

Congress & Expo Program

*This program is subjected to changes

SUNDAY 29 MAY 2022 - ARRIVAL DAY ALL DAY REGISTRATION - ADNEC		
TIME	SESSION	LOCATION
19:00 - 22:30	<p>ICE BREAKER RECEPTION Dress Code: Business Casual Transportation: Hall 1, ADNEC - ERTH Hotel from 18:15 / ERTH Hotel - Hall 1, ADNEC from 22:00</p>	Al Fayy Garden, ERTH Hotel

MONDAY 30 MAY 2022 ALL DAY REGISTRATION - ADNEC			
TIME	SESSION	LOCATION	GLOBAL CHEFS CHALLENGE FINALS
09:00 - 09:05	<p>Warm welcome by Andy Cuthbert Worldchefs Congress Chairman</p>	Hall 4 ADNEC	<p>GLOBAL PASTRY CHEFS CHALLENGE 8:30 - 18:30 Hall 2 ADNEC: Electrolux Professional Arena</p>
09:05 - 09:10	<p>Introduction of Worldchefs Board Members</p>	Hall 4 ADNEC	
09:10 - 09:50	<p>Warm welcome by Thomas Gugler - Worldchefs President Warm welcome by Uwe Micheel - President of Emirates Culinary Guild Warm welcome by H.E Mariam bint Mohammed Al Mheiri, Minister of Climate Change and Environment Warm welcome by H.E Mohamed Khalifa Al Mubarak, Chairman of the Department of Culture and Tourism - Abu Dhabi</p>	Hall 4 ADNEC	
09:50 - 10:00	<p>Parade of Nations</p>	Hall 4 ADNEC	
10:00 - 10:20	<p>Ethnic Cuisine of the Emirates Musabbeh Al Kaabi, The Emirati Chef / Ambassador Chef</p>	Hall 4 ADNEC	
10:30 - 11:00	<p>THIS IS BREAK TIME! Enjoy a well deserved break with Dilmah Tea and Nestlé Professional</p>		
11:00 - 11:40	<p>How to Feed the Planet Part 1: Setting The Course Panel Discussion & "Zero Waste" Culinary Demo Ahmed Saeed Salem Al kaabi, Food Control Section Manager - Countryside, ADAFSA Dr. Brent Loken, Global Food Lead Scientist, WWF Viktoria Roos, Open Innovation Leader, Electrolux Professional Henry Guadagni, Corporate Chef, Electrolux Professional Daniel Truss, Founder and Director of The Chefs Eye Moderated by Chris Koetke, Worldchefs Feed the Planet Committee Chairman</p>	Hall 4 ADNEC	
11:40 - 12:00	<p>Nourishing The World - How the global culinary community can help create and scale impact TC Chatterjee Chief Executive Officer of Griffith Foods</p>	Hall 4 ADNEC	
12:00 - 12:40	<p>How to Feed the Planet Part 2: How Chefs are Changing the Course Panel Discussion Frank Fol, We're Smart® Chairman Frédéric Bau, Valrhona Pastry Explorer Reinier Weerman, General Manager Middle East/Israel & North Africa, Upfield Professional Kristine H. Hartviksen, President of Nordic Chef Association Anders Heegaard, President of Danish Chefs Association Moderated by Chris Koetke, Worldchefs Feed the Planet Committee Chairman</p>	Hall 4 ADNEC	
12:40 - 13:00	<p>Evolution in the future of gastronomy: We're Smart® Green Guide Culinary Demo Frank Fol, We're Smart® Chairman & Nicolas Decloedt, Chef at Humus x Hortense, * Michelin Green, We're Smart® 5 Radishes Chef, Gault & Millau's Best Vegetable Chef of 2019</p>	Hall 4 ADNEC	
13:00 - 14:30	<p>THIS IS LUNCH TIME!</p>	Hall 2 ADNEC: LUNCH AREA	

Continue your #RiseTogether experience by following one of these following afternoon tracks

