

Host 2017 Events

Updated 15.10.2017

Friday 20th October

- 11:30 am** **Ribbon-cutting ceremony**
Hall 11, Exihs area, booth M27 Q36
- 09:00 am** **Welcome to FCSI Breakfast "Face to Face with the Experts"**
Hall 2, Foodservice Consultants Society International (FCSI) area
- 09:30 am** **Showcooking: Coffee fantasies**
Hall 10, FIPE Federazione Italiana Pubblici Esercizi area
- 10.00 am** **Good morning with APCI - we are waiting for you for breakfast!**
Hall 2, APCI - Associazione Professionale Cuochi Italiani area
- 10:00 am** **Workshop: The Sensorial Characteristics of Espresso Machine**
Hall 10, Altoga Associazione Lombarda Torrefattori e Importatori di Caffè e Grossisti Alimentari area
- 10:00 am** **International Conference – Introductory Remarks – Dirk Vantjhem, director of operations, Eurochambres**
Service Centre, Stella Polare, Sagittarius room
- 10:30 am** **Espresso coffee in restaurants (Comunicaffé - Fipe)**
Hall 10, FIPE Federazione Italiana Pubblici Esercizi area
- 10:30 am** **Learn a trade! Training in a pizzeria**
Hall 1, Pizza e Pasta Italiana and Scuola Italiana Pizzaioli area
- 10:30 am** **Cupping tasting: TASTE COLOUR-PROFILES**
Hall 14, Le Piantagioni del Caffè area, booth L40
- 10.45 am** **Opening a traditional gelato parlour**
The attractiveness of business: planning success
Speaker: Vincenzo Ferrieri, Cioccolatitaliani, Milan
Hall.10, Italian Gelato area
- 11:00 am** **Workshop: Food Drink - Chocup: Drink Different**
Hall 10, Altoga Associazione Lombarda Torrefattori e Importatori di Caffè e Grossisti Alimentari area
- 11:00 am** **Showcooking held by the chefs of the Associazione Cuochi Milano e Provincia**
Hall 18, booth G90 H89, Orobica Food area
- 11:00 am** **Lesson and showcooking held by the chef Alessandro Gilmozzi, El Molin_restaurant, Cavalese**
Sustainable menu in catering: from choosing the ingredients to fighting waste
Hall 9, CHIC - Charming Italian Chef area

- 11:00 am** **Pasta making 4.0 and gluten-free: extruding gluten-free dough**
Regulations governing pasta-making: it's a real endeavour
Hall 4, A.P.Pa.Fre. - Associazione Produttori Pasta Fresca della Piccola e Media Impresa, area
- 11:00 am** **Cookbook Mania - Italian Gourmet and Roberto Carcangiu**
Hall2, APCI - Associazione Professionale Cuochi Italiani area
- 11:00 am** **Meeting: Horeca in the Third Millennium - moving among Tradition, Innovation and Eco-sustainability**
Hall11, Futurbargreen area
- 11:00 pm** **"Street Food Regionale", organized by the Chefs of the Regional Unions and Chefs of the Italian Chefs National team**
Hall 2, booth A32 C23, Agnelli area
- 11:00 am** **Espresso in the Miracle Years**
Hall 14, Specialty Coffee Association and the World Coffee Events area
- 11:00 am** **Industry Best Practice for the Safe Management of Allergens in Food Service**
Hall 2, Foodservice Consultants Society International (FCSI) area
- 11:30 am** **Showcooking: with Regional Excellences**
Hall 10, FIPE Federazione Italiana Pubblici Esercizi area
- 11:30 am** **Hub Coffee Science presents "The coffee across the microscope"**
Hall 24, booth V51 U56, Hub Coffee Science area
- 11:30 am** **Domenico Della Salandra – Desinolento | Milano in collaboration with Mepra**
Hall 4, Identità Future area
- 11:45 am** **Masterclasses and Professional Labs for learning the new mixology technicalities with the use of ancient ingredients, botanicals and innovative techniques, in collaboration with Planet One. Marco Giuridio presents Cocktail Strega**
Hall 18, Mixer Educational area
- 12:00 pm** **Cooking with APCI - Your values on paper: how to anticipate trends and not be a follower. Tour of Italy show with the Italian National Team of APCI Chef Italia**
Hall 2, APCI - Associazione Professionale Cuochi Italiani area
- 12:00 pm** **Workshop Anfim - Coffee Gringer for Excellence**
Hall10, Altoga Associazione Lombarda Torrefattori e Importatori di Caffè e Grossisti Alimentari area
- 12:00 pm** **"Cooking Class" organized by the Chefs of the Italian Chefs National team**
Hall 7, booth N39 P40, Barilla area
- 12:00 pm** **Training in a pizzeria**
Hall1, Pizza e Pasta Italiana and Scuola Italiana Pizzaioli area

- 12:00 pm Lesson and showcooking held by the chef Alessandro Gilmozzi, El Molin_restaurant, Cavalese**
Sustainable menu in catering: from choosing the ingredients to fighting waste
Hall 9, CHIC - Charming Italian Chef area
- 12:00 pm Current status and overview of BIM (Building Information Modelling) according to IFSE standard**
Hall 2, Foodservice Consultants Society International (FCSI) area
- 12.00 pm Managing a traditional gelato parlour**
Specialisation vs broadening the range Making the right choice
Speaker: Luca Bernardini, Fuori dal Centro, Borgo a Mozzano (LU)
Hall 10, Italian Gelato area
- 12:00 pm Luch "Face to Face with the Experts"**
Hall 2, Foodservice Consultants Society International (FCSI) area
- 12:30 am ICIM**
Certification of materials and articles intended to come into contact with food (MOCA).
Guarantee for safety and compliance with compulsory requirements
Hall 6, Food-Technology Lounge area
- 12:30 pm Tasting sessions**
Hall 10, FIPE Federazione Italiana Pubblici Esercizi area
- 12:30 pm Cooking Show "The kitchen of Ideas – Food Thinking": Dripping Taste? Art in the plate**
Presentation of the art project with Graziano Prest (Michelin star chef) and the artist Giuliano Negretto.
Hall 1, F.LLI PERIN srl area, Stand R21 S20
- 12:30 pm Masterclasses and Professional Labs for learning the new mixology technicalities with the use of ancient ingredients, botanicals and innovative techniques, in collaboration with Planet One. The perfume and the smell, a journey that meets cocktails. Roberto Dario**
Hall 18, Mixer Educational area
- 01:00 pm Workshop Metallurgica Motta - The Bravo Barista**
Hall 10, Altoga Associazione Lombarda Torrefattori e Importatori di Caffè e Grossisti Alimentari area
- 01:00 pm Tasting - Sessions guided by the Squadra Nazionale APCI Chef Italia**
Hall 2, APCI - Associazione Professionale Cuochi Italiani area
- 01:00 pm Italian Cafes in the Belle Epoque by Prof. Jonathan Morris**
Hall 14, Specialty Coffee Association and the World Coffee Events area
- 01:00 pm Food & Beverage Trends in the Middle East & Hotel sector**
Hall 2, Foodservice Consultants Society International (FCSI) area
- 01:30 pm The pastry show (ISA-FRENI)**
Hall 10, FIPE Federazione Italiana Pubblici Esercizi area

- 01:30 pm ANIMA TRAINING COURSES**
Training courses: technical, standard, legal, customs, management issues.
Intended for: manufacturers of coffee machines, coffee grinders, hot drinks, bread, pasta, pastry, ice-cream, refrigeration, vending.
Hall 6, Food-Technology Lounge area
- 01:30 pm Masterclasses and Professional Labs for learning the new mixology technicalities with the use of ancient ingredients, botanicals and innovative techniques, in collaboration with Planet One. Our roots are in the green. Author Bar By Saclà**
Hall 18, Mixer Educational area
- 02:00 pm Workshop Brita - Water for Coffee**
Hall 10, Altoga Associazione Lombarda Torrefattori e Importatori di Caffè e Grossisti Alimentari area
- 02:00 pm Training in a pizzeria**
Hall 1, Pizza e Pasta Italiana and Scuola Italiana Pizzaioli area
- 02:00 pm Chatting with Azione contro la Fame: Cuisine & Solidarity - Great chefs against hunger tell their stories.**
Hall 2, APCI - Associazione Professionale Cuochi Italiani area
- 02:00 pm Let's Do Business in USA - Trends, opportunities and strategies for trade development in the largest and richest market in the world: the United States**
Hall 11, EXIHS area, curated by Gen USA LLC
- 02:00 pm Contemporary Espresso**
Hall 14, Specialty Coffee Association and the World Coffee Events area
- 02:00 pm Masterclasses and Professional Labs for learning the new mixology technicalities with the use of ancient ingredients, botanicals and innovative techniques, in collaboration with Planet One. The perfume and the smell, a journey that meets cocktails. Roberto Dario**
Hall 18, Mixer Educational area
- 02:00 pm Advanced application of Food Technologies to improve safety, shelf life and taste**
Hall 2, Foodservice Consultants Society International (FCSI) area
- 02:30 pm FIPE Round Table: The future of coffee between chain stores and independent bars**
Hall 10, FIPE Federazione Italiana Pubblici Esercizi area
- 02:30 pm "The FIPGC World Trophy of Pastry Ice Cream and Chocolate FIPGC"**
Welcome and presentation of the FIPGC World Championship.
Hall 6, FIPGC - Federazione Internazionale Pasticceria Gelateria Cioccolateria area
- 02:30 pm Pastry Magazine presents "Art Gallery": sculptures made with butter, cheese, sugar, chocolate, cake design**
Hall 6, Art Gallery Pastry Magazine area

- 02:30 pm** **Renewing a traditional gelato parlour**
New formats: from temporary to hybridisations
Speaker: Simone Bonini, Carapina, Florence
Hall 10, Italian Gelato area
- 02:30 pm** **EFCEM ITALIA**
Trend of International Commerce and conclusions of Global Summit
Hall 6, Food-Technology Lounge area
- 02:45 pm** **“The FIPGC World Trophy of Pastry Ice Cream and Chocolate FIPGC”**
Presentation of the World Trophy Organising Committee.
Hall 6, FIPGC - Federazione Internazionale Pasticceria Gelateria Cioccolateria area
- 03:00 pm** **“Cooking Class” organized by the Chefs of the Italian Chefs National team**
Hall 7, booth N39 P40, Barilla area
- 03:00 pm** **Masterclasses and Professional Labs for learning the new mixology technicalities with the use of ancient ingredients, botanicals and innovative techniques, in collaboration with Planet One. Spagiria, lost knowledge. Michele Cassisa**
Hall 18, Mixer Educational area
- 03:00 pm** **Franco Pepe – Pepe in Grani | Caiazzo – Caserta**
“Virtues of electric oven for cooking pizza” in collaboration with Forno Izzo
Hall 4, Identità Future area
- 03:00 pm** **Workshop Rancilio - Future Espresso Machine**
Hall 10, Altoga Associazione Lombarda Torrefattori e Importatori di Caffè e Grossisti Alimentari area
- 03:00 pm** **Tasting sessions from the 4 continents. Working with Azione contro la Fame**
Hall 2, APCI - Associazione Professionale Cuochi Italiani area
- 03:00 pm** **Lesson and showcooking held by the chef Alessandro Gilmozzi, El Molin_restaurant, Cavalese**
Sustainable menu in catering: from choosing the ingredients to fighting waste
Hall 9, CHIC - Charming Italian Chef area
- 03:00 pm** **“The FIPGC World Trophy of Pastry, Ice Cream and Chocolate”**
Presentation of the participating teams - Official Photos of the competing teams
Hall 6, FIPGC - Federazione Internazionale Pasticceria Gelateria Cioccolateria area
- 03:00 pm** **Pasta making 4.0: getting down to basics.Extrusion and laminating – the mathematics, physics and chemistry of pasta making.**
Hall 4, A.P.Pa.Fre. - Associazione Produttori Pasta Fresca della Piccola e Media Impresa area
- 03:00 pm** **Coffee and Alcohol of the Belle Epoque era in Italy**
Hall 14, Specialty Coffee Association and the World Coffee Events area
- 03:00 pm** **"Face to Face with the Experts"**
Hall 2, Foodservice Consultants Society International (FCSI) area

