

# STAGES

STAGES



## MAIN STAGE

Get expert advice from presentations that will help you grow your business.

Presented by Garland, Canada Beef, Silver Chef, GFS, Dairy Farmers of Canada

## CULINARY STAGE

All day long you'll see outstanding food demos from dynamic presenters.

Presented by High Liner, Garland, Canada Beef, Saputo, Canada Bread



## ONTARIO PAVILION

Discover the best of local food and beverage companies, see chef demos, a culinary student competition and taste delicious local food from the Humber Truck.

Presented by OMAFRA and Ontario Foodland



## COFFEE & TEA PAVILION

Take in Silver Chef Coffee Camp business sessions, and see how innovative products, coffee and tea mixology and trends can take your menu to the next level and brew profits.

Presented by Silver Chef, Elite Sweets, Pentair and Bunn



## TASTING LOUNGE

Explore innovative products and discover new ways to enhance your bar business. Get ideas to inspire your menu with sessions on pairings using beer, wine and spirits. Learn from interactive cocktail demonstrations and master classes, sponsored by Monin and Libbey.

Sponsored by Monin and Libbey

## SHAKE & SLING

See the latest in innovative beverage options, bar products, education and competitions to enhance your bar business.

Presented by McCain, KitchenAid, Stella, Perrier, Libbey and Cool King



## TECH STAGE

Hear from experts in the Interac Learning Lounge and discover products and services to get customers excited, run your business more efficiently and make you money!

Presented by Interac



# STAGE HIGHLIGHTS

## MAIN STAGE SUNDAY FEBRUARY 26

10:30am

### RESTAURANT INNOVATION COMPETITION

Presented by Frankie Tomatto's

Student teams from the hospitality industry will pitch their creative business ideas to a panel of celebrity judges. They'll be competing to win \$6,000 in prize money, mentoring opportunities and bragging rights! Cheer them on as great ideas are showcased and reputations are created.

12:00pm

### THE STATE OF THE COFFEE INDUSTRY

Presented by Silver Chef -  
Launch of the Coffee Report  
Industry Experts

**Dan McCloskey & Jan Anderson**  
of Premium Quality Consulting

Uncover the key trends and evolution of the coffee industry. Topics being discussed:

- Maintaining Relevance in the 2017 World of Coffee
- Millennial Impact on the Coffee Industry
- Coffee Industry Awareness and Action on Issues of Sustainability

12:30pm

### HOSPITALITY GROWTH SECRETS

Presented by Silver Chef

Moderated by:

- Kristian Thanas

Panelists:

- Dan McCloskey;  
Premium Quality Consulting;
- Janice Anderson;  
Premium Quality Consulting;
- Shaemas Lal, Silver Chef

Industry experts discuss the latest trends in the hospitality industry. Unlock tips and tricks to help keep your business relevant and at the leading edge of the industry.

1:00pm

### NAVIGATING THE NEW MEDIA LANDSCAPE

Steve Dolinsky, Food Reporter, ABC 7  
News (Chicago)

Food & Travel Reporter, The Chicago  
Tribune and The Globe and Mail  
Co-Host/Producer, The Feed Podcast

How to create enticing stories about your brand that get you noticed, and then how to master every appearance, whether it's TV, radio, print or online.

Attendees will:

- Learn how to craft an impactful story pitch
- Get the media's attention
- Prepare for a TV or radio appearance
- Take control of a live, on-camera demo
- Understand how editors and producers assess potential stories

2:00pm

### BUSINESS BEYOND YOUR WALLS

**Sean Beckingham**

Co-owner, Branding & Buzzing

Featuring panelists

**Dan Park** of Uber Everything;

**Maeve Gallagher**, Airbnb

Expand your business outside your restaurant walls by harnessing the power of online ordering, cross-promotions, product development, pop-ups and more.

