



WORLD ON A PLATE

WORLD CHEFS
**CONGRESS
& EXPO**

24-27 SEPTEMBER

2016

THESSALONIKI
GREECE

INTERNATIONAL EXHIBITION & CONGRESS CENTRE
OF TIF HELEXPO



WORLD
ASSOCIATION
OF CHEFS
SOCIETIES

PROGRAM



THE PROGRAM

Friday 23 September 2016 - ARRIVAL DAY					
The MET Hotel			International Exhibition & Congress Centre of TIF Helexpo		
Convention Centre			“Ioannis Vellidis” Congress Centre		
13:00 - 16:00	Continental Directors Meetings: America, Africa/ Middle East, Asia, Europe, Pacific Rim	Certification Lounge	All day	Registration	
			09:00 - 17:00	Judging Seminar	
			Pavilion 13		
			15:00 - 17:00	Competition Briefing	
19:00 - 22:00	Icebreaker Drink Skybar, THE MET hotel <i>Dress Code: Casual</i>		17:00 - 19:00	Bill Gallagher Young Chefs Forum, Reception by Nestlé Professional	

Saturday 24 September 2016 - GENERAL ASSEMBLY					
International Exhibition & Congress Centre of TIF Helexpo					
“Ioannis Vellidis” Congress Centre		Pavilion 13			
All day	Registration	07:30 - 14:30	Competition at ELECTROLUX ARENA Hans Bueschkens Young Chefs Challenge	10:00 - 17:00	EXPO - All Day
08:00 - 08:05	Welcome by Andy Cuthbert , Worldchefs Congress Chairman				
08:05 - 08:35	Entertainment and Parade of Nations				
08:35 - 09:00	Welcome by Georgios Mastrodimitris , President of Chefs Association of Northern Greece and Miltos Karoubas , President of Hellenic Chef’s Federation Welcome by Apostolos Tzitzikostas , Governor of the Region of Central Macedonia Welcome by Charles Carroll , Worldchefs President				
09:00 - 09:05	Chefs Roll Social Media Kick Off				

Saturday 24 September 2016 - GENERAL ASSEMBLY	
International Exhibition & Congress Centre of TIF Helexpo	
“Ioannis Vellidis” Congress Centre	
09:05 - 09:35	Worldchefs: 88 Years of History Ferdinand Metz
09:35 - 09:50	Guest of Honor: Michel Escoffier, Great-Grandson of Auguste Escoffier, President of the Escoffier Foundation
09:50 - 10:00	Dr. Billy Gallagher Tribute
10:00 - 10:30	Break with Dilmah Tea & Nestlé BGF Young chefs gather in Nestlé Chill room and depart on the Thessaloniki Treasure hunt
10:30 - 10:45	Worldchefs General Assembly Appoint Sergeant of Arms Call for Quorum Approval of Proxies and Minutes from Norway
10:45 - 11:00	Introductions of New Worldchefs Member Countries
11:00 - 11:30	Financial Report
11:30 - 12:30	By-Laws Presentation and Vote
12:30 - 14:00	Lunch in Pavilion 13
14:00 - 15:00	Vision of Worldchefs: Board and Committee Reports
15:00 - 15:30	Break with Dilmah Tea & Nestlé
15:30 - 16:15	Open Floor Discussion
16:30 - 17:00	Honorary Member Ceremony
Thessaloniki's Centre	
18:30 - 23:00	Official Photography White Tower & Welcome Reception Port of Thessaloniki <i>Dress Code: Chefs White</i> Official Photo & BGF Join Welcome Reception