- 03:30 pm** **Pastry Magazine presents “Art Gallery” Live Demonstrations of pastry making**
Vacuum uses in pastry making, how to prepare creams, jams and obtain quality
Hall 6, Art Gallery Pastry Magazine area
- 03:30 pm** **Showcooking: Pearls of Sweetness**
Hall10, FIPE Federazione Italiana Pubblici Esercizi area
- 03:30 pm** **Hub Coffee Science in collaboration with Shimadzu presents “The Coffee chemistry read through the Gas chromatograph”**
Hall 24, booth V51 U56, Hub Coffee Science area
- 03:30 pm** **Cupping tasting: TASTE COLOUR-PROFILES**
Hall 14, Le Piantagioni del Caffè area, booth L40
- 03:30 pm** **GELATO IN FINE DINING with Davide Oldani**
Hall10 , booth B60 , Carpigiani Group – Ali SpA area
- 03:30 pm** **“The FIPGC World Trophy of Pastry Ice Cream and Chocolate”**
Explanation of rules, regulations, draw of competitor stands, draw of tasting sessions
Hall 6, FIPGC - Federazione Internazionale Pasticceria Gelateria Cioccolateria area
- 03:30 pm** **UIDA**
Food Waste Management in Asean Countries
Hall 6, Food-Technology Lounge area
- 03:45 pm** **Pastry Magazine presents “Art Gallery” Using an airbrush in pastry making, royal icing, how to prepare a cake**
Hall 6, Art Gallery Pastry Magazine area
- 03.45 pm** **Communication for a traditional gelato parlour**
The gelato maker as the main character: not just behind the counter
Speaker: Massimiliano Scotti, Verolatte, Vigevano (PV)
Hall 10, Italian Gelato area
- 04:00 pm** **Training in a pizzeria**
Hall1, Pizza e Pasta Italiana and Scuola Italiana Pizzaioli area
- 04:00 pm** **Workshop Pulycaff - Coffee Clean Coordinates**
Hall 10, Altoga Associazione Lombarda Torrefattori e Importatori di Caffè e Grossisti Alimentari area
- 04:00 pm** **Masterclasses and Professional Labs for learning the new mixology technicalities with the use of ancient ingredients, botanicals and innovative techniques, in collaboration with Planet One. Not the usual show ... By Julianna & Evelyn**
Hall 18, Mixer Educational area
- 04:00 pm** **Sales work, the market in the past few decades, changes and trends**
Hall 6, Editrade area
- 04:00 pm** **“The FIPGC World Trophy of Pastry Ice Cream and Chocolate”**

Organisation of teams and positioning in the stands of the first ten teams
Hall 6, FIPGC - Federazione Internazionale Pasticceria Gelateria Cioccolateria area

- 04:00 pm** **“Street Food Regionale”, organized by the Chefs of the Regional Unions and Chefs of the Italian Chefs National team**
Hall 2, booth A32 C23, Agnelli area
- 04:00 pm** **Showcooking held by the chefs of the Associazione Cuochi Milano e Provincia**
Hall 18, booth G90 H89, Orobica Food area
- 04:00 pm** **Italian Cocktails of the Miracle Years**
Hall 14, Specialty Coffee Association and the World Coffee Events area
- 04:30 pm** **Tasting sessions**
Hall 10, FIPE Federazione Italiana Pubblici Esercizi area
- 04:30 pm** **GLOBE GROUP S.r.l.- Company presentation**
Hall 6, Food-Technology Lounge area
- 05:00 pm** **Workshop**
Hall10, Altoga Associazione Lombarda Torrefattori e Importatori di Caffè e Grossisti Alimentari area
- 05:00 pm** **Networking: Taste it!**
Hall2, APCI - Associazione Professionale Cuochi Italiani area
- 05:00 pm** **Contemporary Coffee and Cocktails**
Hall 14, Specialty Coffee Association and the World Coffee Events area
- 05:00 pm** **Davide Oldani – D’Ò | Cornaredo - Milano**
“Steam Pasta” in collaboration with Rational
Hall 4, Identità Future area
- 05:00 pm** **Masterclasses and Professional Labs for learning the new mixology technicalities with the use of ancient ingredients, botanicals and innovative techniques, in collaboration with Planet One. Negroni del Capo. By Caffo**
Hall 18, Mixer Educational area
- 05:30 pm** **EFCEM ITALIA**
Energy label for professional refrigerating appliances: cold welcome or hot matter?
Hall 6, Food-Technology Lounge area
- 05:30 pm** **Training in a pizzeria**
Hall1, Pizza e Pasta Italiana and Scuola Italiana Pizzaioli area
- 05:30 pm** **FCSI Happy Hour for Guest & Friends**
Hall 2, Foodservice Consultants Society International (FCSI) area
- 06:00 pm** **Masterclasses and Professional Labs for learning the new mixology technicalities with the use of ancient ingredients, botanicals and innovative techniques, in collaboration with Planet One. Cocktails & Show by Julianna & Evelyn**
Hall 18, Mixer Educational area

Saturday 21st October

- 09:00 am** **Welcome to FCSI Breakfast "Face to Face with the Experts"**
Hall 2, Foodservice Consultants Society International (FCSI) area
- 09:30 am** **"The FIPGC World Trophy of Pastry Ice Cream and Chocolate"**
The first ten teams start the competition - Presentation of the international FIPGC jury
Hall 6, FIPGC - Federazione Internazionale Pasticceria Gelateria Cioccolateria area
- 09:30 am** **Showcooking: Coffee fantasies**
Hall10, FIPE Federazione Italiana Pubblici Esercizi area
- 09:30 am** **Pastry Magazine presents "Art Gallery" The importance of communication
Marketing and Communication - the use of Social networks in pastry making -
Presentation and interviews with the World Champions of the FIPGC Excellence Equipe
and their exhibited works**
Hall 6, Art Gallery Pastry Magazine area
- 10.00 am** **Good morning with APCI - we are waiting for you for breakfast!**
Hall 2, APCI - Associazione Professionale Cuochi Italiani area
- 10:00 am** **SEMINFINALS: V° GRAN PREMIO DELLA CAFFETTERIA ITALIANA**
Hall 10, Altoga Associazione Lombarda Torrefattori e Importatori di Caffè e Grossisti
Alimentari area
- 10:00 am** **Round Table: New and future catering. Food on offer for a true hospitality setting**
Stella Polare Convention Centre, Aquarius Room - curated by Solidus and A.D.A.
- 10:00 am** **Pastry Magazine presents "Art Gallery": sculptures made with mouldable chocolate,
sugar sculptures**
Hall 6, Art Gallery Pastry Magazine area
- 10:15 am** **Pastry Magazine presents "Art Gallery": sculptures made with cheese and vegetable
carvings**
Hall 6, Art Gallery Pastry Magazine area
- 10:30 am** **Pastry Magazine presents "Art Gallery" : how to make designer cakes:
modelling techniques, sugar flowers**
Hall 6, Art Gallery Pastry Magazine area
- 10:30 am** **A designer meal (Foodscovy)**
Hall 10, FIPE Federazione Italiana Pubblici Esercizi area
- 10:30 am** **The new pizzeria trends, from peel to gourmet pizza**
Hall 1, Pizza e Pasta Italiana and Scuola Italiana Pizzaioli area
- 10:30 am** **"The FIPGC World Trophy of Pastry Ice Cream and Chocolate"**
Tasting of pralines by the FIPGC World Championship jury
Hall 6, FIPGC - Federazione Internazionale Pasticceria Gelateria Cioccolateria area

- 10:30 am Cupping tasting: TASTE COLOUR-PROFILES**
Hall 14, Le Piantagioni del Caffè area, booth L40
- 10:30 am Milano Latte Art Challenge 2017 by Trismoka**
Qualifying session, "THE LEAF" discipline
Hall 22, booth V18 Z17/Z27, area Trismoka
- 10:45 am Pastry Magazine presents "Art Gallery" Live demonstrations of Pastry, Ice cream and Chocolate making, Cake Design**
Using an airbrush in pastry making, royal icing - how to prepare a cake
Hall 6, Art Gallery Pastry Magazine area
- 10.45 am Opening a traditional gelato parlour**
Entrepreneurs are not improvisers: training courses
Speaker: Maurizio Poloni, Gelateria Artico and Scuola di Gelateria, Milan
Hall 10, Italian Gelato area
- 11:00 am Cookbook Mania - Italian Gourmet**
Hall 2, APCI - Associazione Professionale Cuochi Italiani area
- 11:00 pm "Street Food Regionale", organized by the Chefs of the Regional Unions and Chefs of the Italian Chefs National team**
Hall 2, booth A32 C23, Agnelli area
- 11:00 am Show Coffee Trainer, with the participation of Alessandro Corso and Daniele Losquadro**
Hall 14, booth H13, Alberto Verani Nimex Spa area
- 11:00 am Showcooking held by the chefs of the Associazione Cuochi Milano e Provincia**
Hall 18, booth G90 H89, Orobica Food area
- 11:00 am International semifinal of the Espresso Italiano Champion 2017**
Organised by Istituto Nazionale Espresso Italiano (Inei)
Hall 14 , La Genovese area, Stand H22
- 11:00 am Lesson and showcooking held by chef CHIC**
Sustainable menu in catering: from choosing the ingredients to fighting waste
Hall 9, CHIC - Charming Italian Chef area
- 11:00 am Pasta making 4.0 and marketing:coloured, two-tone and multi-coloured pasta using vacuum technology**
Hall 4, A.P.Pa.Fre. Associazione Produttori Pasta Fresca della Piccola e Media Impresa area
- 11:00 am SEMINFINALS: V° GRAN PREMIO DELLA CAFFETTERIA ITALIANA**
Hall 10, Altoga Associazione Lombarda Torrefattori e Importatori di Caffè e Grossisti Alimentari area
- 11:00 am Meeting: Sanitisation and air treatment in HoReCa refrigeration - moving among hygienisation and sanitary profiles**
Curated by Assofrigoristi with the collaboration of EFCEM ITALIA , Associazione nazionale dei produttori di attrezzature professionali per la ristorazione ed il lavaggio
Stella Polare Convention Centre, Scorpio Room
- 11:00 am "When Christmas meets coffee" with Master Confectioner Iginio Massari**

Hall 10, Hausbrand area, booth C76 D77

- 11:00 am** **Pastry Magazine presents “Art Gallery” Vacuum uses in pastry making, how to prepare creams, jams and obtain quality in products**
Hall 6, Art Gallery Pastry Magazine area
- 11:00 am** **Espresso: Looking Forward**
Hall 14, Specialty Coffee Association and the World Coffee Events area
- 11:00 am** **The application of sensory sciences to the development of food products**
Hall 2, Foodservice Consultants Society International (FCSI) area
- 11:15 am** **Pastry Magazine presents “Art Gallery” Chemistry and product category lessons in pastry making** The importance of Packaging in the pastry making sector – Marketing for pastry makers to increase sales.
Hall 6, Art Gallery Pastry Magazine area
- 11:30 am** **Hub Coffee Science in collaboration with Alfatest presents “The relation between the coffee particle distribution and the aroma”**
Hall 24, booth V51 U56, area Hub Coffee Science
- 11:30 am** **Pastry Magazine presents “Art Gallery” Cake design lessons - modelling in 3D**
Hall 6, Art Gallery Pastry Magazine area
- 11:30 am** **Showcooking: Regional Excellences**
Hall 10, FIPE Federazione Italiana Pubblici Esercizi area
- 11:30 am** **Lisa Casali e Franco Aliberti – La Preséf de La Fiorida | Mantello - Sondrio**
“Eat and cook enough” cooking-show of sustainable and antiwaste cooking
Hall 4, Identità Future area
- 11:45 am** **Pastry Magazine presents “Art Gallery” Sugar and pastillage in pastry making**
Hall 6, Art Gallery Pastry Magazine area
- 11:45 am** **Masterclasses and Professional Labs for learning the new mixology technicalities with the use of ancient ingredients, botanicals and innovative techniques, in collaboration with Planet One. Daniele Losquadro presents Cocktail Strega**
Hall 18, Mixer Educational area
- 12:00 pm** **In the kitchen with APCI – Cultural contaminations: Italy meets Canada**
In collaboration with #APCICanada and #APCIPuglia
Hall 2, APCI - Associazione Professionale Cuochi Italiani area
- 12:00 pm** **“Cooking Class” organized by the Chefs of the Italian Chefs National team**
Hall 7, booth N39 P40, Barilla area
- 12:00 pm** **New pizzeria trends**
Hall 1, Pizza e Pasta Italiana and Scuola Italiana Pizzaioli area
- 12:00 pm** **SEMINFINALS: V° GRAN PREMIO DELLA CAFFETTERIA ITALIANA**
Hall 10, Altoga Associazione Lombarda Torrefattori e Importatori di Caffè e Grossisti Alimentari area