AFTERNOON TRACK 1 14:30 - 15:30	BREAK OUT SESSION: Feed the Planet Community Meetup Hosted by Chris Koetke , Worldchefs Feed the Planet Committee Chairman and Ingrid Mellstig , Head of Electrolux Food Foundation	Hall 4 ADNEC
AFTERNOON TRACK 2 14:30 - 17:00	Attend Education & Training sessions of ExpoCulinaire	Hall 2 ADNEC: Education & Training Area
AFTERNOON TRACK 3 Until 18:35	Visit ExpoCulinaire and check out the Global Chefs Challenge Finals & Emirates International SalonCulinaire!	Hall 2 & 3 ADNEC
16:00 - 16:30	The Worldchefs Congress Tradition Official photography and Parade	Grand Stand, ADNEC
19:30- 23:00	WELCOME RECEPTION Dress Code: Chefs' White / Smart Casual Brought to you by Upfield Professional - Violife Transportation: Hall 1, ADNEC - ERTH Hotel from 18:45 / ERTH Hotel - Hall 1, ADNEC from 22:15	ERTH Theatre & Atrium

TUESDAY 31 MAY 2022
ALL DAY REGISTRATION - ADNEC

TIME	SESSION	LOCATION	GLOBAL CHEFS CHALLENGE FINALS
09:00 - 09:20	Bridging Cultures and Building Communities Through Food: Indigenous Engagement Strategies Eric Pateman , Global Culinary Consultant, Entrepreneur and Chef	Hall 4 ADNEC	GLOBAL CHEFS CHALLENGE DAY 1 8:30 - 16:20 Hall 2 ADNEC: Electrolux Professional Arena
09:20 - 09:40	Hygiene and Sanitation through Technology Christopher Megel , Master Chef, Chevalier and Executive Director of Q Industries Group	Hall 4 ADNEC	
09:40 - 10:00	The Chefs and Culinary Designers as Ambassadors of Goodwill H.E. Amb. Hjayceelyn M. Quintana , Philippine Ambassador to the UAE	Hall 4 ADNEC	
10:00 - 10:20	Taste the Philippines John Buenaventura , Executive Chef, Hilton Abu Dhabi Yas Island	Hall 4 ADNEC	
10:30 - 11:00	THIS IS BREAK TIME! Enjoy a well deserved break with Dilmah Tea and Nestlé Professional		
11:00 - 11:20	Veal Meet Again Edgar Buhrs , The Veal Chef, Jan Snijders , Master Butcher & Patricia van Krieken , Marketing Manager of VanDrie Group	Hall 4 ADNEC	
11:20 - 11:40	The Shift from Animal to Plant-based Products can reduce Greenhouse Gas emissions Cornel Krummenacher , Global Head of Food, Nestlé Professional	Hall 4 ADNEC	
11:40 - 12:20	The Future of Work: Attracting and retaining talent in our industry Panel Discussion John Lohr , Director of Strategic Partnerships and Innovation, Hosco Frank Bordoni , Head of Food Standards Quality & Assurance, Alshaya Elham Bolooki , Experiential Learning Manager & Instructor, Dubai College of Tourism Dale Lyman , Professional Cookery Instructor and Recipe Developer Moderated by Alan Orreal , Worldchefs Young Chef Development Committee Chairman	Hall 4 ADNEC	
12:20 - 13:00	Is Industry doing enough to invest in young talent ? What are the young chefs saying? Panel Discussion Elvin Chew , Worldchefs Young Chef Mentor Rebecca van Brommel , Worldchefs Young Chef Ambassador & Chef/Sale specialist at C.W.Shasky & Associate Food Broker Christophe Megel , Master Chef, Chevalier and Executive Director of Q Industries Group Marcus Hallgren , Culinary Educator and Head Waiter of the Swedish Culinary Team Moderated by John Lohr , Director of Strategic Partnerships and Innovation, Hosco	Hall 4 ADNEC	