3:00pm

### RESTAURANTS CANADA PRESENTS: RESTAURANT LEADERS' PANEL

Hospitality Growth insights and trends from our expert panel featuring:

- Bill Gregson; Cara
- Paul Methot; Pizza Pizza
- Mark Pacinda; Boston Pizza
- Susan Senecal; A&W
- Jacques Mignault; McDonald's Canada

4:00pm

### RE-ENGINEERING YOUR WORKFORCE: 4 WAYS TO BEAT THE LABOUR SHORTAGE

**Philip Mondor**

President Tourism HR Canada

In this timely presentation, Mondor offers practical solutions and tools to address your labour shortages. You'll hear about Canadian and global labour market trends and how they impact your business. Learn about what is being done to address these shortages, and how you can tailor those efforts to find the staff you need.

## MONDAY FEBRUARY 27

10:30am

### A SENSE OF PLACE: MARKETING YOUR BRAND THROUGH STORYTELLING

A conversation between

**Terroir's Arlene Stein and**

**Chef Charlotte Langley**

Terroir is a concept that speaks to a unique culinary identity through the lens of geography, history and culture. Traditionally associated with wine, the concept can be used metaphorically to share stories about our food culture that are intrinsically linked to a sense of place - creating an emotional investment from our customers. Arlene Stein has been curating food and beverage programs for 20 years, giving people platforms to share their stories. Join us as she offers insights with Chef Charlotte Langley on how to shape your unique culinary identity through storytelling.

11:30am

### FUTURE OF FISH

**Robert Clark, Oceanwise**

**Seacore**

**High Liner**

Join a lively discussion on the future of fish, why sustainability is important, and why seafood is one of the hottest food items on the menu.

12:15pm

**WIN CUSTOMERS BY GREENING YOUR RESTAURANT: SEE HOW MARIO BATALI SHOWS THE WAY**

**Michael Oshman, Founder and CEO of Green Restaurant Association**

Learn the winning recipe to greening your restaurant while improving the traditional bottom line, attracting new customers, and winning the loyalty of your staff. Hear and see what going green means to Mario Batali and how they greened their restaurants around the United States. Mario will be narrating a tour of his Certified Green Restaurant®.

1:00pm

**LIDIA BASTIANICH - HER JOURNEY**

Chef, restaurant operator, author, new product developer and co-owner of Eataly

Discover the secret to Lidia's enormous success, as she shares her journey from chef and restaurant operator to author, new product developer and grocery store retailer. After her talk, she'll be signing copies of her well-known book, Mastering the Art of Italian Cuisine.

Presented by S. Pellegrino.

2:00pm

**EATING AND TWEETING: 10 WAYS TO SUCCEED ON SOCIAL NOW**

Sean Beckingham and his expert panel will guide you through everything you need to know about making waves on social media today.

Panelists include:

- Brandie Kelly; Restaurant Industry Lead, Facebook Canada
- Joey Salmingo; Off the Menu
- Nate Middleton; Owner, Home of the Brave

3:00pm

**FARM TO TABLE**

**Jamie Kennedy & Joshna Maharaj**

4:00pm

**WHAT'S ON THE MENU WITH ONTARIO'S MENU LABELLING LEGISLATION**

**Presented by Canadian Association of Foodservice professionals and Restaurants Canada**

Panel to include:

- Lucia Weiler, Registered Dietician (moderator)
- James Rilett, Vice President, Ontario, Restaurants Canada
- Karen Williams, Senior Director of Health, Wellness and Environmental Sustainability, Aramark Canada
- Katie Jessop, Registered Dietician and Sports Nutritionist
- K.B. Bose, SVP Marketing and Culinary, Shoeless Joe's

TUESDAY FEBRUARY 28

10:30am

**DISTRIBUTOR PANEL**

Canadian distributors share their story, new trends and discuss the future of distribution in Canada

11:30am

**BUILDING LOYALTY**

**Carolina Avaria;**

Concierge for Intercontinental and President of Clef d'Or and Golden Keys.

**Jimmy DuDomaine;** Marketing Manager for the Keg Restaurants

Top 10 things you can do to make a great first impression and keep them coming back. Presenters will share their insights and expertise in a lively discussion that can help boost your bottom line.

12:30pm

**CANADA'S 100 BEST MAGAZINE**

Ever wonder what it takes to make Canada's 100 Best Restaurants list? Here's your chance to find out. C100B Editor in Chief Jacob Richler, and a panel of star guest chefs discuss getting on the list and what it means to be on it. There may even be a big reveal from the 2017 list.

