

| FRIDAY 13TH OCTOBER | |
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| 9.30 am - 5.30 pm | The 8° Gran Premio della Caffetteria Italiana - Semifinal Hall 22 Booth V57 Z58 Il Villaggio del Caffè by Altoga |
| 9.30 am - 1.00 pm | Start of the Tiramisu World Championship first race Hall 10 Booth H98 - H80 FIPGC |
| 09.45 am - 10.30 am | Presentation of the tiramisù jury - President of the jury Marco Paolo Molinari Hall 10 Booth H98 - H80 FIPGC |
| 10.30 am - 11.30 am | Innovative Tiramisu Tasting Hall 10 Booth H98 - H80 FIPGC |
| 11.00 am - 12.00 pm | I want you (the difficult staffing issue) - Showcooking Pizza Hall 3 Booth U47 Z52 Pizza e Pasta Italiana |
| 11.00 am - 2.00 pm | Showcooking Hall 4 Booth L21 M22 Appafre |
| 11.30 am - 12.30 pm | Traditional Tiramisu Tasting Hall 10 Booth H98 - H80 FIPGC |
| 12.00 pm - 1.00 pm | Fabrizio Galla Hall 6 Booth E04 E12 G03 G11 Luxury Pastry in the World by Iginio Massari |
| 1.00 pm - 5.30 pm | Start of the second race Hall 10 Booth H98 - H80 FIPGC |
| 1.15 pm - 2.00 pm | Presentation of the World Championship of Pastry, Gelato and Chocolate Hall 10 Booth H98 - H80 FIPGC |
| 2.00 pm - 3.00 pm | Vincenzo Santoro Hall 6 Booth E04 E12 G03 G11 Luxury Pastry in the World by Iginio Massari |
| 2.00 pm - 3.00 pm | I want you (the difficult staffing issue) - Showcooking Pizza Hall 3 Booth U47 Z52 Pizza e Pasta Italiana |
| 2.00 pm - 5.00 pm | Design talks - Hospitality and Hosting Towards a New Tourism Hall 11 Booth U47 Z52 POLI.design |
| 3.00 pm - 4.00 pm | Bilena Settepani Hall 6 Booth E04 E12 G03 G11 Luxury Pastry in the World by Iginio Massari |
| 3.00 pm - 4.00 pm | Innovative tiramisù tasting Hall 10 Booth H98 - H80 FIPGC |
| 4.00 pm - 5.00 pm | Marta Boccanera and Felice Venanzi Hall 6 Booth E04 E12 G03 G11 Luxury Pastry in the World by Iginio Massari |
| 4.00 pm - 5.00 pm | Traditional tiramisù tasting Hall 10 Booth H98 - H80 FIPGC |
| 4.30 pm - 5.30 pm | I want you (the difficult staffing issue) - Showcooking Pizza Hall 3 Booth U47 Z52 Pizza e Pasta Italiana |
| 5.30 pm - 6.00 pm | Award ceremony for the winner of the FIPGC Tiramisu World Championship Hall 10 Booth H98 - H80 FIPGC |
| 6.00 pm - 6.30 pm | Pastry live demo ends Hall 10 Booth H98 - H80 FIPGC |
| SATURDAY 14TH OCTOBER | |
| 09.30 am - 5.30 pm | Start of the World Championship of Pastry, Gelato and Chocolate first race Hall 10 Booth FIPGC |
| 09.30 am - 5.30 pm | Start Live pastry demo and exhibits of works Hall 10 Booth FIPGC |
| 09.45 am - 10.30 am | Presentation of the pastry jury. President of the jury Mof Herve Boutin Hall 10 Booth FIPGC |
| 9.30 am - 5.30 pm | 8° Gran Premio della Caffetteria Italiana - Final Hall Booth Il Villaggio del Caffè by Altoga |
| 10.30 am - 11.30 am | Marco Pedron Hall 6 Booth E04 E12 G03 G11 Luxury Pastry in the World by Iginio Massari |
| 10.30 am - 12.00 pm | Pralines tasting Hall 10 Booth FIPGC |
| 11.00 am - 12.00 pm | Umami (the balance of flavours). Showcooking Pizza Hall 3 Booth U47 Z52 Pizza e Pasta Italiana |
| 11.00 am - 2.00 pm | Showcooking Hall 4 Booth L21 M22 Appafre |
| 11.30 am - 12.30 am | Marco Pedron Hall 6 Booth E04 E12 G03 G11 Luxury Pastry in the World by Iginio Massari |
| 11.30 am - 2.00 pm | Design talks - Models of welcoming for the future of hospitality Hall 11 Booth U47 Z52 POLI.design |
| 12.00 pm - 1.30 pm | Tasting gelato single portion Hall 10 Booth FIPGC |

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| 12.30 pm - 1.30 pm | Salvatore Variale Hall 6 Booth E04 E12 G03 G11 Luxury Pastry in the World by Iginio Massari |
| 1.30 pm - 2.30 pm | Modern Cake Tasting Hall 10 Booth H98 - H80 FIPGC |