13:00 - 14:30	THIS IS LUNCH TIME!	Hall 2 ADNEC: LUNCH AREA
Continue your #RiseTogether experience by following one of these following afternoon tracks		
AFTERNOON TRACK 1 14:30 - 16:30	<p style="text-align: center;">BREAK OUT SESSION: Educators' Forum The Future of Education: Attracting and supplying talent in our industry Elham Bolooki, Experiential Learning Manager & Instructor, Dubai College of Tourism John Clancy, Education Director, Worldchefs Ragnar Fridriksson, Managing Director, Worldchefs Cosimo Scarano, Sustainability Project Lead, Social Responsibility, AB Electrolux Antoine Violette, Co-owner, BPI Editions Martin Bader, Director of Commercial, At-Sunrice Global Chefs Academy Sunjeh Raja, Director and CEO, International Center for Culinary Arts (ICCA Dubai) Alan Orreal, Worldchefs Young Chef Development Committee Chairman Moderated by John Lohr, Director of Strategic Partnerships and Innovation, Hosco</p>	Hall 4 ADNEC
AFTERNOON TRACK 2 14:30 - 17:00	Attend Education & Training sessions of ExpoCulinaire	Hall 2 ADNEC: Education & Training Area
AFTERNOON TRACK 3 Until 17:00	Visit ExpoCulinaire and check out the Global Chefs Challenge Finals & Emirates International SalonCulinaire!	Hall 2 & 3 ADNEC
THIS IS YOUR FREE NIGHT Abu Dhabi City Highlight Here is the chance for you to discover the city!		

WEDNESDAY 1 JUNE 2022 ALL DAY REGISTRATION - ADNEC			
TIME	SESSION	LOCATION	GLOBAL CHEFS CHALLENGE FINALS
09:00 - 09:20	Master the Art of Public Speaking Shaun Payen , Distinguished Toastmaster (DTM)	Hall 4 ADNEC	GLOBAL CHEFS CHALLENGE DAY 2 8:30 - 16:20 Hall 2 ADNEC: Electrolux Professional Arena
09:20 - 09:40	Reasoned Gourmandise Frédéric Bau , Valrhona Pastry Explorer Brought to you by Valrhona	Hall 4 ADNEC	
09:40 - 10:00	Harnessing the Art & Science of Umami to Make Superlative Cuisine Chris Koetke , Corporate Executive Chef, Ajinomoto Health and Nutrition North America <i>Brought to you by Ajinomoto</i>	Hall 4 ADNEC	
10:00 - 10:20	Immunity inspired by Tea Peter Kuruvita , Managing Director at Alba Noosa & Dilhan C.Fernando , Chef Executive Officer of Dilmah Tea <i>Brought to you by Dilmah Tea</i>	Hall 4 ADNEC	
10:30 - 11:00	THIS IS BREAK TIME! Enjoy a well deserved break with Dilmah Tea and Nestlé Professional		
11:00 - 12:00	Talking Disruption - Food in the Metaverse The Future of Economy Around Food with NFTs and the Metaverse, an estimated Trillion Dollar Opportunity! Panel Discussion Mohammed Mahfoudh , Director & CEO, Deca4 Advisory LLC Vignesh Raja , Director, The HBAR Foundation (the Middle East & South Asia), Founding Member of the Dubai Blockchain Council Sebastian Huth , Co-Founder Precise Blockchain Solutions LTC Praneet Kumar , Crypto Lawyer, Founder, Praneet Kumar & Associates, Co-Partner Gravity X Capital Girish Ashirwar , Co-Founder & Director, Create Protocol Moderated by Sunjeh Raja , Director and CEO, International Center for Culinary Arts (ICCA Dubai)	Hall 4 ADNEC	
12:00 - 12:20	Food Safety for the Catering Industry Dr. Rashed Abdulrahman Alarfaj , Vice President for Health, Security and Standards Control, Saudi Airlines Catering Company	Hall 4 ADNEC	