- 12:00 pm Welcoming customers**
Hall 6, Editrade area
- 12:00 pm “The FIPGC World Trophy of Pastry Ice Cream and Chocolate”
Tasting of single helping ice cream by the international jury**
Hall 6, FIPGC - Federazione Internazionale Pasticceria Gelateria Cioccolateria area
- 12:00 pm Lesson and showcooking held by chef CHIC
Sustainable menu in catering: from choosing the ingredients to fighting waste**
Hall 9, CHIC - Charming Italian Chef area
- 12.00 am Current status and overview of BIM (Building Information Modelling) according to IFSE standard**
Hall 2, Foodservice Consultants Society International (FCSI) area
- 12.00 pm Lunch "Face to Face with the Experts"**
Hall 2, Foodservice Consultants Society International (FCSI) area
- 12.00 pm Managing a traditional gelato parlour
The right suppliers: choosing and managing them
Speaker: Fabrizio Fioretti, Antonella Olivieri, Gelateria Artico, Milan**
Hall 10, Italian Gelato area
- 12:15 pm Pastry Magazine presents “Art Gallery” The regional traditions of traditional Italian cakes**
Hall 6, Art Gallery Pastry Magazine area
- 12:30 pm Live demonstrations of Cake design – Painting – Modelling – Using an airbrush**
Hall 6, Art Gallery Pastry Magazine area
- 12:30 pm Tasting sessions**
Hall 10, FIPE Federazione Italiana Pubblici Esercizi area
- 12:30 pm Cooking Show “The kitchen of Ideas – *Food Thinking*”: *Gastronomical explorations in space*. Presentation of the “Meteorite” project with the Michelin-star chef Graziano Prest and the designer Carmelo Zappulla (External Reference - Barcelona)**
Hall 1 , F.LLI PERIN srl area, Stand R21 S20
- 12:30 pm Masterclasses and Professional Labs for learning the new mixology technicalities with the use of ancient ingredients, botanicals and innovative techniques, in collaboration with Planet One. Spagiria, lost knowledge. Michele Cassissa**
Hall 18, Mixer Educational area
- 12:45 pm Pastry Magazine presents “Art Gallery” Modern pastry making**
Hall 6, Art Gallery Pastry Magazine area
- 01:00 pm Pastry Magazine presents “Art Gallery” Application techniques for cake design in pastry making**
Hall 6, Art Gallery Pastry Magazine area
- 01.00 pm Italian Home Brewing in the Belle Époque**

Hall 14, SCA - Specialty Coffee Association e WCE - World Coffee Events area

- 01:00 pm SEMINFINALS: V° GRAN PREMIO DELLA CAFFETTERIA ITALIANA**
Hall 10, Altoga Associazione Lombarda Torrefattori e Importatori di Caffè e Grossisti Alimentari area
- 01:00 pm Tasting - Sessions guided by the Squadra Nazionale APCI Chef Italia**
Hall 2, APCI - Associazione Professionale Cuochi Italiani area
- 01:00 pm Hospitality Training**
Hall 2, Foodservice Consultants Society International (FCSI) area
- 01:30 pm High quality at the right price (Foodsccovery)**
Hall10, FIPE Federazione Italiana Pubblici Esercizi area
- 01:30 pm “The FIPGC World Trophy of Pastry, Ice Cream and Chocolate”
Tasting of Modern cake by the international jury**
Hall 6, FIPGC - Federazione Internazionale Pasticceria Gelateria Cioccolateria area
- 01:30 pm ANIMA TRAINING COURSES**
Training courses: technical, standard, legal, customs, management issues
Intended for: manufacturers of coffee machines, coffee grinders, hot drinks, bread, pasta, pastry, ice-cream, refrigeration, vending
Hall 6, Food-Technology Lounge area
- 01:30 pm Masterclasses and Professional Labs for learning the new mixology technicalities with the use of ancient ingredients, botanicals and innovative techniques, in collaboration with Planet One. Drink green: products for a sustainable mixability. By RGMania**
Hall 18, Mixer Educational area
- 01:45 pm Pastry Magazine presents “Art Gallery” The importance of communication**
Marketing and Communication - the use of Social Media in pastry making
Hall 6, Art Gallery Pastry Magazine area
- 02:00 pm Pastry Magazine presents “Art Gallery” Presentations and interviews with the World Champions of the FIPGC Excellence Equipe and their exhibited works**
Hall 6, Art Gallery Pastry Magazine area
- 02:00 pm New pizzeria trends**
Hall 1, Pizza e Pasta Italiana and Scuola Italiana Pizzaioli area
- 02:00 pm Visual sales**
Hall 6, Editrade area
- 02:00 pm Masterclasses and Professional Labs for learning the new mixology technicalities with the use of ancient ingredients, botanicals and innovative techniques, in collaboration with Planet One. Not the usual show ... By Julianna & Evelyn**
Hall 18, Mixer Educational area
- 02:00 pm SEMINFINALS: V° GRAN PREMIO DELLA CAFFETTERIA ITALIANA**

Hall 10, Altoga Associazione Lombarda Torrefattori e Importatori di Caffè e Grossisti Alimentari area

- 02:00 pm** **Chatting with Social Networking: Chef Strategy – the ingredients for successful communication**
Hall 2, APCI - Associazione Professionale Cuochi Italiani area
- 02:00 pm** **Italian Cafes in the Miracle Years by Prof. Jonathan Morris**
Hall 14, SCA - Specialty Coffee Association e WCE - World Coffee Events area
- 02:00 pm** **Samuele Ambrosi of Campari Academy**
“The importance of ice in quality cocktails” in collaboration with Hoshizaki
Hall 4, Identità Future area
- 02:00 pm** **FCSI Italy Presentation & Student Awards**
Hall 2, Foodservice Consultants Society International (FCSI) area
- 02:00 pm** **International semifinal of the Espresso Italiano Champion 2017**
Organised by Istituto Nazionale Espresso Italiano (Inei)
Hall 14 , Dersut Caffè area Stand L39
- 02:00 pm** **International semifinal of the Espresso Italiano Champion 2017**
Organised by Istituto Nazionale Espresso Italiano (Inei)
Hall 18 , Esse Caffè area Stand B50 C57
- 02:15 pm** **Pastry Magazine presents “Art Gallery” Application techniques for cake design**
Hall 6, Art Gallery Pastry Magazine area
- 02:30 pm** **“The FIPGC World Trophy of Pastry Ice Cream and Chocolate FIPGC”**
Presentation of the artistic work by the competing teams
Hall 6, FIPGC - Federazione Internazionale Pasticceria Gelateria Cioccolateria area
- 02:30 pm** **Masterclasses and Professional Labs for learning the new mixology technicalities with the use of ancient ingredients, botanicals and innovative techniques, in collaboration with Planet One. Dry. Concept & signature cocktails powered by Domenico Carella**
Hall 18, Mixer Educational area
- 02:30 pm** **Talent Show – Culinary Contest**
Baron in collaboration with IFSE Culinary Institute
Hall 5 , Baron area, booth M11 N12 P05
- 02.30 pm** **Renewing a traditional gelato parlour**
New trends: breakfast, lunch and aperitif in an gelato parlour
Speaker: Ida di Biaggio, Gelateria Cioccolateria Novecento, Pescara
Hall 10, Italian Gelato area
- 02:30 pm** **Preserving quality (IFI-Grandimpianti)**
Hall 10, FIPE Federazione Italiana Pubblici Esercizi area
- 02:30 pm** **International semifinal of the Espresso Italiano Champion 2017**
Organised by Istituto Nazionale Espresso Italiano (Inei)
Hall 18 , Stand Mokador Stand D50 E51

- 03:00 pm Pastry Magazine presents “Art Gallery” Cheese sculptures and carving fruit**
Hall 6, Art Gallery Pastry Magazine area
- 03:00 pm Pasta making 4.0 and multi-coloured stuffed pasta**
Hall 4, A.P.Pa.Fre. - Associazione Produttori Pasta Fresca della Piccola e Media Impresa area
- 03:00 pm Lesson and showcooking held by chef CHIC**
Sustainable menu in catering: from choosing the ingredients to fighting waste
Hall 9, CHIC - Charming Italian Chef area
- 03:00 pm Masterclasses and Professional Labs for learning the new mixology technicalities with the use of ancient ingredients, botanicals and innovative techniques, in collaboration with Planet One. Argot. Concept & signature cocktails powered by Gianluca Melfa**
Hall 18, Mixer Educational area
- 03:00 pm “Cooking Class” organized by the Chefs of the Italian Chefs National team**
Hall 7, booth N39 P40, Barilla area
- 03:00 pm Meeting: The culture of maintenance of refrigerating equipment for Italian food excellence**
Curated by Assofrigoristi with the collaboration of EFCM ITALIA , Associazione nazionale dei produttori di attrezzature professionali per la ristorazione ed il lavaggio
Stella Polare Convention Centre, Scorpio Room
- 03:00 pm SEMINFINALS: V° GRAN PREMIO DELLA CAFFETTERIA ITALIANA**
Hall 10, Altoga Associazione Lombarda Torrefattori e Importatori di Caffè e Grossisti Alimentari area
- 03:00 pm Let’s Do Business in USA - Trends, opportunities and strategies for trade development in the largest and richest market in the world: the United States**
Hall 11, EXIHS area, curated by Gen USA LLC
- 03:00 pm Milano Latte Art Challenge 2017 by Trismoka**
Qualifying session, “ETCHING” discipline
Hall 22, booth V18 Z17/Z27 , area Trismoka
- 03:00 pm The Future of Cocktails**
Hall 14, Specialty Coffee Association and the World Coffee Events area
- 03:00 pm “Face to Face with the Experts”**
Hall 2, Foodservice Consultants Society International (FCSI) area
- 03:30 pm Showcooking: Sweet and a bit savoury**
Hall 10, FIPE Federazione Italiana Pubblici Esercizi area
- 03:30 pm Pastry Magazine presents “Art Gallery” Live Demonstrations of Pastry, ice cream and Chocolate making, Cake Design**
Hall 6, Art Gallery Pastry Magazine area

- 03:30 pm** **Hub Coffee Science presents “Water and coffee: from a fundamental resource to source of problems”**
Hall 24, booth V51 U56, Hub Coffee Science area
- 03:30 pm** **Cupping tasting: TASTE COLOUR-PROFILES**
Hall 14, Le Piantagioni del Caffè area, booth L40
- 03:45 pm** **Pastry Magazine presents “Art Gallery” Live Demonstrations**
Using an airbrush for pastry making, royal icing
Hall 6, Art Gallery Pastry Magazine area
- 03.45 pm** **Communication for a traditional gelato parlour**
Is making good gelato enough? Marketing strategies
Speaker: Simona Carmagnola and Luca Scanni, Gelateria Pavè Gelati & Granite, Milan
Hall 10, Italian Gelato area
- 04:00 pm** **Pastry Magazine presents “Art Gallery” : how to make designer cakes: modelling techniques, sugar flowers**
Hall 6, Art Gallery Pastry Magazine area
- 04:00 pm** **SEMINFINALS: V° GRAN PREMIO DELLA CAFFETTERIA ITALIANA**
Hall 10, Altoga Associazione Lombarda Torrefattori e Importatori di Caffè e Grossisti Alimentari area
- 04:00 pm** **Masterclasses and Professional Labs for learning the new mixology technicalities with the use of ancient ingredients, botanicals and innovative techniques, in collaboration with Planet One. Dennis Zoppi - Bio-Mixology**
Hall 18, Mixer Educational area
- 04:00 pm** **Paolo Brunelli – Gelateria cioccolateria Brunelli | Senigallia**
"The futurism in chocolate ice-cream" – The past and the future of tradition and innovation - in collaboration with BRX
Hall 4, Identità Future area
- 04:00 pm** **Showcooking held by the chefs of the Associazione Cuochi Milano e Provincia**
Hall 18, booth G90 H89, Orobica Food area
- 04:00 pm** **“Street Food Regionale”, organized by the Chefs of the Regional Unions and Chefs of the Italian Chefs National team**
Hall 2, booth A32 C23, Agnelli area
- 04:00 pm** **Assisted sales**
Hall 6, Editrade area
- 04:00 pm** **Show Coffee Cocktail Trainer**
With the participation of Alessandro Corso and Daniele Losquadro
Hall14, booth H13, Alberto Verani Nimex Spa area
- 04.00 pm** **The Miracle Years: Coffee and Cocktails**
Hall 14, Specialty Coffee Association and the World Coffee Events area

