

RC Show -Sunday Feb 24, 2019

Speaker Stage

Marketing Beyond Your Walls	11:00 am - 11:45 am
Food is Medicine	12:00 pm - 12:45 pm
Driving Your Business Through Customer Experience	1:00 pm - 1:45 pm
Distribution Leaders Discuss the Evolution of Foodservice Distribution	2:00 pm - 2:45 pm
Find Your Community Through Social Media Marketing	3:00 pm - 3:45 pm
How to Up Your Bottom Line Through Coffee	4:00 pm - 4:45 pm

Culinary Stage

Garland Canada Culinary Competition	11:00 am - 2:00 pm
A Fresh Look at Frozen Seafood	2:15 pm - 3:00 pm
A Fresh Look at Frozen Seafood	4:15 pm - 5:00 pm

Bar & Beverage Stage

Lights! Placement! Music! - How to Build Atmosphere in Bars	11:00 am - 11:30 am
Draft Profitability: Benefits of a Well Curated Draught Beer Lineup	11:45 am - 12:30 pm
Data & Analytics to your Advantage	12:45 pm - 1:15 pm
Success Beyond The Bar	1:45 pm - 2:30 pm
Four Ways to Up Your Beer Game	2:45 pm - 3:30 pm
The Future of Whisk(e)y: Trends Around the World & the Ever Evolving Palates of Consumers	3:45 pm - 4:30 pm

B&B Workshop

Simple Cocktail Set Up for Any Bar	11:00 am - 11:30 am
Let's talk about wood! The effects of barrel aging and new methods employed	11:45 am - 12:30 pm
Lunch Break! Canadian Whiskey	12:45 pm - 1:15 pm
Cocktail Presentation - Ice Cutting Demo	1:30 pm - 2:15 pm
The Low ABV Movement: How to use Vermouths & Sherries	2:30 pm - 3:15 pm
Seasonality of Drinks	3:30 pm - 4:00 pm
"Three Experts Walk Into a Bar	4:15 pm - 5:00 pm

Local Stage

Best Ontario Veal Sandwich Competition	11:00 am - 12:30 pm
Feast On® 'Best of FOODstock' Tastings.	12:45 pm - 1:30 pm
Feast On® 'Best of FOODstock' Tastings	2:00 pm - 2:45 pm
Rooted in Culinary – Indigenous Culinary Demo	3:00 pm - 3:45 pm

Learning Lounge

Catering: Is it the right choice for your business?	11:00 am - 12:00 pm
Growing your business through Virtual Restaurants	12:30 pm - 1:15 pm
I Can't Eat That - How to accommodate food intolerances into your menu	2:30 pm - 3:30 pm
Mental health in the workplace, stigma and stigma reduction	4:00 pm - 4:30 pm

Eco Stage

Top 5 Energy Star products to save you money	11:00 am - 11:30 am
Reducing Waste in Foodservice	12:00 pm - 12:30 pm
No-Cost Lighting & Refrigeration Upgrades	1:00 pm - 1:30 pm
LEAF Certification: How to make it or break it	2:00 pm - 2:30 pm
No to low cost energy efficiency strategies	3:00 pm - 3:30 pm

Coffee, Tea & Sweets

Latte Art Labs - Booth #1638	11:00 am - 11:45 am
Coffee In Good Spirits Competition & 2019 Latte Art Nationals	12:00 pm - 4:00 pm
Barista 101: The 10 Steps to Perfect Espresso & Micro-Foamed Milk #1638	12:00 pm - 12:30 pm
Latte Art Labs - Booth #1638	1:00 pm - 1:45 pm
Barista 101: The 10 Steps to Perfect Espresso & Micro-Foamed Milk #1638	2:00 pm - 2:30 pm
Latte Art Labs - Booth #1638	3:00 pm - 3:45 pm
Barista 101: The 10 Steps to Perfect Espresso & Micro-Foamed Milk #1638	4:00 pm - 4:30 pm

Presentation Theatre

Technomic Canadian Foodservice Planning Program Session 12:45PM - 2:00PM	11:00 am - 11:45 am
Sustainable Movie Series: Farm to Chef for Success Food Grads	12:00 pm - 3:00 pm

Events

Opening Night Reception	5:00 pm - 8:00 pm
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