12:20 - 13:00	<p style="text-align: center;">Homegrown in UAE Panel Discussion</p> <p style="text-align: center;">Naim Maadad, Chief Executive and Founder of Gates Hospitality Carlos Frunze Garza, Executive Chef of Teible Nicholas Alvis, Chef and Creator of folly Dubai, Worlds 50 Best Discovery Samantha Wood, Founder of impartial restaurant review website FooDiva.net, Curator of dining experiences Moderated by Jasper Jek, Worldchefs Young Chef Development Committee Vice - Chairman</p>	Hall 4 ADNEC
13:00 - 14:30	LUNCH	Hall 2 ADNEC: LUNCH AREA
Continue your #RiseTogether experience by following one of these following afternoon tracks		
AFTERNOON TRACK 1 14:30 - 15:30	<p style="text-align: center;">Africa Chefs Forum Let's rise and grow Africa together as Worldchefs community! Hosted by Isaac Kofi Sackey, President, Chefs Association of Ghana and Shaun Smith, Principle, Fusion Cooking School</p>	Hall 4 ADNEC
AFTERNOON TRACK 2 14:30 - 17:00	Attend Education & Training sessions of ExpoCulinaire	Hall 2 ADNEC: Education & Training Area
AFTERNOON TRACK 3 Until 17:00	Visit ExpoCulinaire and check out the Global Chefs Challenge Finals & Emirates International SalonCulinaire!	Hall 2 & 3 ADNEC
<p>THIS IS YOUR FREE NIGHT Abu Dhabi City Highlight Here is the chance for you to discover the city!</p>		

THURSDAY 2 JUNE 2022 ALL DAY REGISTRATIONS - ADNEC			
TIME	SESSION	LOCATION	GLOBAL CHEFS CHALLENGE FINALS
09:00 - 09:05	Worldchefs General Assembly - Call for Quorum	Hall 4 ADNEC	GLOBAL YOUNG CHEFS CHALLENGE 10:30 - 15:15 Hall 2 ADNEC: Electrolux Professional Arena
09:05 - 09:15	Opening Remark by Thomas Gugler , Worldchefs President	Hall 4 ADNEC	
09:15 - 09:25	Ratification of New Continental Directors	Hall 4 ADNEC	
09:25 - 09:45	Worldchefs Activity and Financial Report Ragnar Fridriksson , Worldchefs Managing Director	Hall 4 ADNEC	
09:45 - 10:25	Presentation and voting of Statutes and Standing Rules	Hall 4 ADNEC	
10:30 - 11:00	THIS IS BREAK TIME! Enjoy a well deserved break with Dilmah Tea and Nestlé Professional		
11:00 - 11:20	International Chefs Day Vanessa Marquis , Worldchefs International Chefs Day Chairwoman Emmanuel Lorieux , Global Executive Chef and Global Culinary Partnership Manager, Nestlé Professional	Hall 4 ADNEC	
11:20 - 11:40	Feed The Planet Chris Koetke , Worldchefs Feed the Planet Committee Chairman Ingrid Mellstig , Head of Electrolux Food Foundation Ekaterina Trofimova & Cosimo Scarano , Sustainability Project Lead, Social Responsibility, AB Electrolux	Hall 4 ADNEC	
11:40 - 12:00	World Chefs Without Borders Willment Leong , World Chefs Without Borders Committee Chairman	Hall 4 ADNEC	

12:00 - 12:30	Honorary Life Membership Ceremony Presidents' Medals Ceremony Life Achievement Award	Hall 4 ADNEC
12:30 - 12:40	Worldchefs Congress Singapore 2024 - Handing over the Bell & Update	Hall 4 ADNEC
12:40 - 12:50	Closing Remark by Thomas Gugler , Worldchefs President	Hall 4 ADNEC
13:00 - 14:30	LUNCH	Hall 2 ADNEC: LUNCH AREA
Continue your #RiseTogether experience by following one of these following afternoon tracks		
AFTERNOON TRACK 1 14:30 - 17:00	Attend Education & Training sessions of ExpoCulinaire	Hall 2 ADNEC: Education & Training Area
AFTERNOON TRACK 2 Until 16:00	Visit ExpoCulinaire and check out the Global Chefs Challenge Finals & Emirates International SalonCulinaire!	Hall 2 & 3 ADNEC
19:30 - 23:00	GALA DINNER Dress Code: Black Tie / Chefs' White for Competitors	Al Maa'rad Hall, ADNEC

