# **BUSINESS LOUNGE SCHEDULE**

# **BOOTH <b>A30**

Looking for a space within the trade show for your business meetings or to gather your thoughts?

Feel free to use the Business Lounge, available to all exhibitors and professional visitors. The lounge is also open to those who require an area to prepare for their next meeting or want to organise their schedule if they are VIP Judges, while enjoying complimentary refreshments.

And if that's not enough, we have prepared a full programme of debates and presentations in the dedicated speaking corner of the lounge, all free and open to all event attendees.

## WEDNESDAY 21st JUNE

( ) 12.00 - 12.45

### PIZZA: THE FOOD, THE MYTH, THE LEGEND

Presentation

Francisco Migoya (Head Chef - Modernist Cuisine)

① 14.30 - 15.00

# NEW PRODUCT DEVELOPMENT WITHIN THE PASTA MARKET

Panel Discussion

Roberto Costa (Founder & CEO - Macellaio RC, RC Group) Luciano Nocita (Brand Ambassador - High Quality Food) Francesca Onori (Gastro & Endocrine Dietitian) Simone Remoli (Food Creator - Pasta Remoli) Stefano Potorti (President - UK Confederation) APCI UK (Associazione Professionale Cuochi Italiani) UK Confederation by Confassociazioni

( 16.00 - 16.45

### **ADAPTING TO THE NEW WORLD ORDER**

Panel Discussion

Jim Winship (Director - PAPA - Pizza, Pasta and Italian Food Association)
James Faulkner (Chairman - British Sandwich Association, Sales and
Marketing Director Ingredients - Leathams)
Katherine Prowse (Senior Insight Manager - Luminar Intelligence)
Sunny Chhina (Founder, The Fat Pizza)

# THURSDAY 22<sup>nd</sup> JUNE

**11.00 - 12.00** 

#### WOMEN IN PIZZA INDUSTRY

Panel Discussion

Lara King (Owner - Killa Carbs)
Grace Surman (Co-Owner, Gracey's Pizza)
Stephanie Swane (Publisher & Editorial Director, Modernist Cuisine)