1:15pm

**CHEF'S TALK SERIES**

Round table discussion with some of the best chefs in Canada.

2:00pm

**FUELLING WOMEN CHAMPIONS**

**Presented by Dairy Farmers**

Panelists:

**Natalie Spooner;** Canadian Ice Hockey Player, Women's National Team from 2007 to 2008 and 2010.

**Elyse Lambert;** Brand Ambassador Coffee Sommelier, 2015 Winner of Best Sommelier of Canada and Top 5 Sommeliers in the World representing Canada in 2016.

**Lulu Cohen-Farnell;**

Founder - Chief Brand & Food Innovation Officer, Real Food for Real Kids

Become inspired by our esteemed panel of women who have achieved great success and are setting examples for other women.

Restaurants Canada will announce the RC Product Innovation Award.

3:00pm (15min)

**RC PRODUCT INNOVATION AWARD**

**CULINARY STAGE**

SUNDAY FEBRUARY 26

11:30am

**SEAFOOD SIZZLES!**

**Presented by High Liner Foods**

**Moderated by Philman George, High Liner Foods**

Join High Liner Culinary and their team of 7 chefs from across Canada as they show you how seafood makes it sizzle. Taste and learn why there has never been a better time to put seafood on your menu!

2:00pm

**CANADA BEEF PRESENTS**

**Mathieu Paré;**  
**Director of Canadian Beef Centre**  
**of Excellence, Canada Beef**  
**Jonathan Cummings;**  
**Sous Chef of Canadian Beef Centre**  
**of Excellence, Canada Beef**

The Canada Beef Centre of Excellence culinary team expert will present the strong competitive advantage of Canadian Beef.

3:30pm

**COFFEE AS A GASTRONOMIC**  
**INGREDIENT**

**Presented by Nespresso**

Romain Avril, Corporate Executive Chef  
 Restaurant Lavelle, Trademark Hospitality

Chef Romain Avril will present Nespresso Grands Crus as a gastronomic ingredient. Pan seared foie gras | Nespresso grand cru, chilis and chocolate ganache | Blood orange | Gingerbread brioche | Lemon balm | Foie gras snow

MONDAY FEBRUARY 27

11:00am

**LOVE AVOS 101 -**  
**GET THE 411 ON**  
**THE WORLD'S**  
**MOST PERFECT FRUIT**  
**Chef Rachel Bies**

There's no better way to add a deliciously healthy, versatile touch to your menu than with avocados from Mexico, the world's leading producer of avocados. Discover inspiring recipes, different ways to use avocados, and learn more about the nutritional health benefits.

12:30pm

**BUILDING A WINNING**  
**RESTAURANT MENU**  
**Chef Rodney Bauer**

Let Chef Rodney Bauer help you explore options for your menu!

2:00pm

**tasteUS**  
**FOOD AND BEVERAGE**  
**ALLIANCE PRESENT:**  
**EXPERIENCE**  
**SOMETHING NEW**

Experience something new, as Chef Sang Kim cooks up a Korean culinary dish using California cling peaches, pears and rice from the U.S. Presented by tasteUS, the U.S. Food and Beverage Alliance.

3:00pm

**SEAFOOD SIZZLES!**  
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TUESDAY FEBRUARY 28

11:00am

**WASTE BASED COOKING**  
**Chef Jagger Gordon**

Chef Jagger Gordon will prepare a meal completely from food diverted from landfills.

12:00pm

**SEAFOOD SIZZLES!**  
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Join High Liner Culinary and their team of 7 chefs from across Canada as they show you how seafood makes it sizzle. Taste and learn why there has never been a better time to put seafood on your menu!

2:00pm

**SAPUTO PIZZERIA**

We know Mozzarella and we love pizza – it's a perfect match! Join us at the cooking stage as we explore traditional mozzarella pizzas and get creative with our Specialty Cheese - Let's eat! Olivia Jansa, Specialist for the fine cheese category working for Saputo since 2005 as innovation and product development manager.

**COFFEE & TEA PAVILION**  
 SUNDAY FEBRUARY 26

**WELCOME TO THE COFFEE AND TEA PAVILION,**  
**WHERE SPEAKERS PROVIDE BUSINESS INSIGHTS**  
**IN AN INTIMATE SETTING.**

Coffee Camp at the Coffee & Tea Pavilion presented by Silver Chef.