FRIDAY 3 JUNE 2022		
TIME	SESSION	LOCATION
<p style="text-align: center;">Do you want to stay longer in UAE? Reach out to us to organize your trip together!</p>		

Young Chefs Program

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SUNDAY 29 MAY 2022 - ARRIVAL DAY ALL DAY REGISTRATION - ADNEC		
TIME	SESSION	LOCATION
19:00 - 22:30	<p>ICE BREAKER RECEPTION Dress Code: Business Casual Transportation: Hall 1, ADNEC - ERTH Hotel from 18:15 / ERTH Hotel - Hall 1, ADNEC from 22:00</p>	Al Fayy Garden, ERTH Hotel

MONDAY 30 MAY 2022 ALL DAY REGISTRATION - ADNEC			
TIME	SESSION	LOCATION	GLOBAL CHEFS CHALLENGE FINALS
08:15 - 09:00	Meet and Greet with Young Chefs Development Committee, Emirate Culinary Guild and Nestlé Professional	Nestlé Professional Young Chefs Lounge Hall 2 ADNEC	<p>GLOBAL PASTRY CHEFS CHALLENGE 8:30 - 18:30 Hall 2 ADNEC: Electrolux Professional Arena</p>
09:00 - 09:06	Warm welcome by Andy Cuthbert Worldchefs Congress Chairman	Hall 4 ADNEC	
09:05 - 09:10	Introduction of Worldchefs Board Members	Hall 4 ADNEC	
09:10 - 09:50	<p>Warm welcome by Thomas Gugler - Worldchefs President Warm welcome by Uwe Micheel - President of Emirates Culinary Guild Warm welcome by H.E Mariam bint Mohammed Al Mheiri , Minister of Climate Change and Environment Warm welcome by H.E Mohamed Khalifa Al Mubarak , Chairman of the Department of Culture and Tourism - Abu Dhabi</p>	Hall 4 ADNEC	
09:50 - 10:00	Parade of Nations	Hall 4 ADNEC	
10:00 - 10:20	<p>Ethnic Cuisine of the Emirates Musabbeh Al Kaabi, The Emirati Chef / Ambassador Chef</p>	Hall 4 ADNEC	
10:30 - 11:00	<p>THIS IS BREAK TIME! Face-to-face Session with Rochelle Schaetzl Personal Branding, Leaving a Legacy</p>	Nestlé Professional Young Chefs Lounge Hall 2 ADNEC	
11:00 - 11:40	<p>How to Feed the Planet Part 1: Setting The Course Panel Discussion & "Zero Waste" Culinary Demo Ahmed Saeed Salem Al kaabi, Food Control Section Manager - Countryside, ADAFSA Dr. Brent Loken, Global Food Lead Scientist, WWF Viktoria Roos, Open Innovation Leader, Electrolux Professional Henry Guadagni, Corporate Chef, Electrolux Professional Daniel Truss, Founder and Director of The Chefs Eye Moderated by Chris Koetke, Worldchefs Feed the Planet Committee Chairman</p>	Hall 4 ADNEC	
11:40 - 12:00	<p>Nourishing The World - How the global culinary community can help create and scale impact TC Chatterjee Chief Executive Officer of Griffith Foods</p>	Hall 4 ADNEC	
12:00 - 12:40	<p>How to Feed the Planet Part 2: How Chefs are Changing the Course Panel Discussion Frank Fol, We're Smart® Chairman Frédéric Bau, Valrhona Pastry Explorer Reinier Weerman, General Manager Middle East/Israel & North Africa, Upfield Professional Kristine H. Hartviksen, President of Nordic Chef Association Anders Heegaard, President of Danish Chefs Association Moderated by Chris Koetke, Worldchefs Feed the Planet Committee Chairman</p>	Hall 4 ADNEC	
12:40 - 13:00	<p>Evolution in the future of gastronomy: We're Smart® Green Guide Culinary Demo Frank Fol, We're Smart® Chairman & Nicolas Decloedt, Chef at Humus x Hortense, * Michelin Green, We're Smart® 5 Radishes Chef, Gault & Millau's Best Vegetable Chef of 2019</p>	Hall 4 ADNEC	

