

DAY 1AUGUST 6, 2008 (WED)

TASTE EXPO STAGE

- 11:00am – 1:00pm Learn the Basic Chocolate Molding Using CK Products
- 1:00pm – 2:00pm Get Healthy with Norwegian Salmon
- 2:00pm - 3:00pm Torani Presentation
- 3:00pm – 7:00pm Culinary Sessions with Chef Tristan Encarnacion and Chef Nino Logarta

EXTENSION STAGE

- 12nn – 2pm A Healthy Lifestyle Cooking Demo with Singaporean Chef Lisa Leong
- 2pm – 6pm Actron Industries Baking Presentation

SEMINAR ROOM ALICE

- 11am - 7pm Food Styling / Hands-On Workshop with Ms. Nancy Reyes-Lumen (P1,000/head)

SEMINAR ROOM BATALI

- 11am – 7pm The SME's Link to Advance Baking Technology

SEMINAR ROOM CLEO

- 10:30am–12:30pm ServSafe Food Awareness by Mantek
- 12:30pm-1pm How to Choose the Right Tools in the Production Area
- 1pm – 2pm 2GO Cold Chain: LCL Movement of Temperature Controlled Commodities
- 2pm – 3pm Seminar of Handyware Philippines
- 3pm – 4pm Small Improvements in Boiler/ Cooling System Operations Can Yield Big Dividends
- 4pm – 6pm Mix Plant Baking Seminar

DAY 2 AUGUST 7, 2008 (THU)

TASTE EXPO STAGE

- 10am – 11am Cooking with Lea & Perrins
- 11am – 3pm Continental Baking, Best Oil for Cooking with Marca Leon
- 3pm – 7pm Exploring Filipino Cuisine with HRCAP & Sunbest

EXTENSION STAGE

- 12:00nn – 1pm Yummy Cooking Demo
- 1pm – 2pm An Afternoon of Gastronomic Experience
- 2pm – 6pm ELIMINATIONS: Monin Philippines International Flair & Classic Competition

SEMINAR ROOM ALICE

- 11:00am – 6:00pm Endless Possibilites of Fruits and Nuts

SEMINAR ROOM BATALI

- 11:00am – 1:00pm Torani Seminar
- 2:00pm – 6:00pm French Baker's Johnlu Koa Baking Seminar (P600/head)

SEMINAR ROOM CLEO

- 10:30am –12:30pm Packaging for Local & Export Market
- 12:30am – 1pm How to Choose the Right Tools in the Production Area
- 1pm – 2pm How to Create Limit-Less Taste in Your Hot & Cold Beverage,

"Most Economical, Flavorful and Texturized Way"

- 2pm – 3pm Seminar of Handyware Philippines
- 3pm – 4pm Floor Safety Maintenance in the Foodservice Industry
- 4pm – 5pm LPG Product Knowledge & Safety Seminar
- 5pm – 7pm Comparison Between Traditional & Modern Baking

DAY 3AUGUST 8, 2008 (FRI)

TASTE EXPO STAGE

- 10am – 12nn Zesto Activity
- 12nn – 1pm Baking Session by Mix Plant
- 1pm – 2pm Chinese Cooking the David's Tea House Way
- 2pm – 3pm Dinners for 2, Love Your Heart
- 3pm – 7pm Arctic Mixology Event/ Crocs Runway

EXTENSION ACTIVITY STAGE

- 10am-7pm Cook Magazine Activity

SEMINAR ROOM ALICE

- 11am – 7pm Ingredients of Success: A Ferna Food Service Demonstration

SEMINAR ROOM BATALI

- 11am – 7pm The SME's Link to Advance Baking Technology

SEMINAR ROOM CLEO

- 11:00am - 12:30pm Exact... The Perfect Recipe for the Food & Business Industry
- 12:30pm - 1:00pm How to Choose the Right Tools in the Production Area
- 1:00pm - 4:00pm Dare to Flair, Your Way How to Flair by PBL (P600/ head)
- 4:00pm - 7:00pm Basics & Beyond: Start A Real Bartending Career by PBL (P600/ head)

SEMINAR ROOM LOBBY

- 1pm – 5pm How to Franchise Your Business with Philippine Phil Franchise Association

DAY 4AUGUST 9, 2008 (SAT)

TASTE EXPO STAGE

- 10:00am – 11:00am Mega Cooking Demo
- 11:00am – 3:00pm Continental Baking, Best Oil for Cooking with Marca Leon
- 3:00pm – 7:00pm Monin Internatinal Bartending Challenge

EXTENSION ACTIVITY STAGE

- 10am - 7pm Cook Magazine Activity

SEMINAR ROOM ALICE

- 10:00am – 7:00 pm Meatcutting, Butchery with Actual Demo on Carcass, Marination, Meat Processing, Cooking Techniques (P600 per head)

SEMINAR ROOM BATALI

11am - 7pm The Hotel & Restaurant Chefs Association of the Philippines Present:
Conceptualizing, Costing & Menu Planning from 100 to 1,000 Guests
With Recipes and Actual Demo (P600/head)

SEMINAR ROOM CLEO

10:30am – 12:30pm Food Cart Franchising Business Small Capital, Big Returns!
11:30am – 12:30pm Quality Food on a Food Cart Business
12:30pm – 1:00pm How to Choose the Right Tools in the Production Area
1:00pm - 2:00pm Halal Certification Seminar
2:00pm - 3:00pm The Fastest Way to Be As Successful as David's Tea House with Low and High Capitalization
3:00pm – 4:00pm Today's Business Solutions for Filipino Entrepreneurs
4:00pm – 5:00pm Mega Profits In Beverages
5:00pm - 6:00pm All Natural Multi-Purpose Solutions for Food Safety

SEMINAR ROOM LOBBY

1pm – 5pm The A to Z's of Buying a Franchise with Philippine Franchise Association