCSI Happy Hour "for Guest & Friends"	Welcome to FCSI Happy Hour "for Guest & Friends"