13:00 - 13:45	THIS IS LUNCH TIME!	Hall 2 ADNEC: LUNCH AREA
Continue your #RiseTogether experience by following one of these following afternoon tracks		
AFTERNOON TRACK 1 13:45 - 14:15	Face-to-face session with Frank Fol & Nicolas Decloedt The 52 We're Smart® "Think Vegetables! Think Fruits!® culinary techniques – How to make vegetables more tasty!	Nestlé Professional Young Chefs Lounge Hall 2 ADNEC
AFTERNOON TRACK 1 14:15 - 15:45	Face-to-face session with Fiath Hamed, Honey Man A master class on local and regional honey varieties, honey pairing and combinations	Nestlé Professional Young Chefs Lounge Hall 2 ADNEC
AFTERNOON TRACK 2 Until 18:35	Visit ExpoCulinaire and check out the Global Chefs Challenge Finals & Emirates International SalonCulinaire!	Hall 2 & 3 ADNEC
16:00 - 16:30	The Worldchefs Congress Tradition Official photography and Parade	Grand Stand ADNEC
19:30- 23:00	WELCOME RECEPTION Dress Code: Chefs' White / Smart Casual Brought to you by Upfield Professional - Violife Transportation: Hall 1, ADNEC - EARTH Hotel from 18:45 / EARTH Hotel - Hall 1, ADNEC from 22:15	ERTH Theatre & Atrium

TUESDAY 31 MAY 2022 ALL DAY REGISTRATION - ADNEC			
TIME	SESSION	LOCATION	GLOBAL CHEFS CHALLENGE FINALS
5:30 - 9:00	Traditional Fish Market Visit Short Drive-through the Saadiyat and Yas Islands Breakfast at Al Forsan Marriot	Outdoor/ Mina Souk/ The British Club	
09:00 - 09:20	Bridging Cultures and Building Communities Through Food: Indigenous Engagement Strategies Eric Pateman , Global Culinary Consultant, Entrepreneur and Chef	Hall 4 ADNEC	
09:20 - 09:40	Hygiene and Sanitation through Technology Christopher Megel , Master Chef, Chevalier and Executive Director of Q Industries Group	Hall 4 ADNEC	
09:40 - 10:00	The Chefs and Culinary Designers as Ambassadors of Goodwill H.E. Amb. Hjayceelyn M. Quintana , Philippine Ambassador to the UAE	Hall 4 ADNEC	
10:00 - 10:20	Taste the Philippines John Buenaventura , Executive Chef, Hilton Abu Dhabi Yas Island	Hall 4 ADNEC	
10:30 - 11:00	THIS IS BREAK TIME! To be confirmed Face-to-face Session	Nestlé Professional Young Chefs Lounge Hall 2 ADNEC	
11:00 - 11:20	Veal Meet Again Edgar Buhrs , The Veal Chef, Jan Snijders , Master Butcher & Patricia van Krieken , Marketing Manager of VanDrie Group	Hall 4 ADNEC	
11:20 - 11:40	The Shift from Animal to Plant-based Products can reduce Greenhouse Gas emissions Cornel Krummenacher , Global Head of Food, Nestlé Professional	Hall 4 ADNEC	
11:40 - 12:20	The Future of Work: Attracting and retaining talent in our industry Panel Discussion John Lohr , Director of Strategic Partnerships and Innovation, Hosco Frank Bordoni , Head of Food Standards Quality & Assurance, Alshaya Elham Bolooki , Experiential Learning Manager & Instructor, Dubai College of Tourism Dale Lyman , Professional Cookery Instructor and Recipe Developer Moderated by Alan Orreal , Worldchefs Young Chef Development Committee Chairman	Hall 4 ADNEC	GLOBAL CHEFS CHALLENGE DAY 1 8:30 - 16:15 Hall 2 ADNEC: Electrolux Professional Arena

