

RC Show -Monday Feb 25, 2019

Speaker Stage

Elevated Entertainment Experiences	11:00 am - 11:45 am
Sustainability in Your Operations: How Less Can Be More	12:00 pm - 12:45 pm
Sustainability Restaurant Discussion	1:00 pm - 1:30 pm
The CEO Panel	2:00 pm - 2:45 pm
Ones to Watch	3:00 pm - 3:45 pm
How Hotels are Driving Culinary Tourism	4:00 pm - 4:45 pm

Culinary Stage

Garland Canada Culinary Competition	11:00 am - 1:00 pm
Delicious, Sustainable Seafood	1:15 pm - 2:00 pm
A Fresh Look at Frozen Seafood	2:15 pm - 3:00 pm
Bellavita's Art of Pizzamaking	3:15 pm - 4:00 pm
Food Recovery in the Restaurant Industry: A Mix of Purpose, Common Sense & Empathy	4:00 pm - 4:45 pm

Bar & Beverage Stage

Elevated Sports Bars	11:00 am - 11:45 am
New Blood vs Old Blood Sommelier: Image, Credentials & Experience	12:00 pm - 12:45 pm
Canada's Best Bars	1:00 pm - 1:45 pm
Building an Intersectional Bar Space: Opening your space for guests from all walks of life	2:00 pm - 2:45 pm

B&B Workshop

Beyond The Bar - How to incorporate off site events into your repertoire?	11:00 am - 11:30 am
Beyond Brunch! Think teas, spritzes & interesting low alcohol cocktails	11:45 am - 12:30 pm
Lunch Break! Beer Pairings with Local Cheeses	12:45 pm - 1:15 pm
Bar Menu Design: Cost, Balance & Consumer Needs	1:30 pm - 2:15 pm
How to Curate an Interesting & Diverse Wine List	2:30 pm - 3:15 pm

Local Stage

Feast On® 'Best of FOODstock' Tastings.	12:00 pm - 12:45 pm
Indigenous Culinary Tourism – A Main Course in Culture	1:00 pm - 1:45 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

How to design a restaurant	11:00 am - 11:45 am
RC Protects - Your Risk Journey	12:00 pm - 12:45 pm
Driving Foot Traffic Using Data	1:00 pm - 1:45 pm
Serving Diners with Food Allergies: A Shared Responsibility	2:30 pm - 3:30 pm
Mental health in the workplace, what managers need to know	4:00 pm - 4:30 pm

Eco Stage



Deciphering Your Electricity Bill	11:00 am - 11:30 am
Money in your Pocket: How your Electricity and Gas Utilities Can Improve Your Bottom Line	12:00 pm - 12:30 pm

Coffee, Tea & Sweets

Latte Art Labs - booth #1638	11:00 am - 11:45 am
Coffee In Good Spirits Competition & 2018 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	12:00 pm - 2:00 pm
Creating Sustainability From Within	2:15 pm - 3:00 pm
Digital as a growth driver for restaurants	3:15 pm - 4:00 pm
RC Leadership Workshop with Donald Burns: Competition Sucks! How to Break Free from Average & Dominate Your Market	4:15 pm - 5:00 pm

Events

RC Leadership Conference: Hotel X Toronto, Theatre.	8:30 am - 12:30 pm
Save On Energy Foodservice Forum	1:30 pm - 4:30 pm
Top-to-Top Reception	5:00 pm - 8:00 pm