11:00am

**NESPRESSO, ART OF PAIRING**

Elyse Lambert;  
 MS Nespresso Coffee Sommelier  
 2015 Winner of Best Sommelier of  
 Canada and Top Five Sommeliers in the  
 World representing Canada in 2016.

Join Elyse Lambert MS, Nespresso Coffee Sommelier and attend in an introduction to the art of pairing Nespresso Grands Crus. Elyse will play with the aromatic profile of different chocolates and Grands crus to demonstrate how proper pairing can enhance the guest experience.

12:00pm

**FIND OUT HOW YOU CAN**  
**EXCEED THE BOUNDARIES**  
**OF TASTE AND SERVICE**  
**AND KEEP CUSTOMERS**  
**COMING BACK**  
**presented by Dalla Corte**

Victor Delpierre Triple Trained Maitre d'O, Bartender and Barista and World Barista and Cocktail World Champion will show you how you can exceed the boundaries of taste and service and keep customers coming back

1:00pm

**HOW TO USE SOCIAL MEDIA TO BOOST YOUR BUSINESS**

Colleen Nitta, Silver Chef

10 tips to help drive business through your social media.

2:00pm

**BUSINESS AS A PURPOSE FOR GOOD**

Phillip Haid  
Co-Founder & CEO - Public Inc.

Business can profit for a purpose! Bcorp is a global movement where businesses give back to the community. Dive into how you can also become a Bcorp and join the movement.

3:00pm

**DIVERSITY IN FUNDING**

Shaemas Lal, Silver Chef

Maximize your potential by managing your funding options.

3:30pm

**OPTIMIZE COSTS WITHOUT COMPROMISING QUALITY**

presented by Dalla Corte

Victor Delpierre, world barista champion, will show you how to combine daring and inventive blends for your unique business with cost optimization without comprising quality.

4:00pm

**NEW EMERGING TRENDS**

Louise Roberge  
President of the Tea Association

What people are drinking and what are the latest taste sensations.

MONDAY FEBRUARY 27

10:30am

**HOW TO MAKE MEMORABLE COFFEE AND TEA COCKTAILS**

presented by Dalla Corte

Victor Delpierre, world barista champion, will show you how to surprise and innovate to build a loyal following

11:00am

**THE STATE OF THE COFFEE INDUSTRY**

Presented by Silver Chef - Industry Experts

Dan McCloskey & Jan Anderson  
of Premium Quality Consulting

Industry experts Jan Anderson and Dan McCloskey uncover the key trends and evolution of the coffee industry.

12:00pm

**THE WHY OF CULTURE IN THE WORKPLACE**

Kristian Thanas  
President - Silver Chef

Uncover the importance of having a good culture in the workplace to drive productivity.

1:00pm

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3:00pm

**CONSUMER PREFERENCES**

Louise Roberge  
President of the Tea Association

Louise Roberge President of the Tea Association will speak about consumer preferences, what will you serve millennials and why.

4:00pm

**WATER QUALITY MAKES A DIFFERENCE**

Presented by Pentair and Danamark Watercare

Stephen Grodzuik  
and Riyadh Mustapha

98% of coffee & tea are water. See why the quality of water makes the greatest impact on the taste of the coffee & tea that you serve your customers.

TUESDAY FEBRUARY 28

10:30am

**COFFEE ASSOCIATION**

TBA

11:00am

**HOW TO MAKE MEMORABLE COFFEE AND TEA COCKTAILS**

presented by Dalla Corte

Victor Delpierre, world barista champion, will show you how to make memorable coffee and tea cocktails to surprise and innovate and build a loyal following.

12:00pm

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Stephen Grodzuik  
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Join Elyse Lambert MS, Nespresso Coffee Sommelier in an introduction to the art of pairing Nespresso Grands Crus. Elyse will play with the aromatic profile of different chocolates and Grands crus to demonstrate how proper pairing can enhance the guest experience.

2:00pm

**TEA ASSOCIATION****Louise Roberge**

Bring us your menus for a free consultation on how to present tea.

