

## PROGRAMMA SEMINARI

Timing	Friday 18th October	Saturday 19th October	Sunday 20th October	Monday 21st October	Tuesday 22nd October
11.00	<b>HOST 2013 OPENING</b>	<b>Frédéric Loeb</b> <i>International Trend is in Food Retail &amp; food service</i>	<b>Gerben Van der Molen</b> <i>No hospital but hospitality design in the care industry, Albert Schweitzer Hospital</i>	<b>Arch A. Montanari</b> <i>Stato dell'arte sugli insegnamenti di scienze e tecnologie della ristorazione</i>	
12.00		<b>Primoz Cernigoj</b> <i>Case history fast-food restaurant with fresh ingredients, horse meat</i>	<b>Roger Obeid</b> <i>Design des labs des Campus en Hospitality management</i>	<b>M.A.Giubilesi</b> <i>Nuove tecnologie di produzione e conservazione di alimenti</i>	<b>Incontro FCSI ITALIA</b> <i>Consulenti/Allied</i>
13.00		<b>Primoz Cernigoj</b> <i>Case history</i>	<b>Gerben Von der Molen</b> <i>Management and Design presentation of Tom Rietveld project</i>	<b>M.Antonioli S. Curti</b> <i>Attenzione dell'utente-turista e la comunicazione del cibo</i>	
15.30	<b>Press Present.</b> M. Rahman, Eame President <b>J. Doughty</b> , Worldwide President <i>Fcsi and Consultant role on the market</i>				
16.00	<b>Ian Hanlon</b> <i>Case History</i>				