Sunday 25 September 2016 - TRENDS					
International Exhibition & Congress Centre of TIF Helexpo					
“Ioannis Vellidis” Congress Centre			Pavilion 13		
All day	Registration	07:30 - 14:30	Competition at ELECTROLUX ARENA Global Chefs Challenge	10:00 - 17:00	EXPO
	BGF Young chefs gather in Nestlé Chill room before moving to congress				
09:00 - 09:30	Note by Note Cooking, A Proposal for a New Culinary Trend. Hervé This. Director of the AgroParisTech-INRA International Centre for Molecular Gastronomy - France	12:30 - 14:30	Competition plating		
09:30 - 10:00	Modern Cuisine Using Traditional Greek Ingredients and Inspiration. George Calombaris. The Press Club, Chef of the Year and Judge of Master Chef Australia - Australia / Greece	14:30 - 15:00	The New Nordic Cuisine. Titti Qvarnström. BLOOM IN THE PARK - Sweden. Brought to you by Duni		
10:00 - 10:30	Tea Inspired! Merrill J. Fernando. Founder of Dilmah - Sri Lanka Dilhan C. Fernando. Director of Dilmah School of Tea - Sri Lanka Peter Kuruvita. Celebrity Chef, Flying Fish - Australia. Brought to you by Dilmah Tea	15:15 - 15:45	Emulsification and Appropriate Handling of Chocolate - How to Reach a High Quality End-product. Dimitrios Chronopoulos - Greece. Brought to you by Valrhona		
10:30 - 11:00	Break with Dilmah Tea & Nestlé BGF Young chefs gather in Nestle Chill room, up close and personal with Titti Qvarnström				
11:00 - 11:10	How to Feed the Planet Ragnar Fridriksson. MD of Worldchefs. Brought to you by Electrolux				
11:10 - 11:30	Nestlé Worldchefs ProGastronomia Dr. James Griffin. CEC. Brought to you by Nestlé Professional	16:00 - 16:30	Conservation and Sustainable Use of Hellenic Medicinal - Aromatic Crops and their Gastronomic Value. Dr Eleni Maloupa, Research Director, Director of Institute of Breeding & Plant Genetic Resources. Hellenic Agricultural Organization - Demeter - Greece		
11:30 - 12:00	The Power of Social Media in the Kitchen. Thomas Keslinke & Frans Van Der Lee - USA. Brought to you by Chef's Roll				
12:00 - 12:45	Future Trends and Challenges of the Foodservice Industry. - Panel Discussion Moderator: Christopher Koetke. VP of Culinary Arts at Kendall College and Laureate International Universities - USA Charlotta McAlpine. Senior Director, Consumer Journey Understanding, Electrolux - Italy Peter Amon. Head of Global Food, Nestlé Professional - Germany				

Sunday 25 September 2016 - TRENDS					
International Exhibition & Congress Centre of TIF Helexpo					
"Ioannis Vellidis" Congress Centre			Pavilion 13		
12:45 - 14:00	Lunch	16:00 - Late	BGF Young chefs gather in Nestlé Chill room, depart for factory visit and dinner on the mountain	10:00 - 17:00	EXPO
	BGF Young chefs gather in Nestlé Chill room 13.30 - 14.00 up close and personal				
15:30 - 16:30	Women Leadership Forum. Break up session				
	Free night				

Monday 26 September 2016 - TRADITIONS					
International Exhibition & Congress Centre of TIF Helexpo					
“Ioannis Vellidis” Congress Centre			Pavilion 13		
08:30 - 09:00	Morning coffee in competition area BGF Young chefs gather in Nestlé Chill room	07:30 - 14:30	Competition at ELECTROLUX ARENA Global Chefs Challenge	10:00 - 17:00	EXPO
09:00 - 09:30	Let’s Change the Way You Look at Fresh Food... Bart Leemans - The Netherlands. <i>Brought to you by Koppert Cress</i>				
09:30 - 10:00	The Emergence of Greek Cuisine on the Global Food Stage. Argiro Barbarigou. Chef Restaurateur and TV personality. PAPADAKIS, Athens - Greece ALFA PIE HOUSE, Washington, DC - USA	12:30 - 14:30	Competition plating		
10:00 - 10:30	Sustainability Education - Setting the Standards for the Future of our Industry. Christopher Koetke. VP of Culinary Arts at Kendall College and Laureate International Universities - USA. <i>Brought to you by Electrolux</i>	14:30 - 15:00	Veal Meet Again - A Culinary Inspiration. Edgar Buhrs - The Netherlands. <i>Brought to you by VanDrie</i>		
10:30 - 11:00	Break with Dilmah Tea & Nestlé BGF Young chefs gather in Nestlé Chill room, up close and personal with George Calombaris	15:15 - 15:45	Carne e Spirito. Dario Cecchini. ANTICA MACELLERIA - Italy. <i>Brought to you by F. Dick Knives</i>		
11:00 - 11:30	Five Flavours of Chinese Cuisine. Yibin Qian. Qinlin Yin. Manrong Hu. Xipeng Tang. Shuangqi Li. <i>Brought to you by China Cuisine Association</i>				