3:00pm

**KEEP CUSTOMERS  
COMING BACK****presented by Dalla Corte**

Victor Delpierre, world barista champion, will show you how to exceed the boundaries of taste and service and keep customers coming back.

**THEATRE**

SUNDAY FEBRUARY 26

9:00am - 12:30pm

**LEADERSHIP CONFERENCE:  
BUSINESS BUILDER  
SERIES FOR  
SINGLE-UNIT OPERATORS****moderated by Tony Chapman**

TV and Radio Personality,  
Branding Strategist

By 2020, over 50% of your business may happen outside your walls. Are you ready? Don't miss RC Leadership Conference for single-unit operators at RC Show 2017. This half-day business-building seminar brings together industry leaders and global experts to explore the issues that matter to you.

2:00pm

**BOOST YOUR REVENUES  
WITH THREE EASY STEPS****Holly Simmons**

Feeling under fire from changes in customer habits, new competition, labour shortages, cost increases, and exchange rate risk? We can help you protect your brand, your market share, and your profitability! Discover three ways you can shield your business from price wars, and use your existing customer base to build profits.

2:45pm

**NEGOTIATING COMMERCIAL  
LEASES AND RENEWALS  
FOR DUMMIES****Dale Willerton, The Lease Coach**

13 costly mistakes restaurant tenants make negotiating their commercial new lease or renewal.

4:00pm

**BIG NIGHT FILM AND DINNER****Lidia Bastianich**

Presented by Eatable Films  
and Restaurants Canada

Join Lidia for a screening of the classic Italian-American restaurant movie Big Night in the Presentation Theatre at the Enercare Centre, followed by a fabulous dinner at Terroni Adelaide. Hear from Lidia about what it takes to be successful while staying true to authentic Italian cuisine.

**MONDAY FEBRUARY 27**

9:00am - 12:30pm

**LEADERSHIP CONFERENCE:  
BUSINESS BUILDER SERIES  
FOR MULTIPLE-UNIT  
OPERATORS****moderated by Tony Chapman**

TV and Radio Personality,  
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12:30pm

**SMASH YOUR  
REVENUE CEILING****Sean Finter****Founder & CEO - Barmetrix**

Three steps to dramatically increase net profits by incrementally increasing revenue during peak hours

1:30pm

**CURRENT ENVIRONMENT,  
CONSUMER EXPECTATIONS  
AND PLAYING TO WIN****Canada Beef**

Sara Monnette - Vice President  
Research & Insights at Technomic

In this 45-minute, fast-paced presentation sponsored by Canada Beef, Technomic will cover the most important industry, consumer and menu happenings for 2017 and beyond. Understand the current landscape and the outlook for Canadian foodservice; learn how to anticipate consumers' growing expectations; walk away with key strategies for setting your menu or your customer's menu up for success.

**TUESDAY FEBRUARY 28**

2:00pm

**IN THE WEEDS (PREMIER)**  
**Butternut Productions**

A documentary web series that showcases the thrill of foraging for fresh food.

# TASTING LOUNGE

## SUNDAY FEBRUARY 26

11:00am

### BURST INTO FLAVOUR THIS SPRING

Presented by Monin

Come see, smell and taste Monin; the global leader in gourmet flavour solutions. Learn about the latest emerging trends in flavour for 2017 and be one of the first in Canada to sample the latest Monin innovation.

12:00pm

### CHARMS OF JAPANESE SAKE

Ken Kajihara

Japanese Sake is gaining popularity worldwide, but still there are some misunderstandings. Is it HARD LIQUOR? Only consumed SUPER HOT? Got terrible HANG-OVER? NO to all of these. You can learn a little deeper about Japanese Sake!

1:00pm

### LABATT BEER PAIRING

Enjoy a beer pairing session.

2:00pm

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2:30pm

### CHEERS TO 150 YEARS WITH PELEE ISLAND WINERY

Pelee Island is home to Canada's first commercial winery (Vin Villa), established more than 150 years ago! Join Pelee Island Winery with host Darryl Mac-Millan as we toast Canada's 150th anniversary, and sneak preview two specially-labelled commemorative wines available across Canada this spring.

