

HORECA THEATRE

Hall 6 6B4-01

13th July 2020 - Day 1



**Register
Now**

10:00 am – 10:20 am	Registration and Reception
10:30 am – 11:20 am	<p>Presentation: Levelled Up - Decoding Consumer Data to grow Hospitality for the next Decade</p> <p>Learn from Google datasets what consumers are focused on when it comes to travel and leisure trends. How to best position your foodservice industry or hospitality brand when you know that:</p> <ul style="list-style-type: none"> • Consumers increasingly seek participatory content and use online interaction as a means to share experiences • Digital advancements enable inclusivity and promote the fundamentals to universal design to address unmet consumer needs in the region <p><i>Speaker: Nicole Fall, Head of Trends, Asian Consumer Intelligence</i></p>
11:30 am – 12:20 pm	<p>Presentation: Changing Tastes of Millennials and Gen Z in ASEAN</p> <p>Based on GlobalData's studies and insights into demography globally and in the region, this presentation looks at the market potential for millennials (born after 1980) and Gen Z (born after 1996) and their likely impact on the hospitality sector in the 2020s. How can hotels, restaurants and cafes capitalize on these changing habits?</p> <p><i>Speaker: Tim Hill, Key Accounts Director at GlobalData</i></p>
12:30 pm – 1:20 pm	<p>Panel: HoReCa Heroes of Tomorrow: Challenges, Trends & Best Practices for Industry Talent by École Hôtelière de Lausanne (EHL)</p> <p>Join EHL the world's best Hospitality Management University to learn how they have pioneered the methods of Swiss hospitality education and set the standards of excellence in this field which has gained them the "Best Innovation in Education" award at the Worldwide Hospitality Awards 2019. This session will give insights into key topics and best practices used to shape young talent into the future leaders of the hospitality industry.</p>

	<p><i>Panelists: “Next-generation Leaders”</i></p> <p><i>Moderated by Esther Holly, Regional Manager APAC, École Hôtelière de Lausanne (EHL)</i></p>
<p>1:30 pm – 2:20 pm</p>	<p><i>Break</i></p>
<p>2:30 pm – 3:20 pm</p>	<p><i>Panel: Telling Yesterday's Stories Tomorrow: Modernising Grandma’s Recipes for the Global Diner? - by the Michelin Guide</i></p> <p>Australia-raised Basque chef Aitor Jeronimo Orive is on a journey to rediscover his Basque identity while giving the cuisine his own modern spin. After years of cooking modern European fare, Rishi Naleendra of Cheek by Jowl is embracing his Asian roots by opening a new Sri Lankan eatery in 2020. The two young chefs share more about the rewards and challenges in their journey to discovering - and modernising - their heritage for Singapore's cosmopolitan melting pot.</p> <p><i>Speaker: Chef Aitor Jeronimo Orive, Basque Kitchen, 1 Michelin star</i></p> <p><i>Speaker: Chef Rishi Naleendra, Cheek by Jowl, 1 Michelin star</i></p> <p><i>Moderated by: Debbie Yong, Editorial Director of Michelin Guide Asia</i></p>
<p>3:30 pm – 4:20 pm</p>	<p><i>Seminar: Environmental Sustainability in the Culinary Business: Leapfrog through Innovation</i></p> <p>This session will focus on sustainable best practices that boost your efficiency as well as bottom line. A ‘how to guide’ for innovative practices and smart equipment solutions for your operations. The main focus will be on:</p> <ul style="list-style-type: none"> • Energy/resource saving equipment • “Plant Forward” concept for menu planning and sustainable food purchasing practices • Food waste reduction management <p><i>Speaker: Clara Ming Pi, Foodservice Consultants Society International (FCSI) Asia Pacific Division (APD)</i></p>

