

RC Show -Monday Feb 25, 2019

Speaker Stage

How to Up Your Bottom Line With Speciality Coffee	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	12:00 pm - 3:00 pm
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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: How to Build An Award Winning Program	1:00 pm - 1:45 pm
Beyond the Rail Competition	3:00 pm - 5:00 pm

Bar & Beverage Tasting Stage

Progress vs Perfection: On Bar Mentorship	11:00 am - 11:45 am
Beyond Brunch	12:00 pm - 12:45 pm
Lunch Break! - Unconventional Food Pairings	1:00 pm - 1:30 pm

Bar Menu Design: Cost, Balance & Desires

1:45 pm - 2:15 pm

The Death of Plastics & Proper Waste Management in Bars

2:30 pm - 3:15 pm

Local Stage

Feast On® 'Best of FOODstock'

12:00 pm - 12:45 pm

Feast On® 'Best of FOODstock'

2:00 pm - 2:45 pm

Learning Lounge

Mental Health in the Workplace

4:00 pm - 4:30 pm

Eco Stage

Deciphering Your Electricity Bill

11:00 am - 11:30 am

Coffee, Tea & Sweets

Latte Art Labs

11:00 am - 12:00 pm

Coffee In Good Spirits Competition & 2018 Latte Art Nationals

12:00 pm - 4:00 pm

Enercare Theatre

Technomic Canadian Foodservice Planning Program Session

12:45 pm - 2:00 pm

RC Leadership Workshop: Angela Donnelly

2:15 pm - 3:00 pm

RC Leadership Workshop: Google Canada

3:15 pm - 4:00 pm

RC Leadership Workshop: Donald Burns

4:15 pm - 5:00 pm

Events

RC Leadership Conference

10:00 am - 12:30 pm

Save On Energy Foodservice Forum

1:30 pm - 4:30 pm