## TUESDAY FEBRUARY 28

11:30am

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Presented by Monin

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12:30am

### WOOLWICH DAIRY; CANADIAN GOAT CHEESE, MADE WITH LOVE. FIND YOUR PERFECT MATCH!

Olivia Janse

Specialist for the fine cheese category working for Saputo since 2005 as innovation and product development manager.

Woolwich Dairy's award-winning Canadian goat cheese is made with love, fresh Canadian goat milk and quality ingredients, offering a clean and refreshing taste. From surface ripened cheeses, to spreadables, to shreddables – we've got you covered. Be in the know; learn about all that Canadian goat cheese has to offer and find your perfect match! Join us in the tasting lounge

1:30pm

### BURST INTO FLAVOUR THIS SPRING

Come see, smell and taste Monin; the global leader in gourmet flavour solutions. Learn about the latest emerging trends in flavour for 2017 and be one of the first in Canada to sample the latest Monin innovation.

# SHAKE & SLING

## SUNDAY FEBRUARY 26

Presented by McCain, KitchenAid, Perrier, Libbey, and Cool King

11:30pm

### LABATT

TBA

12:00pm

### SCREECHED IN

2:30pm

### BARTENDER COMPETITIONS Beer Blade Challenge

## MONDAY FEBRUARY 27

11:00am

**NAPKINOMICS****Sean Finter**  
Founder & CEO - Barmetrix

Put your team on the same page (literally!) on how to turn "drop ins" into repeat guests.

Sean Finter is one of the most sought-after hospitality coaches in the world. He is the founder and CEO of Barmetrix, a consulting firm he founded that has worked with over 6,000 hospitality teams since he sold his bar and restaurant group in 2003. He's the author of Diageo's Business of Bars program used all over the world.

12:00pm

**WHISKEY 101**

The art of old-school cocktail

1:30pm

**LABATT**

Enjoy a beer pairing session.

2:30pm

**BARTENDER COMPETITIONS**

Speed round qualifiers and flair qualifiers

## TUESDAY FEBRUARY 28

11:00am

**OYSTERS AND WHISKEY****Patrick McMurray**

Pairings and tasting experience: how to taste oysters properly and create classic drink pairings.

12:00pm

**WHISKEY 101**

The art of old-school cocktail

2:00pm

**BARTENDER COMPETITIONS**

Speed round finals and flair finals

TECH STAGE  
SUNDAY FEBRUARY 26

1:00pm

**THE FUTURE OF DINING:  
THE TABLE IS THE NEW TV****Dan McCann**

Want to appeal to the new generation? Want to learn how to manage rising labour costs, increase average menu spend, find new digital revenue opportunities, and improve your consumer entertainment experience? Kodisoft is a global Internet of Things company that produces Interactive Smart Tables and management software for restaurants.

1:00pm

**KOBLE WIFI MARKETING -  
TURNING CUSTOMERS INTO  
REGULARS WITH WIFI****Kris Luinenberg**  
**Scott Riddell**

Koble provides WiFi marketing solutions, turning your restaurant's WiFi network into a powerful tool that increases return visitors, increases customer engagement, and increases sales per visit. Use your WiFi to track your customers' visits, grow your email list, and automate your marketing.

2:00pm

**YOUR PAYMENT  
DECISIONS MATTER**

Presented by Interac

Faster than a chip and pin transaction, Interac Flash gives your customers a faster checkout experience and helps you improve your bottom line with no chargebacks.

3:00pm

**USING TECHNOLOGY  
TO AMPLIFY RESTAURANT  
SOCIAL EXPERIENCE  
AND PROFIT****Zoran Kovacevich**

As minimum wages rise, fast food restaurants are swapping out employees for kiosks. Full-service restaurants may be tempted to follow the suit but that's a recipe for disaster! In this dynamic seminar, Zoran will give you the framework and ideas on how to utilize the latest technologies to wow your guests while making your restaurant more profitable.

## MONDAY FEBRUARY 27

12:00pm

**REVOLUTIONIZING  
TECHNOLOGY IN  
THE RESTAURANT INDUSTRY****Akash Sahai**

Get ready to discuss the effects of mobile apps on the ever-growing restaurant industry. See how the Mobile Point of Sales apps increase server productivity, suggestive sales, and lower errors to the kitchen - all with the benefits of having the restaurant's performance data on hand, anywhere in the world. Come and experience the future.