- 04:00 pm** **The cocktail is served: cocktail & spices for new combinations with trending finger foods**
Hall 2, APCI - Associazione Professionale Cuochi Italiani area
- 04:00 pm** **New pizzeria trends**
Hall1, Pizza e Pasta Italiana and Scuola Italiana Pizzaioli area
- 04:15 pm** **Pastry Magazine presents “Art Gallery” Sculpture lessons**
Hall 6, Art Gallery Pastry Magazine area
- 04:30 pm** **Pastry Magazine presents “Art Gallery”: Vegetable carvings**
Hall 6, Art Gallery Pastry Magazine area
- 04:30 pm** **Tasting sessions**
Hall10, FIPE Federazione Italiana Pubblici Esercizi area
- 04:30 pm** **Masterclasses and Professional Labs for learning the new mixology technicalities with the use of ancient ingredients, botanicals and innovative techniques, in collaboration with Planet One. Daniele Losquadro presents Senxup Premium Mixers**
Hall 18, Mixer Educational area
- 05:00 pm** **“The FIPGC World Trophy of Pastry Ice Cream and Chocolate”
Presentation of the international FIPGC jury and the works prepared by the competitors of the first competing teams**
Hall 6, FIPGC - Federazione Internazionale Pasticceria Gelateria Cioccolateria area
- 05:00 pm** **SEMINFINALS: V° GRAN PREMIO DELLA CAFFETTERIA ITALIANA**
Hall 10, Altoga Associazione Lombarda Torrefattori e Importatori di Caffè e Grossisti Alimentari area
- 05:00 pm** **Networking: Taste it!**
Hall 2, APCI - Associazione Professionale Cuochi Italiani area
- 05:00 pm** **The Negroni through the ages**
Hall 14, SCA - Specialty Coffee Association e WCE - World Coffee Events area
- 05:00 pm** **Masterclasses and Professional Labs for learning the new mixology technicalities with the use of ancient ingredients, botanicals and innovative techniques, in collaboration with Planet One. The perfume and the smell, a journey that meets cocktails. Roberto Dario**
Hall 18, Mixer Educational area
- 05:30 pm** **New pizzeria trends**
Hall1, Pizza e Pasta Italiana and Scuola Italiana Pizzaioli area
- 05:30 pm** **FCSI Happy Hour for Guest & Friends**
Hall 2, Foodservice Consultants Society International (FCSI) area
- 06:00 pm** **Masterclasses and Professional Labs for learning the new mixology technicalities with the use of ancient ingredients, botanicals and innovative techniques, in collaboration with Planet One. Cocktails & Show by Julianna & Evelyn**
Hall 18, Mixer Educational area

Sunday 22nd October

- 09.00 am** **Welcome to FCSI Breakfast "Face to Face with the Experts"**
Hall 2, Foodservice Consultants Society International (FCSI) area
- 09:00 am** **"The FIPGC World Trophy of Pastry Ice Cream and Chocolate"**
The second lot of teams start the competition - Presentation of the international FIPGC jury
Hall 6, FIPGC - Federazione Internazionale Pasticceria Gelateria Cioccolateria area
- 09:15 am** **Pastry Magazine presents "Art Gallery" Presentation and interviews with the World Champions of the FIPGC Excellence Equipe and their exhibited works**
Hall 6, Art Gallery Pastry Magazine area
- 09:30 am** **Pastry Magazine presents "Art Gallery" The importance of communication**
Marketing and Communication - the use of Social Media in pastry making
Hall 6, Art Gallery Pastry Magazine area
- 09:30 am** **Showcooking: COFFEE FANTASIES**
Hall 10, FIPE Federazione Italiana Pubblici Esercizi area
- 10.00 am** **Good morning with APCI - we are waiting for you for breakfast!**
Hall 2, APCI - Associazione Professionale Cuochi Italiani area
- 10:00 am** **FINALS: V° GRAN PREMIO DELLA CAFFETTERIA ITALIANA**
Hall 10, Altoga Associazione Lombarda Torrefattori e Importatori di Caffè e Grossisti Alimentari area
- 10:00 am** **Pastry Magazine presents "Art Gallery": sculptures made with mouldable chocolate, sugar sculptures**
Hall 6, Art Gallery Pastry Magazine area
- 10:15 am** **Pastry Magazine presents "Art Gallery": sculptures made with cheese and vegetable carvings**
Hall 6, Art Gallery Pastry Magazine area
- 10:30 am** **Pastry Magazine presents "Art Gallery" : how to make designer cakes: modelling techniques, sugar flowers**
Hall 6, Art Gallery Pastry Magazine area
- 10:30 am** **Cupping tasting: TASTE COLOUR-PROFILES**
Hall 14, Le Piantagioni del Caffè area, booth L40
- 10:30 am** **The advantages of coffee in the kitchen (APCI)**
Hall 10, FIPE Federazione Italiana Pubblici Esercizi area
- 10:30 am** **SEMINAR**
User Experience and Perception in Solutions, Products, Services for Hospitality
Hall 11, Exihs area, with POLI.design and the Association of Architects PPC of Milano
- 10:30 am** **Pizza consulting, the experts answer your questions**

Hall 1, Pizza e Pasta Italiana and Scuola Italiana Pizzaioli area

- 10:30 am** **“The FIPGC World Trophy of Pastry Ice Cream and Chocolate”**
Tasting of Pralines by the international jury
Hall 6, FIPGC - Federazione Internazionale Pasticceria Gelateria Cioccolateria area
- 10:30 am** **Milano Latte Art Challenge 2017 by Trismoka**
Qualifying session, “10 ELEMENTS” discipline
Hall 22, booth V18 Z17/Z27 , area Trismoka
- 10:45 am** **Pastry Magazine presents “Art Gallery” Live demonstrations of Pastry, Ice cream and Chocolate making, Cake Design**
Using an airbrush in pastry making, royal icing - how to prepare a cake
Hall 6, Art Gallery Pastry Magazine area
- 10.45 am** **Opening a traditional gelato parlour**
Costs, investments, funding, step by step to avoid mistakes
Speaker: Andrea Fassi, Gelateria Palazzo del Freddo, Rome
Hall 10, Italian Gelato area
- 11:00 am** **Pastry Magazine presents “Art Gallery” Vacuum uses in pastry making, how to prepare creams, jams and obtain quality in products**
Hall 6, Art Gallery Pastry Magazine area
- 11:00 am** **Lesson and showcooking held by chef CHIC**
Sustainable menu in catering
Hall 9, CHIC - Charming Italian Chef area
- 11:00 am** **Showcooking held by the chefs of the Associazione Cuochi Milano e Provincia**
Hall 18, booth G90 H89, Orobica Food area
- 11:00 am** **Pasta making 4.0 and ingredient costs for plain and stuffed pasta:yields and weight loss**
Pasta making4.0 in the kitchen
Hall 4, A.P.Pa.Fre. - Associazione Produttori Pasta Fresca della Piccola e Media Impresa area
- 11:00 pm** **“Street Food Regionale”, organized by the Chefs of the Regional Unions and Chefs of the Italian Chefs National team**
Hall 2, booth A32 C23, Agnelli area
- 11:00 am** **FINALS: V° GRAN PREMIO DELLA CAFFETTERIA ITALIANA**
Hall 10, Altoga Associazione Lombarda Torrefattori e Importatori di Caffè e Grossisti Alimentari area
- 11:00 am** **Cookbook Mania - Italian Gourmet**
Hall 2, APCI - Associazione Professionale Cuochi Italiani area
- 11:00 am** **Pastaio 4.0 and the “Baker’s syndrome”: Pasta and sauce, the administration and consumption in the vacuum production site**
Hall 4, A.P.Pa.Fre. area - Associazione Produttori Pasta Fresca della Piccola e Media Impresa
- 11:00 am** **“Where innovation is tradition” with Master Confectioner Iginio Massari**
Hall 10, Hausbrand area, booth C76 D77

- 11:00 am Espresso: Looking Forward**
Hall 14, Specialty Coffee Association and the World Coffee Events area
- 11:00 am Global Food Safety Chain: USA FSMA, China FDA and Dubai Food Code**
Hall 2, Foodservice Consultants Society International (FCSI) area
- 11:15 am Pastry Magazine presents “Art Gallery” Chemistry and product category lessons in pastry making** The importance of Packaging in the pastry making sector – Marketing for pastry makers to increase sales.
Hall 6, Art Gallery Pastry Magazine area
- 11:30 am Pastry Magazine presents “Art Gallery” Cake design lessons - modelling in 3D**
Hall 6, Art Gallery Pastry Magazine area
- 11:30 am Hub Coffee Science presents “The effects of frozen coffee on the grinding”**
Hall 24, booth V51 U56, Hub Coffee Science area
- 11:30 am Showcooking: REGIONAL EXCELLENCES**
Hall 10, FIPE Federazione Italiana Pubblici Esercizi area
- 11:30 am Fabiano Omedeo – Bartender**
In collaboration with Winterhalter
Hall 4, Identità Future area
- 11:45 am Pastry Magazine presents “Art Gallery” - Sugar and Pastillage in pastry making**
Hall 6, Art Gallery Pastry Magazine area
- 11:45 am Masterclasses and Professional Labs for learning the new mixology technicalities with the use of ancient ingredients, botanicals and innovative techniques, in collaboration with Planet One. Enrico Scarzella presents Cocktail Strega**
Hall 18, Mixer Educational area
- 12:00 pm “The FIPGC World Trophy of Pastry Ice Cream and Chocolate”**
Tasting of single helping ice cream by the international jury
Hall 6, FIPGC - Federazione Internazionale Pasticceria Gelateria Cioccolateria area
- 12.00 pm Managing a traditional gelato parlour**
Working all year round. Is de-seasonalisation possible?
Speaker: Paolo Brunelli, Gelateria Cioccolateria Brunelli
Hall 10, Italian Gelato area
- 12:00 pm Evolution of communication**
Hall 6, Editrade area
- 12:00 pm “Cooking Class” organized by the Chefs of the Italian Chefs National team**
Hall 7, booth N39 P40, Barilla area
- 12:00 pm Pizza consulting, the experts answer your questions**
Hall 1, Pizza e Pasta Italiana and Scuola Italiana Pizzaioli area

- 12:00 pm** **In the kitchen with APCI – Cultural contaminations: Italy meets England. In collaboration with #APCIUK and #APCILazio**
Hall 2, APCI - Associazione Professionale Cuochi Italiani area
- 12:00 pm** **FINALS: V° GRAN PREMIO DELLA CAFFETTERIA ITALIANA**
Hall 10, Altoga Associazione Lombarda Torrefattori e Importatori di Caffè e Grossisti Alimentari area
- 12:00 pm** **Lesson and showcooking held by the chef Marco Sacco, Piccolo Lago di Verbania_restaurant**
Sustainable menu in catering
Hall 9, CHIC - Charming Italian Chef area
- 12:00 pm** **Current status and overview of BIM (Building Information Modelling) according to IFSE standard**
Hall 2, Foodservice Consultants Society International (FCSI) area
- 12:00 pm** **Lunch "Face to Face with the Experts"**
Hall 2, Foodservice Consultants Society International (FCSI) area
- 12:15 pm** **Pastry Magazine presents “Art Gallery” The regional traditions of traditional Italian cakes**
Hall 6, Art Gallery Pastry Magazine area
- 12:30 pm** **Live demonstrations of Cake design – Painting – Modelling – Using an airbrush**
Hall 6, Art Gallery Pastry Magazine area
- 12:30 pm** **Tasting sessions**
Hall10, FIPE Federazione Italiana Pubblici Esercizi area
- 12:30 pm** **Cooking Show “La Cucina delle Idee – Food Thinking”: Halal Cooking Show**
Introduction to project “Le Cucine del Libro” with Annamaria Aisha Tiozzo (WHAD - World Halal Development – Italian Halal Certification body
Hall. 1, area F.LLI PERIN srl, stand R21 S20
- 12:45 pm** **Pastry Magazine presents “Art Gallery” Modern pastry making**
Hall 6, Art Gallery Pastry Magazine area
- 01:00 pm** **Pastry Magazine presents “Art Gallery” Application techniques for cake design in pastry**
Hall 6, Art Gallery Pastry Magazine area
- 01:00 pm** **FINALS: V° GRAN PREMIO DELLA CAFFETTERIA ITALIANA**
Hall 10, Altoga Associazione Lombarda Torrefattori e Importatori di Caffè e Grossisti Alimentari area
- 01:00 pm** **Tasting - Sessions guided by the Squadra Nazionale APCI Chef Italia**
Hall 2, APCI - Associazione Professionale Cuochi Italiani area
- 01:00 pm** **Italian Cafés of the Belle Époque by Prof. Jonathan Morris**
Hall 14, SCA - Specialty Coffee Association e WCE - World Coffee Events area