Monday 26 September 2016 - TRADITIONS						
International Exhibition & Congress Centre of TIF Helexpo						
"Ioannis Vellidis" Congress Centre			Pavilion 13			
11:30 - 12:00	Gastronomy and Diet in the Ancient Mediterranean. Dora Katsonopoulou , President of the Institute for Archaeology of Paros & the Cyclades - Greece		16:00 - 16:30	Tarhana & Sahlep: Secret Ingredients of Turkish Cuisine. Cem Erol. Executive Instructor Chef, MSA - Turkey Aylin Öney Tan. Food Journalist - Turkey. <i>Brought to you by MSA Culinary Arts Academy</i>	10:00 - 17:00 EXPO	
12:00 - 12:30	Monastic Cuisine and Mediterranean Diet. Monk Epifanios of Mount Athos - Greece					
12:30 - 14:00	Mount Athos Monestary Lunch in Pavilion 13		16:00 - Late	BGF Young chefs gather in Nestlé Chill room, depart for excursion and discover the city local food festival		
	BGF Young chefs gather in Nestlé Chill room 13.30-14.00 up close and personal					
Thessaloniki's Centre						
15:30 - 16:30	Sustainability Education for Culinary Professionals. Break up session					
16:30	Discover the City - Thessaloniki Food Festival - Dine for 10 Euros					

Tuesday 27 September 2016 - LEARN & SHARE					
International Exhibition & Congress Centre of TIF Helexpo					
“Ioannis Vellidis” Congress Centre			Pavilion 13		
08:30 - 09:00	Morning coffee in competition area		07:30 - 14:30	Competition at ELECTROLUX ARENA Global Pastry Chefs Challenge	10:00 - 17:00 EXPO
09:00	BGF Young chefs gather in Nestlé Chill room				
09:00 - 09:30	Nutritional Contribution of Out-of-Home Food. Erin Gilgan. Nutritionist - Switzerland. <i>Brought to you by Nestlé Professional</i>				
09:30 - 10:00	Role of Young Chefs in Today’s Industry. Mark Moriarty. St Pellegrino Young Chef of the Year 2015 - Ireland		12:30 - 14:30		
10:00 - 10:15	World Chefs Without Borders Report				
10:15 - 10:30	Malaysia Congress 2018 update				

Tuesday 27 September 2016 - LEARN & SHARE						
International Exhibition & Congress Centre of TIF Helexpo						
“Ioannis Vellidis” Congress Centre			Pavilion 13			
10:30 - 11:00	Break with Dilmah Tea & Nestlé		14:30 - 15:00	Champagne in Modern Spanish Cuisine: Tradition, Innovation and Evolution. Carlos Duran. CHARLIE CHAMPAGNE - Spain. <i>Brought to you by Champagne Sanger</i> Roots & Experiences. Oscar Calleja. ANNUA - Spain. <i>Brought to you by Champagne Sanger</i>	10:00 - 17:00	EXPO
	BGF Young chefs gather in Nestlé Chill room and departure at 11:00 for Heritage tour and lunch joining back for Gala dinner					
11:00 - 12:00	Bid Presentations and Vote for Worldchefs Congress 2020: 1. Lyon, France 2. St. Petersburg, Russia 3. Sydney, Australia					
12:00 - 12:40	Worldchefs Presidential Candidates’ Presentations & Vote: 1. Thomas Gugler 2. Miltos Karoubas 3. John Sloane					
12:40 - 12:50	Special Awards and Country Recognition					
12:50 - 12:55	Handing over of Congress Bell to Malaysia					
12:55 - 13:00	Closing Remarks by Worldchefs President Charles Carroll					
13:00 - 14:30	Lunch in Pavilion 13		15:15 - 15:45	Olive Products and Human Nutrition – Past and Present. Kostas S. Chartzoulakis. International Consultant on olive growing and irrigation. NAGREF, Olive Tree and Subtropical Plants Institute - Greece		
14:30 - 15:30	Worldchefs Without Borders Forum. Break up session					
19:00	Gala Dinner and live band at “Pili Axiou” 9, Andrea Georgiou str. <i>Dress Code: Black Tie</i>					

Wednesday 28 September 2016
Departure or Optional Programs

SPEAKER SPONSORS



NOTES

ARTION

conferences & events

Professional Congress Organiser for Worldchefs' Congress

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www.worldchefs2016.org



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