14th July 2020 - Day 2

10:00 am – 10:20 am	Registration and Reception
10:30 am – 11:20 am	<p>Seminar: Meet the Mentors – Hidden HoReCa Heroes: Designing for Food beyond the Feed</p> <p>Understanding the next wave of sophisticated diners and conscious consumers by sharing firsthand knowledge and experience. Unfolding the hidden touchpoints to keep up with the trend drivers via concepts, experience and brand narratives.</p> <p><i>Speaker: Bobby Anwar, Creative Director, Levels Studio</i> <i>Speaker: Ben Gregoire, Vice President, CKP Hospitality</i></p>
11:30 am – 12:20 pm	<p>Seminar: The Cross-Disciplinary Hospitality Entrepreneur: A Recipe for Success</p> <p>Cross-disciplinary entrepreneurial skills beyond food & beverage are essential to succeed in hospitality. A healthy understanding of risk management, organizational strategies and steady improvements of the business plan are commonplace in good companies. This seminar will focus on:</p> <ul style="list-style-type: none"> • Lead managers to develop organizational and governance strategies • Manage risk across business units • Innovate the customer experience by understanding tourism and trends <p><i>Speaker: Chris Harris, CEO, At-Sunrice GlobalChef Academy</i></p>
12:30 pm – 1:20 pm	<p>Seminar: The Art of Sustainable Pâtisserie by Le Cordon Bleu</p> <p>While the main focus at Le Cordon Bleu is higher education, they also offer many specialized courses such as pastry which offers you all of the professional techniques needed to provide a truly unique culinary experience. Sharpen your skills whilst learning the French Art de Vivre and sustainability in the food industry at this session.</p> <p><i>Speaker: Chef Sarju Ranavaya, Patisserie Chef Instructor Le Cordon Bleu Malaysia</i></p>

<p>1:30 pm – 2:20 pm</p>	<p>Product Presentation: Advanced Bio-degradable Packaging – Lets go Green!</p> <p>Asia Pulp & Paper’s eco-friendly containers are constructed of boxboard and are ideal biodegradable and compostable solution for carryout containers, trays, cups and other direct food contact items. It is suitable for both microwave and freezer use. Learn more about opportunities, distribution options and its uses.</p> <p><i>Speaker: Asia Pulp and Paper Group</i></p>
<p>2:30 pm – 3:20 pm</p>	<p>Panel: Farm-To-Table Cooking in Farm-Scarce Singapore: A Truly Sustainable Practice or an Urban Myth? - by the Michelin Guide</p> <p>Young Singaporean chef LG Han regularly visits Kelongs and farms across Singapore to source unexpected local ingredients such as oysters, crayfish and crocodile meat. Currently, over 90% of the ingredients on his menu are locally grown. But can restaurants truly run their operations using only locally grown ingredients? Chef and local farmer Jingkai discuss the challenges and the opportunities.</p> <p><i>Speaker: Chef LG Han of Labyrinth, 1 Michelin star</i> <i>Speaker: Wong Jing Kai, Managing Director, Ah Hua Kelong</i> <i>Moderated by: Debbie Yong, Editorial Director of Michelin Guide Asia</i></p>
<p>3:30 pm – 4:20 pm</p>	<p>Seminar: Food Service Design by 2025: The Kitchen and Bar</p> <p>From drawing of your kitchen layout to adopting to the latest technologies, your bar and kitchen design has to be planned for success. This session will focus on the following:</p> <ul style="list-style-type: none"> • Embracing the latest technology, and it’s not all about Robots • OMG, my kitchen is shrinking • Who’s borrowed my 3D printer <p><i>Speakers: Andrew Brain and Mario Sequeira; Foodservice Consultants Society International (FCSI) Asia Pacific Division (APD)</i></p>

15th July 2020 - Day 3

10:00 am – 10:20 am	Registration and Reception
10:30 am – 11:20 am	<p>Seminar: Horeca goes Digital: Revenue Optimization in F&B through Data Analytics</p> <p>Revenue Management and Data Analytics for F&B businesses. Successful revenue management requires the right mixture of selling techniques. For example, the usefulness of right social media will result in higher exposure, optimal conversion rate, In return, increased customers' satisfaction level and repeat patronage. Therefore, It is paramount to understand why some social media works and others don't.</p> <p>A practical approach to solve current and future pressures onto your business by applying simple tools to your everyday operations with a special focus on bars, clubs and catering.</p> <p><i>Speaker: Dr. Remy, Associate Professor, Singapore Institute of Technology</i></p>
11:30 am – 12:20 pm	<p>Seminar: Culinary Arts & Service: Eastern Meets Western Cuisine</p> <p>With Asia as the home of Herbs & Spices discover its impact on Old World & New World Cuisines. In this 1-hr presentation, learn how Art, Culture and Cuisine from the East to the West, combine to elevate the dining experience for the discerning customers in the hospitality business. The objectives are as follows:</p> <ul style="list-style-type: none"> • Develop a deeper understanding of cuisine, culture, taste and flavours • Harmony of combining both Eastern and Western cooking techniques and ingredients with integrity • An appreciation for Asian herbs & spices and how they define world cuisines • Evolution of plating techniques over generations <p><i>Speaker: Aaron Goh, At-Sunrice GlobalChef Academy</i></p>
12:30 pm – 1:20 pm	<p>Seminar: Culinary Arts, Its 125 Year Legacy by Le Cordon Bleu</p> <p>While the main focus at Le Cordon Bleu is higher education, they also offer many specialised courses such as pastry which offers you all of the professional techniques needed to provide a truly</p>