- 01:00 pm** **The new HPP (High Pressure Processing) technology to sterilize products without heat**
Hall 2, Foodservice Consultants Society International (FCSI) area
- 01:30 pm** **The best of spices and coffee for catering professionals (Hymago)**
Hall 10, FIPE Federazione Italiana Pubblici Esercizi area
- 01:30 pm** **ANIMA TRAINING COURSES**
Training courses: technical, boothard, legal, customs, management issues
Intended for: manufacturers of coffee machines, coffee grinders, hot drinks, bread, pasta, pastry, ice-cream, refrigeration, vending.
Hall 6, Food-Technology Lounge area
- 01:30 pm** **“The FIPGC World Trophy of Pastry Ice Cream and Chocolate”**
Tasting of Modern cake by the international jury
Hall 6, FIPGC - Federazione Internazionale Pasticceria Gelateria Cioccolateria area
- 01:30 pm** **Masterclasses and Professional Labs for learning the new mixology technicalities with the use of ancient ingredients, botanicals and innovative techniques, in collaboration with Planet One. Daniele Losquadro presents Senxup Premium Mixers**
Hall 18, Mixer Educational area
- 01:45 pm** **Pastry Magazine presents “Art Gallery” The importance of communication Marketing and Communication - the use of Social Media in pastry making**
Hall 6, Art Gallery Pastry Magazine area
- 02:00 pm** **Pastry Magazine presents “Art Gallery” Presentations and interviews with the World Champions of the FIPGC Excellence Equipe and their exhibited works**
Hall 6, Art Gallery Pastry Magazine area
- 02:00 pm** **FINALS: V° GRAN PREMIO DELLA CAFFETTERIA ITALIANA**
Hall 10, Altoga Associazione Lombarda Torrefattori e Importatori di Caffè e Grossisti Alimentari area
- 02:00 pm** **Masterclasses and Professional Labs for learning the new mixology technicalities with the use of ancient ingredients, botanicals and innovative techniques, in collaboration with Planet One. Introduction to Saké. Lorenzo Ferraboschi**
Hall 18, Mixer Educational area
- 02:00 pm** **Marketing one to one**
Hall 6, Editrade area
- 02:00 pm** **Emanuele Vallini - Taverna La Carabaccia – Officina Vallini - Bibbona | Livorno**
“The intelligence of 2.0 cooking” in collaboration with Rational
Hall 4, Identità Future area
- 02:00 pm** **Chatting with AMPI – When Pastry making meets Catering.**
Hall 2, APCI - Associazione Professionale Cuochi Italiani area
- 02:00 pm** **Pizza consulting, the experts answer your questions**
Hall 1, Pizza e Pasta Italiana and Scuola Italiana Pizzaioli area

- 02:00 pm** **The Miracle Years of Italian Cafes**
Hall 14, SCA - Specialty Coffee Association e WCE - World Coffee Events area
- 02:00 pm** **Foodservice Hygiene Ratings**
Hall 2, Foodservice Consultants Society International (FCSI) area
- 02:15 pm** **Pastry Magazine presents “Art Gallery” Application techniques for cake design**
Hall 6, Art Gallery Pastry Magazine area
- 02:30 pm** **“The FIPGC World Trophy of Pastry Ice Cream and Chocolate”
Presentation of the artistic work by the competing teams**
Hall 6, FIPGC - Federazione Internazionale Pasticceria Gelateria Cioccolateria area
- 02:30 pm** **Arte in the kitchen: lifesaving coffee and spices (APCI)**
Hall 10, FIPE Federazione Italiana Pubblici Esercizi area
- 02.30 pm** **Renewing a traditional gelato parlour
New services: from home delivery to online sales
Speaker: Gianfrancesco Cutelli, Gelateria De’ Coltelli, Pisa**
Hall 10, Italian Gelato area
- 02.30 pm** **Masterclasses and Professional Labs for learning the new mixology technicalities with the
use of ancient ingredients, botanicals and innovative techniques, in collaboration with
Planet One. Locale Firenze. Concept & signature cocktails powered by Andrea Fiore**
Hall 18, Mixer Educational area
- 02:30 pm** **Book presentation “Un caffè in Veneto” by Andrej Godina**
Hall 11, area Exihs
- 02:30 pm** **Talent Show – Culinary Contest
Baron in collaboration with IFSE Culinary Institute**
Hall 5 , Baron area, booth M11 N12 P05
- 03:00 pm** **Pastry Magazine presents “Art Gallery” Cheese sculptures and carving fruit**
Hall 6, Art Gallery Pastry Magazine area
- 03:00 pm** **Masterclasses and Professional Labs for learning the new mixology technicalities with the
use of ancient ingredients, botanicals and innovative techniques, in collaboration with
Planet One. Plants to drink. Marco Sarandrea**
Hall 18, Mixer Educational area
- 03:00 pm** **International Final of the Espresso Italiano Champion 2017
Organised by Istituto Nazionale Espresso Italiano (Inei)**
Hall 24 , Wega Macchine per Caffè [Coffee Machines] area, booth D52 D60
- 03:00 pm** **Pastaio 4.0 and the food cost of plain and filled pasta: yields and weight loss. Pastaio 4.0
in the kitchen.**
Hall 4, A.P.Pa.Fre. area - Associazione Produttori Pasta Fresca della Piccola e Media
Impresa

- 03:00 pm** **Event Viva Mexico - With the participation of the Consulate of Mexico in Milan and Maison Mexiboho Lezith García**
Hall 14, booth H13, Alberto Verani Nimex Spa area
- 03:00 pm** **FINALS: V° GRAN PREMIO DELLA CAFFETTERIA ITALIANA**
Hall 10, Altoga Associazione Lombarda Torrefattori e Importatori di Caffè e Grossisti Alimentari area
- 03:00 pm** **Convention – Vergnano Academy. First SCA premier training campus**
Hall 22, Caffè' Vergnano area, booth B38 C27
- 03:00 pm** **Lesson and showcooking held by the chef Marco Sacco, Piccolo Lago di Verbania_restaurant**
Sustainable menu in catering
Hall 9, CHIC - Charming Italian Chef area
- 03:00 pm** **Milano Latte Art Challenge 2017 by Trismoka**
Qualifying session, "MYSTERY BOX" discipline
Hall 22, booth V18 Z17/Z27 , area Trismoka
- 03:00 pm** **"Cooking Class" organized by the Chefs of the Italian Chefs National team**
Hall 7, booth N39 P40, Barilla area
- 03:00 pm** **Looking Forward: the Modern Café**
Hall 14, Specialty Coffee Association and the World Coffee Events area
- 03:00 pm** **"Face to Face with the Experts"**
Hall 2, Foodservice Consultants Society International (FCSI) area
- 03:30 pm** **Pastry Magazine presents "Art Gallery" Live Demonstrations of Pastry, ice cream and Chocolate making, Cake Design**
Hall 6, Art Gallery Pastry Magazine area
- 03:30 pm** **Showcooking: APERICENA [aperitif dinner]**
Hall 10, FIPE Federazione Italiana Pubblici Esercizi area
- 03:30 pm** **Cupping tasting: TASTE COLOUR-PROFILES**
Hall 14, Le Piantagioni del Caffè area, booth L40
- 03:30 pm** **Hub Coffee Science in collaboration with Ikawa presents "The effects of the coffee roasting degree on the granulometry"**
Hall 24, booth V51 U56, Hub Coffee Science area
- 03:45 pm** **Pastry Magazine presents "Art Gallery" Live Demonstrations**
Using an airbrush for pastry making, royal icing
Hall 6, Art Gallery Pastry Magazine area
- 03.45 pm** **Communication for a traditional gelato parlour**
Boothng out from the competition: how and at what price?
Speaker: Chiara Soban, Gelateria Soban, Trieste
Hall 10, Italian Gelato area

- 04:00 pm Pastry Magazine presents “Art Gallery” : how to make designer cakes: modelling techniques, sugar flowers**
Hall 6, Art Gallery Pastry Magazine area
- 04:00 pm Masterclasses and Professional Labs for learning the new mixology technicalities with the use of ancient ingredients, botanicals and innovative techniques, in collaboration with Planet One. Dennis Zoppi - Bio-Mixology**
Hall 18, Mixer Educational area
- 04:00 pm Tasting session – Gastronomy pastry making**
Hall 2, APCI - Associazione Professionale Cuochi Italiani area
- 04:00 pm FINALS: V° GRAN PREMIO DELLA CAFFETTERIA ITALIANA**
Hall 10, Altoga Associazione Lombarda Torrefattori e Importatori di Caffè e Grossisti Alimentari area
- 04:00 pm Moreno Cedroni - Madonnina del pescatore – Senigallia
“Cedroni On The Rocks” in collaboration with BRX and with the participation of Wine Philosopher Gaetano Saccoccio**
Hall 4, Identità Future area
- 04:00 pm Showcooking held by the chefs of the Associazione Cuochi Milano e Provincia**
Hall 18, booth G90 H89, Orobica Food area
- 04:00 pm Tribal Marketing**
Hall 6, Editrade area
- 04:00 pm Pizza consulting, the experts answer your questions**
Hall 1, Pizza e Pasta Italiana and Scuola Italiana Pizzaioli area
- 04:00 pm Cocktails of the Belle Epoque era**
Hall 14, Specialty Coffee Association and the World Coffee Events area
- 04:00 pm “Street Food Regionale”, organized by the Chefs of the Regional Unions and Chefs of the Italian Chefs National team**
Hall 2, booth A32 C23, Agnelli area
- 04:15 pm Pastry Magazine presents “Art Gallery” Sculpture lessons**
Hall 6, Art Gallery Pastry Magazine area
- 04:30 pm Pastry Magazine presents “Art Gallery” Vegetable carvings**
Hall 6, Art Gallery Pastry Magazine area
- 04:30 pm Masterclasses and Professional Labs for learning the new mixology technicalities with the use of ancient ingredients, botanicals and innovative techniques, in collaboration with Planet One. Alexander Shtifanov - Flair Show**
Hall 18, Mixer Educational area
- 04:30 pm Tasting sessions**
Hall 10, FIPE Federazione Italiana Pubblici Esercizi area

- 05:00 pm** **“The FIPGC World Trophy of Pastry Ice Cream and Chocolate”
Award of prizes and declaration of winners**
Hall 6, FIPGC - Federazione Internazionale Pasticceria Gelateria Cioccolateria area
- 05:00 pm** **FINALS: V° GRAN PREMIO DELLA CAFFETTERIA ITALIANA**
Hall 10, Altoga Associazione Lombarda Torrefattori e Importatori di Caffè e Grossisti Alimentari area
- 05:00 pm** **Masterclasses and Professional Labs for learning the new mixology technicalities with the use of ancient ingredients, botanicals and innovative techniques, in collaboration with Planet One. New food districts and atmospheres Costa Group. Franco Costa**
Hall 18, Mixer Educational area
- 05:00 pm** **Cocktails of the Miracle Years**
Hall 14, SCA - Specialty Coffee Association e WCE - World Coffee Events are
- 05:00 pm** **Networking: Taste it!**
Hall 2, APCI - Associazione Professionale Cuochi Italiani area
- 05:30 pm** **Pizza consulting, the experts answer your questions**
Hall 1, Pizza e Pasta Italiana and Scuola Italiana Pizzaioli area
- 05:30 pm** **FCSI Happy Hour for Guest & Friends**
Hall 2, Foodservice Consultants Society International (FCSI) area
- 05:30 pm** **Masterclasses and Professional Labs for learning the new mixology technicalities with the use of ancient ingredients, botanicals and innovative techniques, in collaboration with Planet One. Vecchio Amaro del Capo Reserve of Centenary. Cocktail by Planet One**
Hall 18, Mixer Educational area
- 06:00 pm** **Masterclasses and Professional Labs for learning the new mixology technicalities with the use of ancient ingredients, botanicals and innovative techniques, in collaboration with Planet One. Cocktails & Show by Vincenzo Vitolo**
Hall 18, Mixer Educational area