1:00pm

**KOBLE WIFI MARKETING -  
TURNING CUSTOMERS INTO  
REGULARS WITH WIFI****Kris Luinenberg**  
**Scott Riddell**

Koble provides WiFi marketing solutions, turning your restaurant's WiFi network into a powerful tool that increases return visitors, increases customer engagement, and increases sales per visit. Use your WiFi to track your customers' visits, grow your email list, and automate your marketing.

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3:30pm

**RECIPE FOR RESTAURANT  
SUCCESS IN A MOBILE  
WORLD: FACEBOOK KEYNOTE  
ADDRESS****Brandie Kelly**

In this session, Join Facebook's Restaurant Industry lead Brandie Kelly, as she shares insights from both Facebook and Instagram on how brands and restaurants can win in a rapidly-changing mobile world.

## TUESDAY FEBRUARY 28

11:00am

**UBER**  
Dan Park

1:00pm

**DRIVING MORE REVENUE WITH MOBILE POS TECHNOLOGY**  
Touch Bistro

2:00pm

**YOUR PAYMENT DECISIONS MATTER**  
Presented by Interac

Faster than a chip and pin transaction, Interac Flash gives your customers a faster checkout experience and helps you improve your bottom line with no chargebacks.

**ONTARIO STAGE**  
SUNDAY FEBRUARY 26

11:00am

**COOKING WITH INSECTS**  
Presented by Entomo Farms

The planet's most sustainable super-food.

11:30am

**TURKEY FARMERS OF ONTARIO PRESENT: SIMPLE BRINING TECHNIQUES**  
Patricia Moynihan

Brining will help you cook the most succulent turkey you've ever served. Patricia Moynihan demonstrates the tips and tricks to this simple technique. Join us to "talk turkey" with the experts.

12:00pm

**SUSTAINABLE SHELLFISH ON YOUR MENU**  
Patrick McMurray

How shellfish helps from promotions to the bottom line. Enjoy a shucking/ oyster demo with tasting of CeiliCottage Chowder.

1:00pm

**PRESENTED BY FOODLAND ONTARIO CHEF TAWFIK SHEHATA: DISCOVER THE DIVERSITY OF ONTARIO LAMB**  
Tawfik Shehata

Be inspired by the many ways you can serve Ontario lamb! It's one of the most versatile proteins out there and we have the menu ideas to get you started. Chef Shehata will show you how to turn it into an Indian-spiced slider, a simple pita sandwich, served with an exotic beet raita.

4:00pm

**GET THE "REAL DIRT" ON FOOD & FARMING**  
Presented by the Canadian Centre for Food Integrity/ Farm and Food Care

You have questions about your food. We have answers. Meet some proud Canadian farmers who can help you connect the farm gate to your dinner plates.

## MONDAY FEBRUARY 27

11:00am

**GET CRACKING**  
Chef Tom Owner of Egg Man Food Truck  
Presented by Egg Farmers of Ontario

12:00pm

**FOOD TOURISM: DELIVERING AN AUTHENTIC EXPERIENCE TO DRIVE CONSUMER SPENDING**  
Rebecca McKenzie

12:45pm

**"IRON CHEF" CULINARY STUDENT COMPETITION**  
Presented by GFS

Our student cooking competitions will feature the best chefs of tomorrow, with teams representing Humber College and Centennial College.

2:00pm

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3:00pm

**FEAST ON FLAVOURS OF THE WORLD WITH INGREDIENTS FROM ONTARIO FARMERS**

The Honourable Jeff Leal Minister of Agriculture, Food and Rural Affairs cooks with Chef Bashir Munye.

4:00pm

**GET THE "REAL DIRT" ON FOOD & FARMING**  
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## TUESDAY FEBRUARY 28

1:00pm

**SUSTAINABLE SHELLFISH ON YOUR MENU**  
Patrick McMurray

How shellfish helps, from promotions to the bottom line. Enjoy a shucking/oyster demo with tasting of CeiliCottage Chowder.

2:00pm

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