

RC Show -Tuesday Feb 26, 2019

Speaker Stage

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| Capitalizing on Plant-Based Menus: This is Just the Veganing | 11:00 am - 11:45 am |
| Future of Cannabis in Canada: When will POT be in our POTS? | 12:00 pm - 12:45 pm |
| Why Buying Canadian is More Important Than Ever | 1:00 pm - 1:45 pm |
| Invest in Tech: Practices to Grow Your Business & Boost Sustainability | 2:00 pm - 2:45 pm |
| RC Innovation Award, Exhibitor Booth Awards & Leaf Eco Award | 3:00 pm - 4:00 pm |

Culinary Stage

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| Garland Canada Culinary Competition | 11:00 am - 12:30 pm |
| Bocuse d'Or Competition | 1:00 pm - 4:00 pm |

Bar & Beverage Stage

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| Progress vs Perfection - On Bar Mentorship | 11:00 am - 11:45 am |
| HOW Sustainable Drinks can help save on costs and lower waste | 12:00 pm - 1:00 pm |
| Happy Staff, Happy Guests - Wellness, Health & A Sustainable Bar Team | 1:15 pm - 2:00 pm |
| Safer Bars & Spaces - How to create a safer space for your patrons and your staff | 2:15 pm - 3:00 pm |
| John Bil Raspberry Point Oyster Shucking Competition | 3:15 pm - 4:00 pm |

B&B Workshop

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| 86 Mocktails - A Guide to No/ Low Alcohol Alternatives, a trend that's here to stay! | 11:00 am - 11:45 am |
| Entertainment in Bars - The evolution of bar spaces by incorporating Gaming | 12:00 pm - 12:45 pm |

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| Lunch Break! - Overview and sampling of the best Bourbons in the world. | 1:00 pm - 1:30 pm |
| On Wine: The Local, The Natural & The Weird | 1:45 pm - 2:15 pm |

Local Stage

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| Creating Shared Value: From Farmer to Chef | 11:00 am - 11:45 am |
| Feast On® 'Best of FOODstock' Tastings. | 12:00 pm - 12:45 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

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| Keep the Heat Out of the Kitchen | 11:00 am - 11:30 am |
| Serving Up your Menu in 3D and Augmented Reality | 12:00 pm - 1:00 pm |
| Introducing the Silverware Clover Solution | 1:15 pm - 2:00 pm |
| Catering: Is it the right choice for your business? | 2:15 pm - 3:15 pm |

Eco Stage

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| How to give your sustainability a jolt New Spring Energy | 11:00 am - 11:30 am |
| Reducing Waste in Foodservice | 12:00 pm - 12:30 pm |
| Tomorrow's Smart Cities Need Smarter Restaurants | 1:00 pm - 1:45 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



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| Finals: Coffee in Good Spirits 2019 Nationals | 11:00 am - 1:00 pm |
| Latte Art Labs - Booth #1638 | 11:00 am - 11:45 am |
| Barista 101 - Booth #1638 | 12:00 pm - 12:30 pm |
| Latte Art Labs - Booth #1638 | 1:00 pm - 1:45 pm |
| Finals: Latte Art 2019 Nationals | 2:00 pm - 3:15 pm |
| Barista 101 - Booth #1638 | 2:00 pm - 2:30 pm |
| Latte Art Labs - Booth #1638 | 3:00 pm - 3:45 pm |

Presentation Theatre

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| Positioning Plant-Based Menus for Success | 12:00 pm - 1:30 pm |
| Tipping & Taxes | 1:45 pm - 2:15 pm |

Events

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| Breakfast With Champions | 7:00 am - 10:00 am |
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