Monday 23rd October

- 09:00 am** **Welcome to FCSI Breakfast "Face to Face with the Experts"**
Hall 2, Foodservice Consultants Society International (FCSI) area
- 09:30 am** **“Cake Designers World Championship FIPGC” - Presentation of the FIPGC international jury - The first teams in the draw start the competition**
The first teams in the draw start the competition.
Hall 6, FIPGC - Federazione Internazionale Pasticceria Gelateria Cioccolateria area
- 09:30 am** **Showcooking: COFFEE FANTASIES**
Hall 10, FIPE Federazione Italiana Pubblici Esercizi area

- 09:30 am** **Pastry Magazine presents “Art Gallery” The importance of communication Marketing and Communication - the use of Social Media in pastry making Presentation and interviews with the World Champions of the FIPGC Excellence Equipe and their exhibited works**
Hall 6, Art Gallery Pastry Magazine area
- 10.00 am** **Good morning with APCI - we are waiting for you for breakfast!**
Hall 2, APCI - Associazione Professionale Cuochi Italiani area
- 10:00 am** **Latte Art Day**
Hall 10, Altoga Associazione Lombarda Torrefattori e Importatori di Caffè e Grossisti Alimentari area
- 10:00 am** **European Pizza Championship. The first day of the competition**
Hall 1, Pizza e Pasta Italiana and Scuola Italiana Pizzaioli area
- 10:00 am** **Pastry Magazine presents “Art Gallery”: sculptures made with mouldable chocolate, sugar sculptures**
Hall 6, Art Gallery Pastry Magazine area
- 10:15 am** **Pastry Magazine presents “Art Gallery”: sculptures made with cheese and vegetable carvings**
Hall 6, Art Gallery Pastry Magazine area
- 10:30 am** **Showcooking: REGIONAL EXCELLENCES**
Hall 10, FIPE Federazione Italiana Pubblici Esercizi area
- 10:30 am** **Milano Latte Art Challenge 2017 by Trismoka Quarter final, “HEAD-2-HEAD” discipline**
Hall 22, booth V18 Z17/Z27 , area Trismoka
- 10:30 am** **Cupping tasting: TASTE COLOUR-PROFILES**
Hall 14, Le Piantagioni del Caffè area, booth L40
- 10:30 am** **Let’s Do Business in USA - Trends, opportunities and strategies for trade development in the largest and richest market in the world: the United States**
Hall 11, EXIHS area, curated by Gen USA LLC
- 10:30 am** **Pastry Magazine presents “Art Gallery” : how to make designer cakes: modelling techniques, sugar flowers**
Hall 6, Art Gallery Pastry Magazine area
- 10:30 am** **ASSOFOODTEC/Vending technology manufacturers – CONFIDA/ANIMA Coffee break becomes digital: new vending technologies**
Hall 6, Food-Technology Lounge area
- 10:30 am** **“Cake Designers World Championship FIPGC” Cake tasting by the jury of the FIPGC World Championship**
Hall 6, FIPGC - Federazione Internazionale Pasticceria Gelateria Cioccolateria area

- 10:45 am** Pastry Magazine presents “Art Gallery” Live demonstrations of Pastry, Ice cream and Chocolate making, Cake Design
Using an airbrush in pastry making, royal icing - how to prepare a cake
Hall 6, Art Gallery Pastry Magazine area
- 10.45 am** Opening a traditional gelato parlour
Market analysis and choosing a location
Speaker: Stefano Guizzetti, Gelateria Ciacco, Parma
Hall 10, Italian Gelato area
- 11:00 am** Pastry Magazine presents “Art Gallery” Vacuum uses in pastry making, how to prepare creams, jams and obtain quality in products
Hall 6, Art Gallery Pastry Magazine area
- 11:00 am** Showcooking held by the chefs of the Associazione Cuochi Milano e Provincia
Hall 18, booth G90 H89, Orobica Food area
- 11:00 am** Brewing “The Control Chart” with Luigi Lupi
Hall 10, Altoga Associazione Lombarda Torrefattori e Importatori di Caffè e Grossisti Alimentari area
- 11:00 am** Pasta making 4.0: looking beyond “Creso” wheat
Hall 4, A.P.Pa.Fre. Associazione Produttori Pasta Fresca della Piccola e Media Impresa area
- 11:00 pm** “Street Food Regionale”, organized by the Chefs of the Regional Unions and Chefs of the Italian Chefs National team
Hall 2, booth A32 C23, Agnelli area
- 11:00 am** Italian Home Brewing
Hall 14, SCA - Specialty Coffee Association e WCE - World Coffee Events area
- 11:00 am** Apprenticeship Objective and Recruiting Day dedicated to junior chefs and professionals
Hall 2, APCI - Associazione Professionale Cuochi Italiani area
- 11:00 am** Show Continental Breakfast - In collaboration with Alessio Tessieri's culinary high school and Coffee Trainer Alessandro Corso.
Hall 14, booth H13, Alberto Verani Nimex Spa area
- 11:00 am** Lesson and showcooking held by the chef Pier Giorgio Parini (chef consultant)
Sustainable menu in catering: from choosing the ingredients to fighting waste
Hall 9, CHIC - Charming Italian Chef area
- 11:00 am** Cost control, process management and profitability of food technologies
Hall 2, Foodservice Consultants Society International (FCSI) area
- 11:15 am** Pastry Magazine presents “Art Gallery” - Chemistry and product category lessons in pastry making
The importance of Packaging in the pastry making sector – Marketing for pastry makers to increase sales.
Hall 6, Art Gallery Pastry Magazine area

- 11:30 am** **ICIM**
**Certification of materials and articles intended to come into contact with food (MOCA).
Guarantee for safety and compliance with compulsory requirements**
Hall 6, Food-Technology Lounge area
- 11:30 am** **Hub Coffee Science in collaboration with AlfaTest presents “The morphological analysis of
the coffee grinded”**
Hall 24, booth V51 U56, Hub Coffee Science area
- 11:30 am** **Franco Di Nicola in collaboration with Reverso Ideas**
Hall 4, Identità Future area
- 11:30 am** **Tasting sessions**
Hall 10, FIPE Federazione Italiana Pubblici Esercizi area
- 11:30 am** **Milano Latte Art Challenge 2017 by Trismoka**
Semi-finals, “HALF CUP” discipline
Hall 22, booth V18 Z17/Z27 , area Trismoka
- 11:30 am** **Pastry Magazine presents “Art Gallery” Cake design lessons - modelling in 3D**
Hall 6, Art Gallery Pastry Magazine area
- 11:45 am** **Pastry Magazine presents “Art Gallery” Sugar and pastillage in pastry making**
Hall 6, Art Gallery Pastry Magazine area
- 11:45 am** **Masterclasses and Professional Labs for learning the new mixology technicalities with the
use of ancient ingredients, botanicals and innovative techniques, in collaboration with
Planet One. Max Morandi presents Cocktail Strega**
Hall 18, Mixer Educational area
- 12:00 pm** **Latte Art - The History with Luigi Lupi**
Hall 10, Altoga Associazione Lombarda Torrefattori e Importatori di Caffè e Grossisti
Alimentari area
- 12:00 pm** **European Pizza Championship**
Hall 1, Pizza e Pasta Italiana and Scuola Italiana Pizzaioli area
- 12:00 pm** **Artisanal work as added value**
Hall 6, Editrade area
- 12:00 pm** **“Cooking Class” organized by the Chefs of the Italian Chefs National team**
Hall 7, booth N39 P40, Barilla area
- 12:00 pm** **Managing a traditional gelato parlour**
Working with a smile. The role of staff, selection and training
Speaker: Maria Gloria Frattagli, Gelateria Cioccolateria Brunelli, Senigallia (AN)
Hall 10, Italian Gelato area
- 12:00 pm** **BEST BARISTA 2017 CAFFE’ VERGNANO**
Hall 22, Caffè’ Vergnano area, booth B38 C27

- 12:00 pm Lesson and showcooking held by the chef Pier Giorgio Parini (chef consultant)
Sustainable menu in catering: from choosing the ingredients to fighting waste**
Hall 9, CHIC - Charming Italian Chef area
- 12:00 pm Current status and overview of BIM (Building Information Modelling) according to IFSE
boothard**
Hall 2, Foodservice Consultants Society International (FCSI) area
- 12:00 pm Lunch "Face to Face with the Experts"**
Hall 2, Foodservice Consultants Society International (FCSI) area
- 12:15 pm Pastry Magazine presents "Art Gallery" The regional traditions of traditional Italian
cakes**
Hall 6, Art Gallery Pastry Magazine area
- 12:30 pm Live demonstrations of Cake design – Painting – Modelling – Using an airbrush**
Hall 6, Art Gallery Pastry Magazine area
- 12:30 pm AQUA ITALIA/ANIMA
Propensity to tap water consumption: national outlook and details of Lombardy Region**
Hall 6, Food-Technology Lounge area
- 12:30 pm Espresso away from home: quality, consumption and prices (FIPE round table)**
Hall10, FIPE Federazione Italiana Pubblici Esercizi area
- 12:30 pm Masterclasses and Professional Labs for learning the new mixology technicalities with the
use of ancient ingredients, botanicals and innovative techniques, in collaboration with
Planet One. Mother Matter. Marco Sarandrea**
Hall 18, Mixer Educational area
- 12:45 pm Pastry Magazine presents "Art Gallery" Modern pastry making**
Hall 6, Art Gallery Pastry Magazine area
- 01:00 pm Pastry Magazine presents "Art Gallery" Application techniques for cake design in pastry**
Hall 6, Art Gallery Pastry Magazine area
- 01:00 pm Tasting - Sessions guided by the Squadra Nazionale APCI Chef Italia**
Hall 2, APCI - Associazione Professionale Cuochi Italiani area
- 01:00 pm Latte Art Grading System - Training & Certification**
Hall 10, Altoga Associazione Lombarda Torrefattori e Importatori di Caffè e Grossisti
Alimentari area
- 01:00 pm Italian Coffee of the Miracle Years**
Hall 14, SCA - Specialty Coffee Association e WCE - World Coffee Events area
- 01:00 pm Process control, Consumer Interaction and Facility Management**
Hall 2, Foodservice Consultants Society International (FCSI) area

- 01:30 pm ANIMA TRAINING COURSES**
Training courses: technical, boothard, legal, customs, management issues
Intended for: manufacturers of coffee machines, coffee grinders, hot drinks, bread, pasta, pastry, ice-cream, refrigeration, vending.
Hall 6, Food-Technology Lounge area
- 01:45 pm Pastry Magazine presents “Art Gallery” The importance of communication**
Marketing and Communication - the use of Social Media in pastry making
Hall 6, Art Gallery Pastry Magazine area
- 02:00 pm Pastry Magazine presents “Art Gallery” Presentations and interviews with the World Champions of the FIPGC Excellence Equipe and their exhibited works**
Hall 6, Art Gallery Pastry Magazine area
- 02:00 pm Masterclasses and Professional Labs for learning the new mixology technicalities with the use of ancient ingredients, botanicals and innovative techniques, in collaboration with Planet One. Drink green: products for a sustainable mixability. By RGMania**
Hall 18, Mixer Educational area
- 02:00 pm Latte Art Grading System - Training & Certification**
Hall 10, Altoga Associazione Lombarda Torrefattori e Importatori di Caffè e Grossisti Alimentari area
- 02:00 pm Apprenticeship Objective and Recruiting Day dedicated to junior chefs and professionals**
Hall 2, APCI - Associazione Professionale Cuochi Italiani area
- 02:00 pm Contemporary Espresso**
Hall 14, SCA - Specialty Coffee Association e WCE - World Coffee Events area
- 02:00 pm New trend and concept in International Food Service & Hospitality**
Hall 2, Foodservice Consultants Society International (FCSI) area
- 02:00 pm Giuseppe Iannotti - Kresios | Telese Terme - Benevento**
“Food maturation” in collaboration with Gourmet Services
Hall 4, Identità Future area
- 02:00 pm Comparison of a industrial/handmade products**
Hall 6, Editrade area
- 02:15 pm Pastry Magazine presents “Art Gallery” Application techniques for cake design**
Hall 6, Art Gallery Pastry Magazine area
- 02:30 pm EUROVENT**
Europe’s Industry Association for Indoor Climate, Process Cooling, and Food Cold Chain Technologies
Commercial refrigeration equipment: ISO & EN boothards and the Eurovent industry recommendation for air curtains
Hall 6, Food-Technology Lounge area