12:20 - 13:00	<p>Is Industry doing enough to invest in young talent ? What are the young chefs saying? Panel Discussion Elvin Chew, Worldchefs Young Chef Mentor Rebecca van Brommel, Worldchefs Young Chef Ambassador & Chef/Sale specialist at C.W.Shasky & Associate Food Broker< Christophe Megel, Master Chef, Chevalier and Executive Director of Q Industries Group Marcus Hallgren, Culinary Educator and Head Waiter of the Swedish Culinary Team Moderated by John Lohr, Director of Strategic Partnerships and Innovation, Hosco</p>	Hall 4 ADNEC
13:00 - 13:45	THIS IS LUNCH TIME!	Hall 2 ADNEC: LUNCH AREA
Continue your #RiseTogether experience by following one of these following afternoon tracks		
AFTERNOON TRACK 1 13:45 - 14:15	Face-to-face Session with Dan Truss Food Waste	Nestlé Professional Young Chefs Lounge Hall 2 ADNEC
AFTERNOON TRACK 1 14:15 - 16:45	Emirates Palace/Presidential Palace Complex Visit (including Back of House) A visit to the royal palace kitchens with insights rarely seen by the general public, a once in a lifetime opportunity to see the massive scale of operations , unique chinaware and awe inspiring royal set ups	Outdoor/Emirates Palace/Presidential Palace
AFTERNOON TRACK 2 Until 17:00	Visit ExpoCulinaire and check out the Global Chefs Challenge Finals & Emirates International SalonCulinaire !	Hall 2 & 3 ADNEC
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WEDNESDAY 1 JUNE 2022 ALL DAY REGISTRATION - ADNEC			
TIME	SESSION	LOCATION	GLOBAL CHEFS CHALLENGE FINALS
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09:40 - 10:00	Harnessing the Art & Science of Umami to Make Superlative Cuisine Chris Koetke , Corporate Executive Chef, Ajinomoto Health and Nutrition North America <i>Brought to you by Ajinomoto</i>	Hall 4 ADNEC	
10:00 - 10:20	Immunity inspired by Tea Peter Kuruvita , Managing Director at Alba Noosa & Dilhan C.Fernando , Chef Executive Officer of Dilmah Tea <i>Brought to you by Dilmah Tea</i>	Hall 4 ADNEC	
10:30 - 11:00	THIS IS BREAK TIME! Face-to-face session with Frédéric Bau	Nestlé Professional Young Chefs Lounge Hall 2 ADNEC	
11:00 - 12:00	Talking Disruption - Food in the Metaverse The Future of Economy Around Food with NFTs and the Metaverse, an estimated Trillion Dollar Opportunity! Panel Discussion Mohammed Mahfoudh , Director & CEO, Deca4 Advisory LLC Vignesh Raja , Director, The HBAR Foundation (the Middle East & South Asia), Founding Member of the Dubai Blockchain Council Sebastian Huth , Co-Founder Precise Blockchain Solutions LTC Praneet Kumar , Crypto Lawyer, Founder, Praneet Kumar & Associates, Co-Partner Gravity X Capital Girish Ashirwar , Co-Founder & Director, Create Protocol Moderated by Sunjuh Raja , Director and CEO, International Center for Culinary Arts (ICCA Dubai)	Hall 4 ADNEC	
12:00 - 12:20	Food Safety for the Catering Industry Dr. Rashed Abdulrahman Alarfaj , Vice President for Health, Security and Standards Control, Saudi Airlines Catering Company	Hall 4 ADNEC	

