

## **Fipe Palimpsest - Restaurant 4.0**

Talk Show - It is scheduled the organization of face-to-face debates for each of the issues indicated by Fipe, with the participation of HORECA's food business operators and of the Federation stakeholders with the collaboration of experts in the field.

The focus of the debates will be the entrepreneurial model definition aimed to address the recovery and the individuation of "basic rules" included in a protocol certified and shared by the Regulatory Bodies that provide consumers to recognize the SAFE AND OPEN FIPE RESTAURANT.

The breaks will be dedicated to demo presentation about technological innovations and the experiences of food business operators at the Fipe Stand. There will be also live radio-TV interviews and connections from remote with the food business operators who will participate to the initiative promoted by Fipe with the launch of the hashtag **#io.innovo** and that will end with the delivery of the plates "Fipe Innovation Award".

The video wall monitors will never be turned off!

In-presence TALK SHOW

### **Friday 22 October:**

- 11.00 a.m - The digital transition and sustainability epoch
- 3.00 p.m - Digital payments, Smart POS and advanced cash counters
- 4.00 p.m - Multimedia services
- 5.00 p.m - INTERVIEWS AND LINKS

### **Saturday 23 October:**

- 11.00 a.m - The evolution of delivery – panel discussion
- 3.00 p.m - The digital wine cellar
- 4.00 p.m - Product innovation in bar and restaurants
- 5.00 p.m - INTERVIEWS AND LINKS

### **Sunday 24 October:**

- 11.00 a.m - The restaurant of the future – panel discussion
- 3.00 p.m - Restaurant 4.0: Fipe-Efcem Italia protocol
- 4.00 p.m - Technology and sustainability – panel discussion
- 5.00 p.m - INTERVIEWS AND LINKS

**Monday 25 October:**

11.00 a.m - FCSI Italia – The role of food business operators in the innovation process

2.30 p.m. - Restaurant and made in Italy: the launch of Fipe-Ice project

4.00 p.m. - Innovation experiences: #io.innovo – Fipe Innovation Award

5.00 p.m - INTERVIEWS AND LINKS

**Tuesday 26 October:**

11.00 a.m - FCSI Italia – The salubrity value

2.30 p.m - Rethinking the bar and restaurant “spaces” – panel discussion

4.30 p.m - INTERVIEWS AND LINKS