- 02:30 pm** **Masterclasses and Professional Labs for learning the new mixology technicalities with the use of ancient ingredients, botanicals and innovative techniques, in collaboration with Planet One. From the Plant to the Fitoderivato. Marco Angarano**
Hall 18, Mixer Educational area
- 02:30 pm** **“Cake Designers World Championship FIPGC” - Cake Design World Championships**
Presentation of the artistic works by the competing teams
Hall 6, FIPGC - Federazione Internazionale Pasticceria Gelateria Cioccolateria area
- 02:30 pm** **Talent Show – Culinary Contest**
Baron in collaboration with IFSE Culinary Institute
Hall 5, Baron area, booth M11 N12 P05
- 02.30 pm** **Renewing a traditional gelato parlour**
New products: from gelato pastries to gastronomy gelato
Speaker: Roberto Rinaldini Gelateria Rinaldini, Rimini
Hall 10, Italian Gelato area
- 02:30 pm** **No waste with a doggy bag (FIPE-COMIECO round table)**
Hall10, FIPE Federazione Italiana Pubblici Esercizi area
- 02:30 pm** **SEMINAR**
Hospitality 4.0, Services and Products for Contemporary Hospitality
Hall11 , Exihs area, with POLI.design and the Association of Architects PPC of Milano
- 03:00 pm** **“Cooking Class” organized by the Chefs of the Italian Chefs National team**
Hall 7, booth N39 P40, Barilla area
- 03:00 pm** **“Cold brew– variations on a theme” with Bruno Vanzan**
Hall 10, Hausbrand area, booth C76 D77
- 03:00 pm** **Pasta making 4.0 and alternative flours:Kamut, spelt, buckwheat**
Hall4, A.P.Pa.Fre. - Associazione Produttori Pasta Fresca della Piccola e Media Impresa area
- 03:00 pm** **Pastry Magazine presents “Art Gallery” Cheese sculptures and carving fruit**
Hall 6, Art Gallery Pastry Magazine area
- 03:00 pm** **Lesson and showcooking held by the chef Pier Giorgio Parini (chef consultant)**
Sustainable menu in catering: from choosing the ingredients to fighting waste
Hall 9, CHIC - Charming Italian Chef area
- 03:00 pm** **Latte Art Grading System Battle**
Hall10, Altoga Associazione Lombarda Torrefattori e Importatori di Caffè e Grossisti Alimentari area
- 03:00 pm** **Masterclasses and Professional Labs for learning the new mixology technicalities with the use of ancient ingredients, botanicals and innovative techniques, in collaboration with Planet One. Liquorice Caffo. Cocktail by Planet One**
Hall 18, Mixer Educational area

- 03:00 pm** **Milano Latte Art Challenge 2017 by Trismoka**
Final, "ONE MORE", "FREE DESIGN", "SECRET CHALLENGE" disciplines
Hall 22, booth V18 Z17/Z27 , area Trismoka
- 03:00 pm** **Cocktails of the Belle Époque**
Hall14, SCA - Specialty Coffee Association e WCE - World Coffee Events area
- 03:00 pm** **"Face to Face with the Experts"**
Hall 2, Foodservice Consultants Society International (FCSI) area
- 03:30 pm** **Pastry Magazine presents "Art Gallery" Live Demonstrations of Pastry, ice cream and Chocolate making, Cake Design**
Hall 6, Art Gallery Pastry Magazine area
- 03:30 pm** **ANIMA - AQUA ITALIA - ASSOFOODTEC - FIAC**
State of the art of legislation on materials in contact with food (MOCA)
Hall 6, area Food-Technology Lounge area
- 03:30 pm** **Masterclasses and Professional Labs for learning the new mixology technicalities with the use of ancient ingredients, botanicals and innovative techniques, in collaboration with Planet One. Duke's. Concept & signature cocktails powered by Daniele Giorgi and Marco Fedele**
Hall 18, Mixer Educational area
- 03:30 pm** **Recycling: thousands of uses for coffee grounds (Comunicaffè: testimonials)**
Hall10, FIPE Federazione Italiana Pubblici Esercizi area
- 03:30 pm** **Hub Coffee Science presents "The differences between the espresso and the V60 brew systems read through the Gas chromatograph"**
Hall 24, booth V51 U56, Hub Coffee Science area
- 03:30 pm** **Cupping tasting: TASTE COLOUR-PROFILES**
Hall 14, Le Piantagioni del Caffè area, booth L40
- 03:45 pm** **Pastry Magazine presents "Art Gallery" Live Demonstrations - Using an airbrush for pastry making, royal icing**
Hall 6, Art Gallery Pastry Magazine area
- 03.45 pm** **Communication for a traditional gelato parlour**
Digital frontiers: communication in the time of social networking
Speaker: Andrea Soban, Gelateria Soban, Valenza (AL)
Hall 10, Italian Gelato area
- 04:00 pm** **Pastry Magazine presents "Art Gallery" : how to make designer cakes: modelling techniques, sugar flowers**
Hall 6, Art Gallery Pastry Magazine area
- 04:00 pm** **Paolo Brunelli – Gelateria cioccolateria Brunelli | Senigallia**
"Ops....the ice-cream in the dish" in collaboration with Clabo
Hall 4, Identità Future area

- 04:00 pm** **Masterclasses and Professional Labs for learning the new mixology technicalities with the use of ancient ingredients, botanicals and innovative techniques, in collaboration with Planet One. Duke's. Introduction to Saké. Lorenzo Ferraboschi**
Hall 18, Mixer Educational area
- 04:00 pm** **“Street Food Regionale”, organized by the Chefs of the Regional Unions and Chefs of the Italian Chefs National team**
Hall 2, booth A32 C23, Agnelli area
- 04:00 pm** **The rules for success**
Hall 6, Editrade area
- 04:00 pm** **Latte Art Grading System Battle**
Hall 10, Altoga Associazione Lombarda Torrefattori e Importatori di Caffè e Grossisti Alimentari area
- 04:00 pm** **Showcooking held by the chefs of the Associazione Cuochi Milano e Provincia**
Hall 18, booth G90 H89, Orobica Food area
- 04:00 pm** **European Pizza Championship.**
Hall 1, Pizza e Pasta Italiana and Scuola Italiana Pizzaioli area
- 04:00 pm** **Cocktails of the Miracle Years**
Hall 14, Specialty Coffee Association and the World Coffee Events area
- 04:15 pm** **Pastry Magazine presents “Art Gallery” Sculpture lessons**
Hall 6, Art Gallery Pastry Magazine area
- 04:30 pm** **Pastry Magazine presents “Art Gallery”: Vegetable carvings**
Hall 6, Art Gallery Pastry Magazine area
- 04:30 pm** **Masterclasses and Professional Labs for learning the new mixology technicalities with the use of ancient ingredients, botanicals and innovative techniques, in collaboration with Planet One. La Gineria. Concept & signature cocktails powered by Diego Cesarato and Mauro Uva**
Hall 18, Mixer Educational area
- 04:30 pm** **EFCEM ITALIA**
Gas world: from GAD to GAR
Hall 6, Food-Technology Lounge area
- 04:30 pm** **Showcooking: SAVOURY PASTRIES**
Hall10, FIPE Federazione Italiana Pubblici Esercizi area
- 05:00 pm** **PROCLAMATION : World Lags Ambassador**
Hall 10, Altoga Associazione Lombarda Torrefattori e Importatori di Caffè e Grossisti Alimentari area
- 05:00 pm** **Street Food - Traditional dishes... at hand’s reach**
Hall 2, APCI - Associazione Professionale Cuochi Italiani area

- 05:00 pm** **“Cake Designers World Championship FIPGC” Presentation of the works prepared during the Cake Designers World Championship by the first lot of competing teams.**
Hall 6, FIPGC - Federazione Internazionale Pasticceria Gelateria Cioccolateria area
- 05:00 pm** **Contemporary Coffee and Cocktails**
Hall 14, SCA - Specialty Coffee Association e WCE - World Coffee Events area
- 05:00 pm** **Masterclasses and Professional Labs for learning the new mixology technicalities with the use of ancient ingredients, botanicals and innovative techniques, in collaboration with Planet One. Alexander Shtifanov - Flair Show**
Hall 18, Mixer Educational area
- 05:30 pm** **Tasting sessions**
Hall 10, FIPE Federazione Italiana Pubblici Esercizi area
- 05:30 pm** **LAWTELIER AVVOCATI ASSOCIATI**
Unifying knowledge without wasting it: safeguarding design and know-how of foodtech in company cooperations
Hall 6, Food-Technology Lounge area
- 05:30 pm** **European Pizza Championship.**
Hall 1, Pizza e Pasta Italiana and Scuola Italiana Pizzaioli area
- 05:30 pm** **FCSI Happy Hour for Guest & Friends**
Hall 2, Foodservice Consultants Society International (FCSI) area
- 05:45 pm** **Networking: Taste it!**
Hall 2, APCI - Associazione Professionale Cuochi Italiani area
- 06:00 pm** **Masterclasses and Professional Labs for learning the new mixology technicalities with the use of ancient ingredients, botanicals and innovative techniques, in collaboration with Planet One. Cocktails & Show by Vincenzo Vitolo**
Hall 18, Mixer Educational area
- 06:15 pm** **INVEST NEW JERSEY**
Opportunities presentation
Hall 6, Food-Technology Lounge area

Tuesday 24th October

- 09:00 am** **Welcome to FCSI Breakfast "Face to Face with the Experts"**
Hall 2, Foodservice Consultants Society International (FCSI) area
- 09:30 am** **“Cake Designers World Championship FIPGC” Presentation of the FIPGC international jury**
- The first teams in the draw start the competition
Hall 6, FIPGC - Federazione Internazionale Pasticceria Gelateria Cioccolateria area
- 09:30 am** **Showcooking: COFFEE FANTASIES**
Hall 10, FIPE Federazione Italiana Pubblici Esercizi area

- 09:30 am** Istituto TiFQ will present the “MOCA White Book: guideline for the management of MOCA and the detection of responsibilities in design, manufacturing and use of technologies and plants in the agri-food sector
Hall 14, Room K, second floor
- 09:30 am** Pastry Magazine presents “Art Gallery”
Presentation and interviews with the World Champions of the FIPGC Excellence Equipe and their exhibited works - The importance of communication – Marketing and Communication – use of Social networking in pastry making
Hall 6, Art Gallery Pastry Magazine area
- 10:00 am** Pastry Magazine presents “Art Gallery”: sculptures made with mouldable chocolate, sugar sculptures
Hall 6, Art Gallery Pastry Magazine area
- 10:00 am** Workshop – The Sensorial Characteristics of Espresso Machine
Hall 10, Altoga Associazione Lombarda Torrefattori e Importatori di Caffè e Grossisti Alimentari area
- 10:00 am** European Pizza Championship. Second day of competitions
Hall1, Pizza e Pasta Italiana and Scuola Italiana Pizzaioli area
- 10.00 am** Good morning with APCI - we are waiting for you for breakfast!
Hall2, APCI - Associazione Professionale Cuochi Italiani area
- 10:15 am** Pastry Magazine presents “Art Gallery”: sculptures made with cheese and vegetable carvings
Hall 6, Art Gallery Pastry Magazine area
- 10:30 am** Pastry Magazine presents “Art Gallery” : how to make designer cakes: modelling techniques, sugar flowers
Hall 6, Art Gallery Pastry Magazine area
- 10:30 am** “Cake Designers World Championship FIPGC” Cake tasting by the jury of the FIPGC World Championship
Hall 6, FIPGC - Federazione Internazionale Pasticceria Gelateria Cioccolateria area
- 10:30 am** Cupping tasting: TASTE COLOUR-PROFILES
Hall 14, Le Piantagioni del Caffè area, booth L40
- 10:30 am** Alternating between school and work: the FIPE - APCI project
Hall10, FIPE Federazione Italiana Pubblici Esercizi area
- 10:30 am** TIFQ
Presentation of MOCA/FCM
Hall 6, Food-Technology Lounge area
- 10:45 am** Pastry Magazine presents “Art Gallery” Live demonstrations of Pastry, Ice cream and Chocolate making, Cake Design
Using an airbrush in pastry making, royal icing - how to prepare a cake
Hall 6, Art Gallery Pastry Magazine area