| 2.00 pm - 3.00 pm | Francois Sthal Hall 6 Booth E04 E12 G03 G11 Luxury Pastry in the World by Iginio Massari |
| 2.00 pm - 3.00 pm | Umami (the balance of flavours). Debate. What does gourmet mean? Hall 3 Booth U47 Z52 Pizza e Pasta Italiana |
| 2.30 pm | End of the competition World Championship of Pastry Gelato and Chocolate first race and exhibition of the artistic pieces created by the competitors Hall 10 Booth H98 - H80 FIPGC |
| 2.30 pm - 5.30 pm | Design talks - Technology & User Experience in Hospitality Hall 11 Booth U47 Z52 POLI.design |
| 3.00 pm - 4.00 pm | Guido Castagna Hall 6 Booth E04 E12 G03 G11 Luxury Pastry in the World by Iginio Massari |
| 4.00 pm - 5.00 pm | Roberto Rinaldini Hall 6 Booth E04 E12 G03 G11 Luxury Pastry in the World by Iginio Massari |
| 4.30 pm - 5.30 pm | Umami (the balance of flavours). Showcooking Pasta Hall 3 Booth U47 Z52 Pizza e Pasta Italiana |
| 5.00 pm - 6.00 pm | Carmelo Sciampagna Hall 6 Booth E04 E12 G03 G11 Luxury Pastry in the World by Iginio Massari |
| 6.00 pm - 6.30 pm | Pastry live demo ends Hall 10 Booth H98 - H80 FIPGC |
| SUNDAY 15TH OCTOBER | |
| 09.30 am - 5.00 pm | Start Live pastry demo and exhibits of works Hall 10 Booth H98 - H80 FIPGC |
| 9.30 am - 5.30 pm | Italy Latte Art Grading Battle Hall Booth Il Villaggio del Caffè by Altoga |
| 09.45 am - 10.30 am | Presentation of the pastry jury. President of the jury Mof Herve Boutin Hall 10 Booth H98 - H80 FIPGC |
| 10.30 am - 11.30 am | Markus Bohr Hall 6 Booth E04 E12 G03 G11 Luxury Pastry in the World by Iginio Massari |
| 10.30 am - 12.00 pm | Pralines tasting Hall 10 Booth H98 - H80 FIPGC |
| 11.00 am - 12.00 pm | The aesthetics of taste. The meaning of gourmet – Showcooking Pizza Hall 3 Booth U47 Z52 Pizza e Pasta Italiana |
| 11.00 am - 2.00 pm | Showcooking Hall 4 Booth L21 M22 Appafre |
| 11.30 am - 12.30 am | Pietro Macellaro Hall 6 Booth E04 E12 G03 G11 Luxury Pastry in the World by Iginio Massari |
| 12.00 pm - 1.30 pm | Tasting Gelato single portion Hall 10 Booth H98 - H80 FIPGC |
| 12.30 pm - 1.30 pm | Riccardo Bellaera Hall 6 Booth E04 E12 G03 G11 Luxury Pastry in the World by Iginio Massari |
| 1.30 pm - 2.30 pm | Modern Cake Tasting Hall 10 Booth H98 - H80 FIPGC |
| 2.00 pm - 3.00 pm | Francesco Elmi Hall 6 Booth E04 E12 G03 G11 Luxury Pastry in the World by Iginio Massari |
| 4.00 pm - 5.00 pm | The aesthetics of taste. The meaning of gourmet – Debate. The balance of a community. Hall 3 Booth U47 Z52 Pizza e Pasta Italiana |
| 2.30 pm | End of the competition of the World Championship of Pastry, Gelato and Chocolate and exhibition of artistic pieces created by the competitors Hall 10 Booth FIPGC |
| 2.30 pm - 5.30 pm | Design talks - Sustainability in Hospitality: new scenarios and challenges Hall 11 Booth U47 Z52 POLI.design |
| 3.00 pm - 4.00 pm | Vincenzo Donnarumma Hall 6 Booth E04 E12 G03 G11 Luxury Pastry in the World by Iginio Massari |
| 4.00 pm - 5.00 pm | Marco Antoniazzi Hall 6 Booth E04 E12 G03 G11 Luxury Pastry in the World by Iginio Massari |
| 4.30 pm - 5.30 pm | The aesthetics of taste. The meaning of gourmet – Showcooking Pasta Hall 3 Booth U47 Z52 Pizza e Pasta Italiana |

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| 4.40 pm | Presentation and parade of the 12 participating teams Hall 10 Booth H98 - H80 FIPGC |
| 4.50 pm - 5.00 pm | Presentation of the FIPGC organizing committee Hall 10 Booth H98 - H80 FIPGC |
| 5.00 pm - 5.50 pm | Award ceremony for the World Champion of Pastry, Gelato and Chocolate Hall 10 Booth H98 - H80 FIPGC |
| 5.00 pm - 6.00 pm | Kabir Godi Hall 6 Booth E04 E12 G03 G11 Luxury Pastry in the World by Iginio Massari |