	<p>unique culinary experience. Sharpen your skills whilst learning the French Art de Vivre at this session.</p> <p><i>Speaker: Ming Rathswahl Ho, General Manager, Cordon Bleu Malaysia</i></p>
<p>1:30 pm – 2:20 pm</p>	<p>Panel: Foodservice Consultant Magazine Talks Innovation</p> <p><i>Speakers: Tina Nielsen, Editor of Foodservice Consultant Magazine</i></p>
<p>2:30 pm – 3:20 pm</p>	<p>Seminar: Restaurants and the "Research Lab" - Further Food Education or a Fodder for the Chef's Ego? - by the Michelin Guide</p> <p>Brazilian chef Ivan Brehm moved to Singapore to open Nouri after working in the research and development kitchen team in Heston Blumenthal's 3-MICHELIN-starred Fat Duck restaurant in the UK. In 2018, he started Appetite, a research lab extension of Nouri, which works with over 14 researchers around the world to document his food experiments in "crossroads cooking" in an academic manner.</p> <p><i>Speaker: Chef Ivan Brehm, Nouri, 1 Michelin star</i> <i>Moderated by: Debbie Yong, Editorial Director of Michelin Guide Asia</i></p>
<p>3:30 pm – 4:20 pm</p>	<p>Seminar: Learning, Loyalty & Experience: Fundamentals of a Food Business</p> <p>Becoming a restaurateur is being an artist, an accountant, an event manager, a supply chain expert and an HR specialist. Passion is what drives successful food service owners and this passion is fueled by learning, loyalty and creating experiences.</p> <p>This session is a practical guide on the fundamentals of:</p> <ul style="list-style-type: none"> • Learning from your customers, peers and employees • Financial control through technology tools and solutions • Experience creation to set yourself aside from the masses, the key values of any business. • Operational control, processes, procedures and to rein in costs and improve efficiencies.

<p><i>Speakers: Steve Sidd and Mario Sequeira; Foodservice Consultants Society International (FCSI) Asia Pacific Division (APD)</i></p>

16th July 2020 - Day 4

10:00 am – 10:20 am	Registration and Reception
10:30 am – 11:20 am	<p>Presentation: HoReCa Markets I – A Singapore Perspective on Trends, Developments and Opportunities</p> <p>Geared towards suppliers that cater to the Horeca market for equipment, foodservice, hospitality style and F&B in Singapore.</p> <p><i>Speaker: Alex Liau, President of Singapore Hospitality Purchasing Association and Director of Purchasing, The Westin Singapore</i></p>
11:30 am – 12:20 pm	<p>Presentation: HoReCa Markets II – A Philippine Perspective on Trends, Developments and Opportunities</p> <p>Angled at suppliers and exporters to the Philippine HoReCa market for equipment, foodservice, hospitality style. How to enter and succeed in the Philippines.</p> <p><i>Speakers: Association of Purchasing Managers of Hotels and Restaurants of the Philippines (APMHRP)</i></p>
12:30 pm – 1:20 pm	<p>Presentation: HoReCa Markets III – A Indian Perspective on Trends, Developments and Opportunities</p> <p>Angled at suppliers and exporters to the Indian HoReCa market for equipment, foodservice, hospitality style. How to enter and succeed in India.</p> <p><i>Speaker: Dr Sanjay Goyal, Vice President Supply Chain, Lite Bite Foods Pvt Ltd</i></p> <p><i>Speaker: Mr. Nitin Shankar Nagrale, Founder & General Secretary, Hospitality Purchase Managers Forum India (HPMF)</i></p>
1:30 pm – 2:20 pm	Break
2:30 pm – 3:20 pm	
3:30 pm – 4:20 pm	