- 11:00 am** **Pastry Magazine presents “Art Gallery” Vacuum uses in pastry making, how to prepare creams, jams and obtain quality in products**
Hall 6, Art Gallery Pastry Magazine area
- 11:00 am** **“Cold brew– variations on a theme” with Bruno Vanzan**
Hall 10, Hausbrand area, booth C76 D77
- 11:00 am** **Pasta making 4.0 and thinking outside the box:pasta with the sauce... on the inside; pasta for dessert**
Hall 4, A.P.Pa.Fre. - Associazione Produttori Pasta Fresca della Piccola e Media Impresa area
- 11:00 am** **Workshop Brita - Water and Coffee**
Hall 10, Altoga Associazione Lombarda Torrefattori e Importatori di Caffè e Grossisti Alimentari area
- 11:00 am** **The crisis, how to deal with it**
Hall 6, Editrade area
- 11:00 pm** **“Street Food Regionale”, organized by the Chefs of the Regional Unions and Chefs of the Italian Chefs National team**
Hall 2, booth A32 C23, Agnelli area
- 11:00 am** **Showcooking held by the chefs of the Associazione Cuochi Milano e Provincia**
Hall 18, booth G90 H89, Orobica Food area
- 11:00 am** **Apprenticeship Objective and Recruiting Day dedicated to junior chefs and professionals**
Hall 2, APCI - Associazione Professionale Cuochi Italiani area
- 11:00 am** **Italian Espresso of the Miracle Years**
Hall 14, SCA - Specialty Coffee Association e WCE - World Coffee Events area
- 11:00 am** **Active and intelligent packaging to reduce waste and improve shelf life of food**
Hall 2, Foodservice Consultants Society International (FCSI) area
- 11:15 am** **Pastry Magazine presents “Art Gallery”
Chemistry and product category lessons in pastry making
The importance of Packaging in the pastry making sector – Marketing for pastry makers to increase sales.**
Hall 6, Art Gallery Pastry Magazine area
- 11:30 am** **Pastry Magazine presents “Art Gallery” Cake design lessons - modelling in 3D**
Hall 6, Art Gallery Pastry Magazine area
- 11:30 am** **Domenico Della Salandra – Desinolento | Milano
in collaboration with Mepra**
Hall 4, Identità Future area
- 11:30 am** **ICIM
Certification of materials and articles intended to come into contact with food (MOCA).
Guarantee for safety and compliance with compulsory requirements**

Hall 6, Food-Technology Lounge area

- 11:30 am** **"BAR/RISTORANTI/HOTEL D'AUTORE 2017" International Architecture and Design Award**
Organised by IN/ARCH, Gambero Rosso, the Architecture Department at Roma Tre University, Artribune, Archilovers and HostMilano, with the sponsorship of the ADI - Italian Association for Industrial Design, in partnership with FederlegnoArredo
Hall 11, Exihs area
- 11:30 am** **Press Conference**
For a contract shared by ICA and FIPE
Hall10, FIPE Federazione Italiana Pubblici Esercizi area
- 11:45 am** **Pastry Magazine presents "Art Gallery" Sugar and pastillage in pastry making**
Hall 6, Art Gallery Pastry Magazine area
- 11:45 am** **Masterclasses and Professional Labs for learning the new mixology technicalities with the use of ancient ingredients, botanicals and innovative techniques, in collaboration with Planet One.**
Hall 18, Mixer Educational area
- 12:00 pm** **Workshop Hymago - The Spices Meet The Coffee**
Hall10, Altoga Associazione Lombarda Torrefattori e Importatori di Caffè e Grossisti Alimentari area
- 12:00 pm** **"Cooking Class" organized by the Chefs of the Italian Chefs National team**
Hall 7, booth N39 P40, Barilla area
- 12:00 pm** **Current status and overview of BIM (Building Information Modelling) according to IFSE boothard**
Hall 2, Foodservice Consultants Society International (FCSI) area
- 12:00 pm** **Lunch "Face to Face with the Experts"**
Hall 2, Foodservice Consultants Society International (FCSI) area
- 12:00 pm** **European Pizza Championship. Second day of competitions**
Hall 1, Pizza e Pasta Italiana and Scuola Italiana Pizzaioli area
- 12:15 pm** **Pastry Magazine presents "Art Gallery" The regional traditions of traditional Italian cakes**
Hall 6, Art Gallery Pastry Magazine area
- 12:30 pm** **Live demonstrations of Cake design – Painting – Modelling – Using an airbrush**
Hall 6, Art Gallery Pastry Magazine area
- 12:30 pm** **ASSOFOODTEC/ANIMA and EFCM ITALIA**
HoReCa: safety boothards, hygiene, energy consumptions for Europe and USA
Hall 6, Food-Technology Lounge area
- 12:30 pm** **Award of prizes for the "Coffee Fantasies"**
Hall 10, FIPE Federazione Italiana Pubblici Esercizi area
- 12:45 pm** **Pastry Magazine presents "Art Gallery" Modern pastry making**
Hall 6, Art Gallery Pastry Magazine area

- 01:00 pm** **Pastry Magazine presents “Art Gallery”:** Application techniques for cake design in pastry
Hall 6, Art Gallery Pastry Magazine area
- 01:00 pm** **Tasting sessions guided by the Squadra Nazionale APCI Chef Italia**
Hall 2, APCI area - Associazione Professionale Cuochi Italiani
- 01:00 pm** **Finals of the “Lo Chef incontra il SelfCookingCenter” [the chef meets the SelfCookingCenter] Rational competition, with a jury of excellence led by the Chef Davide Oldani**
Hall 4 , Rational area, booth C44/D43
- 01:00 pm** **Workshop Food Drink - Chocup: Drink Different**
Hall10, Altoga Associazione Lombarda Torrefattori e Importatori di Caffè e Grossisti Alimentari area
- 01:00 pm** **Looking Forward: The Modern Café**
Hall 14, SCA - Specialty Coffee Association e WCE - World Coffee Events area
- 01:00 pm** **Reduction of process waste and energy saving in Foodservice**
Hall 2, Foodservice Consultants Society International (FCSI) area
- 01:30 pm** **“COFFEE AT TABLE AND MORE...” Stage**
Hall 10, FIPE Federazione Italiana Pubblici Esercizi area
- 01:30 pm** **ANIMA TRAINING COURSES**
Training courses: technical, boothard, legal, customs, management issues
Intended for: manufacturers of coffee machines, coffee grinders, hot drinks, bread, pasta, pastry, ice-cream, refrigeration, vending.
Hall 6, Food-Technology Lounge area
- 01:45 pm** **Pastry Magazine presents “Art Gallery” The importance of communication**
Marketing and Communication - the use of Social Media in pastry making
Hall 6, Art Gallery Pastry Magazine area
- 02:00 pm** **Pastry Magazine presents “Art Gallery” Presentations and interviews with the World Champions of the FIGC Excellence Equipe and their exhibited works**
Hall 6, Art Gallery Pastry Magazine area
- 02:00 pm** **Apprenticeship Objective and Recruiting Day dedicated to junior chefs and professionals**
Hall 2, APCI - Associazione Professionale Cuochi Italiani area
- 02:00 pm** **Workshop IPA - Cafeteria Cup**
Hall10, Altoga Associazione Lombarda Torrefattori e Importatori di Caffè e Grossisti Alimentari area
- 02:00 pm** **Gianluca Fusto – Gianluca Fusto Consulting – Abbiategrasso in collaboration with Rational**
Hall 4, Identità Future area
- 02:00 pm** **Italian Home Brewing during the Belle Époque**
Hall 14, SCA - Specialty Coffee Association e WCE - World Coffee Events area

- 02:00 pm** **Foodservice shares innovation with Food Industry and develops the value chain**
Hall 2, Foodservice Consultants Society International (FCSI) area
- 02:15 pm** **Pastry Magazine presents “Art Gallery” Application techniques for cake design**
Hall 6, Art Gallery Pastry Magazine area
- 02:30 pm** **“Cake Designers World Championship FIPGC” - Cake Design World Championships**
Presentation of the artistic works by the competing teams
Hall 6, FIPGC - Federazione Internazionale Pasticceria Gelateria Cioccolateria area
- 02:30 pm** **Fipe Round Table - Does technology improve espresso coffee?**
Hall 10, FIPE Federazione Italiana Pubblici Esercizi area
- 02:30 pm** **EFCEM ITALIA**
Development of safety in the global market – from fire to cyber security
Hall 6, Food-Technology Lounge area
- 03:00 pm** **Pastry Magazine presents “Art Gallery” Cheese sculptures and carving fruit**
Hall 6, Art Gallery Pastry Magazine area
- 03:00 pm** **Workshop Pulycaff - Coffee Clean Coordinates**
Hall10, Altoga Associazione Lombarda Torrefattori e Importatori di Caffè e Grossisti
Alimentari Italiani area
- 03:00 pm** **“Cooking Class” organized by the Chefs of the Italian Chefs National team**
Hall 7, booth N39 P40, Barilla area
- 03:00 pm** **Cocktails of the Miracle Years**
Hall14, SCA - Specialty Coffee Association e WCE - World Coffee Events area
- 03:00 pm** **"Face to Face with the Experts"**
Hall 2, Foodservice Consultants Society International (FCSI) area
- 03:30 pm** **Pastry Magazine presents “Art Gallery” Live Demonstrations of Pastry, ice cream and
Chocolate making, Cake Design**
Hall 6, Art Gallery Pastry Magazine area
- 03:30 pm** **Cupping tasting: TASTE COLOUR-PROFILES**
Hall 14, Le Piantagioni del Caffè area, booth L40
- 03:30 pm** **What to know about professional cold (Assofrigoristi)**
Hall 10, FIPE Federazione Italiana Pubblici Esercizi area
- 03:30 pm** **UIDA - Collection and food waste recycling: new solutions for Ho.Re.Ca operators**
Hall 6, Food-Technology Lounge area
- 03:45 pm** **Pastry Magazine presents “Art Gallery” Live Demonstrations**
Using an airbrush for pastry making, royal icing
Hall 6, Art Gallery Pastry Magazine area

- 04:00 pm Pastry Magazine presents “Art Gallery”: how to make designer cakes: modelling techniques, sugar flowers**
Hall 6, Art Gallery Pastry Magazine area
- 04:00 pm Workshop – The Sensorial Characteristics of Espresso Machine**
Hall 10, Altoga Associazione Lombarda Torrefattori e Importatori di Caffè e Grossisti Alimentari Italiani area
- 04:00 pm Showcooking held by the chefs of the Associazione Cuochi Milano e Provincia**
Hall 18, booth G90 H89, Orobica Food area
- 04:00 pm European Pizza Championship. Prize awards**
Hall1, Pizza e Pasta Italiana and Scuola Italiana Pizzaioli area
- 04:00 pm “Street Food Regionale”, organized by the Chefs of the Regional Unions and Chefs of the Italian Chefs National team**
Hall 2, booth A32 C23, Agnelli area
- 04:00 pm Modern Cocktails for a Modern World**
Hall 14, SCA - Specialty Coffee Association e WCE - World Coffee Events area
- 04:15 pm Pastry Magazine presents “Art Gallery” Sculpture lessons**
Hall 6, Art Gallery Pastry Magazine area
- 04:30 pm Pastry Magazine presents “Art Gallery” Vegetable carvings**
Hall 6, Art Gallery Pastry Magazine area
- 04:30 pm Tasting sessions of the foods in the competition**
Hall 10, FIPE Federazione Italiana Pubblici Esercizi area
- 05:00 pm “Cake Designers World Championship FIPGC” Prize awards and declaration of winners**
Hall 6, FIPGC - Federazione Internazionale Pasticceria Gelateria Cioccolateria area
- 05:00 pm Workshop – The Perfect Glass in Cafeteria**
Hall10, Altoga Associazione Lombarda Torrefattori e Importatori di Caffè e Grossisti Alimentari area
- 05:00 pm Networking: Taste it!**
Hall 2, APCI - Associazione Professionale Cuochi Italiani area
- 05:30 pm European Pizza Championship. The winners**
Hall 1, Pizza e Pasta Italiana and Scuola Italiana Pizzaioli area
- 05:30 pm FCSI Happy Hour for Guest & Friends**
Hall 2, Foodservice Consultants Society International (FCSI) area