12:20 - 13:00	<p style="text-align: center;">Homegrown in UAE Panel Discussion</p> <p style="text-align: center;">Naim Maadad, Chief Executive and Founder of Gates Hospitality Carlos Frunze Garza, Executive Chef of Teible Nicholas Alvis, Chef & Consultant Samantha Wood, Founder of impartial restaurant review website FooDiva.net, Curator of dining experiences Moderated by Jasper Jek, Worldchefs Young Chef Development Committee Vice - Chairman</p>	Hall 4 ADNEC
13:00 - 13:45	THIS IS LUNCH TIME!	Hall 2 ADNEC: LUNCH AREA
Continue your #RiseTogether experience by following one of these following afternoon tracks		
AFTERNOON TRACK 1 13:45 - 14:15	Face-to-face session with Shaun Payen	Nestlé Professional Young Chefs Lounge Hall 2 ADNEC
AFTERNOON TRACK 1 14:15 - 16:45	<p style="text-align: center;">Master Class Emirati Desserts and Sweets</p> <p>Master class class for traditional emirati desserts and sweets, interactive and hands on with insights into the culture and history of the dishes</p>	Outdoor/ Erth Hotel
AFTERNOON TRACK 2 Until 17:00	Visit ExpoCulinaire and check out the Global Chefs Challenge Finals & Emirates International SalonCulinaire!	Hall 2 & 3 ADNEC
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THURSDAY 2 JUNE 2022 ALL DAY REGISTRATIONS - ADNEC			
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09:00 - 09:05	Worldchefs General Assembly - Call for Quorum	Hall 4 ADNEC	
09:05 - 09:15	Opening Remark by Thomas Gugler , Worldchefs President	Hall 4 ADNEC	
09:15 - 09:25	Ratification of New Continental Directors	Hall 4 ADNEC	
09:25 - 09:45	<p style="text-align: center;">Worldchefs Activity and Financial Report Ragnar Fridriksson, Worldchefs Managing Director</p>	Hall 4 ADNEC	
09:45 - 10:25	Presentation and voting of Statutes and Standing Rules	Hall 4 ADNEC	
10:30 - 11:00	<p>THIS IS BREAK TIME! Face-to-face Session on Feed the Planet</p>	Nestlé Professional Young Chefs Lounge Hall 2 ADNEC	
11:00 - 11:20	<p style="text-align: center;">International Chefs Day Vanessa Marquis, Worldchefs International Chefs Day Chairwoman Emmanuel Lorieux, Global Executive Chef and Global Culinary Partnership Manager, Nestlé Professional</p>	Hall 4 ADNEC	
11:20 - 11:40	<p style="text-align: center;">Feed The Planet Chris Koetke, Worldchefs Feed the Planet Committee Chairman Ingrid Mellstig, Head of Electrolux Food Foundation Ekaterina Trofimova & Cosimo Scarano, Sustainability Project Lead, Social Responsibility, AB Electrolux</p>	Hall 4 ADNEC	
11:40 - 12:00	<p style="text-align: center;">World Chefs Without Borders Willment Leong, World Chefs Without Borders Committee Chairman</p>	Hall 4 ADNEC	

12:00 - 12:30	Honorary Life Membership Ceremony Presidents' Medals Ceremony Life Achievement Award	Hall 4 ADNEC
12:30 - 12:40	Worldchefs Congress Singapore 2024 - Handing over the Bell & Update	Hall 4 ADNEC
12:40: 12:50	Closing Remark by Thomas Gugler , Worldchefs President	Hall 4 ADNEC
13:00 - 13:45	THIS IS LUNCH TIME!	Hall 2 ADNEC: LUNCH AREA
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AFTERNOON TRACK 1 13:45 - 14:15	Face-to-face session with Nestlé Professional	Nestlé Professional Young Chefs Lounge Hall 2 ADNEC
AFTERNOON TRACK 1 14:15 - 16:45	All about Dates and Spices A visit to the dates and spice market to get an overview of the different types of dates from the arabic region and spices used, sampling of different date varieties and a brief understanding of the date culture in UAE	Outdoor/ Mina Market
AFTERNOON TRACK 2 Until 16:00	Visit ExpoCulinaire and check out the Global Chefs Challenge Finals & Emirates International SalonCulinaire!	Hall 2 & 3 ADNEC
19:30 - 23:00	GALA DINNER Dress Code: Black Tie / Chefs' White for Competitors	Al Maa'rad Hall, ADNEC

FRIDAY 3 JUNE 2022

TIME	SESSION	LOCATION
<p style="text-align: center;">Do you want to stay longer in UAE? Reach out to us to organize your trip together!</p>		