| 5.50 pm - 6.30 pm | Celebrations with toast and cake tasting for the 10 years of activity of the International Federation of Pastry, Gelato and Chocolate Hall 10 Booth H98 - H80 FIPGC |
| 9.30 am - 5.00 pm | Start of the second race of the World Championship of Pastry, Gelato and Chocolate Hall 10 Booth H98 - H80 FIPGC |
| | MONDAY 16TH OCTOBER |
| 9.30 am - 5.30 pm | World Latte Art Grading Battle Hall Booth Il Villaggio del Caffè by Altoga |
| 09.30 am - 6.30 pm | The European Pizza Championship Hall 3 Booth U47 Z52 Pizza e Pasta Italiana |
| 09.45 am | Presentation of the Cake Design jury. Jury president Krisztina Rado Hall 10 Booth H98 - H80 FIPGC |
| 10.30 am | Cake tasting Hall 10 Booth H98 - H80 FIPGC |
| 10.30 am - 11.30 am | Michel Belin Hall 6 Booth E04 E12 G03 G11 Luxury Pastry in the World by Iginio Massari |
| 11.00 am - 2.00 pm | Showcooking Hall 4 Booth L21 M22 Appafre |
| 11.30 am - 12.30 am | Hall 6 Booth E04 E12 G03 G11 Luxury Pastry in the World by Iginio Massari |
| 11.30 am - 2.00 pm | Design talks - Sensoriality and Hospitality Design Hall 11 Booth U47 Z52 POLI.design |
| 12.30 pm - 1.30 pm | Denise Buosi Hall 6 Booth E04 E12 G03 G11 Luxury Pastry in the World by Iginio Massari |
| 2.00 pm - 3.00 pm | Fanella Hall 6 Booth E04 E12 G03 G11 Luxury Pastry in the World by Iginio Massari |
| 2.30 pm - 5.30 pm | Design talks - Wellness & Well Being in Hospitality Design Hall 11 Booth U47 Z52 POLI.design |
| 3.00 pm - 4.00 pm | Dario Nutti Hall 6 Booth E04 E12 G03 G11 Luxury Pastry in the World by Iginio Massari |
| 4.00 pm - 5.00 pm | Paolo Staccoli Hall 6 Booth E04 E12 G03 G11 Luxury Pastry in the World by Iginio Massari |
| 5.00 pm - 6.00 pm | Valentino and Damiano Rizzo Hall 6 Booth E04 E12 G03 G11 Luxury Pastry in the World by Iginio Massari |
| 9.30 am - 3.30 pm | Start of the Cake Design World Championship first race Hall 10 Booth H98 - H80 FIPGC |
| 9.30 am - 6.00 pm | Start Live Demo of Decorating Artists and exhibition of works Hall 10 Booth H98 - H80 FIPGC |
| | TUESDAY 17TH OCTOBER |
| 09.30 am - 6.30 pm | The European Pizza Championship Hall 3 Booth U47 Z52 Pizza e Pasta Italiana |
| 10.00 am - 4.00 pm | Moka Challenge Hall 22 Booth V57 Z58 Il Villaggio del Caffè by Altoga |
| 10.30 am - 11.30 am | Filippo Valsecchi Hall 6 Booth E04 E12 G03 G11 Luxury Pastry in the World by Iginio Massari |
| 11.00 am - 2.00 pm | Showcooking Hall 4 Booth L21 M22 Appafre |
| 11.30 am - 12.30 am | Andrea Zanin Hall 6 Booth E04 E12 G03 G11 Luxury Pastry in the World by Iginio Massari |
| 11.30 am - 2.00 pm | Design talks - The Italian approach in the hospitality of the future Hall 11 Booth U47 Z52 POLI.design |
| 12.30 pm - 1.30 pm | Gino Fabbri Hall 6 Booth E04 E12 G03 G11 Luxury Pastry in the World by Iginio Massari |
| 2.00 pm - 3.00 pm | Pasquale Marigliano Hall 6 Booth E04 E12 G03 G11 Luxury Pastry in the World by Iginio Massari |

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| 09.30 am - 15.30 pm | Start of the second and last round of the Cake Design World Championship Hall 10 Booth H98 - H80 FIPGC |
| 09.30 am - 16.30 pm | Start of the live demo of the Decorating Artists and exhibition of works Hall 10 Booth H98 - H80 FIPGC |
| 9.45 am | Presentation of the Cake Design jury. Jury president Krisztina Rado Hall 10 Booth H98 - H80 FIPGC |
| 10.30 am - 11.30 am | Cake tasting Hall 10 Booth H98 - H80 FIPGC |
| 3.30 pm | End of the Cake Design World Championship second and last race Hall 10 Booth H98 - H80 FIPGC |
| 4.30 pm | End of Live Demo by the Decorating Artists Hall 10 Booth H98 - H80 FIPGC |
| 5.00 pm - 6.30 pm | Awards ceremony of the Cake Design World Championship Hall 10 Booth H98 - H80 FIPGC |